

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 \$8

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

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

Budweiser (4.2%) MO, USA \$6

Stella Artois (5.2%) Belgium \$8

Modelo Especial (6.0%) Mexico \$7

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

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

--BROWN ALE

(caramel and toasted malt flavors)

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

--WHITE

(crisp, refreshing, light bodied with fruity notes)

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 \$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

Ayinger "Celebrator" Doppelbock (6.7%) Germany \$10

--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

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