Our namesake, **Coda di Volpe**, comes from a grape only found in Southern Italy. This is not just any grape - it is one that expresses the true landscape and vineyards of the region of Campania.

Meaning ‘Tail of the Fox’, this grape has influenced our entire wine program. Some of the most dynamic wines in the world are being made and bottled from the 6 traditional regions of Southern Italy: Campania, Basilicata, Puglia, Calabria, Sicily and Sardinia.

We look forward to sharing our passion for these regions in every glass we pour.
**Bubbles**

Cantina di Mogoro ‘Anastasia’ Brut NV

100% Semidano, bright, crisp - the Prosecco of Southern Italy

$12 / $48

Sardinia

Garrubba Brut Rosé NV

100% Gaglioppo, fresh berries, silky texture

$13 / $52

Calabria IGT

Pedres ‘Dolci Note’ Moscato 2015

white flowers, white peach, lemon marmalade - lightly sweet

$10 / $40

Sardinia IGT

**White**

Cantina del Taburno Coda di Volpe 2015

dry tropics, intensely aromatic, U.S. Exclusive for our restaurant!

$12 / $48

Beneventano IGT, Campania

Marchese Montefusco Pinot Grigio 2015

fresh peaches, ripe meyer lemon, bone dry

$11 / $44

Terre Siciliane IGP

Vigneti Zanatta Vermentino ‘Orion’ 2015

Mediterranean citrus, golden apple, refreshment

$10 / $40

di Sardegna DOC

Fazio Muller-Thurgau 2015

grapefruit, fresh melon, like rich Sauvignon Blanc, U.S. Exclusive!

$11 / $44

Erice DOC, Sicily

Miali Chardonnay 2015

toasted pineapple, butterscotch, creamy finish, single vineyard

$13 / $52

Salento IGP, Puglia

SPARKLING & WHITE BY THE GLASS
**ROSÉ & RED BY THE GLASS**

**Rosé**

**Terradora di Paolo Rosé of Aglianico 2015**

*fresh, crispy, light strawberry, similar to Provencal style*

Irpinia DOC, Campania

$12 / $48

**Ippolito 1845 Rosé of Gaglioppo 2016**

*rich red fruit, watermelon, fresh basil, for red wine lovers*

Ciro DOC, Calabria

$13 / $52

**Red**

**Centonze Frappato 2015**

*ripe, crushed cherries, hint of spice, perfect chilled!*

Vittoria, Sicily

$12 / $48

**Terre Nere Nerello Mascalese 2014**

*black cherry, cinnamon, the Pinot Noir of Sicily*

Etna Rosso DOC, Sicily

$14 / $56

**Rallo ‘Normanno’ Nero d’Avola 2015**

*purple plum, black pepper, blueberry preserves*

Sicily IGT

$11 / $44

**Caparra e Siciliani ‘Solagi’ 2013**

*100% Gaglioppo, dried berries, for the bordeaux lover*

Cirò Rosso, DOC

$12 / $48

**Feudo di San Nicola Primitivo 2015**

*jammy purple berries, smoky oak, cousin of Zinfandel*

Puglia IGT

$13 / $52

**Bisceglia ‘Gudarra’ Aglianico 2012**

*ripe blackberries, smoked meats, cigar box*

‘del Vulture DOC, Basilicata

$15 / $60

**Agricola Punica ‘Montessu’ Cabernet Blend 2014**

*complex, velvety finish, bold red fruits*

Isola dei Nuraghi IGT

$15 / $60
SOUTHERN ITALIAN WHITES

Feudi di San Gregorio 2012  
orange zest, mouth-watering, clean and crisp  
Lacryma Christi del Vesuvio DOC, blend of Coda di Volpe and Falanghina - classic wine of the region  
Campania

Fattoria Alois ‘Caulino’ Falanghina Campania 2015  
volcanic soil offers a wide range of crispness with lush citrus and nectarine, perfect pairing for seafood from that region and after dinner with a cheese plate  
Campania

La Capranera Fiano 2016  
meaning ‘the black goat’ that populates this maritime location, this wine shows bright pear, food loving salinity and a crispness to rival any Pinot Grigio  
Campania IGP

Re Manfredi Bianco 2012  
70% Muller Thurgau - 30% Traminer, intensely floral in a region known for red wine, this takes a page from zee Germans  
Basilicata IGT

Librandi, ‘Critone’ 2014  
90% Chardonnay, 10% Sauvignon Blanc - fans of these grapes can look forward to a unique marriage of peach and green apple with a bigger body  
Val di Neto Bianco IGT

Benanti 2014  
Rich, fresh and well-balanced this is 100% Carricante which offers a bouquet of almonds, yellow apple and sweet botanicals  
Etna Bianco DOC

Tenuta Rapitalà ‘Grand Cru’ Chardonnay 2014  
rich buttery finish, baked apple, Italian Meursault Sicilian family with ties to French royalty before and after Le Guillotine  
Sicily IGT

NORTHERN ITALIAN WHITES

La Cappuccina Sauvignon Blanc 2015  
intensely tropical, grapefruit, serrano pepper - where Sancerre and Kiwi Sauvignon Blancs go on vacation  
Veneto IGT

Bertani Pinot Grigio 2015  
pear skin, rich and dry, true Italian Pinot Grigio - a wine we discovered on a recent visit  
Venezia Giulia IGT, Friuli

Ca’Lojera Lugana Turbiana 2016  
an extremely rare grape, Turbiana expresses honeydew melon and mint for a unique palate experience  
Veneto, Lugana DOC
SPARKLING WINES

Cantina di Morgoro ‘Anastasia’ Brut NV
$48
100% Semidano, bright, crisp - the Prosecco of Southern Italy
Sardinia

Murgo Brut Rosé 2010
$79
100% Nerello Mascalese, crushed red berries, bath bubble froth
Metodo Classico,
It’s the Billecart-Salmon of Sicily!
Sicily

Terrazze dell’Etna Brut 2012
$67
rich, creamy, toasty notes of baked apple, walnuts
Metodo Classico di Mt. Etna,
100% Chardonnay made in the Champagne method
Sicily

Feudi di San Gregorio ‘DUBL’ Brut NV
$99
100% Greco, crisp ginger, rich yeasty character
Vino Spumante di Qualita,
the soils of Tufo are quite similar to that of certain Champagne
Campania

Cantina Puianello ‘Contrada Borgoleto’ Lambrusco NV
$46
full bodied with dense plum and a sense of savory
Emilia-Romagna,
that pairs well with all salumi, not a sweet lightweight
Reggiano DOC

ROSÉ, ORANGE WINE AND DOMESTIC

Rosé

Planeta Rosé 2016
$48
hints of strawberry and berry pie, fruity, silky finish
blend of Nero d’Avola and Syrah
Sicilia DOC

Argiolas ‘Serra Lori’ Rosato 2015
$45
rich ruby color, blackberry, intensely aromatic
blend of native grapes: Monica, Carignano, Cannonau, Bovale
Isola dei Nuraghi IGT,
Sardinia

Orange

COS ‘Ramí Bianco’ 2012
$64
honeyed lemon peel, tobacco leaf, smoked rosemary
native blend of Insolia & Grecanico in a ramato, ancient way
Terre Siciliane IGP

USA

BonAnno Chardonnay 2014
$56
Asian pear, brioche, caramelized green apple
sees barrel and malolactic fermentation for a big, rich, oaky profile
Carneros of Napa Valley, CA
Just outside of Naples comes some of the most iconic wines of Italy. The shadows and lava of Mount Vesuvius has shaped the soils to offer wines unlike any other region in Italy.

In Calabria, influences from both seas create amazing wines using Gaglioppo. Love Barolo - drink Gaglioppo!
**RED WINE OF CAMpania**

**Montesole Piedirosso 2015**
- $42
- Raspberry jam, purple rain, soft n’ juicy
- Lacryma Christi DOC
- Meaning ‘tears of Christ’, Lacryma Christi will make you cry tears of joy

**Fattoria Alois ‘Settimo’ 2013**
- $55
- Dried black cherry, tannins, exotic baking spices
- Terre del Volturno IGT
- 60% Pallagrello Nero, 40% Casavecchia, both wild, native varietals

**Donna Paolina 2008**
- $100
- 100% Aglianico that’s lush, powerful and a true ambassador of
- Taurasi DOCG
- Italy’s best red wine grapes. More personality that Cabernet and equally as interesting as anything out of Southern Rhone, this Aglianico is silky plums and exotic spices

**Montevetrano 2012**
- $155
- Black currant, pipe tobacco, aged leather
- Colli di Salerno IGP
- Blend of Cabernet, Aglianico, Merlot, Campania’s most collectible wine

**RED WINE OF CALABRIA**

**Ippolito 1845 Calabrise 2014**
- $54
- Blackened plums, white pepper, plush teddy bear
- Calabria IGT
- 100% Calabrise thought to be lost, the indigenous name for Nero d’Avola

**Du Cropia ‘Serra Sanguigna’ 2012**
- $63
- Punch packed plums, very dry and rustic, one of a kind
- Funky blend of Gaglioppo with Malvasia Nera and Greco Nero
- Calabria IGT

**Ippolito 1845 ‘Ripe del Falco’ 2002**
- $99
- Black raspberry, truffle, dried exotic spices
- Cirò Riserva DOC
- 100% Gaglioppo that reminds of great aged Burgundy

**Librandi ‘Gravello’ 2011**
- $80
- Cassis, roasted coffee beans, intense cedar notes
- Val di Neto IGT
- A Super-Calabrian blend of Gaglioppo and Cabernet Sauvignon
The sun-drenched regions of Puglia and Basilicata are creating some of the most amazing wines in Italy - at a great value!

Try the Campanian grape Aglianico, rich Zin-like Primitivo and other hearty reds from the Adriatic influence of the eastern shores of Italy!
## Red Wine of Puglia

**Masseria LiVeli Susumaniello 2015**
- $56
- **Grigio**
- bing cherry, strawberry-rhubarb, satin smooth
- Salento IGT
- ancient Greek varietal that reminds of a blend of Pinot Noir and Grenache

**Feudo di San Nicola Sangiovese 2013**
- $48
- **Rosso**
- raspberry, oregano, Italian herbs - for the Chianti lover
- Puglia IGT
- this Tuscan grape went on vacation to the Southeastern part of Italy

**Bisceglia ‘Tréje’ 2013**
- $56
- **Rosso**
- red currants, silky tannins, modern style for the region
- Basilicata IGT
- Tréje means three in local dialect, for the blend of Aglianico, Merlot, and Syrah

**Pasternoster ‘Synthesi’ Aglianico 2013**
- $60
- **Rosso**
- licorice, black pepper spice, for fans of Syrah
- Salento IGT
- the first wine from Puglia to be on Wine Spectator’s Top 100!

**Rocca dei Mori 2013**
- $53
- **Rosso**
- boysenberry jam, bold blackberry, red pepper
- Copertino DOP
- juicy blend of 70% Negroamaro and 30% Montepulciano

**Tormaresca ‘Torcicoda’ Primitivo 2013**
- $60
- **Rosso**
- dried currants, herbaceous, touch of amarena cherry
- Salento IGT
- the first wine from Puglia to be on Wine Spectator’s Top 100!

## Red Wine of Basilicata

**Grifalco ‘Gricos’ 2012**
- $45
- **Rosso**
- a great introduction into the world of Aglianico - this wine pairs well across the board! ripe, smooth with just the right amount of fruit forwardness and deep tanins
- ‘del Vulture DOC

**Bisceglia ‘Tréje’ 2013**
- $56
- **Rosso**
- red currants, silky tannins, modern style for the region
- Basilicata IGT
- Tréje means three in local dialect, for the blend of Aglianico, Merlot, and Syrah

**Pasternoster ‘Synthesi’ Aglianico 2013**
- $60
- **Rosso**
- licorice, black pepper spice, for fans of Syrah
- Salento IGT
- the perfect wine for lamb, boar, salumi

**Elena Fucci ‘Titolo’ Aglianico 2013**
- $72
- **Rosso**
- roasted meats, sun-dried raspberries, big silky tannins
- ‘del Vulture DOC
- Elena dedicates her entire winery to just this wine - see why!

**Grifalco ‘Damaschito’ 2009**
- $75
- **Rosso**
- be world 100% estate-grown Aglianico that packs a wallop!
- ‘del Vulture DOC
- bursting with blackberries, tobacco and a complexity that will satisfy all palates

**Bisceglia ‘Gudarrà Riserva’ Aglianico 2007**
- $125
- **Rosso**
- volcanic soil notes, complex dark fruit, their top bottling
- ‘del Vulture DOC
- Gudarrà means “to be enjoyed” - we think you will see why
Arguably no other culture in Italy is so fiercely regional. Who can blame them - as Sicily offers some of Europe’s most beautiful coastline.

Their northern cousins, the Sardinians live longer than any other people. They attribute it to drinking Cannonau, a local clone of Grenache!
**RED WINE OF SICILY**

**Valle dell’ Acate Il Frappato 2015**
- $48
- Vittoria DOC
- Juicy red berries, baking spice, very light and floral
- All stainless steel to maximize freshness - great for crudo

**Baglio di Grisi 2015**
- $50
- Terre Siciliane IGP
- Popular Sicilian entry that is 100% Syrah
- This is a spicy wine that’s not too dry and succeeds in all areas of complementing our cuisine

**Gulfi ‘Nerojbleo’ Nero d’Avola 2010**
- $52
- Ragusa, Sicily IGT
- Intense red fruit, dry but approachable, smoked meats
- 100% Nero d’Avola from 3 organic, biodynamic estate vineyards

**Terrazze dell’Etna ‘Cratere’ 2010**
- $59
- Mt. Etna, Sicily IGT
- Black cherry, dried tobacco, cocoa powder
- One of a kind blend of Nerello Mascalese and Petit Verdot

**Tenuta di Castellaro ‘Nero Ossidiana’ 2012**
- $92
- Isle of Lipari, Sicily IGT
- Blend of Corinto, Nero d’Avola, native vines, unfiltered
- From this small island comes loads of volcanic flavors and structure

**Passopisciaro ‘Guardiola’ Nerello Maccalese 2013**
- $135
- Mt. Etna, Sicily IGP
- Screams intense red fruit, blood orange, bitter almond
- Old vineyard site thought to be lost to 1947 volcanic eruption

**Donnafugata ‘Tancredi’ 2011**
- $85
- Sicily IGP
- Black currant, licorice, bold smoky notes
- Cabernet Sauvignon, Nero d’Avola, Tannat - a big boy

**RED WINE OF SARDINIA**

**Mura ‘Cortes’ Cannonau 2015**
- $52
- ‘di Sardegna DOC
- Fresh cherry, dried Italian herbs, rocky minerality
- Scientists say that Cannonau has the highest polyphenols of any grape

**Santadi ‘Grotto Rosso’ Carignano 2013**
- $48
- ‘del Sulcis DOC
- Crushed rose petals, licorice whips, mellow tannins
- Same grape as Carignan that you find in Southern France and Priorat, Spain

**Pala Cannonau Riserva 2013**
- $68
- ‘di Sardegna DOC
- Fine spicy notes, black raspberry, limestone - clay soil notes
- Multiple winner of ‘Tre Bicchieri - the top wine award in Italy

**Agricola Punica ‘Barrua’ 2013**
- $100
- Isola dei Nuraghi IGT
- Mostly Carignano blend that is intense, for the Napa lover
- When Santadi and Sassicaia get together, expect big and bold - 10th Anniversary

**Agricola Punica ‘Montessu’ Cabernet Blend 2014**
- $60
- Isola dei Nuraghi IGT
- Complex, velvety finish, bold red fruits
REDS OF NORTHERN ITALY & AMERICAN REDS

Flavio Fanti La Palazzetta Rosso di Montalcino 2015 $62
these Sangiovese Grosso grapes are essentially declassified Rosso di Montalcino DOC, Brunello, classic versatility from one of the world's top wine regions Tuscany

Negro Angelo & Figli ‘Angelin’ 2015 $60
light bodied but complex is the nature of young Nebbiolo and this one does not disappoint, blackberries and blackcurrant drip from the first sip Langhe DOC, Piedmont

Alois Lageder Pinot Noir 2013 $65
soft red fruit, elegant tannins, touch of baking spice Südtirol DOC, Alto Adige founded over 150 years ago, one of the Dolomiti’s top producers

Fratelli Revello 2010 $95
100% Nebbiolo, feminine style, young red fruits grapes sourced from some of Barolo’s top Cru vineyards Barolo DOCG, Piemonte

Cafaggio ‘Single Estate’ 2013 $50
100% Sangiovese, red fruit, leather, elegantly dry one of Chianti’s top estates, bottling this wine just for us Chianti Classico DOCG, Tuscany

Vie Cave Malbec 2011 $63
big bold spices, blackberry jam, cloves Maremma IGT, Tuscany one of few 100% Malbec bottlings in Italy - Mendoza would be proud

La Serena Brunello 2011 $115
dried raspberry, cedar and oak, leather Sangiovese di Montalcino DOCG, Tuscany small producer that represents the highest quality of Sangiovese

Lemelson ‘Six Vineyards’ 2014 $60
truffles, pine and raspberry, where Burgundy meets America Williamette Valley, OR combining some of the best Pinot fruit in Oregon to complete the puzzle

Long Meadow Ranch ‘Hunt & Harvest’ Merlot 2013 $54
violet nose, dry and bold, black pepper spice Rutherford of Napa Valley, CA did we mention Chef will be getting married at this ranch?

Foxen ‘Volpino’ 2012 $75
blend of Sangiovese & Merlot, Super Tuscan influence, California ripeness makes sense we would stock Volpino - “the little fox” Santa Ynez Valley, CA

Robert Foley ‘The Griffin’ 2014 $95
Petite Sirah, Syrah, Charbono, Merlot - big bodied and rich, this is a cult wine that satisfies all Cabernet drinkers and wine nerds alike Napa Valley, CA
SOUTHERN SWEETS

Like Asti?
Pedres ‘Dolci Note’ Moscato 2015 $10
bubbly, white flowers, white peach, lemon marmalade
Sardinia IGT

Like Sauternes?
Librandi Le Passule Vino Passito 2009 $15
100% Mantonico Bianco, nutty with accents of fig and orange peel
Calabria

Like Tokaji?
Donnafugata ‘Ben Rye’ 2013 $10
100% Zibibbo, dried figs, honey, baked peaches
Passito di Pantelleria DOC

Like Port?
Fratelli Pardi Sagrantino di Montefalco 2010 $20
100% Sagrantino grapes can go toe to toe with any of the world’s best vintage Ports - dark chocolate and coffee hints that also have rich tannins
Umbria

FEELIN’ FANCY

Negro Angelo & Figli ‘Birbet’ 2015 $32
fruity, sparkling dessert wine that can be enjoyed paired with dessert or by itself on the patio! strawberry, raspberry and a hint of watermelon
Roero Brachetto DOCG
375ML
# PRIMA E DOPO

*before and after*

<table>
<thead>
<tr>
<th>Aperitivi e Licori</th>
<th>1oz</th>
<th>2oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aperol</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Campari</td>
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<tr>
<td>Cardamaro</td>
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<td>$9</td>
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<tr>
<td>Chartreuse Green</td>
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<td>$12</td>
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<tr>
<td>Chartreuse Yellow</td>
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<tr>
<td>Grand Marnier</td>
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<tr>
<td>Limoncello CH</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Limoncello Pallini</td>
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<td>Malort</td>
<td>$5</td>
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<tr>
<td>Mirto - Argollas Tremontis</td>
<td>$6</td>
<td>$8</td>
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<tr>
<td>Tempus Fugit Gran Classico</td>
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<tr>
<td>Sambuca Luxardo</td>
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<tr>
<td>Suze Gentiane</td>
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<tr>
<td>Tagliatella</td>
<td>$8</td>
<td>$10</td>
</tr>
</tbody>
</table>
**Amari** $6 for 1oz | $9 for 2oz

- **Amaro Lucano**
  Pisticci, Basilicata
- **Averna**
  Caltanissetta, Sicily
- **Cynar**
  Sicily
- **Fernet Branca**
  Milano
- **Fernet Dogma**
  Chicago
- **Fernet Branca Menta**
  Milano
- **Meletti**
  Le Marche
- **Monetenegro**
  Bologna
- **Nardini**
  Bassano, Veneto
- **Zucca**
  Milano

*In the Italian culture - no meal is complete without an Amari. Herbaceous, flavorful and a natural way to settle your stomach after a night of fantastic pasta and pizza!*

**Grappa 2oz pours**

- **Nardini**
  Picpoul, Cabernet, Merlot, Tocai
  Bassano del Grappa, Veneto
  $12
- **Poli Miele**
  grappa with acacia honey
  Schiavon, Veneto
  $9
- **Poli Elegante**
  Pinot noir
  Schiavon, Veneto
  $12
- **Poli Sarpa Barrique**
  barrel-aged Merlot & Cabernet
  Schiavon, Veneto
  $9

*Grappa is the first and last thing that a true Italian will drink during the day and night. A little with your espresso and a little to help you sleep at night!*
## SPIRITS

*backbar spirit selections*

### Vodka

<table>
<thead>
<tr>
<th>Spirit</th>
<th>2oz</th>
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<tbody>
<tr>
<td>Grey Goose</td>
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<td>Ketel One</td>
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<td>Reyka</td>
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<td>Tito’s</td>
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<td>$12</td>
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### Gin

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<td>Death’s Door</td>
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<tr>
<td>Hayman’s Old Tom</td>
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<tr>
<td>Hendrick’s</td>
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<td>Prairie Organic</td>
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<tr>
<td>Tanqueray</td>
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<td>$14</td>
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### Tequila & Mezcal

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<td>Milagro Blanco</td>
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<td>Siembre Azul Anejo</td>
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<tr>
<td>Tequila Ocho Blanco</td>
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<tr>
<td>Tromba Reposado</td>
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## SPIRITS
### backbar spirit selections

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<tr>
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<tr>
<td>Diplomatico Exclusiva</td>
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<td>Ron Zacapa</td>
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<td><strong>Bourbon Whiskey</strong></td>
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<td>Booker’s</td>
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<tr>
<td>Buffalo Trace</td>
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<td>Bulleit</td>
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<td>Four Roses Single Barrel</td>
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<td>Jack Daniel’s Black Label</td>
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<tr>
<td>Maker’s Mark</td>
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<td>Old Forester 100 Signature</td>
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<td><strong>Rye Whiskey</strong></td>
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<td>Bulleit</td>
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<td>High West Double Rye</td>
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<td>Rittenhouse</td>
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<td>Kappa Chilean Pisco</td>
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