

TABERNASH, CO.

HECK'S

TAVERN

MENUS

Click the menu link below to be taken to that menu.

Breakfast

Lunch & Dinner

After Dinner Menu

Kids' Menu

Drink Menu

Wine List

Spirit List

Hours of Operation

Breakfast: 7:30 AM–10:30 AM | Lunch: 11 AM–5 PM | Dinner: 5 PM–9PM

Bar Open 11 AM–10 PM

Ext. 613 from your room or (970) 726-7013

Our Local Partners

Devil's Thumb Ranch Beef | Tabernash, CO

Sisu Family Farms | Granby, CO

Buckner Family Ranch | Longmont, CO

Bee Squared Apiaries | Berthoud, CO

Jumping Good Goat Dairy | Buena Vista, CO

Bovine & Swine | Jackson Hole, WY

MouCo Cheese Company | Fort Collins, CO

**\$5 service charge will be added to all take-out orders from Heck's | Menu options and pricing subject to change*

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20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*

BREAKFAST

Entrées



Two Farm Fresh Eggs Your Way *V DF* | \$17
Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached
Breakfast Potatoes & Choice of Toast

Little Sawmill Skillet | \$20
Bacon, Tomato, Smoked Gouda Cheese, Potatoes
Caramelized Onions, Two Eggs Your Way, Green Onions
Nana Yager's Buttermilk Pancakes *V* | One \$8 | Three \$18
Fresh Berries & Warm Maple Syrup

Broken Barn Potato Huevos Skillet | \$23
Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way
Cheddar Cheese, Sour Cream, Jalapeños
Cabin Creek French Toast *V* | One \$11 | Two \$21
Challa Bread, Cinnamon, Fresh Berries, Warm Maple Syrup

Omelets & Scrambles

Available as scramble or omelet; served with potatoes and choice of toast.
Substitute egg whites, fruit, or a biscuit-\$2



Denver Omelet *GF* | \$19
Onions, Bell Peppers, Applewood Smoked Ham, Cheddar Cheese
Ram's Curl *GF* | \$17
Bacon, Cheddar Cheese
Double Pole *GF* | \$21
Spinach, Mushrooms, Sausage, Swiss Cheese
Punishment Hill *GF* | \$27
Bacon, Tomatoes, Avocado, Smoked Gouda Cheese

Little Cabin *V DF GF* | \$18
Tomatoes, Mushrooms, Spinach
Build Your Own Omelet *GF* | \$24
Choose up to 4 ingredients
Bacon, Ham, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms
Spinach, Cheddar Cheese, Swiss Cheese, Smoked Gouda Cheese
Add Avocado-\$4

Selections From Molly's Meadow



Cinnamon Vanilla Oatmeal *VG* | \$12
Cinnamon Vanilla Oatmeal

Yogurt & Berries *V* | \$15
Vanilla Greek Yogurt, Honey Oat Granola

Honey Smoked Salmon & Bagel | \$20
Spinach, Tomatoes, Red Onions, Capers, Cream Cheese

Sides

Applewood Smoked Bacon, Sisu Farms Sausage, or Ham *GF* | \$6
Biscuits & Sausage Gravy | One \$7 | Two \$14
Potatoes *VG* | \$4
Seasonal Fruit *VG GF* | \$4
Toast *V* | \$2
Bagel & Cream Cheese *V* | \$5

Chef de Cuisine - Maggie Ruff

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LUNCH & DINNER

Starters

Local Charcuterie & Artisanal Cheese Board | \$30

Colorado Honeycomb, House Pickles, Nuts, Preserves, Grilled Ciabatta

“Jackalope” Quesadilla | \$19

Antelope-Rabbit Sausage with Pork, Havarti, Cheddar
Caramelized Onion, Roasted Corn, Dried Cherry Wojapi

Blackened Wagyu Tips & Dip *GF* | \$22

Caramelized Onion Dip, Whiskey, Smoked Blue Cheese
Grilled Ciabatta, Petit Frisee Salad

Black Bean Hummus *VG* | \$15

Grilled Pita, Crudité

Wagyu Meatball Sliders | \$22

Tomato Gravy, Provolone, Arugula, Black Pepper Aioli
Brioche, Sweet Potato Fries

Winter Burrata | \$22

Thyme Roasted Apple, Honeycomb, Praline Pecan
Bourbon Smoked Sea Salt, Aged Balsamic

Soups & Salads

From The Cauldron | \$10/12

Daily Soup Selection from the Chef

Devil’s Thumb Ranch Wagyu Chili | \$12/18

Wagyu Beef, Jalapenos, Cheddar Jack Cheeses
Sour Cream, Cornbread

Fraser Valley Wedge Salad *GF* | \$16

Smoked Blue Cheese, Bacon, Red Onion, Heirloom Baby Tomatoes
House Ranch Dressing

Roasted Carrot Salad *GF V* | \$19

Arugula, Goat Cheese, Mousse, Toasted Walnut, Pomegranate Arils
Fig Balsamic Dressing

Winter Citrus Salad *VG GF* | \$16

Baby Spinach, Lemon Candied Pistachios, Dried Cranberries
Pineapple Sage Vinaigrette

Lemon Caesar | \$16

Baby Romaine, Rustic Croutons, Shaved Parmesan
Heirloom Baby Tomatoes, Lemon Caesar Dressing

Beet & Apple Salad *GF* | \$18

Beet Puree, Shaved Apple, Fennel, Watercress, Praline Pecans
Aged Balsamic, Crispy Prosciutto

Add to any Salad: Grilled Chicken Breast \$8 | Grilled Shrimp \$9 | Cut of the Day \$13 | Steelhead Trout \$18*

Entrée

Devil’s Thumb Ranch Wagyu Cheeseburger* | \$27

Cheddar Cheese, Lettuce, Tomato, Red Onion, House Pickles, Brioche Bun |
Add Bacon, Mushroom, or Avocado | Market price applies
Substitute Beyond Meat Patty for an additional \$2

Devil’s Thumb Ranch Patty Melt | \$28

Cheddar, Swiss, Louie Sauce, Caramelized Onion, Marbled Rye

Devil’s Thumb Ranch Wagyu Tacos *GF* | \$26

Chipotle Crema, Onion, Micro Cilantro, Cotija
Roasted Jalapeño, Guacamole

Vegan Crispy Chicken Sandwich *VG DF* | \$22

Baby Romaine, Tomato, Caramelized Onion
Grilled Apple, Grilled Ciabatta

14oz Kansas City Strip *GF* | \$60

Smoked Blue Cheese Butter, Wilted Chard, Bacon
Garlic, Potato Gratin

Spiced Honey Glazed Steelhead Trout *GF DF* | \$45

Roasted Winter Squash, Wild Rice, Pecan Gremolata, Drambuie,
Lemon Olive Oil

Herb Stuffed Rainbow Trout *GF* | \$36

Sweet Corn Succotash, Roasted Winter Squash, Toasted White Bean
Shallot, Grilled Lemon

Wagyu Meatloaf | \$42

Devil’s Thumb Ranch Wagyu, Andouille, Tomato Gravy
Mashed Potatoes, Garlic Green Beans

Cranberry Lacquered Chicken *GF DF* | \$45

Roasted Pearl Onions, Shaved Brussels Sprouts, Wild Rice
Cranberries, Walnuts

Confit Duck Leg *GF* | \$46

Huckleberry, Pearl Onions, Braised Sweet Potato Puree
Pecan Gremolata

Pork Chop Marsala *GF* | \$52

Local Mushrooms, Marsala Wine, Cream, Thyme Polenta
Wilted Chard

Mushroom Pot Pie *V* | \$34

Pearl Onions, Peas, Carrots, Roasted Potato
White Truffle Oil, Puff Pastry

Potato Leek Ravioli *VG DF* | \$27

Toasted White Beans, Roasted Pearl Onion, Swiss Chard
Local Mushrooms, Olive Oil

Wagyu Beef Stew | \$45

Braised Wagyu Beef, Mashed Potatoes, Pearl Onions, Carrots
Peas, Buttermilk Biscuit Streusel

Sides

Roasted Potatoes, Garlic, Rosemary, Parmesan *V GF* | \$12

Brussels Sprouts, Apple, Bacon, Maple Dijon Vinaigrette *GF DF* | \$14

Honey Roasted Carrots, Colorado Goat Cheese, Chamomile, Thyme, Garlic, Local Honey *V GF* | \$18

Bacon Beer Mac & Cheese, BBQ Panko | \$14

Green Beans & Mushrooms, Toasted Almonds, Thyme, Garlic *VG* | \$15

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AFTER DINNER *Menu*

Desserts

Fudge Brownie Skillet *V* | \$12
Warm Cast Iron Brownie, Chocolate Sauce
Vanilla Ice Cream

Individual Pumpkin Pie *V* | \$11
Mini Pumpkin pie, Cinnamon Chantilly
Candied Pecans

Cherry Matcha Brownie *VG GF* | \$12
Gluten Free & Vegan Brownie, Cherry Compote
Matcha Sauce

Huckleberry Cheesecake | \$13
Huckleberry Thyme Cheesecake, Huckleberry Lime Compote
Fresh Thyme

Digestifs

Amaro Averna | \$15

Amaro Nonino | \$15

Green Chartreuse | \$17

Yellow Chartreuse | \$17

Blandy's Madeira 1988 | \$60

Blandy's Madeira 1976 | \$65

Blandy's Madeira 1975 | \$75

Taylor Fladgate Vintage Porto 2003 | \$30

Taylor Fladgate Vintage Porto 1985 | \$45

Taylor Fladgate Vintage Porto 1994 | \$65

Café

Espresso | \$3

Double Espresso | \$4

Café Latte | \$4

Americano | \$4

Cappuccino | \$5

Macchiato | \$5

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KIDS' MENU

ALL DAY

Heck's Specialties (Choose One) | \$16

*Each Served With Choice of Fries, Fruit, or Salad
Choice of Ice Cream Sandwich or House-Baked Cookie for Dessert*

Crispy Chicken Tenders

Grilled Cheese

Cheddar Cheese on Texas Toast

Peanut Butter & Jelly Sandwich

Grape Preserves, Challa Bread

Devil's Thumb Ranch Wagyu Burger with Cheese*

Cheddar Cheese

Kids' Mac & Cheese

Cheddar Classic Sauce

BEVERAGES

Choice of Milk, Assorted Juices, or Assorted Sodas

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DRINK MENU

BEER



On Tap | \$8

All Good Amber | 6% | Bull & Bush Brewing

BruBrew IPA | 7.65% | Hideaway Park Brewery

Coors Banquet | 5% | Coors Brewing

Fat Tire | 5.2% | New Belgium Brewing

Milk Stout Nitro | 6% | Left Hand Brewing

Modelo Especial | 4.4% | Grupo Modelo

Sippin' Fruited Sour Ale | 4.5% | Odell Brewing Company

Snowmelt Seltzer | 5% | Upslope Brewing Company

Stella Artois | 5% | Anheuser-Busch Brewing

Telluride Pilsner | 5.2% | Telluride Brewing

Voodoo Ranger 'Juicy Haze' IPA | 7.5% | New Belgium Brewing

White Rascal | 5.6% | Avery Brewing

Bottle/Can | \$7

Cider | 6.8% ABV | Stem Ciders

Mountain Time Lager | 4.4% ABV | New Belgium Brewing

Modelo Especial | 4.4% ABV | Grupo Modelo

Athletic Lite | NA | Athletic Brewing Company

Athletic Hazy IPA | NA | Athletic Brewing Company

SPECIALTY COCKTAILS



\$15

Cowgirl

Colorado Vodka Company, Fresh Lime Nectar, Raspberry Puree
St. Germain, Topped with Sparkling Rosé

Fraser Fur

Scotch, Zirbenz Pine Liqueur, Local Honey, Fresh Lemon

Branding Iron

291 Whiskey, Grapefruit Liqueur, Fresh Lime Nectar
Maraschino Cherry Liqueur

Cowboy Coffee

Colorado Vodka, Kahlua, Espresso

El Charro

Arette Blanco, Fresh Lime Nectar, Orange Liqueur
Tajin Spiced Rim

The Old Palisade

Buffalo Trace, Demerara Syrup, Peach, Angostura bitters

Barrel Race

Sazerac Rye, Carpano Antica Sweet Vermouth
Angostura Bitters

ZERO-PROOF



\$7

Alpenglow

Chamomile Tea Concentrate, Fresh Lavender Nectar
Lemon Juice, Topped with Soda

Ranch-ade

Kiwi, Watermelon, Blueberry, Strawberry, Blackberry
or Raspberry Flavored Lemonade

Mountain Breeze

Kiwi, Watermelon, Blueberry, Strawberry, Blackberry
or Raspberry Flavored Seltzer Water

Hibiscus Mule

Hibiscus Tea Concentrate, Ginger Beer
Lime Juice

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WINE LIST

WINES | BY THE GLASS



SPARKLING

- Gruet | *Brut Sparkling* | New Mexico | \$14/52
- Taittinger Brut La Francaise | *Champagne* | Reims, France | \$27/108
- Bisol 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64
- Bisol 'Jeio' | *Brut Prosecco Rosé* | Veneto, Italy | \$16/64

WHITE & ROSÉ

- Diatom Bar-M by Greg Brewer | *Chardonnay* | Santa Barbara, California | \$16/64
- Justin Girardin | *Chardonnay* | Bourgogne, France | \$19/76
- Nals Margreid Punggl | *Pinot Grigio* | Alto Adige, Italy | \$16/64
- Craggy Range | *Sauvignon Blanc* | New Zealand | \$15/60
- Marquis de Goulaine | *Sancerre* | Loire Valley, France | \$19/76
- Dr. Loosen | *Riesling* | Mosel, Germany | \$14/56
- Villa Antinori | *Toscana* | Tuscany, Italy | \$15/60
- Miner Family Winery | *Viognier* | Paso Robles, California | \$14/56
- Whispering Angel | *Rosé* | Provence, France | \$15/60

RED

- J.K. Carriere 'Provocateur' | *Pinot Noir* | Willamette Valley, Oregon | \$18/72
- Brewer-Clifton | *Pinot Noir* | Sta. Rita Hills, California | \$25/100
- Duckhorn Vineyards | *Merlot* | Napa Valley, California | \$18/72
- Acumen Mountainside | *Cabernet Sauvignon* | Napa Valley, California | \$25/100
- True Grit | *Cabernet Sauvignon* | Mendocino County, California | \$18/72
- Loscano Vineyards Grand Reserve | *Malbec* | Mendoza, Argentina | \$16/64
- DAOU Family Estates 'Pessimist' | *Red Blend* | Paso Robles, California | \$16/64
- Villa Antinori | *Toscana Rosso* | Tuscany, Italy | \$17/68

WINE LIST

WINES | BY THE BOTTLE



BUBBLES & PINK

- NV | Billetcart-Salmon | *Brut Champagne* | Champagne, France | \$125
- NV | Laurent-Perrier La Cuvee | *Brut Champagne* | Champagne, France | \$170
- NV | Moet & Chandon Imperial | *Brut Champagne* | Champagne, France | \$150
- 2012 | Dom Perignon | *Champagne* | Champagne, France | \$425
- NV | Veuve Clicquot Brut ‘Yellow Label’ | *Champagne* | Champagne, France | \$140
- NV | Perrier-Jouet Blanc De Blancs Brut | *Champagne* | Champagne, France | \$280
- 2012 | Veuve Clicquot La Grande Dame | *Champagne* | Champagne, France | \$500
- NV | Veuve Clicquot Rosé | *Rosé Champagne* | Champagne, France | \$160
- NV | Laurent-Perrier La Cuvee Rose Brut | *Rosé Champagne* | Champagne, France | \$210
- NV | Moet & Chandon Brut Rose Imperial | *Rosé Champagne* | Champagne, France | \$117
- 2013 | Perrier-Jouet Belle Epoque | *Rosé Champagne* | Champagne, France | \$625

RED

- 2016 | Heitz Cellar Lot C- 91 | *Cabernet Sauvignon* | Napa Valley, California | \$195
- 2019 | Orin Swift ‘Palermo’ | *Cabernet Sauvignon* | Napa Valley, California | \$128
- 2018 | Silver Oak Alexander Valley | *Cabernet Sauvignon* | Sonoma, California | \$170
- 2015 | Heitz Cellar Martha's Vineyard | *Cabernet Sauvignon* | Oakville, California | \$430
- 2016 | Curvature | *Cabernet Sauvignon* | Napa, California | \$180
- 2018 | Long Meadow Ranch | *Merlot* | Napa Valley, California | \$130
- 2020 | County Line | *Pinot Noir* | Sonoma County, California | \$96
- 2021 | Ken Wright Cellars | *Pinot Noir* | Willamette Valley, Oregon | \$120
- NV | Saldo Blue | *Red Blend* | Oakville, California | \$85
- 2020 | Orin Swift ‘Abstract’ | *Red Blend* | Napa Valley, California | \$110
- 2019 | Orin Swift ‘Papillon’ | *Red Blend* | Napa Valley, California | \$150
- 2019 | The Prisoner Wine Company | *Red Blend* | Oakville, California | \$91
- NV | The Prisoner Wine Company 'Saldo' | *Zinfandel* | Oakville, California | \$96
- 2019 | Villa Antinori | *Chianti Classico Riserva* | Chianti, Italy | \$85
- 2013 | Campo Viejo | *Rioja* | Rioja, Spain | \$96
- 2016 | Marques De Murrieta Reserva | *Rioja* | Rioja, Spain | \$120
- 2017 | High Sands | *Grenache* | McLaren Vale, Australia | \$255
- NV | Torbreck Run Rig | *Syrah-Viognier* | Barossa Valley, Australia | \$325
- 2019 | Torbreck Woodcutter's Shiraz | *Syrah-Shiraz* | Barossa Valley, Australia | \$130

WHITE

- 2021 | Brewer-Clifton | *Chardonnay* | Sta Rita Hills, California | \$75
- 2019 | Frank Family Vineyards 'Carneros' | *Chardonnay* | Calistoga, California | \$130
- 2018 | Stag's Leap 'Hands of Time' | *Chardonnay* | Sonoma, California | \$113
- 2021 | ZD Wines | *Chardonnay* | Napa Valley, California | \$70
- 2021 | Inama Vin ‘Soave Classico’ | *Garganega* | San Bonifacio, Italy | \$50
- 2020 | Pascal Jolivet | *Sancerre* | Loire, France | \$89
- 2019 | Eva Fricke | *Riesling* | Rheingau, Germany | \$85

SPIRIT LIST

TEQUILA

Arette Blanco – \$12
Arette Reposado – \$16
Casamigos Blanco – \$15
Casamigos Añejo – \$18

Del Maguey Vida Mezcal – \$15
Don Julio Blanco – \$15
Don Julio Reposado – \$17

Forteleza Blanco – \$19
Forteleza Reposado – \$25
Illegal Mezcal – \$22
Los Vecinos Espadin Mezcal – \$15

RUM

Appleton Estate – \$13
Bacardi Gold – \$12
Bacardi Rum Añejo 4 Yrs. – \$15
Bacardi Rum Gran Reserva 10 Yrs. – \$17
Bacardi Especial 16 Yrs. – \$24
Bacardi Rum Limitada – \$24
Captain Spiced – \$14

Diplomático Rum Exclusiva – \$18
Diplomático Rum Planas – \$14
Diplomático Rum Mantuano – \$14
Frigate Reserve 8 Yr. – \$13
Frigate Reserve 12 Yr. – \$13
Havana Club Rum Añejo – \$13

Malibu – \$11
Myers Original Dark Rum – \$14
Montanya – \$13
Pampero Aniversario – \$14
Ron Zacapa 23 Centenario – \$23
Santa Teresa 1796 – \$20

VODKA

Belvedere – \$17
Grey Goose – \$17

Grey Goose Citroén – \$16
Ketel One – \$16

Tito's Handmade – \$15

GIN

Beefeater – \$14
Bombay Sapphire – \$15
Botanist – \$16
Empress 1908 – \$16

Hendrick's – \$16
Idlewild Barrel Aged Gin – \$14
Leopold Bros Navy Strength – \$17

Monkey 47 – \$22
Nolet's – \$18
Tanqueray – \$15

BOURBON

1792 – \$16
Angel's Envy – \$20
Basil Hayden – \$18
Basil Hayden 10 Yrs. – \$20
Buffalo Trace Bourbon – \$14
Eagle Rare Bourbon – \$15
Elijah Craig Small Batch – \$15
Fireball Cinnamon Whiskey – \$10

Four Roses Small Batch Select – \$18
High West Bourbon – \$18
Jack Daniel Gentleman Jack – \$17
Jack Daniel's Single Barrel – \$18
Laws Four Grain Straight – \$15
Leopold's Small Batch – \$17
Middle West – \$20
Redemption – \$16

Slaughter House – \$17
Stranahan's Sherry Cask – \$18
Town Branch – \$16
Widow Jane – \$22
Wild Turkey Longbranch – \$16
Wild Turkey Rare Breed – \$18

RYE BOURBON

291 Rye Colorado 'White Dog' – \$17
291 Colorado Small Batch Rye – \$16
George Dickle Rye – \$18
Angel's Envy Rye – \$24

High West Double Rye – \$22
Laws Rye – \$19
Sazerac Rye – \$17
Woody Creek Rye – \$15

Wild Turkey 'Rare Breed' Rye – \$20

SCOTCH & SINGLE MALT WHISKEY

Ardbeg 10 Yrs. – \$22
Caol Ila 12 Yrs. – \$23
Dewars “White Label” – \$14
Dewars 12 Yrs. – \$15
Flaming Heart – \$12
Glenfiddich 12 Yrs. – \$15
Glenmorangie 12 Yrs. Sherry Cask – \$17

Glenmorangie 10 Yrs. – \$15
Glenkinchie 12 Yrs. – \$18
Iwai Mars – \$15
Johnnie Walker Red – \$12
Johnnie Walker Black – \$15
Kikori – \$12
Lagavulin 8 Yrs. – \$16

The Macallan Double Cask 12 Yrs. – \$18
Monkey Shoulder – \$12
Oban 14 – \$18
Stranahan's Single Malt Whiskey – \$16
Talisker Storm Single Malt – \$22
Talisker 10 – \$22

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AFTER DINNER DRINKS

Amaro Averna – \$15

Amaro Nonino – \$15

Limoncello – \$14

RESERVES

TEQUILA

Clase Azul Plata – \$35
Clase Azul Reposado – \$32

Codigo 1530 Extra Anejo – \$50
Don Julio 1942 – \$44

BOURBON

291 E – \$24
Blanton's – \$35
E.H. Taylor Jr. Small Batch Bourbon – \$25

Kentucky Owl – \$25
Weller Special Reserve – \$20

RYE BOURBON

Whistlepig Rye 10 Yrs. – \$24

SCOTCH WHISKEY

BenRiach 25 Yrs. Single Malt – \$70
Dalwhinnie 15 Yrs. Single Malt – \$24
Johnnie Walker Gold – \$36

Johnnie Walker Blue – \$60
Talisker 18 Yrs. Single Malt – \$48

IRISH WHISKEY

Jameson – \$16
RedBreast Cask Strength – \$32

Redbreast 12 Yrs. – \$22
RedBreast Lustau – \$32

COGNAC ARMAGNAC

Germain Robin – \$40
Hennessy VSOP – \$28
Hennessy XO – \$80

Prunier XO – \$60
Prunier VSOP – \$21
Sauval XO – \$20

AFTER DINNER DRINKS

Barros Porto Colheita 1964 – \$95
Blandy's Madeira 1988 – \$60
Blandy's Madeira 1976 – \$65
Blandy's Madeira 1975 – \$75

Blandy's Madeira 1968 – \$88
Taylor Fladgate Vintage Porto 2003 – \$30
Taylor Fladgate Vintage Porto 1985 – \$45
Taylor Fladgate Vintage Porto 1994 – \$65

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