



AMERICAN WHISKEY

BOURBON

AZ DISTILLING CO. COPPER CITY BOURBON 14
BASIL HAYDEN'S 17
BLANTON'S 20
BOOKER'S 23
BUFFALO TRACE 10
BULLEIT 15
EAGLE RARE 15
GEORGE T. STAGG 40
HUDSON BABY BOURBON 22
I.W. HARPER 15-YEAR 25
JIM BEAM DISTILLER'S MASTERPIECE 85
KNOB CREEK 14
KNOB CREEK LIMITED EDITION 14-YEAR 50
MAKER'S MARK 10
MAKER'S 46 14
MAKER'S CASK STRENGTH 22
MICHTER'S SMALL BATCH 20
MICHTER'S SINGLE BARREL 10-YEAR 45
NOAH'S MILL 24
OLD RIP VAN WINKLE 10-YEAR 75
ORPHAN BARREL, BARTERHOUSE 20-YEAR 30
ORPHAN BARREL, GIFTED HORSE 22
RIDGEMONT 1792 14
WILLETT POT STILL RESERVE 20
WOODFORD RESERVE DISTILLER'S SELECT 15
WOODFORD RESERVE, PHOENICIAN PERSONAL SELECT 15

RYE

BOOKER'S RYE 100
BULLEIT RYE 15
E.H. TAYLOR, STRAIGHT RYE 26
HUDSON MANHATTAN RYE 22
KNOB CREEK RYE 14
MICHTER'S RYE 20
MICHTER'S RYE 10-YEAR 45
REDEMPTION RYE 14
THOMAS H. HANDY SAZERAC RYE 40
VAN WINKLE FAMILY RESERVE RYE 75
WHISTLEPIG RYE 10-YEAR 25
WHISTLEPIG RYE 12-YEAR 45
WHISTLEPIG RYE 15-YEAR 72
WOODFORD RESERVE RYE 15

WHISKEY

JACK DANIEL'S 10
GENTLEMAN JACK 14
JACK DANIEL'S SINGLE BARREL 19
MICHTER'S WHISKEY 20
SEAGRAM'S 7 9

WHISKEY FLIGHTS 3-10Z POURS

EASY DRINKING 18
Buffalo Trace, Maker's Mark, Phoenician Woodford Reserve
BOLD & SPICY 25
Hudson Manhattan Rye, Knob Creek Rye, Redemption Rye
TEN YEARS IN THE BARREL 42
Michter's 10-Yr Bourbon, Eagle Rare, WhistlePig 10-Yr Rye
SMALL BATCH 29
Ridgemont 1792, Noah's Mill, Willett Pot Still Reserve
STRAIGHT FROM THE CASK 42
Maker's Cask Strength, Booker's, George T. Stagg

WHISKEY COCKTAILS

CAMEL OLD FASHIONED 17
Maker's Mark 46 Bourbon, Brown Sugar, Luxardo Cherries,
Orange & Lemon Peels, Angostura Bitters
FIG & MAPLE 14
Knob Creek Bourbon, Fig & Maple-Infused Syrup, Angostura Bitters
THE FIVE DIAMOND MANHATTAN 20
Phoenician Personal Select Woodford Reserve Bourbon,
Antica Carpano Vermouth, Fee's Barrel-Aged Bitters
MINT JULEP 15
Woodford Reserve, Brown Sugar, Fresh Mint
THE PHOENIX RISING 15
Phoenician Personal Select Woodford Reserve Bourbon, Cointreau,
Orange Juice, Angostura & Fee's Orange Bitters, Grenadine,
Orange Peel
RASPBERRY PORTER 18
Basil Hayden's Bourbon, Cointreau, Balsamic & Raspberry Shrub,
Lemon Juice, Phoenician Iced Tea, Mint
THIRSTY SAZERAC 15
Bulleit Rye Whiskey, Green Chartreuse, Brown Sugar,
Angostura & Fee's Lemon Bitters, Lemon Peel
VANILLA SOUR 14
Copper City Bourbon, Vanilla Syrup, Lemon Juice, Grapefruit Juice,
Orange Bitters, Sugar Rim

IMPORTED WHISK(E)Y

CANADA

CANADIAN CLUB 10
CROWN ROYAL 12

IRELAND

BUSHMILLS 11
GREEN SPOT 17
JAMESON 11
YELLOW SPOT 12-YEAR 43

JAPAN

HIBIKI HARMONY 24
KIKORI 16
YAMAZAKI 12-YEAR 43
YAMAZAKI 18-YEAR 85

SCOTLAND BLENDED

CHIVAS REGAL 12-YEAR 12
CHIVAS REGAL 18-YEAR 28
DEWAR'S WHITE LABEL 11
JOHNNIE WALKER RED 12
JOHNNIE WALKER BLACK 15
JOHNNIE WALKER BLUE 95

SCOTLAND SINGLE MALT

THE GLENLIVET 12-YEAR 14
THE GLENLIVET 18-YEAR 30
LAGAVULIN 16-YEAR 38
THE MACALLAN 12-YEAR 22
THE MACALLAN 18-YEAR 78
THE MACALLAN RARE CASK 90
THE MACALLAN 25-YEAR 275
OBAN 14-YEAR 30



GIN & VODKA COCKTAILS

FRENCH 75 16

Nolet's Gin, Lemon Juice, Simple Syrup, J Cuvée 20, Lemon Peel

GIN FIZZ 16

Oxley Gin, Lemon Juice, Simple Syrup, Soda, Orange Peel

THE SOLAR ECLIPSE 16

Bombay Sapphire Gin, Cranberry Juice, Grapefruit Juice, Fresh Basil, Ginger Syrup

NEGRONI 15

Tanqueray 10 Gin, Sweet Vermouth, Campari, Orange Peel

FIRST CLASS 12

Loaded Vodka, Santa Margherita Prosecco, Pear, Rosemary-Infused Agave Nectar, Lemon Juice, Clove

AÇAÍ BLUEBERRY MARTINI 18

Van Gogh Açai-Blueberry Vodka, Limoncello, Simple Syrup, Sweet & Sour, Sugar Rim

CLOUD NINE 18

Belvedere Vodka, St. Germain, Lime Juice, Fresh Mint, Cucumber, Simple Syrup, Egg White

THIRSTY CAMEL MARTINI 19

Grey Goose Citron Vodka, Limoncello, Lemonade, Prickly Pear

RUM COCKTAILS

DARK & STORMY 12

Goslings Black Seal Rum, Lime, Ginger Beer

HEMINGWAY DAIQUIRI 16

Pyrat XO Rum, Luxardo, Grapefruit Juice, Lime Juice, Simple Syrup

SINGLE-BARREL MOJITO 15

Cruzan Single-Barrel Rum, Cane Sugar, Lime, Mint, Soda

TEQUILA COCKTAILS

THE DOUBLE-BARREL 22

Herradura Phoenician Label Double-Barreled Reposado Tequila, Antica Carpano Vermouth, Cointreau, Angostura Bitters

MEZCAR 18

Del Maguey Chichicapa Mezcal, Cointreau, Lemon Juice, Orange Peel

THE RESTED PEACH 15

El Jimador Añejo Tequila, Peach, Limoncello, Lemon Juice, Fee's Peach & Orange Bitters, Rosemary-Infused Agave Nectar

COGNAC COCKTAIL

MARIE ANTOINETTE 17

Hennessy VS Cognac, Strawberry, Rosemary, Lemon Juice, Rosemary-Infused Agave Nectar

BEER

DOMESTIC

Angry Orchard, Cider 7.5

Coors Light 6.5

Bud Light 6.5

Four Peaks, Peach Ale 7.5

Blue Moon 7.5

Oak Creek, Hefeweizen 7.5

Odell, 90 Shilling 7.5

Four Peaks, Kilt Lifter 7.5

Deschutes, Mirror Pond 7.5

Four Peaks, Hop Knot IPA 7.5

Goose Island, Matilda 9.5

Beck's NA 6.5

IMPORT

Stella Artois 7.5

Corona 7.5

Heineken 7.5

Estrella Damm, Daura 7.5

Guinness 9.5

MOCKTAILS {NA COCKTAILS}

DESERT PEAR 9

Prickly Pear Syrup, Lemon Juice, Pineapple Juice, Soda

GINGER AZUL 9

Blackberries, Mint, Lemon Juice, Simple Syrup, Ginger Beer

COGNAC & OTHER FINE SPIRITS

DELAMAIN, PALE & DRY XO 25-YEAR COGNAC 45

HINE, ANTIQUE XO 25-YEAR COGNAC 70

MARTELL, CORDON BLUE 25-YEAR COGNAC 60

RÉMY MARTIN, XO 20-YEAR COGNAC 55

RÉMY MARTIN, LOUIS XIII COGNAC 825

DON JULIO 1942 TEQUILA 42

HERRARDURA "SELECCION SUPREMA" TEQUILA 122

PATRÓN PLATINUM TEQUILA 60

PATRÓN BURDEOS TEQUILA 165

SMALL PLATES

CITRUS POACHED SHRIMP COCKTAIL* 16

Trio of Sauces - Spicy Vodka Cocktail, Marie Rose, Charred Jalapeño Crema

CRAB CAKE 16

Tomato & Fennel Salad, Saffron-Yuzu Aioli

FARMSTEAD CHEESE BOARD 17

Goat, Sheep, & Cow's Milk, Pickled Grapes, Marcona Almonds, Honeycomb, Fig Jam, House Bread

CHARCUTERIE PLATE 18

Artisan Cured Meats, Duck Rilette, Pickled Micro Vegetables, Marinated Olives, Cherry Mostarda, House Bread

TRADITIONAL

ROMAINE & LACINATO KALE CAESAR 15

Parmigiana Reggiano, Olive Walnut Croutons, Basil Caesar Dressing

ENHANCEMENTS: Faroe Island Salmon | 12

Chicken Breast | 10 | Pacific White Shrimp | 12

KOBE BEEF SLIDERS* 18

BBQ Pork Belly, Raclette Cheese, Tomato, Arugula

PHOENICIAN CLUB 16

Roasted Turkey, Ham, Tomato, Lettuce, Havarti Cheese, Garlic Aioli, Sourdough Bread

MARGHERITA PIZZA 16

San Marzano Tomato Pomodoro, Buffalo Mozzarella, Basil

MODERN

TUNA CRUDO* 19

Avocado, Basil, Mint, Pine Nuts, Sweet Chili Sauce, Sesame Toast

HAMACHI SASHIMI & GRILLED OCTOPUS* 19

Mushroom Tea, Pickled Fresno Chili, Enoki Mushrooms, Carrot, Popcorn Shoots

DUCK CONFIT TACOS 15

Kimchi Slaw, Plum Sauce, Pickled Watermelon Radish

SWEET

LEMON TORTA 9

Almond Cake, Lemon Curd, Strawberry Salad, Lemon Mascarpone Gelato

CRÈME BRÛLÉE 9

Rainbow Cookies

TIRAMISU 9

Mascarpone Mousse, Lady Fingers, Coffee Syrup

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST.

PLEASE CONSULT WITH YOUR SERVICE MEMBER.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.