



820 N Rampart Street, New Orleans, LA 70116

www.bartonique.com

[x.com/BarTonique](https://twitter.com/BarTonique)

[instagram.com/BarTonique](https://www.instagram.com/BarTonique)

[facebook.com/BarToniqueNewOrleans](https://www.facebook.com/BarToniqueNewOrleans)

Table of Contents

Mixed Drinks by Genre

Beer & Wine

Apéritifs & Digestifs

Liqueurs

Spirits

Prices reflect a 2 ounce pour unless otherwise noted.

Prices do not include Local & State sales taxes.

A 3.5% processing fee is added to all credit card transactions.

No fee is added for cash transaction

Daily Specials

Monday

\$8 Pimm's Cups

Pimm's No. 1, House-Made Demerara Syrup,
Orange Juice, Lemon Juice, Lime Juice,
Sparkling Water

Tuesday

\$8 Daiquiris

Hamilton White Stache 87° Rum,
House-Made Demerara Syrup, Lime Juice

Wednesday

\$8 Moscow Mules

Conciere Vodka, House-Made Gum Syrup,
House-Made Ginger Syrup, Lime Juice,
Lemon Juice, Sparkling Water

Thursday

\$8 Las Palomas

Tequila Cimarron Blanco, Lime, Salt,
Grapefruit Juice, Mexican Grapefruit Soda

Friday

\$4 Tullamore D.E.W. Shots

Tullamore D.E.W is triple distilled and aged
in ex-bourbon and sherry casks, this blended
Irish Whiskey is known the world over for
its smooth and gentle complexity.

Saturday

\$8 Bacon Bloody Mary's (12pm till . . .)

Conciere Vodka, Fresh Tomato, Onion, Garlic,
Jalapeño, Lemon, Worcestershire, Salt,
Pepper, Bacon

Sunday

\$8 Mai Tais

El Dorado 5-Year-Old Rum, Señor Curaçao,
House-Made Orgeat, Lime Juice, Mint

Local Service Industry enjoys 25% off every night after 6pm.

Punches (Strong + Sweet + Sour + Weak + Aromatic)

Arrack Punch c. 1730 (Adapted) – \$10

Batavia-Arrack, House-Made Sherbet Syrup, Lemon Juice, Lemon Peel

Philadelphia Fish-House Punch c. 1732 (Adapted) – \$10

Monnet VS Cognac, El Dorado 5-Year-Old Rum, House-Blended Peach Brandy, House-Made Sherbet Syrup, Lemon Juice, Orange Peel

Ruby Punch c. Late 1700s (Adapted) – \$10

Quinta do Noval Fine Ruby Port, Batavia-Arrack, House-Made Sherbet Syrup, Lemon Juice, Lemon Peel

San Francisco Pisco Punch c. 1850 – \$10

Pisco La Caravedo Quebranta, House-Made Pineapple Syrup, Lemon Juice, Pineapple, Sparkling Water, Cinnamon Stick

Ramos Gin Fizz c. 1887 (Adapted) – \$16

“We kindly suggest that you pre-order this for your second drink.

Availability subject to bartender discretion during peak hours.”

Hayman’s Old Tom Gin, Luxardo Triplum, House-Made Demerara Syrup, Cream, Lemon Juice, Lime Juice, Egg White, Sparkling Water, Orange Flower Water

Mai Tai 1944 (From Victor “Trader Vic” Bergeron) – \$10

El Dorado 5-Year-Old Rum, Señor Curaçao, House-Made Orgeat, Lime Juice, Mint

Blanche Dubois 2010 (From Ed Diaz) – \$10

Ford’s London Dry Gin, Señor Curaçao, House-Made Orgeat, Strawberries, Lemon Juice, Mint

Slings (Strong + Sweet + Weak + Aromatic)

Rocky Mountain ‘Punch’ c. 1862 (Adapted) – \$10

Torre Oria Brut NV Cava, El Dorado 5 Year Rum, Maraska Maraschino, House-Made Sherbet Syrup, Lemon Peel

French 75 c. 1927 – \$10

Ford’s London Dry Gin or Monnet VS Cognac, Lemon Juice, House-Made Gum Syrup, Torre Oria Brut NV Cava, Lemon Peel

Cocktails (Strong + Sweet + Bitter)

Champagne Cocktail c. 1802 (Adapted) – \$10

Torre Oria Brut NV Cava, Sugar Cube, Bitter Truth Peach Bitters, Grapefruit Peel

Old-Fashioned Whiskey Cocktail c. 1843 (Adapted) – \$10

Choice of Ezra Brooks 99° Rye or Green River 1885 Bourbon, House-Made Demerara Syrup, Angostura Bitters, Orange Peel

Sazerac Cocktail c. 1870 (Adapted) – \$10

Ezra Brooks 99° Rye, House-Made Gum Syrup, St. George Absinthe, Peychaud’s Bitters, Lemon Peel

East India Cocktail c. 1882 – \$10

Monnet VS Cognac, Señor Curaçao, Maraska Maraschino, House-Made Pineapple Syrup, Angostura Bitters, Lemon Peel

Negroni Cocktail c. 1910 – \$10

Ford’s London Dry Gin, Carpano Classico Vermouth Rosso, Campari Aperitivo, Orange Peel

Bobby Burns Cocktail c. 1917 – \$10

Monkey Shoulder Blended Malt Scotch, Carpano Classico Vermouth Rosso, D.O.M. Bénédictine, Angostura Bitters, Lemon Peel

Boulevardier Cocktail c. 1927 – \$10

Green River 1885 Bourbon, Carpano Classico Vermouth Rosso, Campari Aperitivo, Orange Peel

Vieux Carré Cocktail 1938 – \$10

Ezra Brooks 99° Rye, Monnet VS Cognac, D.O.M. Bénédictine, Punt e Mes Alternativo Vermouth, Peychaud’s Bitters, Angostura Bitters, Lemon Peel

Vesper Cocktail c. 1952 (Adapted) – \$10

Ford’s London Dry Gin, Concierge Vodka, Cocchi Americano Blanco Aperitivo, Lemon Peel

Legally Blanc 2024 (Adapted from Mark Schettler) – \$12

Oxbow Rhum Louisiane Cane Juice Agricole, Campari Aperitivo, Dolin Blanc Vermouth, Orange Peel

Cabra Mar Cocktail 2017 (From Mark Schettler) – \$10

Mezcal Fidencio Joven, Tequila Cimarron Blanco, Vermut de Uvas Txakoli Tximista Blanco, Suze Saveur d’Autrefois Apéritif, Grapefruit Peel

Sours (Strong + Sweet + Sour)

Grand Gimlet 'Fix' c. 1890 (Adapted) - \$10

Hayman's Old Tom Gin, St. Elder Fleur de Sureau,
Lime Juice, Lime Zest

Daiquiri c. 1900 - \$10

Hamilton White Stache 87° Rum, Lime Juice,
House-Made Demerara Syrup

Jack Rose c. 1905 - \$10

Laird's Bottled-In-Bond Straight Apple Brandy,
House-Made Grenadine, Lemon Juice, Lemon Peel

Aviation c. 1916 - \$12

Citadelle Jardin d'Ete Gin, Maraska Maraschino,
Rothman & Winter Crème de Violette, Lemon Juice,
Fabbri Amarena Cherry

Side Car c. 1920 - \$10

Monnet VS Cognac, Luxardo Triplum, Lemon Juice,
House-Made Demerara Syrup, Orange Peel

Corpse Reviver #2 c. 1929 - \$10

Ford's London Dry Gin, Cocchi Americano Blanco Aperitivo,
Luxardo Triplum, St. George Absinthe, Lemon Juice,
Fabbri Amarena Cherry

The Last Word c. 1930 - \$14

Ford's London Dry Gin, Green Chartreuse, Maraska Maraschino,
Lime Juice

Caipirinha 'Fix' c. 1930 (Adapted) - \$10

Weber Haus Rota 48 Cachaça Silver, Sugar, Lime Juice,
Grapefruit Bitters

Mexican Firing Squad c. 1937 (Adapted from La Cucaracha Cocktail Club) - \$10

Choice of Mezcal Fidencio or Tequila Cimarron Blanco,
House-Made Grenadine, House-Made Ginger Syrup, Lime Juice,
Angostura Bitters

Penicillin 'Fix' 2005 (Adapted from Sam Ross) - \$12

Monkey Shoulder Blended Malt Scotch,
Bruichladdich "Port Charlotte" Single Malt Scotch,
Lemon Juice, House-Made Honey & Ginger Syrups

Trinidad Sour 2009 (From Giuseppe Gonzalez) - \$12

Angostura Bitters, Ezra Brooks 99° Rye Whiskey,
House-Made Orgeat, Lemon Juice

Coolers (Strong + Sweet + Sour + Sparklingly-Weak)

Pimm's Cup c. 1840 (Adapted) - \$10

Pimm's No. 1, House-Made Demerara Syrup, Orange Juice,
Lemon Juice, Lime Juice, Sparkling Water

Gin & Tonic c. 1870 - \$10

J. Rieger & Co. Gin, House-Made Tonic Syrup,
Sparkling Water

Southside c. 1931 - \$10

Ford's London Dry Gin, House-Made Gum Syrup,
Lemon Juice, Sparkling Water, Mint

Dark & Stormy c. 1950 (Adapted) - \$10

El Dorado 5-Year-Old Rum, Ron Diaz Dark Rum, Lime Juice,
Lemon Juice, House-Made Ginger Syrup,
House-Made Demerara Syrup, Sparkling Water

Moscow Mule c. 1950 (Adapted) - \$10

Conciere Vodka, House-Made Gum Syrup, House-Made Ginger
Syrup, Lime Juice, Lemon Juice, Sparkling Water

La Paloma c. 1950 (Adapted) - \$10

Tequila Cimarron Blanco, Lime, Salt, Grapefruit Juice,
Mexican Grapefruit Soda

Abruzzo (A.K.A. Mojito #30) 2016 (From Scott D. Mayer) - \$10

Punt e Mes Alternativo Vermouth, Pineapple Syrup,
Lime Juice, Sparkling Water, Mint

Blossoms (Strong + Sweet + Succulently-Weak)

Blood and Sand c. 1920 - \$12

Monkey Shoulder Blended Malt Scotch,
Carpano Classico Vermouth Rosso, Tattersall Sour Cherry,
Orange Juice

Fuzzy Navel 'Fix' c. 1980's (Adapted) - \$10

Conciere Vodka, House-Blended Peach Brandy, Orange Juice,
Orange Zest

Kelly's Surprise 'Fix' 2010 (From Kelly Sheeran) - \$10

Conciere Vodka, St. Elder Fleur de Sureau,
Grapefruit Juice, Grapefruit Zest

Temperance Drinks

Lyre's Amalfi Spritz 10.4 oz/0 abv (USA) - \$9

Flavors of Bittersweet orange & citrus zest

Baladin "Passione in Rosso" 6.7 oz/0 abv (Italy) - \$9

Aperitivo Analcolico Italiano

Classic Sodas - \$6

Coca-Cola® (Mexico)

Made with Cane Sugar

Tonic

House-Made Tonic Syrup, Sparkling Water

Ginger "Beer"

House-Made Ginger Syrup, House-Made Gum Syrup,

Lemon Juice, Lime Juice, Sparkling Water

Phosphate Sodas - \$6

Angostura Soda

Lemon Juice, House-Made Gum Syrup, Angostura Bitters,

Extinct Acid Phosphate, Sparkling Water

Celery Soda

Lime Juice, House-Made Gum Syrup, Bitter Truth Celery

Bitters, Extinct Acid Phosphate, Sparkling Water

Pineapple Soda

Lime Juice, House-Made Pineapple Syrup,

Extinct Acid Phosphate, Sparkling Water

Strawberry Soda

Lime Juice, House-Made Strawberry Syrup,

Extinct Acid Phosphate, Sparkling Water

Cream Sodas - \$8

Pineapple Shake

House-Made Pineapple Syrup, Cream, Whole Egg,

Sparkling Water, Pineapple Slice

Strawberry Shake

House-Made Strawberry Syrup, Cream, Whole Egg,

Sparkling Water, Strawberry

Beer

Modelo Especial Lager 16 oz/4.4% abv (Mexico) - \$6

Weihenstephan Original Helles 16.9 oz/4.8 abv (Germany) - \$8

OEC Brewing Yuzu Pilsner 16 oz/5.2% abv (Connecticut) - \$8

Grevensteiner Original Lager 16.9 oz/5.2 abv (Germany) - \$8

Gnarly Barley Catahoula Common Lager 12 oz/5% abv (Local) - \$7

HoD Saigon Tropical Bia Lager 11.2 oz/5% abv (Vietnam) - \$8

Privatbrauerei Plank Hefeweizen 16.9 oz/5.2% abv (Germany) \$8

Fair Hope Causeway IPA 12 oz/8.2% abv (Alabama) - \$7

Rogue Berry Blonde Ale 12 oz/4.7% abv (Oregon) - \$7

O'Hara's Irish Stout 16.9 oz/4.3% abv (Ireland) - \$8

Bitburger Radler "Lemon" 16.9 oz/1.9% abv (Germany) - \$8

Aval Cidre Artisanal 12 oz/6% abv (France) - \$8

Wine (6 oz. Pour) - \$12

Please see chalk Board for daily offerings

Shochu -

- Mujen Ai Lite 23% abv (Japan) - 10
- Mujen Original 35% abv (Japan) - 12

Gin -

- Ford's London Dry (England) - 9
- Hayman's Old Tom (England) - 9
- Du Nord Social Spirits Prominence (Minnesota) - 9
- J. Rieger & Co. Extra Fine Midwestern (Missouri) - 9
- Citadelle Jardin d'Ete (France) - 10
- Hendrick's (Scotland) - 12
- Jin Jiji India Dry (India) - 10
- Barcelona GINRAW Gastronomic (Spain) - 14
- Monkey 47 Schwarzwald Dry (Germany) - 12
- Kiuchi Hinomaru Mikibito (Japan) - 16

Rum/Rhum/Cachaça/Arrack/Charanda/Clairin -

- Dutch East Indies Trading Co. Batavia-Arrack (Java) - 9
- Weber Haus Rota 48 Silver Cachaça (Brazil) - 9
- Paranubes Aguardiente de Caña (México) - 10
- Uruapan Charanda Blanco Single Agricola (México) - 10
- Oxbow Louisiane Single Estate Agricole (Louisiana) - 10
- Hamilton White Stache 87° (West Indies) - 9
- Roulaison Pot Distilled (Louisiana) - 10
- Benevolence Aged Clairin (Haiti) - 12
- Planteray Isle of Fiji Bourbon & French Oak (Fiji) - 10
- Planteray Original Dark (Barbados & Jamaica) - 10
- El Dorado 5-Year-Old Demerara (Guyana) - 9
- Hamelton 114° Navy Strength (West Indies) - 10
- Worthy Park 126° Overproof Single Estate (Jamaica) - 12
- Hamelton 151° Demerara (Guyana) - 10
- False River Small Batch Spiced (Louisiana) - 10
- Copalli Single Estate Organic Cacao (Belize) - 10
- Planteray Stiggins' Fancy Pineapple (Trinidad & Tobago) - 10
- Planteray Cut & Dry Coconut Rum (Barbados) - 10

Mezcales Tradicionales de México -

- Sotol La Higuera *DasyLirion y Wheeleri* (Chihuahua) - 14
- Sotol Parejo *Wild Cedrosanum* (Chihuahua) - 15
- Bacanora Rancho Tepua Blanco *Pacifica* (Sonora) - 12
- Bacanora Santo Pecado Joven *Pacifica* (Sonora) - 12
- Mezcal Illegal Joven *Espadín* Tlacolula (Oaxaca) - 9
- Mezcal Palomo Joven *Espadín* Matatlán (Oaxaca) - 9
- Mezcal Fidencio Joven *Espadín* Matatlán (Oaxaca) - 10
- Mezcal Agave de Cortés Joven *Espadín* Matatlán (Oaxaca) - 12
- Mezcal Del Maguey *Espadín* Chichicapa (Oaxaca) - 14
- Mezcal Cinco Sentidos *Wild Tepextate* (Oaxaca) - 25
- Mezcal Vago Elote *Espadín* Yegolé (Oaxaca) - 14
- Mezcal Yuu Baal Pechuga con Frutas *Espadín* (Oaxaca) - 16
- Mezcal Fidencio Pechuga de Pollo *Espadín* (Oaxaca) - 20
- Mezcal La Luna Iguana Pechuga *Espadincillo* (Michoacán) - 18
- Raicilla La Venenosa Tabernas *Chico Aguiar* (Jalisco) - 12
- Tequila Cimarron Blanco (Jalisco) - 9
- Tequila Aretta Blanco (Jalisco) - 10
- Tequila Mijenta Blanco (Jalisco) - 10
- Tequila Lalo Los Altos Blanco (Jalisco) - 12
- Tequila Mi Casa Blanco (Jalisco) - 12
- Tequila G4 108° Premium Blanco (Jalisco) - 12
- Tequila Familia Fortaleza Blanco (Jalisco) - 14
- Tequila Gritona Reposado (Jalisco) - 12
- Tequila Ocho Single Estate Reposado (Jalisco) - 14
- Tequila Código 1530 Reposado (Jalisco) - 14
- Tequila ArteNOM Selección de 1414 Reposado (Jalisco) - 14
- Tequila Espanita Añejo Artesano (Jalisco) - 14
- Tequila Don Fulano Añejo (Jalisco) - 20

Vodka -

- American Distilling Co. Conciere "Distilled Corn" (Ca) - 9
- Cat Head "Distilled Corn" (Mississippi) - 10
- 7•3 Distilling St. Roch "Distilled Corn & Cane" (Local) - 10
- Wódka "Distilled Potatoes" (Poland) - 10
- Altamura "Distilled Wheat" (Italy) - 12
- St. George All Purpose "Distilled Grain & Fruit" (Ca) - 10
- St. George Citrus "Distilled Oranges" (California) - 10
- St. George Green Chile "Distilled Peppers" (California) - 10

Single Pot Still Whiskey (malted & unmalted barley) -
Red Breast Lustau Edition Irish (Aged in Sherry casks) - 15
Green Spot Chateau Montelena Irish (Aged in Zinfandel casks) - 20

Single Malt Whisk(e)y -

Knappogue Castle 12-Year-Old Irish (Bourbon casks) - 12
The Arran Malt 10-Year-Old Scotch - 14
Balvenie 12-Year Double Wood Scotch (Whiskey & Sherry casks) - 20
Auchentoshan Three Wood Lowland Scotch (American/Oloroso/PX) - 25
Bruichladdich "Port-Charlotte" Islay Scotch (Heavily Peated) - 18
MacAllan 18-Year Highland Scotch (American & European casks) - 75
Westland American (New Charred Oak) - 15
St. George's "Baller" American (Finished in Umeshu casks) - 18
Navazos Palazzi Malt Spanish (Aged in Oloroso casks) - 20
Navazos Palazzi Overseas Malt Spanish (Aged in Palo Cortado casks) - 20

Brandy -

Monnet VS Cognac - 10
Bache Gabrielsen VSOP Cognac - 13
Maison Dudognon 1er Cru Grande Champagne Cognac - 14
Frapin VSOP 1er Cru Grande Champagne Cognac - 15
Hine Cigar Reserve XO Cognac - 35
Park Cigar Blend Vielle Fine Champagne Cognac - 45
Château de Laubade Ultra Premium Blanche-Armagnac - 10
Domaine d' Aurensan 20 ans Cask Strength Armagnac - 55
Laird's Bottled-In-Bond Straight Apple Brandy (NJ) - 10
Roger Groult Calvados Réserve Pays d'Auge - 14
Adrian Camut Calvados 6 ans d'age Pays d'Auge- 18
Pisco La Caravedo Puro *Quebranta* (Peru) - 10
Nardini Mandorla (Italy) - 10
Marolo Grappa "Gewurztraminer Grapes" (Italy) - 12

Straight Whisk(e)y -

Larceny Very Special Small Batch Kentucky Bourbon - 10
W.L. Weller Special Reserve Kentucky Bourbon - 15
Green River 1885 Kentucky Bourbon - 10
Elijah Craig Small Batch Kentucky Bourbon - 12
Pinhook "Bourbondini" 2022 Kentucky Bourbon - 12
Old Forester "1910" Old Fine Kentucky Bourbon - 14
Eagle Rare 10-Year-Old Kentucky Bourbon - 15
Blanton's The Original Single Barrel Kentucky Bourbon - 16
Henry McKenna BiB Single Barrel Kentucky Bourbon - 17
Blue Run "Reflection I" Kentucky Bourbon - 18
Woodford Master's Collection American Oat Kentucky Bourbon - 25
Ezra Brooks 99° Kentucky Rye - 10
Wild Turkey 101° Kentucky Rye - 11
Woodford Reserve Kentucky Rye - 12
Michter's US 1 Single Barrel Kentucky Rye - 14
Pinhook Vertical Series 7-Year-Old Kentucky Rye - 25

American Rectified Whiskey -

Uncle Nearest 1856 Premium 100° Bourbon Tennessee - 16
Heaven's Door Dbl Barrel Tennessee Rye (Lincoln County Method) - 12
Rieger's Extra Fine Kansas City (Finished with Oloroso Sherry) - 10
Monogram Kansas City Bourbon (Finished in Oloroso barrels) - 25
Bardstown Kentucky Rye (Finished in Cherry & Oak barrels) - 14

Blended Whisk(e)y (Celtic) -

Tullamore D.E.W. Irish (Aged in Bourbon & Sherry casks) - 9
Jameson Triple Triple Irish (Aged in Bourbon, Sherry & Chestnut casks) - 9
Writer's Tears Copper Pot Irish (Single Pot Still/Single Malt) - 15
Nikka Coffey Grain Japanese - 16
Mars Iwai Tradition Japanese (Bourbon, Sherry & Red Wine casks) - 17
Monkey Shoulder Blended Malt Scotch - 10

Liqueurs

Fruit -

- Tattersall Grapefruit Crema (USA) - 10
- Luxardo Triplum "Orange" (Italy) - 10
- Señior Curaçao "Orange" (Netherlands Antilles) - 10
- Hamilton Petite Shrub "Orange" (Martinique) - 10
- Pierre Ferand Yuzo Dry Curaçao (France) - 10
- Combiér Pêche "Peach" (France) - 10
- Chinola Passion Fruit (Dominican Republic) - 10
- Tattersall Free Wheeler Pommeau "Apple" (USA) - 10
- Tattersall Sour Cherry (USA) - 10
- Plymouth Sloe Berry Gin (England) - 10
- Combiér Crème de Mûre "Blackberry" (France) - 10
- Gabriel Boudier Crème de Cassis "Black Current" (France) - 10
- Gabriel Boudier Crème de Framboise "Raspberry" (France) - 10

Flowers -

- St. Elder Fleur de Sureau "Elderflower" (France) - 10
- Rothman & Winters Crème de Violette "Violet" (Austria) - 10

Herbs/Honey/Spices/Beans/Nuts/Pits

- Tempus Fugit Crème de Menthe (France) - 12
- Poli Miele Honey (Italy) - 10
- Hamilton Pimento Dram (Jamaica) - 10
- Pimm's No. 1 (England) - 10
- St. George NOLA Coffee (USA) - 10
- Tempus Fugit Crème de Cacao (USA) - 12
- Lazzaroni Amaretto "Amaretti Cookies" (Italy) - 10
- Maraska Maraschino "Cherry Pits" (Italy) - 10

Apéritifs - Aperitivi

- Vermouth Dolin Dry de Chambéry (France) - 10
- Vermouth Dolin Blanc de Chambéry (France) - 10
- Vermut de Uvas Txakoli Tximista Blanco (Spain) - 10
- Vermut Flores Rose (Uruguay) - 10
- Vermouth Carpano Classico Rosso (Italy) - 10
- Vermouth Punt e Mes Alternativo (Italy) - 10
- Vermouth Carpano Antica (Italy) - 12
- Cocchi Americano Blanco Aperitivo (Italy) - 10
- Luxardo Bitter Bianco Aperitivo (Italy) - 10
- Suze Saveur d'Autrefois Apéritif (France) - 10
- Cappelletti Vino Americano Rosso Aperitivo (Italy) - 10
- Aperol Aperitivo (Italy) - 10
- Campari Aperitivo (Italy) - 10
- Cynar Aperitivo (Italy) - 10
- Amoro de Vino Picon Vasco (Spain) - 10
- St. George Absinthe Supérieure Verte (USA) 1.5 oz - 12
- Absinthia Organic Absinthe Blanche (USA) 1.5 oz - 14
- Absinthia Organic Absinthe Supérieure Verte (USA) 1.5 oz - 14
- La Guita Manzanilla Sherry (Spain) 3 oz - 10
- Emilio Lustau Dry Oloroso Sherry (Spain) 3 oz - 12

Digestifs - Digestivi

- Antico Amaro Noveis Francoli (Italy) - 10
- Amaro Lucano (Italy) - 10
- Amaro CioCiaro (Italy) - 10
- Amaro Montenegro (Italy) - 10
- Amaro Traiteur (New Orleans) - 10
- Amaro di Rucola "See The Elephant" (Italy) - 12
- Amaro Bràulio Alpino (Italy) - 12
- Amaro Nonino (Italy) - 12
- Amaro Fratelli Fernet-Branca Digestivo dal Gusto (Italy) - 10
- Amaro Fratelli Branca Menta (Italy) - 10
- Amaro J. Rieger & Co. Caffè "Bitter Sweet Coffee" (MO) - 10
- Amargo de Chile CH-Dogma (Chicago) - 10
- D.O.M. Bénédicte 1510 (France) - 14
- Yellow Chartreuse (France) - 18
- Green Chartreuse (France) - 18
- Valdespino El Condado Pedro Ximenez Sherry (Spain) 3 oz - 10
- Quinta do Noval Fine Ruby Port (Portugal) 3 oz - 10
- Rare Wine Boston Bual Madiera (Portugal) 3 oz - 16