

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

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

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

Hemingway Daquari

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

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 & Stickers

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 \$7

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)

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

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

Weihenstephaner Hefe Weissbier (5.4%) Germany \$8

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

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

--BELGIAN
(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

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

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

--CIDER
(light, fruity, gluten free)

Tieton Cider Works Cranberry Cider (6.9%) WA, USA \$18

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

Buckler (<5%) Netherlands \$6

Scotch

Macallan 12yr \$16

Macallan 18yr \$35

Springbank 10yr \$17

Laphroaig 10yr \$16

Dalmore 18yr \$35

St. George \$25

Balvenie Doublewood 12yr \$18

Glenfiddich 12yr \$12

Glenlivet 12yr \$12

Oban 14yr \$25

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

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