

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

Tito's 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

Royal G & T

Empress 1908 Gin, Fevertree Tonic, aromatics & botanicals

Lionel's Manhattan (Smoked or Traditional)

Rittenhouse Rye, Cocchi Vermouth di Torino, chocolate aztec bitters

Bianchi

Malfy Gin, Contratto Bitter, Cocchi di Torino

Paper Plane

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

Paloma

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

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

Muel Variations

Moscow, Irish, or Kentucky

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

LVBD

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

Hemingway 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

Pecan "Old Fashioned"

Makers Mark Private Barrel Select, cocoa-nib pecan syrup, orange bitters, aromatic bitters

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

Coors Light (4.0%) CO, USA \$6

Michelob Ultra (4.2%) MO, USA \$6

Amstel Light (3.5%) Netherlands \$7

Budweiser (4.2%) MO, USA \$6

Stella Artois (5.2%) Belgium \$8

Modelo Especial (6.0%) Mexico \$7

Corona Extra (5.0%) Mexico \$7

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

Peroni (5.1%) Italy \$8

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

~~AMBER ALE/RED ALE

(ranging from amber to deep red hues, light fruitiness)

Anderson Valley "Boont Amber" (5.8%) CA, USA \$8

Alaskan Amber (5.3%) AK, USA \$8

~~WHEAT

(crisp, light, very light hops)

Weihenstephaner Hefe Weissbier (5.4%) Germany \$10

~~WHITE

(crisp, refreshing, light bodied with fruity notes)

Brasserie Lefebvre "Blanche De Bruxelles"

(4.5%) Belgium \$10

~~BELGIAN STRONG ALE

(golden, medium body, medium hops)

Delirium "Tremens" (8.5%) Belgium \$14

~~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

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

Einstök, Wee Heavy (8.0%) Iceland \$8

Chimay "Grand Réserve" Trappist (9.0%) Belgium \$18

Ayinger "Celebrator" Doppelbock (6.7%) Germany \$15

~~STOUT

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

Samuel Smith Oatmeal Stout (5.0%) UK \$12

~~CIDER

(light, fruity, gluten free)

Wyder's Pear Cider (4.0%) VT, USA \$8

~~NON-ALCHOLIC

(crisp, light, very light hops)

Buckler (<5%) Netherlands \$6

Dessert Wines & Ports

Dashe Late Harvest Zinfandel 2014 \$15

Dolce, By Far Niente 2010 \$20

Château Romer du Hayot, Sauternes 2007 \$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

Château d'Yquem, Sauternes 2013 \$75