

the Barrymore

Cocktails

Specialty Cocktails \$15

The Barrymore

Gentleman Jack, Solerno Blood Orange liqueur, orange bitters, Cocchi Vermouth di Torino, orange marmalade, orange zest

Howard Hughes

Knob Creek, Aperol, Cocchi di Torino, lemon juice

Seabiscuit

Makers Mark, Grand Marnier, Cocchi Vermouth di Torino, fresh lime juice

Curtain Call

Tito's Vodka, St. Germain, prosecco, lemon twist

Golden Globe

Botran Reserva Rum, fresh lime juice, Grand Marnier, ginger beer

The Pinup

Campo Azul Reposado Tequila, fresh lime juice, amber agave

One Flew Over

Gran Duque de Alba Brandy, Lillet Blanc, Cointreau, fresh lemon juice

The Final Act

Aloo Barrel Aged Gin, Luxardo Marischino, Yellow Chartreuse, lime juice

Not your Grandmother's Fuzzy Navel

Botran Reserva Blanco Rum, crème de peche, lime juice, pineapple syrup, peach, & cardamom bitters

Classic Cocktails \$15

Planters Punch

El Dorado 12 yr Rum, grapefruit juice, pineapple juice, lime juice, simple syrup

Mark Twain

Mars Iwai Tradition Whisky, fresh lemon juice, simple syrup

El Diablo

Campo Azul Reposado Tequila, Crème de Cassis, fresh lime juice, ginger beer

The Dean Martin

Stoli Elite, olive juice, choice of olives

Lionel's Manhattan

Rittenhouse Rye, Cocchi Vermouth di Torino, chocolate aztec bitters

Negroni

St. George Gin, Cocchi Vermouth, Campari

Bramble

Aloo Gin, Crème de Mure, simple syrup, fresh lemon juice

Scofflaw

High West American Prairie Bourbon, Cocchi Americano, pomegranate juice, fresh lemon juice, orange bitters

Sour Mash Old Fashioned

Belle Meade Sour Mash, orange slice, cherries, bitters, simple syrup

Sazerac

High West Double Rye, simple syrup, Absinthe, Peychaud's Bitters

Vesper

Aloo Gin, Sobeski Vodka, Lillet Blanc

Hemingway Daquari

Botran Reserva Blanco Rum, Luxardo Marischino, grapefruit juice, lime juice, simple syrup

Mule Variations \$15

Moscow Mule

Stoli Vodka, lime juice, ginger beer

Irish Mule

Jameson, lime juice, ginger beer

Kentucky Mule

High West American Prairie Bourbon, lime juice, ginger beer

Spirit Free \$10

Domesticated Mule

ginger shrub, limeade, sparkling Water

Peach Bellini

white peach puree, Fever Tree Ginger Beer

Fauxito

lime, mint, fresh berries

Rootbeer Float

Virgil's Root Beer, hand-made vanilla Ice Cream

the Barrymore

Beer, Scotch & Stickies

Beers

--LAGER/PILSNER
(effervescent, light in color and body)

Brooklyn Lager (5.2%) NY, USA \$8

Bud Light (4.2%) MO, USA \$6

Amstel Light (3.5%) Netherlands \$6

Budweiser (4.2%) MO, USA \$6

Stella Artois (5.2%) Belgium \$6

Modelo Especial (6.0%) Mexico \$6

Pabst Blue Ribbon (4.74%) CA, USA \$5

Rolling Rock Extra Pale (4.6%) MO, USA \$5

Warsteiner (4.8%) Germany \$7

--AMBER ALE/RED ALE
(ranging from amber to deep red hues, light fruitiness)

New Belgium Fat Tire Amber Ale (5.2%) CO, USA \$7

--WHEAT
(crisp, light, very light hops)

Estrella Inedit Damm 750ml (4.8%) Spain \$27

Weihenstephaner Hefe Weissbier (5.4%) Germany \$8

--KOLSCH
(medium bodied, lightly hopped)

Rogue Honey Kolsch (5.0%) OR, USA \$8

--WHITE
(crisp, refreshing, light bodied with fruity notes)

Brasserie Lefevre "Blanche De Bruxelles"
(4.5%) Belgium \$10

--SOUR
(crisp, tart, citrus, medium body)

New Belgium Tartastic Lemon Ginger Sour
(4.5%) CO, USA \$7

--PALE ALE/INDIA PALE ALE
(good balance of malts and hops, bitterness can range from lightly floral to pungent)

Sierra Nevada Pale Ale (5.6%) CA, USA \$7

Dogfish Head "90-Minute", Imperial IPA (9.0%) DE, USA \$10

Ballast Point Brewing Co, Grapefruit Sculpin IPA
(7.0%) CA, USA \$10

--PORTER/STOUT
(dark beer made from roasted malt or barley, chocolate and coffee flavors)

Samuel Smith Oatmeal Stout (5.0%) UK \$9

--NON-ALCHOLIC
(crisp, light, very light hops)

Buckler (<5%) Netherlands \$6

Scotch

Macallan 12yr \$16

Macallan 18yr \$35

Springbank 10yr \$17

Bunnahabbin 12yr \$16

Laphroaig 10yr \$16

Dalmore 18yr \$35

St. George \$25

Balvenie Doublewood 12yr \$18

Glenfiddich 12yr \$12

Glenlivet 12yr \$12

Oban 14yr \$25

Jura "Superstition" \$16

Johnnie Walker Black Label \$12

Johnnie Walker Blue Label \$45

Nikka Coffe \$18

Yamazaki 12yr \$40

Dessert Wines & Ports

Dashe Late Harvest Zinfandel 2014 \$15

Dolce, By Far Niente 2010 \$20

Donnafugatta Ben Ryé \$17

La Fleur D'Or 2014 \$15

Royal Tokaji "5 Puttonyos" 2009 \$20

Sexton Vivier 2014 \$20

Honig Late Harvest Sauvignon Blanc 2011 \$25

Broadbent Maderia Colheita 1999 \$20

Fonseca Vintage Port 2009 \$25

Taylor Fladgate 10yr Tawny \$15

Taylor Fladgate 20yr Tawny \$20

Taylor Fladgate 30yr Tawny \$35

Taylor Fladgate 40yr Tawny \$50

Taylor Fladgate Century of Port \$50