

Proprietor
Bill Pugh
Executive Chef
Chris Robertson



The Cozy Taberna
Reservations at:
TheCozyTaberna.com
Text any Questions to
503-375-8869

Small Plates

Marcona Almonds DF, GF, VG 5

Castelvetrano Olives NF, DF, GF, VG 5

Bacon Wrapped Dates DF, GF 10
three almond-stuffed dates, spiced
honey

*Papas Fritas** NF, GF, DFA, V 7
Garlic aioli

Radicchio Caesar Salad NF, GFA 15
manchego, spiced croutons, anchovy
vinaigrette
ADD boquerones 3

Cozy Harvest Salad 15
Bibb lettuce, asparagus, carrots,
strawberries, walnuts, pomegranate
vinaigrette, manchego

Gambas al Ajillo NF, DF, GF 16
prawns, paprika oil, fried garlic

*Clams Galicia** NF, DFA 21
grilled garlic bread

Patatas Bravas aioli NF, DF, GF, V 10

Large Plates

The Taberna Charcuterie GFA, NFA 29

Leonora (goat's milk), Mahon (cow's milk), Valdeón blue (cow's
and goat's milk), sobrasada, pork & foie gras terrine, olives,
whole grain mustard, honeycomb, seasonal pickled
vegetable, torta de aceite, almonds

Squid Ink Pasta DF, NFA 20
hazelnuts, caramelized onions, Mama Lil's Peppers, egg yolk

*Bacon Manchego Burger** NFA, GFA 22
fries, house brioche bun, romesco, aioli, house pickles

*Spiced Rubbed Flat Iron Steak** NF, DF, GF 42
8oz steak, blistered shishito peppers, horseradish piquillo
steak sauce (can sub Papas Fritas for Peppers)

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, DFA=Dairy Free Available, GF=Gluten Free,
GFA=Gluten Free Available, V=Vegetarian, VG=Vegan

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness
**please inform your server of any dietary
restrictions**

House Specialties

The Basque Kiss 12
Chamomile Infused Monopolowa
Vodka. Apricot Liqueur. Peach Bitters.
Lemon. Curaçao. Txakoli

Sangria Roja 8/24
Red Wine. Ruby Port. Citrus
Raspberry Cordial. Seasonal Fruit

Paloma 12
Batanga Blanco Tequila. Lime
Fever-Tree Grapefruit Soda. Salt

Cask Cocktail

Old Fashioned 13
Old Forester Bourbon
Oleo Saccharum. Bitters

Pineapple Express 12
Serrano Pepper Vodka, Pineapple
Cordial, Lemon, Soda

Well Liquors \$1 Off

Spritz'n

Classic 12
Aperol, Cava, Club Soda,
Orange Twist

Grapefruit 12
Combiér Pamplemousse Rose,
BCN Gin, Lemon, Cava, Twist

Spanish 10
Fino Sherry, Ginger Liquor,
Cava, Twist

Tinto de Verano 8
Red Wine, Lemon-Lime Soda,
Twist



Beers on Tap

Lager 6
Estrella Damm
Barcelona, ES, 5.4% 26 IBU

Entire Beer List \$1 OFF

Wine

Bubbles
Jan Vidal 'Honor' Brut Cava 10/34

White
2023 Milenrama Blanco 10/34
Tempranillo Blanco, Rioja, ES

Red
2019 Plano Alto 10/34
Garnacha/Cariñena, Cariñena, ES

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FOOD MENU

Est. 2021

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Starters

The Taberna Charcuterie Board Leonora (goat's milk ES), Mahon (cow's milk ES), Valdeón blue (cow's and goat's milk), sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds, honeycomb ^{GFA, NFA} 35

Grilled Garlic Rubbed Bread ^{NF, DF, VG} 8

Marcona Almonds Spanish almonds, lightly fried and finished with sea salt and olive oil ^{DF, GF, V, VG} 8

Castelvetrano Olives warm and tossed with olive oil, rosemary, citrus zest, chile thread ^{NF, DF, GF, VG} 8

Papas Fritas a plate of crispy shoestring fries with a garlic aioli ^{NF, DF, GF, V, VG} 10

Bacon Wrapped Dates three almond-stuffed dates, spiced honey ^{DF, GF} 12

Clams Galicia* steamed clams, served in a tomato-based broth of chorizo, bacon, with grilled garlic bread ^{NF, DFA} 29

Gambas al Ajillo prawns, paprika oil, fried garlic ^{NF, DF, GF} 22

Moorish Meatballs lamb & beef, saffron almond picada sauce ^{NFA} 21

Smoked Salmon Dip dill, capers, crostini ^{NF, GFA} 15

Salads

Radicchio Caesar Salad manchego, spiced croutons, anchovy vinaigrette (add boquerones, 3) ^{NF, GFA} 19

Cozy Harvest Salad bibb lettuce, asparagus, carrots, strawberries, walnuts, pomegranate vinaigrette, manchego ^{V, VGA, NFA, GF} 19

Sides

Patatas Bravas golden fried potatoes with bravas sauce and garlic aioli* ^{NF, DF, GF, V, VGA} 16

Fried Brussel Sprouts caramelized fish sauce, garlic ^{NF, DF, GF, VGA} 17

Grilled Asparagus whipped ricotta, candied pecans, preserved lemon vinaigrette, cured egg yolk ^{NFA, DFA, GF, V, VGA} 24

Goat Cheese Drop Dumplings spicy arrabbiata sauce ^{NF, V} 26

Squid Ink Pasta hazelnuts, caramelized onions, Mama Lil's Peppers, topped with an egg yolk to toss ^{DF, NFA} 29

Seafood

Cedar Plank Salmon* salsa verde ^{NF, DF, GF} 51

Octopus a la Plancha broccolini, fingerling potatoes, almonds, olive vinaigrette ^{DF, GF, NFA} 39

Seared Scallops* romesco, zucchini, espelette pepper ^{DF, GF, NFA} 54

Chicken, Pork, Lamb

Black Garlic Half Chicken* black garlic molasses, apple kimchi ^{NF, DF, GF} 38

Honey Brined Pork Chop* Lan-Roc Farms, 14 oz bone-in, basque piperade sauce ^{NF, DF, GF} 42

Pistachio Crusted Lamb Loin* 7 oz Umpqua Valley, fennel puree ^{NFA, DFA, GFA} 58

Grilled Pork Short Ribs Lan-Roc Farms, sherry honey glaze, pickled onion ^{NF, DF, GF} 29

Beef

Bacon Manchego Burger* & Fries brioche bun, romesco, aioli, house pickles ^{NFA, GFA} 25

Teres Major Steak* 8 oz garlic rosemary marinade, sherry mushroom cream sauce, mushroom escabeche, cipollini onions, sweet bell peppers ^{NF, GF, DFA} 48

Spice Rubbed Flat Iron Steak* 8 oz steak, blistered shishito peppers, horseradish piquillo steak sauce ^{NF, DF, GF} 48

Prime NY Striploin* 24oz Brandt Beef, with chimichurri ^{NF, DF, GF} 98

Tomahawk Ribeye* 48oz bone-in Creekstone Farms, with chimichurri ^{NF, DF, GF} 180

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Basque Burnt Cheesecake 15

strawberry freezer jam ^{NF}

Chocolate Molten Cake 17

chocolate soil, vanilla ice cream ^{NF}

Coconut Lemon Curd Cake 15

Presented by Sewell Sweets ^{NF}

Björnson Pinot Noir Chocolate Cake 17

Presented by Sewell Sweets ^{NF}

Cozy Taberna Sugar Cookie 6.5

Saffron Lemon Tart 15

candied pistachio, whipped cream ^{NFA}

Warm Sangria Poached Pear 15

cookie crumble ^{GF, NF, DF, VG}

Honey Rosemary Spanish Fig Cake 15

Presented by Sewell Sweets ^{NF}

Baked Alaska 26

vanilla, chocolate & pistachio ice cream,
brownie crust, meringue

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Coffee

Regular & Decaf, 6

Sherry & Port Wine

Lustau, East India, *Solera Cream* 12

Jerez, ES

Lustau, Emilin, Moscatel Jerez 12

Valdespino, Isabela 10

Cream Sherry, ES

Alvear, Solera 1927 22

Pedro Ximénez, ES

Valdespino Pedro Ximénez 14

Jerez, ES

Kopke Ruby Port 10

Kopke 10yr Tawny Port 12

Kopke 20yr Tawny Port 22

Dessert Rum

Ron Matusalem Gran Reserva 12

Kirk & Sweeney 12yr 12

Diplomatico Reserva Exclusiva 12

Ron Zacapa 23 Solera 14

Ron Izalco 10yr Cask Strength 18

Parce 12yr 18

Mount Gay XO 18

Panama Pacific 23yr 22

Gosling's Family Reserve 24



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Beverage Director
James Lorange



WINES BY THE GLASS

PRICING = 20Z/60Z/BOTTLE

Sparkling

N/V Jan Vidal 'Honor' Brut Cava
Xarel-lo/Macabeo/Parellada
Penèdas, ES

4/12/40

Rosé

2024 Illahe, *Tempranillo* Rosé
Willamette Valley, OR

5/15/50

White

2023 Milenrama Blanco
Tempranillo Blanco, Rioja, ES

4/12/40

Red

2023 Morgadio, *Albariño*
Rias Baixas, ES

6/18/60

2020 Áster, *Tempranillo*,
Ribera del Duero, ES

6/18/60

2023 Blai, *Txakoli*
Getariako Txakolina, ES

5/15/50

2021 Marqués de Cáceres, *Garnacha*
Cariñena, ES

5/15/50

2022 Argyle, *Chardonnay*
Willamette Valley, OR

5/15/50

2022 Januik, *Cab/Merlot/Grenache/Cab Franc*
Columbia Valley, WA

5/15/50

2023 Compton Family Wines, *Pinot Gris*
Willamette Valley, OR

4/12/40

2020 Kiona, Estate Bottled *Cabernet Sauvignon*
Red Mountain, WA

6/18/60

2023 Vitae Springs 'Mon Cheri', *Riesling*
Willamette Valley, OR

4/12/40

2022 Matzinger Davies, *Pinot Noir*
Eola-Amity, OR

6/18/60

2023 Björnson, *Aligoté*
Van Duzer AVA, OR

5/15/50

2023 Evesham Wood, *Pinot Noir*
Willamette Valley, OR

5/15/50

2023 Björnson, 'Barrel Select' *Pinot Noir*
Eola-Amity, OR

5/15/60

Sangria Rojo

Red Wine, ruby port, citrus,
raspberry cordial, seasonal fruit

9/29

Vermouth

Padro & Co. Blanco Reserva
Padro & Co. Rojo Clásico
El Bandarra Blanco
El Bandarra Al Fresco

10
10
10
10

Sherry

Lustau, Amontillado 'Los Arcos'
Jerez de la Frontera, ES
Lustau, Amontillado 'Solera del Castillo'
Jerez de la Frontera, ES
César Florido, Cruz del Mar, Oloroso
Chipiona, ES

12
12
25
12



WINE LIST

WINES BY THE BOTTLE

Sparkling

N/V Poquito Moscato, ES, 375mL	15
2019 Agusti Torello Mata, Reserva, 375mL	36
2020 Raventós i Blanc, de Nit, Conca del Riu, ES	50
2017 Raventós i Blanc, De La Finca, Conca del Riu, ES	60
N/V André Clouet, 'Silver' Gran Cru Brut Champagne, FR	80
N/V Laurent-Perrier, 'La Cuvée' Brut Champagne, FR	90
2019 Argyle 'Vintage Brut' Willamette Valley, OR	44

White

2020 Granbazán, <i>Albariño</i> , Rías Baixas, ES	56
2018 Alta Alella, Tallarol, <i>Pansa Blanca</i> , Catalonia, ES	44
2022 Brooks, <i>Riesling</i> , Willamette Valley, OR	38
2023 Trisaetum, Estate <i>Dry Riesling</i> Ribbon Ridge, OR	50
2022 Illahe, <i>Pinot Gris</i> Willamette Valley, OR	42
2024 Lumos, 'Rudolfo', <i>Pinot Gris</i> Willamette Valley, OR	40
2021 Cristom, <i>Chardonnay</i> Eola-Amity Hills, OR	75
2020 St. Innocent 'Freedom Hill', <i>Chardonnay</i> Eola-Amity, OR	70
2020 Iterum, Orchard House Vineyard Estate <i>Chardonnay</i> , Eola-Amity, OR	110
2021 Iterum, 'Oak Grove Vineyard' <i>Sauvignon Blanc</i> , Willamette Valley, OR	80
2022 Rombauer, <i>Chardonnay</i> Napa Valley, CA	90

Rosé

2020 Ameztoi, Rubentis, ES Getariako Txakolina	45
2022 Abacela, <i>Grenache Rosé</i> Umpqua Valley, OR	40
2022 Björnson, 'Argenta', <i>Rose of Pinot Noir</i> Eola-Amity, OR	50

Red

2010 Lopez de Heredia, Viña Tondonia, Reserva, Rioja, ES	100
2019 Marqués de Murrieta, Reserva, Rioja, ES	60
2020 Vega Sicilia & Rothschild, Macán Clásico Rioja, ES	110
1999 Marqués de Lagarda, Grand Reserva, Rioja Alta, ES	75
2020 Cuevas de Arom, 'Altas Parcelas' <i>Garnacha</i> , Calatayud, ES	54
2021 Björnson, 'Reserve' <i>Pinot Noir</i> Eola-Amity, OR	85
2022 Bledsoe McDaniels, <i>Pinot Noir</i> Willamette Valley, OR	70
2023 Cristom, <i>Pinot Noir</i> , Mt. Jefferson Cuvée, Eola-Amity, OR	80
2023 Zenith Vineyard, 'Estate' <i>Pinot Noir</i> Eola-Amity Hills, OR	60
2022 Brooks, <i>Pinot Noir</i> Willamette Valley, OR	50
2021 Iterum, 'Old Friend Arlyn Vineyard' <i>Pinot Noir</i> , Chehalem Mountains, OR	120
2020 Iterum, 'Clone 115', Estate <i>Pinot Noir</i> Eola-Amity Hills, OR	80
2022 Beaux Frères, 'The B.F. Vineyard' <i>Pinot Noir</i> , Ribbon Ridge, OR	175
2022 Ridge, Paso Robles <i>Zinfandel</i> Paso Robles, CA	80
2021 Rombauer, <i>Merlot</i> Napa Valley, CA	90
2019 Mercer, 'Small Lot', <i>Merlot</i> Horse Heaven Hills, WA	48
2020 Watermill, 'Hallowed Stones' <i>Estate Syrah</i> , Milton-Freewater, WA	80
2021 Abeja, <i>Cabernet Sauvignon</i> Columbia Valley, WA	80
2022 Mark Ryan 'Monkey Wrench' Blend Columbia Valley, WA	70
2021 Cadence 'Bel Canto' <i>Cab Franc/Merlot</i> Red Mountain, WA	120
2022 Clos du Val, <i>Cab Sauvignon</i> Napa Valley, CA	65
2022 Orin Swift 'Palermo', <i>Cab Sauvignon</i> Napa Valley, CA	100



ABSTRACT™ PREMIUM ICE AVAILABLE \$2

BOURBON

1792 SMALL BATCH	12
BASIL HAYDEN	12
BLANTONS	20
BUFFALO TRACE	10
COLONEL E.H. TAYLOR SMALL BATCH	20
COLONEL E.H. TAYLOR SINGLE BARREL	28
EAGLE RARE	16
ELIJAH SMALL BATCH	10
ELIJAH CRAIG TOASTED BARREL	15
ELIJAH CRAIG BARREL PROOF	20
ELMER T. LEE	35
FOUR ROSES SINGLE BARREL	16
JACK DANIEL #7 BL LABEL	8
MAKERS MARK	10
MICHTER'S SMALL BATCH	14
OLD FORESTER	8
OLD FORESTER 1920	16
WELLER 12 YR	25
WELLER ANTIQUE	20
WELLER FULL PROOF	25
WELLER SPECIAL RESERVE	15
WOODFORD RESERVE	14

RYE

ANGEL'S ENVY RYE WHISKEY	20
A MIDWINTER NIGHTS DRAM	50
ELIJAH CRAIG STRAIGHT RYE	10
MICHTER'S STRAIGHT RYE	14
PIKESVILLE RYE	14
RITTENHOUSE RYE	10
OLD FORESTER RYE	10
WOODFORD RESERVE RYE	14

SCOTCH

ARBEG UIGEADAIL	20
DEWARS WHITE LABEL	8
GLENLIVET 12 YR	12
GLENMORANGIE 10 YR	12
GLENMORANGIE LASANTA	14
GLENMORANGIE QUINTA RUBAN	16
HIBIKI HARMONY	24
HIGHLAND PARK 18 YR	30
JOHNNIE WALKER BLACK LABEL	10
LAPHROAIG	14
LAPHROAIG CASK STRENGTH	22
LAGAVULIN 8 YR	16
LAGAVULIN 16 YR	22
OBAN 14 YR	25

TEQUILA

BATANGA BLANCO	10
BATANGA REPOSADO	10
CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	14
CASAMIGOS AÑEJO	15
CHAMUCOS BLANCO	12
CHAMUCOS REPOSADO	14
CHAMUCOS AÑEJO	16
CINCORO AÑEJO	28
CLASE AZUL REPOSADO	40
DON JULIO 1942	38
FORTALEZA REPOSADO	18
MAESTRO DOBEL DIAMANTE	10

MEZCAL

DEL MAGUEY VIDA	10
DEL MAGUEY TOBALA	26
ILLEGAL REPOSADO	12
BANHEZ JOVEN ESPADIN & BARRIL	10
UNIÓN UNO	12
UNIÓN EL VIEJO	14

BRANDY

CLEAR CREEK PEAR	10
EL MAESTRO SIERRA, ES	22
LAIRD'S APPLE	8
HENNESSEY V.S.	12
REMY MARTIN V.S.O.P.	14
TIORRES 10, ES	12
TORRES 15, ES	14
TORRES 20, ES	18

DIGESTIF

BÉNÉDICTINE DOM	10
FERNET BRANCA	10
DRAMBUIE	12
GREEN CHARTREUSE	20
LICOR 43	10
OUZO # 12	10
PERNOD	12
ROMANA SAMBUCA	10
YELLOW CHARTREUSE	15

AMARO

AMARO MONTENEGRO	12
AMARO NONINO QUINTESSENTIA	14
APEROL	10
AVERNA	12
CAMPARI	10
CYNAR	10
MELETTI	10



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Elderflower Gin Tonic
Gompers Gin, St, Germain
Lemon, Elderflower Fever Tree Tonic, 18

Sevilla Orange Gin Tonic
Tanqueray Sevilla Orange Gin,
Orange Sea Salt Shrub,
Mediterranean Fever Tree Tonic, 18

Cran & Rosemary Gin Tonic
BCN Gin, Cran-Rosemary Shrub, Lime,
Mediterranean Fever Tree Tonic, 18

Espresso Martini
Ketel One Vodka, Mr. Black Coffee
Liqueur, Stumptown Cold Brew, 16

Pineapple Express
Serrano Pepper Vodka, Pineapple
Cordial, Lemon, Peach Bitters, 15

The Basque Kiss
Chamomile Infused Timberline
Vodka, Apricot Liqueur, Peach
Bitters, Lemon, Curaçao, Txakoli, 15

Ojen Cocktail
Ojen Anisette, Orgeat,
Peychaud's, Crushed Ice, 15

Cardamom Blush
Vivacity 'Native' Gin
Cardamom Infused Lillet Rosé
Lemon, Bitters, 16

Classic Cocktails

Old Fashioned
Old Forester Bourbon
Oleo Saccharum, Bitters, 16

Aviation Cocktail
Aviation Gin, Maraschino
Crème de Violette, Lemon, 16

Mojito
Bacardi Rum, Lime
Mint, Sugar, Soda, 16

Mt. Hood Mule
Timberline Vodka, Spiritopia Ginger
Liqueur, Lime, Ginger Beer, 16

Dark 'n' Stormy
Gosling's Black Seal Rum
Ginger Beer, Lime, 15

Paloma
Batanga Blanco Tequila,
Fever-Tree Pink Grapefruit Soda,
Lime, Salt, 15

Sazerac
Old Forester Rye Whiskey
Peychaud's Bitters, Herbsaint, 16

Vieux Carré
Sazerac Rye, Cognac, Sweet Vermouth,
Benedictine, Bitters, 18

Negroni
Big Gin, Campari, Sweet Vermouth,
Orange Peel, 16

Beers on Tap

1. *NITRO Overcast*, Oakshire, Espresso Sout, 8
2. *Spanish Lager*, Estrella Damm, 8
3. *Pilsner*, pFriem, Hood River, 8
4. *Stokes Light*, Boss Rambler, Light Lager, 7
5. *Isaac's Bday Brew*, Ratchet, Blonde Coffee Stout, 8
6. *Oregon Sunshine*, Silver Falls, Hazy IPA, 8
7. *ALOHaze*, Boss Rambler, Hazy IPA, 8
8. *PEACHARINE!*, Hetty Alice, Hazy IPA, 8
9. *Sunbather*, Grains of Wrath, Golden Ale, 8
10. *Pallet Jack*, Barley Brown's, IPA 8
11. *Frenz*, Bale Breaker/Icicle, IPA, 8
12. *Hop Venom*, Boneyard, Double IPA 9% abv, 8
13. *Cozy Cabin*, Silver Falls, Spiced Winter Ale, 8
15. *Cocoa Cow*, Sunriver, Chocolate Milk Stout, 8
16. *Framboise Rosé Gosé*, Anderson Valley, 8

Ciders on Tap

Tumalo Dry Cider, Tumalo, OR, 8
Under The Sea, Pineapple Cider, Santiam, 8
Southern Belle, Peach Tea Cider, 8
Ten Towers Cider Co.

Beers in Bottle & Can

Coors Light Tall Boy, 6
Corona, 8
Stella Artois, 8
Estrella Daura G.F.Lager, 8

Zero Proof Cocktails

Just in Thyme
Fresh Cucumber Juice, Freshly
Pressed Lime Juice,
Fever-Tree Yuzu-Lime Soda, 9

No-Jito
House Mint Syrup, Freshly
Pressed Lime Juice, Club Soda, 8

Bit O' Orange
Freshly Pressed Orange Juice,
House Blended Clover Honey Syrup,
Freshly Pressed Lime Juice,
Grapefruit Bitters, Club Soda, 8

Fallen Yellowjacket
Freshly Pressed Lemon Juice,
House Blended Clover Honey Syrup,
Orange Bitters, Club Soda, 8

New Zero Proof Menu (beverages with no alcohol)

Non-Alcoholic Wine

Waterbrook 'Clean'
Alcohol Removed Wines

Chardonnay 28
Cabernet Sauvignon 28

N/A Beer

Clausthaler German Lager, 7
Clausthaler Dry-Hopped IPA, 7

Draft - Happy Mountain
Peach Blossom Kombucha, 8
Vichy Catalan Sparkling, 10
Mineral Water 1L

Mondariz Natural Spring Water, 8
750 ml – Sparkling or Still

Cock'n Bull Ginger Beer, 7

Soda & Root Beer

Sodas by Coca Cola, 5
Root Beer – Steelhead Brewing, 7

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OUZO # 12	10
PERNOD	12
ROMANA SAMBUCA	10
YELLOW CHARTREUSE	15

AMARO

AMARO MONTENEGRO	12
AMARO NONINO QUINTESSENTIA	14
APEROL	10
AVERNA	12
CAMPARI	10
CYNAR	10
MELETTI	10

