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## WHITE WINE

Shelter Wine Company, The Imposter,  
Rousanne '10 11/44

Dom de la Fruitiere, Vignes Blanche  
Sauv Blanc Blend '15 14/56

Dom Denis Race, Petit Chablis  
Chardonnay '16 15/60

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## RED WINE

Paolo Scavino  
Dolcetto d'Albe, Italy '16 13/52

Nicolas Idiart, Pinot Noir  
Pays d'Oc, France '16 11/44

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## COCKTAILS - 14

### BOURBON & WHISKY

#### BLACKTHORN

irish whiskey, dry vermouth, absinthe,  
bitters

#### BROWN DERBY

bourbon, fresh grapefruit, honey

#### NY SOUR

rye whiskey, lemon, orange, red wine,  
egg white, bitters

### COGNAC

#### STINGER

creme de menthe, chamomile

#### SIDECAR

curacao, lemon

### RUM

#### MAI TAI

cognac, orgeat, lime, pineapple, lime

#### JUNGLE BIRD

campari, pineapple, lime

#### BERMUDA YACHT CLUB

falernum, curacao, lime

### VODKA

#### ESPRESSO MARTINI

coffee liqueur, creme de cacao,  
espresso

#### VODKA COLLINS

lemon, basil

### GIN

#### BIJOU

sweet vermouth, green chartreuse, orange  
bitters

#### CLOVER CLUB

raspberry, lemon, dry vermouth, egg white

#### GIMLET

lime cordial, vermouth bianco

### TEQUILA

#### REPOSADO AVIATION

lemon, maraschino, creme de violette

#### BATANGA

lime, salt, coca-cola

#### EL DIABLO

ginger, lime, creme de cassis

### BEER

Jack's Abbey House Lager, MA (Draft) 5.2% 8

Finback IPA, NY (Draft) 4.8% 8

Miller Hi-Life Lager, WI 4.5% 6

Two Roads, Worker's Comp, CT 6.1% 9

Bells Two Hearted IPA, MI 7% 8

Founders Breakfast Stout, CO 6% 10

Brasserie D'Chouffe La Chouffe, BEL 8% 10

Westmalle Dubbel, BEL 7% 16

Rodenbach Grand Cru, BEL, 6% 12

**KITCHEN SIXER 8**  
**KITCHEN COKES 4**

 @thecanniballiquorhouse

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.



### NOSE TO TAIL DINING

PIG, LAMB OR BEEF FOR A LARGE FORMAT  
FEAST WITH AT LEAST ONE WEEK'S NOTICE.

PLEASE CALL 212.685.5585

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