

RWWSB

BREAKFAST 7:00 AM – 11:30 AM

THE BAKERY 12

Selection of fresh baked mini pastries // including muffins, cakes and croissants

Ask your captain for details

FRESH FRUIT

Mixed Berries 18

Seasonal & Tropical Fruits 18

Greek Yogurt // Mixed Berries & Homemade Granola 15

MAINS

Anson Mills Oatmeal // stewed fruits & almonds 14

Signature Omelette // spinach, bacon, mushroom, cheddar 18*

Lobster Benedict // hollandaise, cilantro 26*

Steak and Egg Burrito // pico de gallo, sour cream 21*

Buttermilk Pancakes // blueberries, maple syrup 18

Smoked Salmon Plate // lox, classic accoutrements 20*

Avocado Toast // poached eggs, pickled red onion, arugula, sourdough 18*

WHATEVER, WHENEVER

Two eggs any style // skillet potatoes, choice of toast, choice of bacon or sausage, coffee, espresso or tea, choice of juice 29*

\$3 Up-charge for three egg omelette

ON THE SIDE

Applewood Smoked Bacon 7

Chicken or Pork Sausage 7

Skillet Potatoes // rosemary, garlic 7

Your choice of toast 7

SPECIALTY COCKTAILS

Mimosa // Prosecco, Orange juice 12

Bellini // Prosecco, Peach 12

Bloody Mary // Vodka, Cilantro, Basil 15

Michelada // 305 Blonde Ale, Cayenne 12

COLD-PRESSED JUICES

K8 // kale, spinach, swiss chard, apple, celery, lime 14

B4 // beet, apple, celery, lemon 14

W4 // watermelon, grapefruit, strawberry, lime 14

Ginger Shot // ginger, lemon, agave 8

CAFFEINE

Coffee 6

Espresso 7

Cappuccino 7

Latte 7

Cold Brew 10

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LUNCH 12 PM – 4 PM

LATE DAY BREAKFAST

Smoked Salmon Plate // lox, classic accoutrements 20*

Greek Yogurt // fresh berries, homemade granola 15

RAW BAR

Italian Ceviche // local corvina, blood orange and lime juice, cherry tomato, capers, olives, Calabrian chili 22*

Prawn Cocktail // lemon, fresh horseradish, cocktail sauce 29*

Daily Selection of Oysters // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce **Half Dozen 24 Dozen 45***

Half Dozen Little Neck Clams // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce 18*

Tuna Tartare // capers, lemon olive oil, shallot, cucumber carpaccio 24*

Crudo Ghiacciato // oysters, clams, tuna tartare, prawn cocktail 96*

Beste Russian Osetra Caviar // brioche, accoutrements 145

SALADS

House Salad // field greens, tomato, cucumber, onion 18

Caesar // homemade crouton, shaved parmesan 17*

Watermelon Salad // cucumber, heirloom tomato, feta crumbles, mint white balsamic dressing 21

Antipasto Salad // lettuce, olives, provolone, pepperoncini, soppressata, cherry tomato, hearts of palm, red wine – oregano vinaigrette 24

Salad Enhancements

Grilled fish 15* | Grilled shrimp 11* | Grilled chicken 8

PASTA AND PIZZAS

Margherita // San Marzano tomato, mozzarella 18

Capricciosa Bianca // mozzarella, ham, artichoke, mushrooms, kalamata olives 26

Spagnola // crispy chorizo, grated manchego, mozzarella, piquillo peppers, tomato sauce 22

Spaghetti "Cacio e Pepe" // olive oil, pecorino 24

BURGERS AND SANDWICHES

Choice of french fries or house salad

Double Stack Burger // cheddar cheese, secret sauce, lettuce, tomato, onion 24*

Bacon Burger // double patty, cheddar cheese, bacon, avocado, red onion, lettuce, tomato, ranch 28*

BBQ Burger // double patty, mushroom, braised onion, cheddar cheese, BBQ aioli 27*

Mahi Sandwich // lettuce, tomato, tartar sauce 28*

Italian Pressed Panino // sundried tomato tapenade, imported ham, soppressata, provolone 21

Lobster Roll // bibb lettuce, capers, potato roll 36

ENTREES

Catch of the Day // sauteed spinach, puttanesca coulis, potato croquettes 35*

Roasted Organic Chicken // arugula, confit cherry tomato, parmesan shavings, preserved lemon 31

Chicken Parmigiana // breaded organic chicken, pomodoro sauce, mozzarella, parmigiano, spaghetti al pomodoro 34

Hanger Steak // sauteed rice, pigeon peas, crispy bacon, salsa verde 36*

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W4 // watermelon, grapefruit, strawberry, lime 14

Ginger Shot // ginger, lemon, agave 8

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DINNER 6 PM

IL CRUDO | RAW BAR

Italian Ceviche // blood orange and lime marinated corvina, cherry tomato, capers, olives, oregano, calabrian chili **22***

Daily Selection of Oysters // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce **Half Dozen 24 Dozen 45***

Half Dozen Little Neck Clams // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce **18***

Tuna Tartare // capers, lemon olive oil, shallot, cucumber carpaccio **24***

Prawn Cocktail // light poached prawn, cocktail sauce, celery hearts **29**

Crudo Ghiacciato // oysters, clams, tuna tartare, prawn cocktail **96***

Beste Russian Osetra Caviar // brioche, accoutrements **145**

LE INSALATE | SALADS

Insalata della Casa // field greens, shaved garden vegetables, citrus, white balsamic dressing, goat cheese **19**

Caesar Salad // petite romaine lettuce, anchovy dressing, ciabatta croutons, parmesan cheese, chives **18***

"Figliata" Caprese Salad (serves up to 4) // 1lb burrata filled with stracciatella and ciliengine mozzarella, local tomatoes, arugula **56**

Antipasto Salad // lettuce, olives, provolone, pepperoncini, cherry tomato, soppressata, hearts of palm, red wine - oregano vinaigrette **24**

Mediterranean Lobster Salad // poached northern lobster, heirloom tomato, cucumber, avocado, red onion, feta **36**

GLI STUZZICHINI | APPETIZERS

Il Tagliere (serves 2) // imported and domestic charcuteries and cheeses with olives, marinated mushrooms and artichokes **34**

Polpo Grigliato // grilled octopus, "luciana tomato broth", shaved vegetables, salmoriglio **21**

Meatballs // beef and pork, pomodoro sauce, whipped ricotta cheese **18**

Prosciutto Melone e Fichi // San Daniele prosciutto, cantaloupe, figs, aged balsamic **19**

Carpaccio di Manzo // truffle vinaigrette, "Moliterno" truffle pecorino, shaved fennel salad, rosemary grissini **22**

LE PASTE | PASTA DISHES Gluten Free options available

Ravioli della Mamma // spinach and ricotta ravioli, lemon cream sauce **24**

Linguine alle Vongole // littleneck clams, white wine, cherry tomato **25**

Penne "Nerano" // prawn, zucchini, cherry tomato confit, basil, white wine **28**

Pappardelle Bolognese // three meat ragu, pecorino cheese **24**

Spaghetti "Cacio e Pepe" // tuscan pecorino, parmesan, cracked black pepper, extra virgin oil **24**

I SECONDI | MAIN COURSES

Branzino "Livornese" // pan seared filet, tomato and caper sauce with olives and parsely, soft polenta **39***

Salmone alla Mugnaia // pan roasted Scottish salmon, lemon butter sauce, buttermilk mashed potato, chive oil **36***

Pollo alla Parmigiana // breaded organic chicken, pomodoro sauce, mozzarella, parmigiano, spaghetti al pomodoro **34**

Costata di Manzo (serves 2) // grilled 32 oz tomahawk steak, salsa verde, tuscan potatoes, sauteed broccolini **M/P***

Brasato di Manzo al Chianti // slow braised beef shortrib, parmesan risotto, asparagus gratin **46**

Cotoletta Milanese // breaded 12 oz veal chop, arugula, tomato, parmesan shavings **54**

I CONTORNI | SIDE DISHES

Broccolini // garlic, olive oil, calabrian chili, toasted breadcrumbs **10**

Tuscan Potatoes // crispy peewee potatoes, rosemary, parmesan cheese, chili flakes **10**

Soft Polenta // mascarpone cheese, mushrooms, truffle sauce **12**

Buttermilk Mashed Potato // Yukon gold potato, chive oil **10**

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NON-ALCOHOLIC COCKTAIL

Cucumber-Thyme Lemonade
fresh cucumber, lemon, thyme **10**

COCKTAILS

Strawberry Fennel
Vodka, strawberry, fennel, grand marnier, lemon **15**

Bitter Sweet Symphony
Gin, campari, grapefruit, lemon **15**

Aztec Medicine
Aged Rum, pineapple, cilantro, lime **17**

Perfect Storm
Tequila, ginger liqueur, thyme, grapefruit, lime, agave **17**

Smoke Signal
Mezcal, St Germain, fresno chili, passion fruit **17**

Maiden
Bourbon, cucumber, mint, ginger, lime **15**

BEER

Draft
The Tank IPA, Florida 6.5% **9**
Mia 305 'golden ale', Florida 5.0% **9**
Peroni Lager, Italy 5.1% **9**
Unibroue 'la fin du monde', Canada 9% **9**

Bottles + Cans

Pacifico, Mexico 4.4% **9**
Yuengling Lager, Pennsylvania 4.5% **9**
Blue Moon, Colorado 5.4% **10**
Negra Modelo, Mexico 5.4% **9**
Lagunitas Hazy Wonder, California 6% **10**
Angry Orchard Hard Cider, New York 5% **10**
Heineken 0.0, Holland 0% **9**

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Lamberti Organic Prosecco Brut NV, Italy **15**
Jean-Baptiste Adam Brut Rose NV, France **22**
Tattinger 'La Francaise' Brut NV, France **24**

WHITE

Pomino Bianco | Frescobaldi, Italy **15**
Chardonnay | Frog's Leap, California **19**
Chardonnay | Cakebread, California **28**
Pinot Grigio | Kettmeir, Italy **15**
Sauvignon Blanc | Nautilus, New Zealand **15**
Sauvignon Blanc | Merry Edwards, California **32**
Riesling | J.J Prüm 'Graccher Himmelreich' Spatlese, Germany **28**

ROSE

Chateau d'Esclans Whispering Angel, France **16**

RED

Pinot Noir | Chemistry, Oregon **15**
Pinot Noir | St. Innocent, Oregon **28**
Merlot | BR Cohn, California **15**
Bordeaux | Chateau Haut-Surget, Lalande-De-Pomerol, France **24**
Cabernet Sauvignon | Broadside, California **14**
Cabernet Sauvignon | St. Supery, California **21**
Cabernet Sauvignon | Penfolds 'Bin 704', California **29**
Malbec | Piatelli Premium Reserva, Argentina **15**
Super Tuscan | Frescobaldi 'Tenuta di Castilione', Italy **18**
Chianti Classico | Antinori 'Badia a Passignano', Italy **34**
Amarone della Valpolicella | Famiglia Pasqua, Italy **29**

BY THE GLASS

SPARKLING

- 9000 Lamberti Organic Prosecco Brut NV, Italy **15/60**
9005 Jean-Baptiste Adam Brut Rose NV, France **22/88**
9010 Tattinger 'La Francaise' Brut NV, France **24/96**

WHITE

- 9210 Pomino Bianco | Frescobaldi, Italy **15/60**
9220 Chardonnay | Frog's Leap, California **19/76**
1285 Chardonnay | Cakebread, California **28/112**
9200 Pinot Grigio | Kettmeir, Italy **15/60**
9205 Sauvignon Blanc | Nautilus, New Zealand **15/60**
1445 Sauvignon Blanc | Merry Edwards, California **32/128**
1195 Riesling | J.J Prüm 'Graccher Himmelreich' Spatlese, Germany **28/112**

ROSE

- 9110 Rose | Chateau d'Esclans Whispering Angel, France **16/70**

BY THE BOTTLE

SPARKLING & CHAMPAGNE

- 9000 Organic Prosecco | Lamberti Brut NV, Italy **60**
9010 Champagne | Tattinger 'La Francaise' Brut NV, France **96**
2435 Champagne | Pierre Gimonnet Blanc de Blanc 1er Cru, France **125**
2505 Champagne | Pierre Peters Cuvee Reserve **140**
2470 Champagne | Jeeper 'Gran Assemblage' Brut NV, France **149**
2430 Champagne | R. Geoffroy 'Empriente' Brut 2009, France **152**
2490 Champagne | Laurent-Perrier 'Grand Siecle' Brut NV, France **450**
2520 Champagne | Krug Grand Cuvee Brut NV, France **425**
2515 Champagne | Dom Perignon Brut 2010, France **495**
2615 Sparkling Rose | Schramsberg Brut Rose, USA **104**
2650 Prosecco Rose | Lamberti, Italy **65**
9005 Champagne Rose | Jean Baptiste Adam Brut Rose NV, France **88**
2605 Champagne Rose | Paul Bara Brut Rose NV, France **139**
2645 Champagne Rose | Laurent-Pierre Brut Rose NV, France **198**

CHARDONNAY

- 1170 Chardonnay | Masut, Mendocino County, CA **68**
9220 Chardonnay | Frog's Leap, Napa Valley, CA **76**
1330 Chardonnay | Etude, Carneros, CA **88**
1285 Chardonnay | Cakebread, Napa Valley, CA **112**
1355 Chardonnay | Far Niente, Napa Valley, CA **149**
1060 Chardonnay | Martinelli Road, Russian River, CA **172**
1485 Chablis | Domaine Larouche 'St. Martin', France **85**
1500 Chablis | Joseph Drouhin Premier Cru, France **120**

SAUVIGNON BLANC

- 9205 Sauvignon Blanc | Nautilus, New Zeland **60**
1065 Sauvignon Blanc | Groth, Napa Valley, CA **67**
1445 Sauvignon Blanc | Merry Edwards, Russina River, CA **128**
1050 Sancerre | Patient Cottat, France **68**
1145 Sancerre | Lucien Crochet "Croix du Roy", France **98**
1055 Chenin Blanc | Francois Chidaine 'Les Argiles', France **70**

GERMANY/AUSTRIA

- 1035 Gruner Veltliner | AM Berg Ott, Austria **53**
1215 Riesling | Domaine Wachu, Austria **48**
1210 Riesling | SA Prum Wehlener Sonnenuhr Kabinett, Germany **58**
1195 Riesling | J.J Prüm Graccher Himmelreich Spatlese ,Germany **112**

ITALY/SPAIN

- 1140 Verdicchio | 'Castello di Jesi Garofoli, Italy **46**
1090 Castine Terlano | Terlaner, Italy **52**
9200 Pinot Grigio | Kettmeir, Italy **60**
9210 Pomino Bianco | Frescobaldi, Italy **60**
1360 Fiano di Avellino | 'Colli di Lapio' Clelia Romano, Italy **68**
1010 Miani Bianco | Fruillii Venecia Giulia, Italy **211**
1276 Merseguera | Finca Calvastra, Spain **70**
1400 Albarino | Do Ferrero, Spain **68**

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W South Beach | 2201 Collins Ave Miami Beach, FL | 305-938-3000

BY THE GLASS

RED

- 9300 Pinot Noir | Chemistry, Oregon **15/60**
3000 Pinot Noir | St. Innocent, Oregon **28/112**
9325 Merlot | BR Cohn, California **15/60**
3184 Bordeaux | Chateau Haut-Surget, Lalande-De-Pomerol, France **24/96**
9335 Cabernet Sauvignon | Broadside, California **14/56**
3122 Cabernet Sauvignon | St. Supery, California **21/84**
3126 Cabernet Sauvignon | Penfolds 'Bin 704', California **29/116**
9310 Malbec | Piatelli Premium Reserva, Argentina **15/60**
9330 Super Tuscan | Frescobaldi 'Tenuta di Castiglione', Italy **18/72**
3095 Chianti Classico | Antinori 'Badia a Passignano', Italy **34/136**
3076 Amarone della Valpolicella | Famiglia Pasqua, Italy **29/116**

BY THE BOTTLE

ROSE

- 2715 Rose | Gothic 'Telltale', Oregon **48**
2730 Rose | Ott By Domaine Ott, France **68**
9110 Rose | Chateau d'Esclans Whispering Angel, France **70**
2750 Rose | Domaine Chateau Templier, France **112**
2735 Rose | Chateau Minuty '281', France **164**

PINOT NOIR

- 3022 Pinot Noir | Terre de Chazeux, France **60**
9300 Pinot Noir | Chemistry, Oregon **64**
3020 Pinot Noir | Love Block, New Zealand **73**
3006 Pinot Noir | Etude, Carneros, CA **76**
3000 Pinot Noir | St. Innocent, Oregon **112**
3002 Pinot Noir | Kenwright, Oregon **124**
3005 Pinot Noir | Bergstrom 'Gregory Ranch', Oregon **154**
3021 Pinot Noir | Cloudy Bay 'Te Wahi', New Zealand **196**
3011 Pinot Noir | Hirsch Racshen Ridge, Sonoma Coast, CA **206**

BORDEAUX / RHONE VARIETALS

- 9335 Cabernet Sauvignon | Broadside, Paso Robles, CA **56**
3122 Cabernet Sauvignon | St. Supery, Napa Valley, CA **84**
3120 Cabernet Sauvignon | Freemark Abbey, Napa Valley, CA **115**
3126 Cabernet Sauvignon | Penfolds 'Bin 704', California **116**
3139 Cabernet Sauvignon | Don Melchor, Chile **218**
3141 Cabernet Sauvignon | Heitz 'Trailside', Napa Valley, CA **231**
6032 Cabernet Sauvignon | Vina Almaviva, Chile **300**
3140 Cabernet Sauvignon | Ramey 'Pedregal', Oakville, CA **363**
3171 Cabernet Franc | Tawse, Canada **66**
9325 Merlot | BR Cohn, Sonoma, CA **60**
3165 Merlot | Twomey, Napa Valley, CA **142**
9310 Malbec | Piatelli Reserva, Argentina **65**
3156 Malbec | Archaval Ferrer, Argentina **84**
3053 Syrah | Gramercy Cellars 'Lagniappe' Columbia Valley, WA **106**
6030 Syrah | Jonata 'Todos', CA **175**
3184 Bordeaux | Chateau Haut-Surget, Lalande-De-Pomerol, France **96**
3174 Bordeaux | Croix de Beaucaillou, Saint Julien, France **212**
3179 Bordeaux | Rauzan Segla, Margaux, France **395**
3040 Cotes du Rhone | Domaine Marcoux, France **60**
3045 Chateauneuf du Pape | Chateau de Beaucastel, France **191**

ITALY / SPAIN

- 3081 Nebbiolo | Vietti 'Perbacco', Italy **66**
3084 Nebbiolo | Boca 'Le Piane', Italy **185**
3079 Barolo | Rocche Viberti 'Rocche di Castiglione', Italy **162**
3090 Barolo | Cordero di Montezemolo 'Bricco Gattera', Italy **238**
9330 Super Tuscan | Frescobaldi 'Tenute di Castiglione', Italy **72**
3082 Barbera d'Asti | La Spinetta 'Ca del Pian', Italy **75**
3095 Chianti Classico | Antinori 'Badia a Passignano', Italy **136**
3098 Brunell di Montalcino | Ciacci Piccolomini 'Pianrosso', Italy **194**
3076 Amarone della Valpolicella | Famiglia Pasqua, Italy **116**
3074 Amarone della Valpolicella | Sergio Zenato Veneto, Italy **277**
3108 Rioja | Pagos de la Barca Gran Reserva, Spain **80**
3110 Rioja | Lopez de Heredia 'Vina Tondonia' Reserva, Spain **142**
6031 Rioja | Faustino 1st Gran Reserva, Spain **217**

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DESSERT

Tiramisu Cup // mascarpone mousse layered with espresso soaked ladyfinger and coffee gelee, served with cappuccino granita **12**

Crispy Sweet Ravioli // ricotta, mascarpone and cocoa filling, candied orange, Grand Marnier dipping anglaise **12**

Bavarese Al Pistachio // morello cherry gelee, pistachio dacquoise, morello jus **12**

Key Lime Pie // raspberry sauce, limoncello sorbet **12**

Red Velvet Cake // cream cheese frosting, berries, white chocolate shavings **12**

Chocolate Caramel Crunch // guanaja chocolate mousse, milk caramel chocolate ganache, feuilletine **12**

Lychee and Raspberry Verrine // white chocolate lychee ganache, raspberry mousse, white chocolate cake **12**

Gelati e Sorbetti // ask your captain for selections **12**

KIMBO COFFEE

Coffee **6**

Espresso **6**

Cappuccino **7**

Latte **7**

TEALEAVES TEA

Organic peppermint **6**

Organic chamomile blossom **6**

Organic green tea **6**

Organic earl grey **6**

Organic english breakfast **6**

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SWEET & FORTIFIED WINES

Broadbent 10 Yr Madeira **14**
Quinta Do Noval 10 Yr Tawny Port **15**
Taylor Fladgate Late Bottled Vintage Port **15**
Alvear Pedro Ximenez Solera 1927 **24**
Cesari Recioto Della Valpolicella 2015 **18**
Sine Qua Non Mr. K The Noble Man 2006 **50/oz**
Chateau Tajzos Tokaji Aszu Esszencia 1999 **16/oz**
Honig Sauvignon Blanc Late Harvest 2016 **35**
Royal Tokaji Co. 5 Puttonyos 2013 **16**
La Fleur D'or Sauternes 2013 **12**

BOURBON

291 Colorado American Whiskey, CO **18**
291 Colorado Small Batch, CO **25**
Angel's Envy, KY **20**
Baker's 7 Yr - 107 Proof, KY **16**
Barrel Cask Strength - 117.8 Proof, TN **22**
Bulleit, KY **16**
Colonel Taylor, KY **22**
Eagle Rare 10 Yr, KY **18**
Elijah Craig 12 Yr, KY **15**
Knob Creek, KY **16**
Maker's Mark, KY **16**
Westland American Oak, WA **18**
Woodford, KY **17**

RYE

Angel's Envy, KY **20**
Bulleit, KY **16**
Cody Road, IA **15**
Knob Creek, KY **16**
Michter's, KY **17**
Prichard's, TN **18**
Whistlepig 10 Yr, VT **28**
Wild Turkey 101, KY **15**
Willett, KY **16**

TEQUILA

Casa Dragones Blanco **28**
Casa Dragones Joven **78**
Casamigos Blanco **18**
Casamigos Reposado **20**
Casamigos Anejo **24**
Dano's Blanco **15**
Dano's Reposado **16**
Dano's Anejo **18**
Don Julio Blanco **18**
Don Julio Reposado **22**
Don Julio 1942 **42**
El Tesoro Paradiso Anejo **18**
Fuentesca 9 Yr **48**
Jose Cuervo Reserva La Familia **52**
Mayor Extra Anejo **30**

COGNAC

Courvoisier VSOP **18**
Hardy VSOP **16**
Hardy 'Noces D'or' **60**
Hennessy VS **18**
Hennessy 'Master's Blend' **36**
Hennessy XO **70**
Hennessy Paradis **250**
Martell 'Cordon Bleu' **50**
Remy Martin '1738' **18**
Remy Martin 'Centaure Extra Old' **38**

GRAPPA

Alexander 'Alex' Grappa Bianca **15**
Krogstad Aquavit **14**

IRISH

Jameson 10 Yr **16**
Jameson 18 Yr **48**
Power's John Lane **26**
Red Breast 15 Yr **32**
Teeling Single Grain/Malt **20**

BLENDED SCOTCH

Chivas Regal Extra **16**
Chivas Regal 18 Yr **28**
Johnnie Walker Black **18**
Johnnie Walker Blue **80**

SINGLE MALT

Lowland | Auchentoshan 12 Yr **18**
Islay | Ardbeg 10 Yr **32**
Islay | Ardbeg Corryvreckan **36**
Islay | Ardbeg Ultimate Uidigail **36**
Islay | Bowmore 12 Yr **22**
Islay | Talisker 10 Yr **20**
Islay | Talisker 18 Yr **48**
Speyside | Balvenie 12 Yr 'Double Wood' **22**
Speyside | Balvenie 14 Yr 'Caribbean Cask' **22**
Speyside | Glenfarclas 25 Yr **42**
Speyside | Glenfiddich 15 Yr **30**
Speyside | Glenlivet 12 Yr **20**
Speyside | Glenlivet 18 Yr **38**
Speyside | Glenlivet Archive 21 Yr **70**
Speyside | Macallan 12 Yr **22**
Speyside | Macallan 18 Yr **70**
Speyside | Macallan 21 Yr **125**
Speyside | Macallan 25 Yr **300**
Speyside | Macallan Rare Cask **70**
Speyside | Tamdu 10 Yr **24**
Orkney Island | Highland Park 18 Yr **36**
Orkney Island | Highland Park Dark Origins **28**
Highland | Glenmorangie 10 Yr **18**
Highland | Glenmorangie Signet **54**
Highland | Oban 14 Yr **22**
Grain | Exclusive Malt Cameronbridge 1984 **58**
Grain | Exclusive Malt Invergordon 1972 **65**
France | Bastille **25**

JAPANESE

Suntory Hibiki Harmony **28**
Suntory Toki **16**
Suntory Yamazaki 12 Yr **34**

LIQUEUR

Amaro | Amaro Lucano **15**
Amaro | Campari **14**
Amaro | Cynar **14**
Amaro | Fernet Branca **14**
Amaro | Fernet Menta **14**
Liqueur | Aperol **14**
Liqueur | Baileys Irish Cream **16**
Liqueur | Benedictine **16**
Liqueur | Chartreuse Green/Yellow **18**
Liqueur | Disaronno Amaretto **15**
Liqueur | Frangelico **15**
Liqueur | Grand Marnier **16**
Liqueur | Grand Marnier 100 Yr **45**
Liqueur | Grand Marnier 1880 **90**
Liqueur | Licor 43 **14**
Liqueur | Luxardo Limoncello **14**
Liqueur | Luxardo Maraschino **15**
Vermouth | Bonal Gentiane-quina **14**
Vermouth | Carpana Antica **16**
Vermouth | Cocchi Americano **14**