

cru classics

French 75

1922 — *champagne,
tanqueray, fresh lemon juice*

18

Manhattan

1870 — *bulleit rye,
dolin sweet vermouth, cherries*

17

Mint Julep

1900 — *gentleman jack,
soda water, fresh mint*

18

Moscow Mule

1941 — *ketel one,
ginger beer, fresh lime juice*

18

Negroni

1919 — *bombay sapphire,
campari, dolin sweet vermouth*

17

Parisian Sidecar

1920 — *courvoisier vsop,
grand marnier, fresh lime juice*

19

Velvet Champagne

1942 — *champagne,
courvoisier vsop, sugar cubes*

19

Vesper

1953 — *belvedere intense,
tanqueray, lillet blanc*

19



APÉRITIF

Campari	12
Chartreuse	19
Lillet Blanc	12

COGNAC

Courvoisier VSOP	15
Courvoisier XO	49
Hennessy Paradis	199

CHAMPAGNE

Maison Idiart <i>blanc de blanc</i>	9
Trudon “Emblematis” <i>brut</i>	15
Veuve Clicquot <i>brut</i>	24

SCOTCH

Glenmorangie <i>lasanta</i>	20
Glenmorangie <i>nectar d'or</i>	24
Glenmorangie <i>quinta ruban</i>	22

CRAFT BEER

Dortmunder Pilsner <i>southern tier, lakewood, new york</i>	6
Hefe-Weizen <i>paulaner, munich, germany</i>	6
White Ale <i>blue moon, golden, colorado</i>	5
Session IPA <i>twisted thistle, dunbar, scotland</i>	6
Full IPA <i>columbus IPA, columbus, ohio</i>	6
Imperial IPA <i>dirtwolf, downington, pennsylvania</i>	8
Trappist Ale <i>chimay blue, scourmont abbey, belgium</i>	12
Oatmeal Stout <i>samuel smith, yorkshire, england</i>	8

cheese

*an array of domestic and international
artisan cheese, presented tableside*

Choice of 3

12

Choice of 5

20

Choice of 7

28

dessert

PETITE LEMON GATEAU

*cacao nib dacquoise, ivory mousse,
lemon cream, strawberry sorbet*

12

PASSION FRUIT PARFAIT

mango, vanilla infused pineapple, coconut

12

HAZELNUT BAR

*hazelnut dacquoise, chocolate cremeux,
crispy feuilletine, milk chocolate, chantilly,
lemon ice cream*

12

CHAMOMILE YOGURT PANNA COTTA

*vanilla rhubarb consommé,
lavender blossom caramel crisp*

12

ASSORTMENT OF HOMEMADE SORBETS

10



DESSERT FLIGHTS

an amazing selection of four dessert wines

Bual Madiera, 20-Year Graham Tawny Port | 25
Pedro Ximenez Sherry, Clarendelle Sauterne

Bual Madiera, 40-Year Graham Tawny Port | 35
Pedro Ximenez Sherry, Chateau Rieussac Sauterne

Fonseca Bin 27 Ruby Port, 20-Year Graham Tawny Port | 45
20-Year Penfolds Tawny Port, 40-Year Graham Tawny Port

DESSERT WINE

banyuls

Chapoutier 8

madiera

Bual
rare wine company 10

port

Ruby Port
fonseca bin 27 8

Tawny Port
graham 20-year 19

Tawny Port
graham 40-year 38

Tawny Port
*penfolds grandfather
20-year* 25

sauterne

Chateau Rieussec 16

Clarendelle
monbazillac 14

sherry

Alvear 1927 Solera
Pedro Ximenez 11

DIGESTIF

Chambord 12

Grand Marnier 14

Saint Germain 15

Sambuca Romana 10

AFTER DINNER DRINKS

Chocolate Bordeaux 15

Grasshopper 12

ESPRESSO &
FRENCH PRESS
COFFEE

www.crookedrivercoffee.com

*we feature a
custom roasted blend
of arabica beans
from south america
thanks to the
crooked river coffee
company*