

AUTUMNAL APERITIFS

How 'bout Them Apples

*Maison Boulard Calvados, housemade apple syrup,
green Chartreuse, lime, cardamom 20*

Low Down Ginger Shame

-Available two ways-

*Cocktail style: celery and ginger infused Bar Hill gin,
yellow Chartreuse, aromatic bitters, ginger syrup 22*

or

*Martini style: celery and ginger infused Bar Hill gin,
ginger syrup, stirred 22*

Smoke Filled Room

*Knob Creek bourbon, Transcontinental 6 year rum,
Illegal mezcal, mole negro, Aztec chocolate bitters 22*

Sweater Weather

*Grey Goose La Poire, St. George spiced pear liqueur,
Domaine Deliance Cremant de Bourgogne,
cinnamon syrup, pomegranate purée 20*

1862 CLASSICS

JJ's Old Fashioned

Knob Creek bourbon, lemon, orange 18

Anniversary Manhattan

*Maker's Mark Union League 160TH Private Selection,
Montenegro amaro, Bitter Truth aromatic bitters 26*

1862 Manhattan

*Sagamore Double Oak rye,
Carpano Antica Formula, Grand Marnier,
burnt orange 22*

The FG Martini

*Ketel One vodka, Bombay Sapphire gin,
Cocchi Americano, lemon 20*

AFTER

COGNAC

Hine VSOP 9

Le Reviseur VS 14

Le Reviseur VSOP 17

Le Reviseur XO 40

Courvoisier VSOP 13

Courvoisier XO 35

L'Essence de Courvoisier 260

Hennessy VSOP 14

Hennessy XO 35

Remy Martin VSOP 14

Remy Martin 1738 16

Remy Martin XO 45

Navarre Vielle Réserve 55

ARMAGNAC

Larresingle Napoleon 18

Larresingle VSOP 20

Larresingle XO 30

GRAPPA

Sarpa di Poli Barrique, Vicenza, Italy 25

lo Chardonnay di Nonino in barriques 25

il Merlot di Nonino, il Moscato di Nonino 25

AMARO

Montenegro, Bologna 11

Averna, Amaro Siciliano 10

Cynar, Ricetta Originale 9

Nonino Quintessentia 18

MIXOLOGIST

John Jordan



FALL 2024