

KEN LUM
Chef de Cuisine



MIKE JONES
General Manager

STARTERS

- EMERIL'S NEW ORLEANS BARBECUE SHRIMP** Rosemary Biscuit & Chives | 28
- JUMBO LUMP CRAB CAKE*** Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 28
- BABY HEIRLOOM TOMATO BRUSCHETTA** Grilled Baguette, Burrata Cheese, Fresh Basil & Balsamic Syrup | 12
- HOMEMADE CHICHARRÓN** Our Comeback Sauce* & Salsa Verde | 12
- LOUISIANA STYLE BROILED OYSTERS*** Parmesan, Creole Herb Butter & Toasted French Bread | 20
- SEARED SEA SCALLOPS* GF** Warm Butternut Squash & Haricot Vert Salad with Pecan Brown Butter Vinaigrette | 28
- DEVILED EGGS WITH SMOKED TROUT ROE*** Fried Pickles & Baby Frisée | 15
- SPANISH OCTOPUS A LA PLANCHA** Aguachile, Cucumber Relish, Heirloom Tomato, Parmesan Crisps, Micro Cilantro | 24

SOUPS & SALADS

- ORGANIC BABY GREENS SALAD** Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette | 15
- BABY SWEET GEM LETTUCE* GF** Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese | 16
- CREOLE JUMBO SHRIMP REMOULADE* GF** Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette | 28
- CREEKSTONE FARMS BEEF CARPACCIO*** Fresh Basil & Pepito Pesto, Baby Arugula, Crispy Quinoa, Guajillo Chili Oil | 20
- GUMBO** Shrimp, Okra, Andouille Sausage | 15
- FALL RIVER CLAM CHOWDER** Bacon, Potato and Leeks | 14

RAW/CHILLED SEAFOOD

- SEAFOOD TOWER* GF** Half Dozen Oysters & Creole Boiled Shrimp, Maine Lobster Tail & Half Pound Alaskan King Crab Legs | 150
- FRESHLY SHUCKED OYSTERS* GF** Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 28
- ALASKAN KING CRAB LEGS GF** One Pound | *MKT*
- CREOLE BOILED GULF SHRIMP COCKTAIL GF** Kicked Up Cocktail Sauce | 25
- HAMACHI CRUDO & EMERIL'S RESERVE CAVIAR* GF** Lemon Vinaigrette, Crème Fraîche, Shaved Cured Egg, Fresh Chives | 24
- HAWAIIAN AHI POKE*** Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 25
- EMERIL'S RESERVE CAVIAR SERVICE*** Housemade Blinis & Traditional Garnishes | *MKT*

DAILY FISH & SEAFOOD SELECTIONS
listed on our Fresh Market Board

ENTRÉES

- CREOLE SEAFOOD BOIL GF** Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 55
- BLUE CRABMEAT & SAFFRON SPAGHETTI** Local Mushrooms, Parmesan Cheese | 45
- SEAFOOD PIRI PIRI* GF** Fresh Catch, Jumbo Shrimp, Black Mussels, Homemade Chorizo, Creamy Anson Mills Grits, Fresh Basil | 55
- CEDAR PLANK GRILLED NEW ZEALAND KING SALMON* GF** Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 40
- WHOLE MEDITERRANEAN SEA BASS FOR TWO GF** Preserved Lemon Chimichurri | 98
- CAROLINA GOLD JAMBALAYA GF** Jumbo Gulf Shrimp, Homemade Andouille Sausage | 38
- KUROBUTA PORK CHOP** Maple Brandy Reduction, Roasted Granny Smith Apples, Charred Radicchio & Fried Sweet Onions | 48
- CREOLE BUTTERMILK FRIED CHICKEN** Apple Smoked Bacon, Brussels Sprouts, Sweet Pepper Vinaigrette | 38
- CREEKSTONE FARMS PRIME RIBEYE STEAK* GF** Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 73
- JAPANESE A5 WAGYU STRIP STEAK 5OZ* GF** Braised Root Vegetables & Yuzu Ponzu | 175
- SURF & TURF* GF** 6 oz. Creekstone Farms Filet of Beef & Maine Lobster Tail, Emeril's Homemade Worcestershire Sauce, Creole Hollandaise | 90

SIDES

- GRILLED ASPARAGUS GF** 16
- APPLE SMOKED BACON & BRUSSELS SPROUTS GF** 14
- MAC N CHEESE** White Cheddar & Smoked Gouda 15
- CREOLE POTATO FRIES** 9
- COUNTRY SMASHED POTATOES GF** 12
- GARLIC CRAB CAROLINA GOLD RICE GF** 25
- CREAMY ANSON MILLS GRITS GF** 14
- SAUTÉED LOCAL MUSHROOMS GF** 16

ADD ONS

- OSCAR STYLE** Blue Crabmeat, Creole Hollandaise & Grilled Asparagus 30
- GRILLED LOBSTER TAIL** 35
- JUMBO GULF SHRIMP** 5 each
- PAN SEARED SCALLOPS*** 15 each

All parties of 10 or more are subject to 20% service charge. Please inform your server of any Food Allergies or Dietary Restrictions.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.*

LIGHT LUNCH FARE



KEN LUM
Chef de Cuisine

MIKE JONES
General Manager

STARTERS

BABY HEIRLOOM TOMATO BRUSCHETTA | 12

Grilled Baguette, Burrata Cheese, Fresh Basil & Balsamic Syrup

EMERIL'S NEW ORLEANS BARBECUE SHRIMP | 28

Rosemary Biscuit & Chives

LOUISIANA STYLE BROILED OYSTERS* | 20

Parmesan, Creole Herb Butter & Toasted French Bread

JUMBO LUMP CRAB CAKE* | 28

Fresh Herb Ravigote, Pickled Sweet Pepper Salad

SOUPS & SALADS

GUMBO | \$15

Shrimp, Okra, Andouille Sausage

FALL RIVER CLAM CHOWDER | \$14

Bacon, Potato, Leeks

ORGANIC BABY GREENS SALAD | \$15

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette

BABY SWEET GEM LETTUCE* GF | \$16

Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese

CREEKSTONE FARMS BEEF CARPACCIO* | \$20

Fresh Basil & Pepito Pesto, Baby Arugula, Crispy Quinoa, Guajillo Chili Oil

CREOLE JUMBO SHRIMP REMOULADE* GF | \$28

Baby Lettuce, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette

CHILLED SEAFOOD

SEAFOOD TOWER* GF | \$150

Half Dozen Oysters, Creole Boiled Shrimp, Maine Lobster Tail & Half Pound Alaskan King Crab Legs

FRESHLY SHUCKED OYSTERS* GF | \$28

Half Dozen of our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water

ALASKAN KING CRAB LEGS GF | MKT

One Pound

CREOLE BOILED GULF SHRIMP

COCKTAIL GF | \$25

Kicked Up Cocktail Sauce

HAWAIIAN AHI POKE* | \$25

Tamari Glaze, Dynamite Sauce, Tempura Flakes & Sweet Potato Chips

CHILLED BLUE CRAB AGUACHILE GF | \$24

Cucumber Relish, Heirloom Tomato, Parmesan Crisps, Micro Cilantro

HAMACHI CRUDO & EMERIL'S

RESERVE CAVIAR* GF | \$24

Lemon Vinaigrette, Crème Fraîche, Shaved Cured Egg, Fresh Chives

EMERIL'S RESERVE CAVIAR SERVICE* | MKT

Housemade Blinis & Traditional Garnishes

DEVEILED EGGS WITH SMOKED

TROUT ROE* | \$15

Fresh Pickles & Baby Frisée

ADD ONS

CHILLED CREOLE POACHED SHRIMP | \$5 each

CHILLED BLUE CRAB MEAT 2OZ. | \$18

CHILLED CREOLE POACHED LOBSTER TAIL | \$35

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WINES BY THE GLASS, ETC

CHAMPAGNE FROM THE BAR	
<i>Champagne Brut Alfred Gratien, Brut NV</i>	20
SPARKLING WINE FROM THE BAR	
<i>Brut Rosé Syllbar, Il Concerto, Veneto NV</i>	14
<i>Moscato d'Asti Elio Perrone, Sourgal 2021</i>	14
WHITE WINES FROM THE BAR	
<i>Chardonnay Ernest, Sonoma Coast 2021</i>	20
<i>Pinot Blanc Kelley Fox, Freedom Hill, Willamette Valley 2018</i>	17
<i>Pinot Grigio Italo Cescon, Delle Venezie 2021</i>	14
<i>Riesling Kabinett Dr. Pauly Bergweiler, Wehlener Sonnenuhr, Mosel 2019</i>	19
<i>Sauvignon Blanc Patricia Green, Willamette Valley 2021</i>	18
<i>Sauvignon Blanc Quintessa, Illumination, Napa/Sonoma Counties 2021</i>	18
CORAVIN - WHITE WINE	
<i>Chardonnay Far Niente, Napa Valley 2021</i>	29
<i>Vermentino/ Viognier/ Fiano Pieve Santa Restitua, Gaja, Vistamare, Toscana IGT 2021</i>	25
ROSÉ FROM THE BAR	
<i>A Tribute to Grace, Highlands Vineyard, Santa Barbara 2021</i>	15
RED WINES FROM THE BAR	
<i>Bordeaux Château Lassegue Les Cadrans de Lassegue Saint-Emilion Grand Cru 2019</i>	17
<i>Cabernet Sauvignon Hall, Napa Valley 2019</i>	25
<i>Côtes-du-Rhône Le Clos du Caillou, Cuvée Unique Vieilles Vignes 2020</i>	14
<i>Malbec Blend Clos de los Siete, Valle de Uco 2019</i>	15
<i>Pinot Noir Belle Glos, Balade, Sta. Rita Hills 2021</i>	20
<i>Zinfandel Martinelli, Vigneto di Evo, Russian River Valley 2019</i>	18
CORAVIN - RED WINES	
<i>Cabernet Sauvignon Daou, Soul of a Lion, Adelaida District 2019</i>	50
<i>Cabernet Sauvignon Fortunate Son, The Dreamer, Napa Valley 2018</i>	55
<i>Cabernet Sauvignon Staglin, Salus, Napa Valley 2018</i>	35
<i>Cabernet Sauvignon/Shiraz Penfolds, Bin 389, South Australia 2018</i>	25
<i>Merlot Pride, Napa/Sonoma Counties 2019</i>	29
<i>Pinot Noir EnRoute, Les Pommiers, Russian River Valley 2021</i>	30
<i>Sangiovese Blend Tignanello, Antinori Toscana IGT 2018</i>	60
<i>Syrah Anthill Farms, Peters Vineyard, Sonoma Coast 2019</i>	22
CHAMPAGNE & SPARKLING WINE HALF BOTTLES	
<i>Brut Champagne Perrier-Jouët, Grand Brut NV</i>	55
<i>Brut Champagne Gaston Chiquet, Tradition, Premier Cru NV</i>	65
<i>Blanc de Blanc Brut Champagne Guy Larmandier, Cramant Brut Zero, Grand Cru NV</i>	80
<i>Blanc de Blanc Brut Champagne Michael Turgay, Grand Cru NV</i>	75
<i>Brut Champagne Krug, Grand Cuvée 186ème Édition NV</i>	250
<i>Demi-Sec Rosé Champagne Jean Vesselle, Cuvée Friandise NV</i>	55
<i>Brut Rosé Champagne Moët & Chandon, Rosé Impérial NV</i>	85
<i>Brut Rosé Champagne Ruinart NV</i>	100
<i>Moscato d'Asti Saracco 2020</i>	35
<i>Blanc de Blancs Brut Schramsberg, North Coast 2019</i>	45

COCKTAILS

SPECIALTY COCKTAILS

LYCHEE COCO TINI | 15
An intriguing infusion of fresh, sweet muddled lychee fruit flavors adding a tropical twist to the roasted coconut flavors of Kōloa Kaua'i Coconut Rum along with hints of aromatic floral violets from Liqueur de Violettes.

RUM FROM THE HURRICANE | 15
The Original Hurricane Cocktail was created by Tavern Owner Pat O' Brien in the New Orleans French Quarter. This stormy version is made with Kōloa Kaua'i White Rum, vibrant passion fruit flavors, fresh orange juice, freshly squeezed lemon juice and topped with robust flavors of Kōloa Kaua'i Dark Rum.

EMERIL'S STRAWBERRY LEMONADE | 15
Made with Burnett's Citrus Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

COCKTAILS CONTINUED

SPECIALTY COCKTAILS

ORIGINAL SAZERAC | 15
The original Sazerac originated in New Orleans French Quarter before phylloxera decimated most of Europe's wine crops. This elegant and lighter version is made with Branson Phantom Cognac Brandy, raw sugar, Peychaud's bitters and Pernod Absinthe.

THE BOULEVARDIER | 17
Tenjaku Pure Malt Barrel Aged Whiskey, Campari and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

WHIMSY SUMMER | 15
A wondrously sensual spirit with an aromatic array of citrus and exotic fruit flavored botanicals from Pomp & Whimsy Gin Liqueur, sweet simple syrup and fresh squeezed lemon juice.

SANGRIA | 15
(RED, PEACH)
Can't decide between a glass of wine or a crafty cocktail? How about a delicious and festive wine cocktail that can be enjoyed any time of the day.

BLUE HAWAIIAN | 15
This tropical cocktail has an exotic feel that promises a little taste of blue tropical paradise. Made with natural creamy flavors of Cruzan Coconut Rum, Blue Curacao, Cream de Coconut and pineapple juice

SMOKED MAPLE MARGARITA | 15
A smokey enticement with a flavorful smoked maple twist. Made with Montezuma Blanco Tequila, Barrel Smoked Maple Syrup, Orange Liqueur, fresh squeezed lemon and lime juice enhanced with a hint of Hawaiian Black Lava Sea Salt on the rim.

SIGNATURE OLD-FASHIONED INFUSIONS

DUKE STRAIGHT BOURBON COFFEE INFUSION | 19
For the coffee version, we take Duke Straight Bourbon in a slow drip infusion tower and pass it through medium roast coffee, orange peels and various spices then combine it with orgeat syrup and chocolate bitters.

DUKE STRAIGHT BOURBON CHAI TEA INFUSION | 19
For the tea version, we take Duke Straight Bourbon in a slow drip infusion tower and pass it through chai tea, mixed citrus peels and various spices then combine it with vanilla bean syrup and grapefruit bitters.

BEER

DRAUGHT BEERS

Sierra Nevada Sunny Little Thing | 13
(5.0% ABV)

Bad Beat High Society Pilsner | 13
(5.3% ABV) *Locally Brewed*

Firestone Walker 805 Blonde Ale | 13
(4.7% ABV)

Lagunita IPA | 13
(6.2% ABV)

Sam Adams Seasonal Selection | 13
(5.3% ABV)

Voodoo Ranger Juicy Haze IPA | 13
(7.5% ABV)

DOMESTIC BEERS

Bud Light | 10

Coors Light | 10

Michelob Ultra | 10

The Bad Apple Cider | 13

IMPORTED BOTTLED BEERS

Clausthaler | 10

Corona Extra | 10

Guinness | 10.50

Heineken | 10

Pacifico | 10

Stella Artois | 10.50

DESSERT MENU



KEN LUM
Chef de Cuisine

EMERIL LAGASSE
Owner

DESSERTS

WITH CHEF & SOMMELIER SELECTED WINE PAIRINGS

EMERIL'S BANANA CREAM PIE | 15

chocolate shavings and caramel sauce

Ben Ryé, Donnafugata, Passito di Pantelleria, Sicily '18 | 16

DARK CHOCOLATE SKILLET BROWNIE | 14

homemade malt chocolate ice cream & chocolate sauce

Dashe, Late Harvest Zinfandel Dry Creek Valley, California '16 | 14

PECAN PRALINE BREAD & BUTTER BREAD PUDDING | 12

myers's rum anglaise & candied pecans

Inniskillin, Vidal, Icewine, Niagara Peninsula, Canada '19 | 18

RICOTTA CHEESECAKE | 14

basil cherry syrup, pistachio crumble, candied orange & whipped cream

Dolce, Far Niente, Napa Valley, California '14 | 18

VANILLA CARDAMOM CRÈME BRULÉE GF | 12

french lemon macaron & fresh berries

Alois Kracher, Cuvée Beerenauslese, Burgenland, Austria '17 | 15

HOMEMADE ICE CREAM OR SORBET GF | 9

three scoops & fresh berries

Some items may contain nut products



@EMERILSFISH

DESSERT DRINKS

BIRTHDAY CAKE | 15

Celebrate your birthday Vegas style with this Funfetti cocktail!

The sweet taste of Burnett's Whipped Cream Vodka, Frangelico Liqueur, vanilla syrup and pineapple juice.

Topped with creamy whipped cream and Funfetti sprinkles for that special birthday wish!

ESPRESSO MARTINI | 15

vodka, kahlúa and espresso

PINEAPPLE UPSIDE-DOWN CAKE MARTINI | 15

stoli vanilla vodka, frangelico, pineapple juice and a splash of grenadine

CHOCOLATE MARTINI | 15

vodka, godiva and white crème de coco

IRISH COFFEE | 15

jameson irish whiskey, coffee with whipped cream and crème de menthe

EMERIL'S COFFEE | 15

amaretto, kahlúa, bailey's, coffee and whipped cream

CARAJILLO | 15

licor 43 liqueur and espresso shot: served chilled or hot

DESSERT MENU



KEN LUM
Chef de Cuisine

EMERIL LAGASSE
Owner

DESSERT WINES

BY THE GLASS

DASHE, LATE HARVEST ZINFANDEL | 14
Dry Creek Valley, California '16

**ALOIS KRACHER
BEERENAU SLESE CUVÉE** | 15
Burgenland, Austria '17

**PASSITO DI PANTELLERIA
BEN RYÉ, DONNAFUGATA** | 16
Sicily, Italy '18

DOLCE, FAR NIENTE | 18
Napa Valley, California '14

ICEWINE, INNISKILLIN, VIDAL | 18
Niagara Peninsula, Canada '19

PORTO

BY THE GLASS

**TAWNY PORTO
GRAHAM'S 10 YEAR** | 10

**SMITH WOODHOUSE
LATE BOTTLED VINTAGE '08** | 13

VINTAGE PORTO, ROCHA '03 | 18

**TAWNY PORTO
GRAHAM'S 20 YEAR** | 20

**VINTAGE PORTO
SMITH WOODHOUSE '00** | 22

**TAWNY PORTO
GRAHAM'S 30 YEAR** | 30

VINTAGE PORTO, KOPKE '78 | 43

MADEIRA

BY THE GLASS

**THE RARE WINE CO. HISTORIC SERIES
SAVANNAH VERDELHO** | 15

**D'OLIVEIRAS, BARBEITO
FRASQUEIRA, MALVASIA '90** | 50

SWEET LIQUEURS

AMARO MONTENEGRO | 14

BIGALLET CHINA CHINA | 14

LICOR 43 | 14



@EMERILSFISH

WHISKEYS

SINGLE MALT SCOTCH

ISLAY

Bunnahabhain 34yr, bottled by Duncan Taylor	170
Lagavulin 16yr.....	27

HIGHLANDS

Dalwhinnie 15yr.....	25
Glencadam 15yr.....	23
Glenfiddich 12yr.....	16
Glenmorangie, Quinta Ruban 12yr	20
Glenmorangie, Sherry Cask Finish 12yr	20
Glenmorangie, ASTAR	28
Glenmorangie, Sauternes Cask, Nectar D' Or, 12yr	30
Oban 14yr	27
The Dalmore 12yr.....	18

SPEYSIDE

Balvenie, Caribbean Cask, 14yr.....	22
Balvenie, Double Wood, 17yr.....	35
Balvenie, Portwood Cask, 21yr.....	50
Buchanan 12yr.....	15
Caperdonich 21yr, bottled by Duncan Taylor.....	120
Craigellachie 13yr.....	19
Glenlivet 12yr.....	15
Glenlivet 14yr.....	19
Glenlivet 15yr.....	23
Glenlivet 18yr.....	35
Macallan 12yr.....	20
Macallan 15yr.....	43
Macallan 18yr.....	75
Macallan Rare Cask.....	105
Miltonduff 31yr, bottled by Duncan Taylor	160
Mortlach 12yr	20

BLENDED SCOTCH

Aberfeldy Dewar's 12	14
Black Bull 30yr	90
Black Bull 40yr	100
Chivas Regal 12yr	16
Chivas Regal 18yr	25
Chivas Regal 25yr.....	75
Dewar's 15yr	17
Dewar's 18yr Founders Reserve	20
Dewar's Honey	15
Dewar's White Label	15
J & B.....	15
Johnnie Walker Black 12yr.....	17
Johnnie Walker Gold 18yr.....	30
Johnnie Walker Gold Label Reserve	40
Johnnie Walker Red Label.....	14

BOURBON

Angels Envy.....	18
Basil Haydens	18
Basil Hayden Red Wine Cask.....	25
Breaking & Entering	14
Blanton's	24
Buffalo Trace	15
Bulleit.....	16
Duke Bourbon.....	16
Duke Grand Cru Founders Reserve	45
Eagle Rare.....	20
Four Roses Yellow Label.....	15
Frey Ranch.....	17
Garrison Brothers Single Barrel	25
Henry Mckenna 10yr	14
Jim Beam.....	15
Knob Creek.....	15
Makers Mark.....	15
Makers Mark 46.....	19
Makers Mark Cask Strength.....	21
Pendleton.....	16

BOURBON *continued*

Revel Stoke Peanut Butter	15
Revel Stoke Pecan.....	15
Revel Stoke Toasted S'mores.....	15
Revel Stoke Vanilla.....	15
Southern Comfort	15
The Wiseman	17
Whistlepig Piggyback	17
Wild Turkey	15
Wild Turkey 101.....	17
Woodford Double Oak	18
Woodford Reserve.....	16

OLD VAN WINKLE DISTILLERY

Pappy Van Winkle Special Reserve 12yr.....	75
Pappy Van Winkle Family Reserve 15yr.....	155
Pappy Van Winkle Family Reserve 20yr.....	175
Pappy Van Winkle Family Reserve 23yr.....	350

WHISKEY

RYE

Bulleit Rye	16
Duke Rye Double Barrel Founders Reserve.....	38
E.H. Taylor	23
Hye West Double Rye	16
Knob Creek Rye	16
Sazerac 6yr.....	16
Whistlepig Farmstock #3 Rye.....	20
Whistlepig Piggyback 100% Rye 6yr	17
Wild Turkey 101 Rye	16

WHISKEY *continued*

TAIWAN

Kavalan Classic.....	22
Kavalan Vinho Barrique.....	55

JAPANESE

Hibiki Harmony	25
Hibiki 17yr	55
Kaiyo Miznura Oak.....	20
Kaiyo Miznura Oak Cask Strength	27
Nikka Coffey Grain.....	18
Nikka Coffey Malt.....	19
Suntory Toki.....	16
Tenjaku.....	18

CANADIAN

Canadian Club	15
Crown Apple	15
Crown Peach	15
Crown Royal	15
Crown Royal Black.....	15
Crown Royal Cask 16	35
Fireball	15
Seagram's 7	15
Seagram's VO	15

IRELAND

Jameson	15
Lambay Single Malt	22
Lambay Small Batch	20

STRAIGHT

Jack Daniel's	15
Jack Daniel's Gentleman Jack	16
Jack Daniel's Sinatra.....	55
Jack Daniel's Single Barrel.....	18
Jack Daniel's Triple Mash	17

RUMS

LIGHT RUMS

Bacardi (<i>Cuba</i>)	15
Bacardi Grape (<i>Cuba</i>)	15
Bacardi Grapefruit (<i>Cuba</i>)	15
Bacardi Limón (<i>Puerto Rico</i>)	15
Botran Reserva Blanca (<i>Guatemala</i>)	15
Captain Morgan Lime (<i>Jamaica</i>)	15
Malibu Banana (<i>Barbados</i>)	15
Malibu Melon (<i>Barbados</i>)	15
Sammy's Beach Rum (<i>Puerto Rico</i>)	14
Selva Rey Rum (<i>Panama</i>)	15
Selva Rey Coconut Rum (<i>Panama</i>)	15

GOLD RUMS

Appleton Estate (<i>Jamaica</i>)	17
Bacardi Gold (<i>Cuba</i>)	15
Bacardi 8 Grand Reserva (<i>Cuba</i>)	18
Cruzan 151 (<i>Virgin Islands</i>)	15

DARK RUMS

Atlantico Private Cask (<i>Dominican Republic</i>)	17
Brugal (<i>Dominican Republic</i>)	15
Captain Morgan (<i>Jamaica</i>)	15
Coruba Rum (<i>Jamaica</i>)	14
Diplomatico Reserva (<i>Venezuela</i>)	15

DARK RUMS CONT'D

Don Q. Gran Añejo (<i>Puerto Rico</i>)	21
Goslings Rum (<i>Bermuda</i>)	14
Malibu Coconut (<i>Barbados</i>)	15
Mount Gay Black Barrel (<i>Barbados</i>)	14
Mount Gay Eclipse (<i>Barbados</i>)	14
Myers Dark Rum (<i>Jamaica</i>)	14
Pussers Rum (<i>Guyana South America</i>)	14
Pyrat XO Reserve (<i>Guyana South America</i>)	16
Richland 4yr Rum (<i>Richland, Georgia</i>)	18
Ron Cartavio Black 2yr (<i>Peru</i>)	15
Ron Cartavio Black Barrel (<i>Peru</i>)	18
Sailor Jerry (<i>Virgin Islands</i>)	14
Selva Rey Reserve (<i>Panama</i>)	30

TEQUILAS

BLANCO

Cali Rosa Blanco	19
Clase Azul Plata	30
Casamigos Blanco	19
Cenote Blanco	19
Codigo Blanco	19
Don Julio Blanco	19
El Tesoro Blanco	19
Gran Patron Burdeos	123
Gran Patron Platinum	53
Hornitos Plata	17
Karma Blanco	19
La Adelita Blanco	19
La Historia de Nosotros Blanco	19
Patron Silver	19

JOVEN

Casa Dragones	78
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REPOSADO

Casamigos Reposado	23
Clase Azul Reposado	40
Don Julio Reposado	23
Espolon Reposado	23
Hornitos Reposado	19
Karma Reposado	23
La Historia de Nosotros Reposado	23
Patron Reposado	23
Roca Patron Reposado	28

AÑEJO

Aha Toro Añejo	26
Cali Rosa Añejo	26
Don Julio Añejo	26
Don Julio 1942	45
Espolon Añejo	26
La Adelita Añejo	26
La Historia de Nosotros Añejo	30
Patron Añejo	26
Roca Patron Añejo	31
Tres Generaciones Añejo	26

EXTRA AÑEJO

Avion 44 Extra Añejo	50
Cali Rosa Extra Añejo	43

MEZCAL

MEZCAL ARTESANAL JOVEN

La Historia de Nosotros Mezcal Joven	17
Los Magos Sotol	17
Mezcal Union Uno	17
Nucano Mezcal Joven	17
The Producer Joven	25

MEZCAL ARTESANAL REPOSADO

Gracias a Dios Mezcal Espadin- Reposado	18
Nucano Mezcal Reposado	19