

# the **Barrymore** Cocktails

## Specialty Cocktails \$15

---

### The Barrymore

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

### Curtain Call

New Amsterdam Vodka, St. Germain, Syltbar Prosecco, lemon twist

### Golden Globe

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

### Airmail

Eldorado 12yr Rum, lime juice, agave, Syltbar Prosecco

### Blood, Sand, & Fire (Smoked)

Glenmorangie 10yr, Cherry Heering, Cocchi di Torino, blood orange juice

### El Diablo

Cimarron Blanco Tequila, Crème de Cassis, fresh lime juice, ginger beer

### Lionel's Manhattan (Smoked or Traditional)

Rittenhouse Rye, Cocchi Vermouth di Torino, chocolate aztec bitters

### Paper Plane

High West American Prairie Bourbon, Meletti Amaro, Contratto Apertif, lime juice

### Not your Grandmother's Fuzzy Navel

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

### Royal G & T

Empress 1908 Gin, Fevertree Tonic, aromatics & botanicals

### Paloma

Cimarron Blanco Tequila, grapefruit juice, lime juice, agave, jalapeño

### The Final Act

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

### Mule Variations

Moscow, Irish, or Kentucky

### Bramble

New Amsterdam 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

### LVBD

Micther's Rye, Contratto Bitter, Cocchi di Torino, Creole Bitters

### Hemmingway Daquari

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

## Makers Mark Private Selection Cocktails \$18

---

### Golden Sour

Makers Mark Private Barrel Select, Contratto Apertif, white peach puree, lemon juice, simple syrup, egg white, peach bitters

### Bourbon Co. Punch

Makers Mark Private Barrel Select, pomegranate, lemon juice, orange, candied ginger

## Spirit Free \$10

---

### Domesticated Mule

ginger shrub, limeade, sparkling Water

### Fauxito

lime, mint, fresh berries

### Peach Bellini

white peach puree, Fever Tree Ginger Beer

### 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 \$9

Bud Light (4.2%) MO, USA \$7

Coors Light (4.0%) CO, USA \$7

Budweiser (4.2%) MO, USA 7

Stella Artois (5.2%) Belgium \$8

Michelob Ultra (4.2%) MO, USA \$7

Modelo Especial (6.0%) Mexico \$7

Pabst Blue Ribbon (4.74%) CA, USA \$6

Rolling Rock Extra Pale (4.6%) MO, USA \$6

### ~BROWN ALE

(caramel and toasted malt flavors)

Tenaya Creek Brewery, "Bonanza" (5.6%) CA, USA \$8

### ~WHEAT

(crisp, refreshing, light bodied with complex aromas and flavors)

Brasserie Lefebvre "Blanche De Bruxelles"

(4.5%) Belgium \$10

### ~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 \$8

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

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

Tenaya Creek "Gypsy Fade" IPA (6.0%) NV, USA \$8

### ~STRONGS & STOUTS

(dark beer made from roasted malt or barley, chocolate and coffee flavors)

Firestone Walker, "Nitro Merlin" Milk Stout

(5.5%) CA, USA \$10

### ~CIDER

(light, fruity, gluten free)

Wyder's Pear Cider (4.0%) VT, USA \$9

### ~NON-ALCOHOLIC

(crisp, light, very light hops)

Buckler (<5%) Netherlands \$7

## Ports

---

Dow's, 10yr Tawny \$20

Dow's, 20yr Tawny \$25

Fonseca, Vintage Port 2009 \$25

Graham's, Late Bottled Vintage 2008 \$15

Kopke, Colheita 1989 \$30

Kopke, Dry White \$12

Sandeman, Founders Reserve \$15

Taylor Fladgate, 10yr Tawny \$15

Taylor Fladgate, 20yr Tawny \$20

Taylor Fladgate, 30yr Tawny \$35

Taylor Fladgate, 40yr Tawny \$50

Taylor Fladgate Flight: Century of Port \$50

## Dessert Wines

---

Donnafugata, "Ben Ryé" 2008 \$12

Broadbent, Madeira, Colheita 1999 \$20

Broadbent, Madeira, Malmsey 10yr \$25

Château Filhot, Sauternes 2001 \$15

Château d'Yquem, Sauternes 2013 \$75

Dashe, Late Harvest Zinfandel 2014 \$15

Dolce, by Far Niente 2012 \$20

Honig, Late Harvest Sauvignon Blanc 2011 \$25

Lustau, Sherry, "Jarana", Fino \$15

Royal Tokaji, "5 Puttonyos" 2009 \$20

Sexton Vivier 2015 \$20