

## BEER SELECTION

### Lager

#### ABITA LIGHT \$7.

##### *Pale Lager, Light*

Covington, Louisiana USA

*An American style light beer with a crisp, flavorful finish.*

#### BLUE POINT \$7.50

##### *Toasted Lager*

Patchogue, NY USA

*Copper in color with a wonderful toasted malt flavor.*

#### COOPERS PREMIUM LAGER \$8

##### *Pale Lager*

Regency Park, Australia

*A refreshing flavor with a good balance of malt and hop characters.*

#### SAMUEL SMITH \$9.

##### *Organic Lager*

Tadcaster, Yorkshire UK

*Only organically grown malted barley and aromatic hops are used in this full bodied lager.*

### Pilsener

#### VICTORY PRIMA PILS \$7.

##### *Pilsener*

Downington, Pennsylvania, US

*In the tradition of the fine pilseners of Europe,*

*This pale lager provides a bracing herbal bite over layers of smooth malt flavor.*

### Wheat Beer

#### AYINGER BRÄU WEISSE \$8.

Aying, Germany

*Delicious lemon scented wheat beer with champagne sparkle and slightly tart finish.*

### Non-Alcoholic

#### EINBECKER BRAUITERREN ALKOHOLFREI \$6.

Einbeck, Germany

*A sophisticated, full flavored connoisseur's beer.*

## COCKTAILS

#### WINTER RUM \$18.

*Montecristo Rum, Liquor 43, orange juice, maple syrup and lime juice topped with Gosling Black Seal Rum.*

#### PEAR MARTINI \$17.

*Hendricks gin, Glenfiddich 12, fresh pear juice, agave nectar and lemon juice shaken over ice and served up.*

#### THE LONDON \$18.

*Freshly squeezed grapefruit shaken with Plymouth gin and Lillet and finished with Champagne.*

#### GIN SMASH \$17.

*Boodles gin, orange Curaçao, pineapple juice, lemon juice, fresh mint and angostura bitters served on the rocks.*

#### THE LONDON BAR CHOCOLATE MARTINI \$19.

*Stoli Vanilla, Godiva caramel and melted chocolate, with a pinch of sea salt.*

#### DIABLO GORDON RAMSAY \$16.

*Chivas Regal scotch whiskey with raspberry liqueur topped off with a splash of fresh lime and ginger beer.*

#### THE LADY \$21.

*Reyka vodka flavored with muddled orange slices, Limoncello and Grand Marnier, shaken and topped with Champagne.*

#### QUECHUA CHERRY \$20.

*Pisco 100, St. Germain, fresh lime juice, cherry liqueur and ginger ale, garnished with Maraschino cherries.*

#### PIMM AND PROPER \$16.

*Pimms No. 1, Grey Goose L'Orange, Lillet Rouge, cranberry juice, and fresh mint.*

#### PALOMA \$17.

*Chinaco reposado tequila, freshly squeezed grapefruit juice, agave nectar, fresh lime juice and sprite.*

<i>IRISH</i>	
Bushmills	\$12.
Blackbush	\$14.
Bushmills 16 year	\$19.
Jameson	\$12.
Knappogue	\$14.
Michael Collins Blended	\$14.
Middleton Very Rare	\$44

<i>RYE</i>	
Sazerac 6	\$13.
Wild Turkey	\$13.

<i>TENNESSEE</i>	
Gentleman Jack	\$13.
Jack Daniel's	\$12.

**BLENDED SCOTCH**

<i>The House of Walker</i>	
Johnnie Walker, Red Label	\$12.
Johnnie Walker, Black Label	\$16.
Johnnie Walker, Gold Label	\$25.
Johnnie Walker, Green Label	\$27.
Johnnie Walker, Blue Label	\$65.
Johnnie Walker, King George V	\$119.

Chivas Regal 12	\$14.
Chivas Regal 18	\$20.
Chivas Royal Salute	\$49.
Dewars White Lable	\$13.
Dewars 12yr	\$14.
J&B Rare	\$13.

**SINGLE MALT SCOTCH**

<i>Campbeltown</i>	
Springbank 10	\$19.
Springbank 15	\$29.

<i>Lowlands</i>	
Auchentoshan 10	\$14.
Glenkinchie 12	\$20.
Glenfarclas	\$17.
Glenkeith	\$18.
Glenrothes 1991	\$29.
Glen Ord	\$14.

**SALADS &  
SANDWICHES**

*Seasonal mixed salad,  
micro greens and frisée  
with classic vinaigrette*  
\$12

*London Bar caesar salad,  
baby gem lettuce, confit corn-fed chicken,  
Parmesan shavings*  
\$14

*Cobb salad  
crispy bacon, free range egg,  
blue cheese*  
\$15

*Mini beef burger,  
toasted bun, tomato relish,  
garlic mayonnaise, French fries*  
\$16

*London Bar BLT,  
crispy smoked bacon with  
toasted country bread, plum tomato*  
\$14

*Chicken club  
corn-fed chicken on toasted country bread,  
bacon and egg, plum tomato*  
\$14

*French fries*  
\$8

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*Spirits are sold in 2 oz. measures.  
For martini measures an additional \$5 will be charged.*

**SPIRITS**

<i>GIN</i>	
Beefeater	\$14.
Bombay London Dry	\$14.
Bombay Sapphire	\$15.
Boodles	\$14.
Boodles EB Tea infused	\$25.
Gordon's London Dry	\$10.
Hendricks	\$16.
Martin Miller	\$15.
Old Raj	\$19.
Plymouth	\$15.
Tanqueray 10	\$16.
Tanqueray London Dry	\$15.
<i>RUM</i>	
10 Cane	\$14.
Malibu	\$12.
Bacardi Silver	\$12.
Bacardi Limon	\$13.
Bacardi Select	\$14.
Bacardi 151°	\$12.
Myers Dark	\$14.
Montecristo	\$14.
Captain Morgan Spiced	\$12.
Goslings Black Seal	\$13.
Mount Gay Eclipse	\$14.
Mount Gay Eclipse Silver	\$16.
Plantation Barbados 1995	\$15.
Pyrat XO Reserve	\$12.
Rhum Clement Première	\$14.
Appleton Estate Jamaica VX	\$12.
<i>Cachaça</i>	
Sagatiba Cachaça	\$14.
Leblon Cachaça	\$14.
<i>TEQUILA</i>	
Conquistador	\$12.
Don Julio Blanco	\$16.
Don Julio Añejo	\$21.
Don Julio 1942	\$55.
Patron Silver	\$17.
Patron Platinum	\$65.
Chinaco Blanco	\$15.
Chinaco Reposado	\$17.
Chinaco Añejo	\$20.
Gran Centenario Plata	\$18.
Gran Centenario Reposado	\$20.
Gran Centenario Añejo	\$22.

**WINES SERVED BY THE GLASS****SWEET WINE**

Tokaji, Hétsz□□, 5 Puttonyos, Hungary, 2001	
\$24.	
Château Lafaurie-Peyraguey, Sauternes, France 2004	\$26.
Château La Tour Blanche, Sauternes, France, 2002	\$36.
Riesling Auslese, Josef Leitz, Germany 2005	\$15.
Beerenauslese Cuvée, Kracher, Austria, 2006	\$18.
Pineau des Charentes, Jean-Luc Pasquet, France	\$16.
Muscat de Rivesaltes, Mas Karolina, France 2005	\$15.
Malvasia delle Lipari, Cantine Colosi, Italy 2005	\$22.
Banyuls, Hélyos, Cave de l'Abbé Rous, France, 2002	\$17.

**JEREZ & MONTILLA-MORILES**

Fino, 'En Rama', Alvear, Spain, 2003	\$10.
Amontillado, 'Del Duque', Gonzalez Byass	\$15.
Palo Cortado, 'Apostoles' Gonzalez Byass, Spain	\$15.
Oloroso, 'Matusalem' Gonzalez Byass, Spain	\$20.

**PORT & MADEIRA**

Cockburns 20 Year Tawny, NV	\$18.
Dow's, 1985	\$35.
Fonseca, Late Bottled Vintage, 2003	\$14.
Graham's, <i>Mahados</i> , 1995	\$28.
Barbeito Malvasia, 1954	\$49.
Rare Wine Co. New York Malmsey, NV	\$18.

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## SMALL BITES

*Manchego Cheese,  
Picholine and Niçoise olives  
with Marcona almonds*  
\$ 8

*Tuna tartare, cucumber,  
shiso and ponzu vinaigrette*  
\$ 9

*Duck confit "Arancini"  
sweet chili dipping sauce*  
\$12

*Confit lamb shoulder samosa  
with roasted red peppers*  
\$ 9

*Pan fried scallops,  
celeriac and bacon vinaigrette*  
\$ 16

*Braised short ribs  
with potato mousseline*  
\$16

*Selection of charcuterie  
with Parmesan and fennel seed grissini*  
\$14

*Selection of farmhouse cheeses*  
\$16

*Highlands*  
Balbair 15 \$19.  
Clynelish 14 \$19.  
Dalmore 12 \$19.  
Glengoyne 12 \$20.  
Glengoyne 17 \$25.  
Glenmorangie 10 \$21.  
Glenmorangie 18 \$36.

*Islay*  
Ardbeg 10 \$18.  
Bowmore 12 \$13.  
Bowmore 15 \$16.  
Bowmore 18 \$25.  
Bowmore 25 \$65.  
Bruichladdich 20 \$45.  
Laphroaig 10 \$18.  
Laphroaig 15 \$22.  
Lagavulin 16 \$22.  
Oban 14 \$22.

*Jura*  
Isle of Jura 10 \$18.  
Isle of Jura 21 \$29.

*Orkney*  
Highland Park 18 \$20.

*Skye*  
Talisker 10 \$21.  
Talisker 18 \$30.

*Speyside*  
Balvenie 12 \$19.  
Balvenie 15 \$21.  
Cragganmore 12 \$18.  
Dalwhinnie 15 \$18.  
Glen Moray 12 \$14.  
Glenfiddich 12 \$16.  
Glenfiddich 15 \$20.  
Glenfiddich 18 \$26.  
Glenlivet 12 \$17.  
Glenlivet 15 \$20.  
Macallan 12 \$17.  
Macallan 15 \$23.  
Macallan 18 \$28.  
Macallan 25 \$90.  
Macallan 30 \$110.

## WINES SERVED BY THE GLASS

### CHAMPAGNE & SPARKLING

Chartogne-Taillet, Cuvée Ste. Anne, Merfy	\$23.
Aubry, Brut Rosé, Premier Cru, Jouy-lès-Reims	\$28.
Henriot, Brut Millésimé, Reims, 1996	\$49.

### WHITE

Riesling, Meulenhof, Mosel Germany, 2006	\$15.
Sauvignon Blanc, Westerly Vineyards, 2007	\$16.
Godello, Bodegas Val de Sil, Spain 2007	\$14.
Grüner Veltliner, Hiedler, Kamptal, Austria, 2007	\$15.
Chardonnay, Cru, <i>Two Vineyards</i> , Monterey 2006	\$18.
Chardonnay, Meursault, M. Bouzereau, France, 2005	\$25.

### ROSE

Domaine La Croix Belle, Côtes de Thongue, France, 2007	\$13.
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### RED

Pinot Noir, Au Bon Climat, Santa Barbara, 2007	\$16.
Nebbiolo, Barbaresco, Piedmont, Italy, 2004	\$22.
Zinfandel, Ridge Vineyards, Sonoma County, 2006	\$15.
Tempranillo, Rioja Reserva, Barón de Oña, Spain, 1999	\$19.
Cabernet Sauvignon, Schlumberger, Dry Creek Valley, 2003	\$18.
Châteauneuf-du-Pape, Château Mont Thabor, France, 2005	\$28.

### VODKA

Belvedere	\$16.
Chopin	\$16.
Christiania	\$16.
Potocki	\$16.
Grey Goose	\$15.
Hangar 1	\$14.
Ketel One	\$14.
Reyka	\$15.
Smirnoff	\$12.
Stolichnaya	\$14.
Ciroc	\$14

### FLAVORED VODKA

Stolichnaya Vanilla	\$14.
Stolichnaya Raspberry	\$14.
Stolichnaya Blackberry	\$14.
Grey Goose L'Orange	\$15.
Ketel One Citron	\$14.
Hangar 1 Buddha's Hand Citron	\$15.
Hangar 1 Kaffir Lime	\$15.
Hangar 1 Mandarin Blossom	\$15.

### THE WHISKEY BAR

#### AMERICAN

#### BOURBON

##### *Single Barrel*

Blantons	\$13.
Elijah Craig 12 year	\$12.
Elijah Craig 18 year	\$19.
Woodford Reserve	\$13.

##### *Small Batch*

Bakers 7 year	\$19.
Basil Hayden	\$17.
Bookers	\$21.
Bulleit	\$12.
Knob Creek	\$15.
Makers Mark	\$14.
Mitcher's	\$15

##### *Straight Bourbon*

AH Hirsh	\$24.
Jim Beam	\$12.
Wild Turkey	\$12.

#### CANADIAN

Canadian Club	\$13.
Crown Royal	\$14.
Crown Royal XR	\$35.
Seagram's 7	\$12.
Seagram's VO	\$14.

**COGNAC***Gabriel & Andreu*

Petit Champagne 25 yrs	\$27.
Grand Champagne 35 Year	\$41.

**COURVOISIER**

Courvoisier VS	\$13.
Courvoisier VSOP	\$18.
Courvoisier XO	\$44.

**REMY MARTIN**

Remy Martin VS	\$14.
Remy Martin VSOP	\$19.
Remy Martin XO	\$49.
Remy Martin Louis XIII	\$280.

**HENNESSY**

Hennessy VS	\$15.
Hennessy VSOP	\$19.
Hennessy XO	\$42.
Hennessy Paradis	\$89.
Hennessy Cuvée Richard	\$300.

Hine Rare VSOP	\$19.
Domaine La Fontaine De La Pouyade	\$199.
Navan Vanilla Cognac	\$20.

**ARMAGNAC and BAS-ARMAGNAC**

Château Busca 1985	\$39.
<i>Francis Darroze Roquefort</i>	
Château de Gaube 1959	\$150
Domaine De Cardepoint 1956	\$134.

**CALVADOS***Adrien Camut*

Prestige 40-50 Years	\$58.
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**GRAPPA and PISCO***Poli*

Merlot	\$28.
Moscato	\$32.
Vespaiolo	\$36.
Torcolato	\$40.

*Pisco*

Pisco 100	\$16.
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**GODIVAS**

Godiva	\$15.
Godiva White	\$15.
Godiva Caramel	\$15.

**EAUX DE VIE***Hans Reisetbauer*

Plum	\$22.
Apricot	\$33.
Wild Cherry	\$38.
<i>Clear Creek</i>	
Blue Plum Brandy	\$22.
Kirschwasser Cherry	\$25.
Pear Brandy	\$25.
Mirabelle Plums	\$28.

**APERITIFS**

Aperol	\$11.
Campari	\$11.
Dubonnet Blanc	\$11.
Dubonnet Rouge	\$11.
Jacques Cardin Brandy	\$10.
Lillet	\$11.
Lillet Rouge	\$11.
Dry Vermouth	\$ 9.
Martini Bianco	\$ 9.
Martini Rosso	\$ 9.

**DIGESTIFS, CORDIALS & LIQUEURS**

Amaro	\$11.
Amaretto di Saronno	\$12.
Apfelkorn peach	\$11.
Bailey's	\$12.
B&B	\$14.
Benedictine	\$13.
Chambord	\$13.
Chartreuse Green	\$11.
Chartreuse Yellow	\$11.
Cointreau	\$14.
Drambuie	\$13.
Jagermeister	\$16.
Fernet Amaro	\$12.
Frangelico	\$12.
Fragoli (wild strawberries)	\$10.
Grand Marnier Cordon Rouge	\$15.
Kalhua	\$12.
Sambuca White and Black	\$11.
Southern Comfort	\$11.
Limoncello	\$12.
Maraschino	\$12.
Pastis De Marseille Anise	\$12.
Pernod	\$11.
Pimms	\$11.
Ricard	\$11.
Tia Maria	\$12.
Tio Pepe Cherry	\$ 9.
Mathilde liqueur peches	\$28.