

# Wine & Beverage Menu

## Spring Cocktails

### Red Or White Sangria 9.00

Traditional Ruby Red OR Refreshing White  
Served With Fresh Fruit Over Ice  
& Topped With Lime Soda

### Blackberry Bourbon Smash

Pick Your Bourbon, Smash It With Blackberries,  
Add Blackberry Puree, Simple Syrup & Mint

### Jackberry Blitz 11.00

In A Tall Glass, JD, Blackberry Monin, Cranberry  
Juice & Sweet & Sour With A Splash Of Sprite

### Mango Mai Tai 11.00

Cruzan Mango Rum, Myers Dark Rum  
A Splash Of Grenadine & Tropical Juices

### Aperol Spritz 11.00

Prosecco, Aperol, A Spritz Of Soda  
And A Orange Slice Garnish

### Long Beach Ice Tea 13.00

Absolut, Beefeater, Bacardi, Cuervo Silver, T-Sec,  
Cranberry Juice & A Lemon Garnish

### Italian Margarita 12.50

Casa Migos, Amaretto Disorano, Splash Of Lime  
& OJ, With Sour Mix Shaken  
In A Sugar Or Salted Rimmed Glass

### Strawberry Limoncello Martini 11.00

Limoncello With Strawberry Puree  
Absolut Citron & A Sugar Rim

### Key Lime Martini 12.00

Keke Beach Key Lime liquor, Titos, Lime & Licor 43  
Served With A Graham Cracker Rim & Lime Wedge

### Mojito 10.00

Bacardi Silver, Mint, Soda & Simple Syrup

### Blueberry Mojito Twist 11.00

Bacardi Silver, Mint & Simple Syrup  
Lime, Ginger-Ale, Blueberry Monin  
& A Touch of Berries – Ahh Refreshing

## Add A Little Flavor To Your Coffee

Choose From Toasted Almond Mocha,  
Hazelnut, Vanilla, Caramel,  
Macadamia Nut, & Praline.

## Flavored Your Iced Tea or Lemonade

Strawberry, Blueberry, Blackberry,  
Raspberry & Mango

## Frosty Smoothies

Pina Colada / Strawberry / Raspberry

## SIGNATURE MARTINIS

### THE COSMOPOLITAN

With Your Preferred Vodka, Triple Sec,  
Lime Juice & Cranberry Juice

Also Try It With A New Flavored Vodka  
Mango, Peach, Pear, Cherry,  
Raspberry, Orange & Citron

### PAMA MARTINI

Pama Pomegranate Liqueur  
T- Sec & Stoli Vodka

### PINEAPPLE UPSIDE DOWN CAKE MARTINI

Smirnoff Vanilla Vodka, Pineapple  
Juice & Grenadine

### CREAMSICLE MARTINI

Vanilla Vodka, Amaretto, Triple Sec  
& Orange Juice

### CHOCOLATE MARTINI

Vanilla Vodka, Baileys & Chocolate  
Liqueur With A Chocolate Drizzled Glass

### ESPRESSO MARTINI

Espresso, Kahlua & Vanilla Vodka

### FRENCH KISS MARTINI

Grey Goose, Chambord, Crème de  
Cacao Light & Half & Half

### SOUR APPLE MARTINI

Sour Apple Pucker & Vodka

### WASHINGTON APPLE MARTINI

Crown Royal, Sour Apple Pucker &  
Cranberry Juice

### BLUE MOON DROP MARTINI

Absolut Citron, Fresh Lemon Juice  
& Blue Curaco

### FLIRTINI MARTINI

Raspberry Vodka, Chambord, T-Sec,  
Cranberry & Pineapple Juice

### DIRTY MARTINI

Your Choice Vodka With A Splash Of  
Olive Juice

## **WINE BOTTLE LIST—WHITE WINES**

### **Bin No.**

- 203 CHARDONNAY, Franciscan, Napa Valley \$ 36.00**  
Crisp Flavors Of Apple, Pear, & Honey, Creamy Finish.
- 204 CHARDONNAY, Fess Parker \$ 35.00**  
Santa Barbara County, Tropical Fruit Flavors  
Perfectly Balanced With Light Toasty Oak.
- 205 CHARDONNAY, Wente, Morning Fog \$ 35.00**  
Bursts With Aromatics From Citrus, Lemon Curd, Pear And Toasty Oak.  
Balanced By Hints Of Vanilla And Citrus, Finishing With A Nice Acidity.
- 206 CHARDONNAY, Boen \$ 39.00**  
Sonoma, Monterey, Santa Barbara Chardonnay Opulent Flavors  
With A Silky, Alluring Texture, Flavors Of Apricot, Lemon-Cream  
Tart And Vanilla. The California Böen Chardonnay Is Elegant
- 212 SAUVIGNON BLANC, Groth \$ 38.00**  
Napa Valley Microclimate Wine With A Lush, Full Melon & Citrus  
Character. An Exciting Liveliness & Creaminess.
- 216 RIESLING, Willamette Valley Vineyards \$ 31.00**  
Oregon, Semi-Sweet, Aromas Of Pear & Pineapple, Light Citrus &  
Honeysuckle Notes With Stone Fruits
- 217 LATE H. RIESLING, Chat St. Michelle \$ 31.00**  
This Harvest Select Sweet Riesling Captures The Rich, Ripe Flavor  
Of Peach - And The Results Are Stunning Paired With More Fruit,  
Soft Cheese Or A Spicy Main Course.
- 218 MOSCHOFILERO, Domaine Skouras \$ 35.00**  
Nemea Region, Greece. Crisp & Bright Flavors Of Green Apple &  
Wet Stones. Nice Texture. Finish With Apple & White Flowers.

## **ITALIAN WHITE WINES**

### **Bin No.**

- 50 TREBBIANO D'ABRUZZO, Farnese \$ 30.00**  
Unoaked & Unfiltered, Floral Notes With Lime & Peach Fruit. Light,  
With A Sense Of Sweet N Tart On The Tip Of The Tongue.
- 52 PINOT GRIGIO, SAN ANGELO Banfi \$ 36.00**  
Light-Medium Body, Refreshing Citrus, Light Pear & A Clean Finish.
- 53 GAVI di GAVI, DOCG, Christina Ascheri \$ 35.00**  
100% Cortese Gavi, Fragrant, Very Fresh Bouquet, Dry, Pleasant,  
Harmonic Palate. Delicate & Pleasant Wine.
- 54 PINOT GRIGIO, SANTA MARGARITA \$ 45.00**  
Italy's Most Famous Pinot Grigio.
- 55 GRECO DI TUFO, Feudi Di San Gregorio \$ 35.00**  
Distinct Nose Fruit. Strong Minerality, Follow Soft Balsamic Notes.  
Green Apple, Jasmine, Cedar & Wild Honey Background.

## **ITALIAN RED WINES**

### **Bin No.**

- 1 CHIANTI CLASSICO, C. di Quercetto \$ 32.00**  
Intense With Ripe Blackberry & Oak. Clean Fruit & A Mineral Finish.
- 2 CHIANTI CLASSICO, Rocca Della Macie \$ 34.00**  
Up Front Black Cherry Aromas. Classic Rustic Finish.
- 3 CHIANTI CLASSICO RESERVA, Banfi \$ 38.00**  
Dry, Medium Body, Fresh Currant Berry, Tea, Herb & Spice To Finish.
- 4 SASYR, Rocca Della Macie \$ 31.00**  
Sangiovese & Syrah, Supertuscan Blend Medium Dark Cherry Color,  
Tart Plum & Raspberry On The Palate Delicate Tannins.
- 5 COL DI SASSO, Villa Banfi \$ 30.00**  
A 50/50 Blend Of Cabernet Sauvignon & Sangiovese. The Delicacy Of  
Chianti With The Texture Of Cabernet.
- 6 CENTINE, Castello Banfi \$ 32.00**  
Medium Dry, Medium Body, Dark Berry, Blackberry Plum  
With A Clean Soft Finish.
- 7 MONTPULCIANO D' ABRUZZO, Riserva, \$ 30.00**  
Cantina Miglianico, An Abundance Of Ripe, Red Fruit, Beautifully  
Balanced By The Solid Structure. Cedar & A Hot Spiced Finish.
- 9 ROSSO DI MONTALCINO, Castillo Banfi \$ 48.00**  
Dry, Medium To Full Body, Tight Dried Currant Cherry Earthy  
Dried Flowers With A Dried Finish.
- 10 BARBERA D'ALBA, Pio Cesare \$ 47.00**  
Dry, Medium To Full Body, Dark Berry, Black Plum Skin,  
Coffee With Spice To The Finish.
- 11 VITIANO, FALESCO \$ 32.00**  
Medium Dry, Medium Body, Soft Red Berries And A Round Mid Palate,  
Easy On The Finish.
- 12 MONTPULCIANO D' ABRUZZO, Farnese \$ 30.00**  
Ruby Red Intense Nose, Good Body, Fruity – Recalls Marasca Cherries  
& Plums, Well Balanced.
- 13 CHIANTI CLASSICO, Toscolo \$ 36.00**  
Depth & Richness Are Evident In The Full Bouquet, Chewy Abundant  
Fruit, Silky Texture, Food Friendly.
- 15 RIPPASSO, Giuseppe Campagnola \$ 37.00**  
Spicy Bouquet With Intense Aromas Of Ripe Cherry And Jam.

## **RED WINES**

### **Bin No.**

- 100 CABERNET SAUVIGNON, J. Lohr \$ 35.00**  
Paso Robles CA, "Seven Oaks Estates" Medium Bodied, Plenty Of Oak,  
Soft Accessible Ripe Currant Flavors.
- 101 CABERNET SAUVIGNON, Estancia \$ 35.00**  
Medium-Bodied, Forward Fruit, Soft Finish.
- 102 CABERNET SAUVIGNON, Joel Gott \$ 37.00**  
Aromatics Of Mocha, Roasted Blue Fruits, Plums, & Cherry Spice.  
Sweet On The Palate, Well-Structured, Long Balanced Finish.
- 110 CABERNET SAUVIGNON, Sterling \$ 60.00**  
**HERITAGE** Napa Valley, Plenty Of Young Red Berry & Red Currant  
Aromas & Flavors, Big Spice Finish, Very Full On The Palate.
- 112 ZINFANDEL " LIAR'S DICE" \$ 38.00**  
Murphy-Goode, Dense Black Cherry, Raspberry Jam, And  
Currant Are Brought Together In Layers With Sweet Vanilla Notes.
- 113 ZINFANDEL, Klinker Brick, Old Vine \$ 38.00**  
Notes Of Bright Cherry And Raspberry, Notes Of Sweet Tobacco  
And Cocoa. Balanced And Complex Perfect For Both  
Summer Barbeques And Fall Fire Pits.
- 114 ZINFANDEL, Ridge, 3 valley \$ 43.00**  
Raisin, Date, Light Licorice & Black Pepper Spice. A Slight Bakers  
Chocolate In The Mid – Palate, Long Berry Finish.
- 121 MERLOT, Kendal-Jackson \$ 42.00**  
Aromas Of Fruit & Toasty Oak Interlace This Wine. Scents Of  
Sun-Ripened Plum & Vanilla Joined By Rich Mocha On The Palate.
- 129 PINOT NOIR, Belle Glos \$ 57.00**  
Clark & Telephone Opens With Bountiful Aromas Of Red Fruits,  
Cranberry & Raspberry Jam, Laced With Clove, Cedar, And Holiday  
Baking spices. Bold And Complex Flavors And A Rich Texture.
- 131 PINOT NOIR, Elouan \$ 40.00**  
Vegan, The Result Of California Winemaker Joseph Wagner. Western  
Oregon Area. Harmonious And Elegant Flavors.
- 133 PINOT NOIR, Migration \$ 55.00**  
Russian River Valley, Hints Of Oak-inspired Pumpkin Pie Spice.  
Nutmeg & Clove Carry Through To The Light Clean & Snappy Finish.
- 134 PINOT NOIR, Stoller, Oregon \$ 45.00**  
Crafted Exclusively From Estate Fruit, Our Dundee Hills Pinot Noir Is  
Made In An Elegant, Approachable Style.
- 135 PINOT NOIR, Boen \$ 42.00**  
Sonoma, Monterey, Santa Barbara, Velvety Richness. Flavors  
Of Bright Cherry, Dried Herbs And Hints Of Vanilla, Is Supple  
And Sumptuous, To The Finish.
- 136 PINOT NOIR, Meiomi \$ 43.00**  
Sonoma, Monterey & Santa Barbara. Balanced & Bursting With  
Aroma, Mouthfeel & Depth Of Flavor Every Year Regardless  
Of Vintage.
- 149 SHIRAZ, Australia, Greg Norman \$ 37.00**  
Award Winning Wines, Great Balance & Structure, Depth Of Red Berry  
Fruit, Long Clean Finish.
- 151 CASHMERE, Cline \$ 37.00**  
A Silky Blend Of Mourvèdre, Grenache, And Syrah. Cline Cellars  
Is A Proud Sponsor Of Breast Cancer Network Of Strength's  
Ride To Empower.
- 153 PETITE SIRAH, Terra D Oro \$ 35.00**  
Spicy With Terrific Mineral Details & Refined Tannins. Powerful Nose Of  
Sweet Oak Vanilla & Bright, Juicy Fruit. Crisp Flavors Of Ripe Blueberry  
& Jammy Blackberry Cobbler, Warm Oaky Spice Note On The Finish.
- 155 SIENA, Ferrari Carano, Sonoma County \$ 42.00**  
A Blend Of Sangiovese 76% And A Little Malbec 26%. Select Grapes  
From Two Vineyards Create This Beautifully Balanced Wine.
- 157 PETIT PETIT, Michael David Winery \$ 37.00**  
A Blend Of Petite Sirah (85%) And Petit Verdot (15%) Jammy, Velvety  
& Loaded With Berry Fruit Flavors.
- 160 MALBEC RESERVA, Terrazas De Los Andes \$ 37.00**  
Argentina, Concentrated Fruits Like Raisins, Cherries & Licorice  
With Toasted Notes And Vanilla.
- 170 ELEMENTS BY ARTESA, \$ 40.00**  
Sonoma County 65%, Napa county 35% Blend Of Varietals Of Three  
Famous Wine Regions – Bordeaux, Rhone & Rioja.
- 171 RAYMOND, FIELD BLEND, California Varietal \$ 37.00**  
Field Blend, Cabernet, Carignan, Merlot, Mourvedre, Petit Sirah, Syrah

**SELECT ITALIAN****Bin No.****20 CHIANTI CLASSICO, La Sala DOCG \$ 37.00**

Intense ruby red with violet reflections. Medium structure. The most representative wine of the Chianti Classico area.

**21 CHIANTI CLASSICO RISERVA, La Sala DOCG \$ 57.00**

Deep ruby color, the nose shows a dense and intense texture of floral and spicy aromas, palate offers the same aromatic complexity.

**22 IL TORRIANO, C.C. SUPERIORE, La Sala \$ 89.00**

DOCG 100% Sangiovese selected from a single vineyard, hand picked. great structure and ease of drinking. Long, savory and spicy finish.

**23 CAMPO ALL'ALBERO TOSCANO, La Sala \$ 87.00**

Merlot 50% and Cabernet Sauvignon 50%, harvest by hand, plums, black cherries, blueberries &amp; nutmeg on the palate, soft and full-bodied tannin.

**24 FONTANELLA ROSSO, Goretti \$ 27.00**

Bright and brilliant red colour with purplish hues, delicate and fruity.

**25 MONTEFALCO ROSSO, Goretti DOC \$ 37.00**

60%/65% Sangiovese, 20% Merlot, 15%/20% Sagrantino Complex, very rich. Touch of ripe fruit, mature black-fruit, liquorice &amp; cinnamon aromas

**26 L'ARRINGATORE, Goretti DOC \$ 52.00**

60% Sangiovese, 30% Merlot and 10% Cilieggiolo, complex and very intense, with notes of mature, exotic fruit and honey.

**27 SAGRANTINO Di MONTEFALCO, Goretti \$ 57.00**

DOCG 100% Sagrantino grapes medium-bodied, nice notes, warm and austere, with a perfect harmony between the coffee and tobacco.

**28 ROSSO RE (RED KING), Ronc Soreli \$ 57.00**

DOC Friuli Colli Orientali, Schiopettino &amp; Merlot grapes, black and red fruits (raspberry), wine of elegant complexity.

**29 BARBARESCO, Duchessa Lia DOCG \$ 42.00**

If Barolo is the "King of wines", Barbaresco is its Prince. An excellent wine, obtained from pure Nebbiolo grapes, graceful &amp; deep structure.

**30 BARBERA D'ASTI, Duchessa Lia DOCG \$ 30.00**

Soft and complex, deep and velvety, Barbera d'Asti DOCG Superiore Galanera is our tribute to the authentic traditions of the Asti hills.

**31 BAROLO, Duchessa Lia DOCG \$ 57.00**

"King of wines" and "wine of the Kings", Barolo represents the pride of the Langhe hills, of which it is the most famous and appreciated wine in the world.

**PRIVATE SELECTION ITALIAN****Bin No.****TA AMARONE, Campagnola ask if available**

Intense ruby red with violet edge. Warm, spicy, powerful bouquet intense aromas of cherry, bitter almond and vanilla. Full flavor.

**TB AMARONE, Masi \$ 100.00**

Fruity tastes, with hints of coffee and cocoa. Very well balanced.

**T2 BRUNELLO DI MONTALICINO, Castello Banfi****12' 13' \$ 190.00**

Massive Yet Elegant, With Great Depth &amp; Complexity. Both The Aroma &amp; Flavor Develop With Exposure To Air Revealing Layers

**T6 BAROLO, Pio Cesare \$ 90.00**

The Bouquet Is Ethereal, With Hints Of Violets, Blackberry Jam, Licorice And Cloves. The Palate Is Dry And Austere

**T15 LUCE, Tenuta Luce, Montalcino ask if available**

Luce is the icon wine of the Estate, a rich, deep colour accompanied by an aromatic bouquet of fresh fruit and a smoothness

**PRIVATE SELECTION****NAPA VALLEY - & CALIFORNIA - CABERNET****Bin No.****P1 CAYMUS, Cabernet Sauvignon 19,20 \$ 250.00****P2 QUINTESSA 14, \$ 270.00****P4 OPUS ONE, -not currently available****P9 GROTH, Cabernet Sauvignon \$ 85.00****P10 GROTH, RESERVE, Cabernet Sauvignon \$ 195.00****P13 STAGS LEAP ARTEMIS, Cabernet \$ 120.00****P15 SILVER OAK, ALEXANDER VALLEY \$ 140.00****ORIN SWIFT CELLARS****Bin No.****P20 ORIN SWIFT, MERCURY HEAD, Cabernet \$200.00****P21 ORIN SWIFT, PALERMO, Cabernet \$ 85.00****P22 ORIN SWIFT, ABSTRACT, Blend \$ 65.00****NAPA VALLEY -& CALIFORNIA - MERLOT****Bin No.****P25 STAGS LEAP WINE CELLAR, Merlot \$ 80.00****P28 CAKEBREAD, Merlot, Napa Valley \$ 105.00****P50 PRIDE MOUNTAIN, Merlot \$ 90.00****P55 FLORAL SPRINGS, MERLOT, NV \$ 95.00****OTHER RED WINES – MERITAGE****Bin No.****P56 FRANCISCAN, MAGNIFICAT, NV \$ 80.00****P61 CHALK HILL ESTATE RED, 375ML Half Bottle \$ 50.00****THE PRISONER WINE COMPANY****Bin No.****P65 PRISONER RED, Red Blend \$ 85.00****P66 PRISONER, Cabernet Sauvignon \$ 95.00****WHITE WINE****Bin No.****PW7 CAKEBREAD, Sauvignon Blanc \$ 60.00****PW9 GROTH, CHARDONNAY, Oakville \$ 65.00****PW11 KENDAL JACKSON GRAND RESRV \$ 50.00****SPARKLING WINE****ASTI SPUMANTE, Martini & Rossi \$ 32.00****187ML \$ 13.00****BRACHETTO D'ACQUI, ROSA REGALE, Banfi \$ 44.00****CUVEE, Domaine Mumms \$ 35.00****187ML \$ 13.00****CHANDON ROSE \$ 35.00****SCHRAMSBERG CREMANT, DEMI-SEC \$ 65.00****PROSSECO, Canella \$ 34.00****187ML \$ 13.00****CHAMPAGNE****MOET & CHANDON CHAMPAGNE, White Star \$ 85.00****MOET & CHANDON, ROSE' IMPERIAL \$ 95.00****POMMERY BRUT ROYAL, REIMS FRANCE \$ 80.00****PERRIER JOUET GRAND BRUT, \$ 85.00**  
EPERNAY-FRANCE**PERRIER JOUET, BELLE EPOQUE, B.E. \$ 260.00**  
Painted Flower Bottle & Two Painted Glass Flutes**VEUVE CLICQUOT Yellow Label Brut \$ 95.00****CUVEE' DOM PERINGNON, \$ 250.00****LOUIS ROEDERER, \$ 95.00**  
BRUT PREMIER CHAMPAGNE**LOUIS ROEDERER, CRISTAL CHAMPAGNE \$ 350.00**

## Featured Wines By The Glass Or Bottle

### WHITE WINES CHARDONNAY

KENDALL JACKSON	9.50 / 35.00
RAYMOND, California	8.00 / 27.00
LUCKY STAR, Chardonnay	8.00 / 27.00

### OTHER WHITE WINES

MATUA, Sauvignon Blanc,	8.00 / 27.00
MOSCATO FRIZZANTE,	9.25 / 35.00

ZENATO, PINOT GRIGIO	8.00 / 27.00
PACIFIC RIM, RIESLING	8.00 / 27.00

WHITE ZINFANDEL	7.00 / 22.00
M. Chap, Belleruche, ROSE'	8.50 / 29.00

### RED WINE - CABERNET SAUVIGNON

OBERON, Cabernet Sauvignon	10.25 / 39.00
JOSH, Cabernet Sauvignon	8.00 / 27.00

### OTHER RED WINES

RED DIAMOND, MERLOT	8.00 / 27.00
Z. ALEX BROWN. Uncaged	9.00 / 35.00

SANGIOVESE TOSCANA,	8.00 / 27.00
BANFI, CHIANTI, ITALY	8.00 / 27.00

DELOACH, PINOT NOIR	8.50 / 30.00
ZINFANDEL O.Z.V.,	8.50 / 30.00
SWEET WALTER RED	7.50 / 23.00

## Waters & Sodas

### FOUNTAIN DRINKS

Coke / Diet Coke / Sprite  
Ginger-Ale / Tonic / Soda  
Iced Tea / Lemonade



### Flavored Tea & Lemonade

Strawberry / Raspberry / Blackberry /

Ask Your Server For Other Seasonal Flavors All  
above = Free refills

### BOTTLED SODAS

Root-Beer / Diet Root-Beer / Orange Soda

### BOTTLED WATERS

Panna Natural Water 14oz & Liter San  
Pellegrino Sparkling 16oz & Liter



San Pellegrino Essenza;  
Dark Morello Cherry & Pomegranate Lemon  
& Lemon Zest  
Tangerine & Wild Strawberry



### NON ALCOHOLIC SPECIALTIES

Blended Orange Ice Dream Virgin  
Strawberry Daiquiri Or Strawberry  
Smoothie



## Beer (Bottles)

### DOMESTIC BEER (BOTTLES)

Budweiser / Bud Light / Coors Light  
Michelob Ultra / Miller Lite



Samuel Adams & Seasonals

Yuengling - Lager

Killian's Irish Red

O'Doul's - Non-Alcoholic



### IMPORTED BEER BOTTLES

Amstel Light (Holland)

Becks (Germany)

Corona (Mexico) Guinness

Heineken (Holland)

Heineken Light (Holland)

Molson (Canada)

Peroni (Italy)



### CRAFT BEER (BOTTLES)

Blue Moon

Deschutes IPA Fresh Squeezed

Dogfish IPA

Great Lakes -Dortmunder Gold & Seasonals

Leinenkugels Sunset Wheat & Seasonals

Stella Artois

### SELTZERS & CIDERS (BOTTLES OR CANS)

White Claw: Mango & Black Cherry

Truly Lemonade:

Mango, Strawberry, Black Cherry & Original

Angry Orchard Hard Ciders:

Peach Mango, Strawberry, Unfiltered & Crisp Apple

## Liquors & Cordials

### PREMIUM VODKAS

Grey Goose

Ketel One

Belvedere

Stolichnaya

Three Olives

Tito's

Absolut

### FLAVORED VODKAS

Three Olives Cherry

Absolut Citron

Three Olives Mango

Absolut Mandrin

Three Olives Berry

Absolut APeach

Three Olives Grape

### BOURBONS / WHISKEY'S

Woodford Reserve

Knob Creek

Cleveland "The 87"

Maker's Mark

### SPECIAL RUMS

Pyrat

10 Cane

Cruzan Single Barrel

Myers Dark

Cruzan Estate Diamond Lite

### Single Malt Scotch

Macallan 12yr

Glenlivet 12yr

Glenmorangie 10yr

Glenfiddich 12yr

### Cognac

Remy Martin vsop

Courvoisier vs

Martell vs

Hennessy vs