



Cognacs



Larressingle VSOP Armagnac

Courvoisier VSOP

Delamain Pale & Dry XO 25-Year

Hennessy VS

Hennessy VSOP

Hennessy XO

Rémy Martin VSOP

Rémy Martin XO

Louis XIII de Rémy Martin XIII

Ports



Fonseca "Bin 27" Reserve

Fonseca "Tera Bella" Organic Porto

Taylor Fladgate Late Bottle Vintage

Taylor Fladgate Quinta de Vargellas, 1998 (375)

Croft 10-Year-Old Tawny

Taylor Fladgate 20-Year-Old Tawny



Single Malts



Balvenie 12-Year-Old

Glenfiddich 12-Year-Old

Glenfiddich 15-Year-Old

The Glenlivet 12-Year-Old

The Glenlivet 15-Year-Old

Glenmorangie 10-Year-Old

Glenmorangie “Quinta Ruban” 12-Year-Old

Glenmorangie 18-Year-Old

The Macallan 12-Year-Old

The Macallan 18-Year-Old



Bourbons



Buffalo Trace

Gentleman Jack

Hudson Baby Bourbon

Jack Daniel's Black Label

Jack Daniel's Honey

Knob Creek

Maker's Mark

Maker's 46

Wild Turkey 101

Woodford Reserve



After Dinner Drinks

Mocha Espresso Martini

Stoli Vanil Vodka, Patrón XO Cafe, half & half and chocolate syrup, garnished with espresso beans.

Double Irish Coffee

Jameson Irish Whiskey, Bailey's Irish Cream and freshly brewed coffee.

Chocolate Covered Raspberry

Chambord Raspberry Liqueur, Kahlúa, Bailey's Irish Cream and freshly brewed espresso.

Birthday Cake

UV Cake Vodka and half & half, served in a candy confetti rimmed martini glass.

Hot Blueberry Tea

Grand Marnier, Blackberry Brandy, hot water and fresh-squeezed lemon juice.

Iced Caramel Latte

Patrón XO Cafe, half & half, iced coffee and caramel syrup.

Strawberry Wedding Cake

Pinnacle Whipped Vodka, strawberry puree and half & half, served in a graham cracker rimmed martini glass.