

# SIGNATURE COCKTAILS

“First you take a drink, then the drink takes  
a drink, then the drink takes you.”

-F. Scott Fitzgerald

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## OUR HIGHLIGHTED CLASSICS

1865 22

*"A Langham staple paying homage to the year it all began"*

Hennessy VS, Chase Elderflower, Moët & Chandon

MOSCOW MULE 16

**1940s** *Cock 'n' Bull Bar on Sunset Boulevard by John Martin & Jack Morgan*

Ketel One, Lime, Ginger Beer

LA PALOMA 15

**1950s** *La Capilla, the oldest bar in Tequila by Don Javier Delgado Corona*

*Named after popular folk song, Paloma ("The Dove") composed 1860*

El Tesoro Plantinum Tequila, Grapefruit Cordial, Lime, Soda, Charcoal Salt

NEW YORK SOUR 17

**1862** *Jerry Thomas, "The Bartender's Guide"*

*A whiskey sour with a scant of red wine*

Glenmorangie Quinta Ruban, Lemon Juice, Sugar, Red Wine Float

FROM PISCO WITH LOVE 16

**2017** *Traveller's rendition of the original Pisco Sour*

Barsol Selecta Italia, Lillet Rose, Campari, Egg White

CAFÉ DE PARIS 15

**1939** *Charles H. Baker Jr., "Gentleman's Companion"*

Plymouth Gin, Cream, Duplais Blanche Absinthe

LONDON LOVER 16

*Year unknown Douglas Ankras,*

Vanilla Belvedere, Passionfruit, Crème de Pêche, Lovo Rosa

### CASK- AGED

**1806-1930;** *when cocktails were carried in casks*

#### **NAPOLEON** *(coming in March)*

Angel's Envy, Hennessy VS, Antico Rosso, Napoleon Mandarin

#### **OAXACAN BIJOU** *(coming in March)*

Fidencio, Yellow Chartreuse, Cocchi di Torrino

## THE BON VIVANT

*"For people that enjoy the finer things in life"*

Hennessy VSOP, Brown Butter, Fall Spices, Nobo Whole Fruit

Accompanied with Drunken Goat Cheese

26

### INTERNATIONAL MAIL 15

Diplomatico Blanco, Honey Yuzu Syrup, Bubbles

### GIN & TONIC 15

Nolet Silver, Club Soda, Choice of Tonic: Cranberry Apple or Peach Flower

### THE BIG DANKOWSKI 16

Vanilla Belvedere, St. George Nola, Ardbeg Cream

### PAPER PLANE 15

Iwai Whiskey, Luxardo Bitter, Cynar, Lemon

### GOCCIA DI LIMONE 15

Belvedere, Limoncello, Vanilla Syrup

### SAIL AWAY 15

Tumeric Infused Plymouth Gin, Fraise du Bois, Lime, Sancerre

### CUCUMBER MACHARITA 15

El Tesoro Tequila, Chateau Aloe Vera, Cucumber, Matcha

### \*MIXOLOGIST SPOTLIGHT :

*"Feeling Adventurous?"*

16

### NON - ALCOHOLIC COCKTAILS

#### NAKED MULE 8

Ginger Beer, Mint, Candied Ginger

#### ASTAIRE #4 8

House Made Grenadine, Mint, Ginger Beer

# COCKTAIL LIBRARY

“Now is the time to drink!”

-Horace

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## CLASSICS

- BRANDY CRUSTA** 50  
**1862** *Jerry Thomas, "The Bartender's Guide"*  
Grand Marnier Cuvee 1880, Boker's Bitters, Sugar Rim, Horse's Neck -  
Lemon Twist
- DAIQUIRI** 13  
**1740**, *Admiral Edward "Old Grog" Vernon*  
Diplomatico Blanco Reserve 6 yr Rum, Lime, Sugar
- DARK & STORMY** 15  
**1860** *Adaptation of a Bermuda standard coined by an unknown sailor. He said it had the "colour of a cloud only a fool or a dead man would sail under."*  
Cruzan Blackstrap Rum, Ginger, Lime, Ginger Beer
- FRENCH 75** 16  
**1925** *Harry's New York Bar, Paris by Harry MacElhone*  
*"The Most Powerful Cocktail In The World"*  
*Named after the French "Canon de 75 modèle 1897", a ruthless and efficient*  
*weapon from the First World War*  
Choice of: Cognac -or- Gin, Lemon Juice, Rich Simple, Bubbles
- GIMLET** 14  
**1879** *Admiral Sir Thomas Desmond Gimlette*  
Tanqueray, Lime Cordial, Up -or- Rocks
- ROB ROY** 14  
**1894** *Waldorf Astoria, Manhattan*  
Blended Scotch, Cocchi de Torino, Aromatic Bitters, Cherry
- CLOVER CLUB** 17  
**1917** *The Ideal Bartender by Thomas Bullock*  
Death's Door Gin, Raspberry Rich Simple, Lemon Juice, Egg White
- LAST WORD** 18  
**1920s** *Detroit Athletic Club by Ted Saucier*  
St. George Terrior Gin, Green Chartreuse, Maraschino Liqueur, Lime Juice

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## CLASSICS continued...

- CLUB COCKTAIL** 16  
**1930** *Savoy Cocktail Book by Harry Craddock*  
Laird's Bonded Apple Brandy, Hennessy VS, Fresh Pineapple, Lemon, Maraschino Liqueur, Aromatic Bitters
- WHITE LADY** 14  
**1930** *Savoy Cocktail Book by Harry Craddock*  
Broker's London Dry Gin, Triple Sec, Lemon, Egg White
- CALVADOS COCKTAIL** 20  
**1930** *Savoy Cocktail Book by Harry Craddock*  
Christian Drouin VSOP, Yellow Chartreuse, Orange Juice, Cointreau, Lemon, Orange Bitters
- LION'S TAIL** 14  
**1937** *Cafe Royal Cocktail Book*  
Bulleit Bourbon, Bitter Truth Pimento Dram, Lime Aromatic Bitters
- JACK ROSE** 15  
**1948** *The Fine Art of Mixing Drinks by David Embury*  
Laird's Apple Brandy, Hennessy VS, Grenadine, Lemon, Peychaud's Bitters
- MONTE CARLO** 17  
**1948** *The Fine Art of Mixing Drinks by David Embury*  
Knob Creek Rye, Benedictine, Orange & Angostura Bitters
- RUSTY NAIL** 15  
**1951**, *Bottoms Up by Ted Saucier*  
Johnnie Walker Black, Drambuie, Lemon Peel
- JAPANESE COCKTAIL** 18  
**1960s** *Torys bars, a group of bars created by Shinjiro Tori (founder of Suntory)*  
Hibiki Harmony, Soda Water, Mint

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## MODERN CLASSICS

- PENICILLIN** 14  
**2005** *Milk & Honey by Sam Ross, New York*  
Johnnie Walker Black Scotch, Ginger, Honey, Lemon, Ardberg 10 yr
- MIDNIGHT TRAIN TO PORTLAND** 12  
**2015** *Jetlag remedy; perfect pick-me-up*  
Pinot Noir, Espresso Tequila, Pear -Wine, Aromatic Bitters, Lemon Head
- NAPOLÉON** 16  
**2016** *Kansas City rendition of Vieux Carre sans Benedictine*  
Rieger's Kansas City Whiskey, Hennessy VS, Antico Rosso,  
Mandarin Napoléon, Peychaud's & Angostura Bitters
- AMERICAN TRILOGY** 16  
**2007** *Little Branch, New York*  
Dickel Rye, Laird's Bonded Apple Brandy, Sugar, Orange Bitters
- REVERSE VESPER** 15  
**2016** *Aperitif forward Vesper perfect for Spring*  
Cocchi Americano, Belvedere Grapefruit, Tanqueray, Grapefruit Peel
- SIDECAR #2** 22  
**2016** *James Urycki's reinvention on the side car*  
Hennessy Privilège V.S.O.P, Dry Curaçao, Tobacco, Lemon,  
Dark Matter "Unicorn Blood" Tincture, Sugar Rim

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# WINE

“I cook with wine, sometimes I even add it  
to the food.”

-W.C. Fields



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## SPARKLING

Luca Paretti LOVO, Brut, <b>Prosecco</b> , NV	13/65
Ivy, Blanc de Blancs, <b>Crémant de Bourgogne</b> , NV	15/75
Moët & Chandon, “Brut Impérial”, <b>Epernay</b> , Champagne, NV	22/110
Perrier-Jouët “Grand Cuveé”, <b>Epernay</b> , Champagne, NV	28/140
Canard Duchêne, Brut Rosé, <b>Montagne de Reims</b> , Champagne, NV	30/150

## WHITE

Huff, <b>Riesling</b> , Rheinhessen, 2014	12 / 60,
Tieffenbruner <b>Pinot Grigio</b> , South Tirol, 2015	14 / 65
Fillaboia, <b>Albarino</b> , Rias Baixas, 2015	14 / 70
Foucher-Lebrun, “Le Mont”, <b>Sauvignon Blanc</b> , Sancerre, 2015	15 / 75
St. Ehlers Estate, <b>Sauvignon Blanc</b> , St. Helena, 2015	17/85
Le P’tit Paysan, <b>Chardonnay</b> , Monterey, 2013	16 / 80
Domaine Eden, <b>Chardonnay</b> , Santa Cruz Mountains, 2012	25 / 125

## ROSÉ

VieVité, <b>Cinsault/Syrah/Grenache</b> , Côtes du Provence, 2015	14 / 65
Division Villages, <b>Gamay Noir</b> , Colombia Valley, 2015	15 / 70

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## RED

- Siduri, **Pinot Noir**, Willamette Valley, 2015 17/85
- Presqu'île, **Pinot Noir**, Santa Maria Valley, 2013 22/110
- Charles Krug, **Merlot**, Napa Valley, 2013 18/90
- Domaine des Escaravailles, **Grenache/Syrah**, Côtes du Rhône, 2014 12/60
- Campolargo, "Rol de Coisas Antigas", **Baga/Castelão**, Bairrada, 2009 18/90
- Château La Garde, **Cabernet/Merlot**, Pessac-Leognan, 2010 29/145
- Bootleg, **Merlot, Petit Syrah, Zinfandel**, Napa Valley, 2012 21/105
- Hunt & Harvest, **Cabernet Sauvignon**, Napa Valley, 2013 18/90

## DESSERT / DIGESTIF

- Moscato di Siracuse, Pupillo, "Pollio", 2009 11/65
- Patrick Bottex, Bugey-Cerdon, NV 12/115
- Château Roûmieu-Lacoste, Sauternes(375ml), 2014 17/50
- RWC, "Boston" Bual, Madeira 18/110
- D'Oliveiras, Bual, Madeira, 1968 55/465
- Churchill's, 10 Year, Tawny Port, 12/115
- Warre's "Ótima", Tawny Port, 10 Year 18/120
- Warre's "Ótima", Tawny Port, 20 Year 27/180
- Graham's, 30 Year, Tawny Port, 40/395

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BEER

“Beauty lies in the hands of the beerholder”  
-Anonymous

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## LOCAL

Miller Lite, <b>Pale Lager</b> , Wisconsin, 4.2% ABV	7
Goose Island 312, <b>Urban Wheat</b> , Illinois, 4.2% ABV	7
Capital Brewery "Supper Club", <b>American Lager</b> , Wisconsin, 5.2% ABV	7
Ale Asylum "Unshadowed", <b>Hefeweizen</b> , Wisconsin, 5.0% ABV	7
Deschutes, <b>Fresh Squeezed IPA</b> , Bend, Oregon, 6.4% ABV	8
Lagunitas, "A Little Sumpin Sumpin", <b>Pale Wheat Ale</b> , California, 7.5% ABV	9
Gringolandia, "5 Rabbit", <b>Super Pilsner</b> , Illinois, 7.2.0% ABV	8
Deschutes, "Sagefight", <b>Imperial IPA</b> , Bend, Oregon, 8% ABV	8
Dark Horse Amber Ale, <b>Red Ale</b> , Michigan, 5.5% ABV	8
Revolution "Fist City", <b>Chicago Pale Ale</b> , Illinois, 5.5% ABV	7
Starcut Ciders "Immortal Jelly", <b>Semi-Dry Hard Cider</b> , Michigan, 5.1% ABV	7

## IMPORT

Amstel Light, <b>Light Lager</b> , Netherlands, 3.5% ABV	7
Stella Artois, <b>Pale Lager</b> , Belgium, 5.0% ABV	7
Heineken, <b>Pale Lager</b> , Netherlands, 5.0% ABV	7
Guinness, <b>Irish Dry Stout</b> , Ireland, 4.2% ABV 16oz	8
Buckler, <b>Non Alcoholic</b> , Netherlands, 0.0% ABV	6

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# LIQUOR

Thoughts on Whisk(e)y:  
“Happiness is having a rare steak, a bottle  
of whisky, and a dog to eat the rare steak.”

- Johnny Carson

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## VODKA

Belvedere	15
Belvedere Grapefruit	15
Boyd & Blair	13
Chopin	15
Grey Goose	15
Grey Goose VX	22
Ketel One	14
Ketel Citroen	14
St. George Green Chile	13
CH Distillery	13
Tito's	14
Absolut Elyx	15

## GIN

Bols (Genever)	17
Bombay Sapphire	13
Broker's	12
CH Distillery Key Lime	12
Death's Door	14
Hendrick's	15
Oxley	14
Plymouth	14
Ransom Old Tom	15
Riegler Kansas City	14
Russel Henry Hawaiian White Ginger	14
St. George Terroir	13
Nolet Dry Silver	15
Tanqueray	13
Tanqueray Ten	14

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## TEQUILA

Don Julio 1942	35
Don Julio Anejo	20
Don Julio Reposado	18
Don Julio Blanco	17
El Tesoro Plantinum	15
Fortaleza Reposado	22
Fortaleza Blanco	18
Herradura Reposado	13
Patrón Anejo	20
Patrón Reposado	18
Patrón Silver	16
Patrón Gran Platinum	40
Avion Reserva 44	40

## MEZCAL

Fidencio Joven	15
Siete Misterios “Dobayej”	15
Mexcalero 13 (Tobala& Tepeztate) <i>642 bottles only, wild harvested</i>	32
Mexcalero #14 (Agave Arroqueño) <i>768 bottles only, wild harvested</i>	50

## RUM

Angostura 7 Years	11
Atlantico Reserva	11
Bacardi Oakheart	11
Cruzan Blackstrap	11
Diplomatico Blanco 6yr Reserva	13
Diplomatico Reserva Exclusiva	15
Gosling's	10
J.M. Rhum Agricole VSOP	35
J.M. Rhum Blanc	11
Leblon (Cachaça)	17
Mount Gay	11
Ron Zacapa 23	16
Ron de Barrillito “2 Star”	12
Smith & Cross	12

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## AMERICAN WHISKEY

Bulleit Rye	14
Knob Creek Rye	14
Death's Door White Whiskey	12
Highwest Bourye	16
Highwest "A Midwinter Nights Dram"	47
George Dickel Rye	13
Rittenhouse Bonded Rye	12
Templeton Rye	14
Whistle Pig Rye	22

## BOURBON WHISKEY

Angels Envy	15
Basil Hayden's	18
Booker's	19
Blanton's	17
Breckenridge	15
Buffalo Trace	13
Bulleit	14
Henry McKenna Single Barrel	13
Hirsch Select	15
Knob Creek	14
Koval	16
Orphan Barrel Gifted Horse	17
Orphan Barrel Forged Oak 15yr	25
Orphan Barrel Barterhouse 20yr	30
Orphan Barrel Rhetoric 21yr	40
Maker's Mark	14
Maker's Mark 46	16
Noah's Mill	15
Rowan's Creek	13
Smooth Ambler 10yr	17
Woodford Reserve	19



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## **BLENDED SCOTCH WHISKY**

Chivas 12 Years	13
Dewar's White Label	12
Dewar's 12 Years	13
Dewar's 18 Years	21
Johnnie Walker Black	16
Johnnie Walker Blue	60

## **IRISH WHISKEY**

Jameson	13
Middleton Barry Crockett Legacy	70

## **JAPANESE WHISKY**

Hakushu 12 Years	30
Hibiki Harmony	20
Nikka "Taketsuru" 12 Years	24
Nikka "Yoichi" 15 Years	35
Suntori "Toki"	22
Mars "Iwai"	14

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## SINGLE MALT SCOTCH WHISKY

Ardbeg 10 Years	16
Auchentoshan 12 Years	16
Balblair 10 Years	18
Balblair 1989	35
Balvenie 12 Years Double Wood	18
Balvenie 14 Years Carribean Cask	20
BenRiach 12 Years	17
Cragganmore 12 Years	19
Dalmore 15 Years	27
Dalwhinnie 15 Years	22
Glenburgie 10 Years	14
Glen Grant 1965	80
Glenkinchie 12 Years	19
Glenlivet 12 Years	15
Glenlivet 18 Years	27
Glenlivet 40 Year	75
Glenmorangie Lasanta	17
Glenmorangie Quinta Ruban	18
Glenmorangie 10 Year	16
Glenmorangie 18 Year	34
Glenmorangie Nectar d'Or	22
Glenrothes 1998	22

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## SINGLE MALT SCOTCH WHISKY CONTINUED

Highland Park 12 Years	17
Highland Park 18 Years	27
Highland Park 30 Years	85
Lagavulin 16 Years	28
Laphroaig 10 Years	17
Laphroaig 18 Years	29
Linkwood 15 Years	22
Macallan 12 Years Sherry Oak	19
Macallan 18 Years Sherry Oak	45
Macallan 25 Years Sherry Oak	100
Macallan 30 Years Sherry Oak	185
Macallan Rare Cask	115
Miltonduff 10 Years	16
Mannochmore 16 Years	24
Mortlach 15 Years	22
Oban 14 Years	26
Old Pulteney 21 Years	35
Springbank 15 Years	27
Talisker 10 Years	21
Talisker 25 Years	90

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## COGNAC

Courvoisier V.S.O.P	22
Courvoisier V.S.O.P Napoleon	31
Frapin X.O.	30
Hennessy V.S.	16
Hennessy V.S.O.P	22
Hennessy X.O.	55
Hennessy Master Blender's Selection No.1	65
Hine X.O. Antique	50
Jean & Roger Glemet 1979	55
Kelt Tour du Monde Petra	170
Martell Cordon Bleu	50
Martell V.S.O.P.	18
Martell X.O.	45
Pierre Ferrand 1er Cru	12
Remy Martin V.S.O.P.	17
Tesseron Lot 90	18

## ARMAGNAC

Casterde 1983	45
Cerbois X.O.	30
Château de Busca 1991	45
Château de Laubade 1983	40

## CALVADOS

Christian Drouin V. S. O. P.	16
Roger Groult 15 Years	24
Christian Drouin Coeur de Lion	12
Christian Drouin Pays d'Auge 1973	95
Laird's Bonded (American)	15

## GRAPPA

Gaja "Darmagi"	26
Hospices de Beaune 1999 (Marc)	32
Lorenzo Moscato	20
Poli Aromatica	20

## EAU - DE - VIE

Blume Marillen Apricot	15
Etter Zuger Kirsch	26
F. Meyer Poire Williams	22
G.E. Massenez Mirabelle	17
Paul & Marie Pineau de Charantes	18

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LOUIS XIII  
*Remy Martin*

ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS OF CELLAR MASTERS  
OVER ONE HUNDRED YEARS TO CRAFT

A FIREWORK OF AROMAS. FLORAL, SPICE, FRUIT, WOOD AND NUT  
DIMENSIONS, LOUIS XIII HAS UNPARALLELED COMPLEXITY AND AN  
EXTREMELY LONG FINISH OF UP TO ONE HOUR

ONE HALF OUNCE	\$ 100
ONE OUNCE	\$ 200
TWO OUNCES	\$ 400

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## LIQUEURS/AFTER DINNER

Aperol	10
Averna	14
B&B	14
Banana Falernum	13
Bénédictine	13
Bitter Truth Pimento Dram	12
Carpano Antica	12
Chateau	15
Chambord	13
Chartreuse Jaune	17
Chartreuse Verte	17
Chartreuse V.E.P. Jaune	32
Chartreuse V.E.P. Verte	32
Cynar	8
Disaronno	12
Drambuie	14
Duplais Absinthe Blache	20
Encanto Pisco	15
Fernet-Branca	12
Ferrand Dry Orange Curacao	13
Frangelico	12
Grand Marnier Cordon Rouge	14
Grand Marnier Cent Cinquantenaire	45
Grand Marnier 1880	50
Heering	10
Jeppson's Malort	13
Kahlua	10
Licor 43	12
Lucano Sambuca	13
Mitilini Ouzo	8
PAMA	12
Pernod	12
Sambuca Romana	15
St. George Absinthe	16
St. George Spiced Pear	14
St. George Nola Coffee	15
St. George Raspberry	14
The Knot	12



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# FOOD

“One cannot think well,  
Love well,  
Sleep well,  
If one has not dined well.”

-Virginia Wolf



## BAR FOOD

sunday-thursday 3pm-10pm  
friday- saturday 3pm-11pm

<b>warm asiago bread</b> , whipped 'nduja, local honey	5
<b>green city market veggies</b> , whipped boursin, fresh herbs	12
<b>ricotta crostini</b> , strawberries, pine nuts, balsamic	14
<b>charred-tar</b> , seared tenderloin, A-1 aioli, fried quail eggs, truffle oil	17
<b>tuna niçoise lettuce cups</b> , olive relish, pewee potatoes, boquerones	18
<b>crab toast</b> , avocado, breakfast radishes, old bay, lemon aioli	16
<b>chicken and waffles</b> , buckwheat waffles, maple bacon, b&b pickles	22
<b>crispy thai chicken wings</b> , peanuts, lime, fresh herbs	15
<b>picadillo empanadas</b> , ground beef, olives, red peppers	16
<b>grilled shrimp tostadas</b> , salsa roja, crema cotija, tortilla crisps	19
<b>little mac's</b> , american cheese, mac sauce, b&b pickles, shredded lettuce	17

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<b>the mac</b> , prime beef burger, mac sauce, american cheese, b&b pickles	21
grilled <b>lamb burger</b> , grilled flatbread, tzatziki sauce, fresh herbs	21

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<b>mushroom flatbread</b> , caramelized onions, blue cheese, port reduction	14
<b>prosciutto flatbread</b> , arugula, lemon, olive oil	16
<b>margherita flatbread</b> , mozzarella, parmesan, tomato	14

*For parties of six or more an 18% gratuity will automatically be added to your bill.  
Maximum 4 split payments.*

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

## LATE NIGHT FOOD

sunday- saturday 3pm-12am

### starters

chef's seasonally inspired <b>soup</b>	9
san marzano <b>tomato bisque</b> , focaccia croutons, olive oil	10
lemon-oregano <b>chicken wings</b> , pepper aioli	13
nichol's farm <b>beet salad</b> , chevre, pistachios, oranges, toasted quinoa	16
chilled <b>shrimp cocktail</b> , smoked tomato	16

### entrées

*all sandwiches are served with french fries or small house salad*

prime <b>beef burger</b> , slightly dried tomato, pepper aioli	19
smoked <b>turkey club</b> , bacon, piquillo pepper, arugula, fried egg	18
baby <b>arugula &amp; fennel</b> salad, lemon vinaigrette	13
<b>add tuna</b>	20
<b>caesar salad</b> , hearts of romaine, pancetta	16
grilled <b>ham &amp; cheese</b> , english cheddar, rosemary ham, dijon	17
grilled spicy <b>half chicken</b> , yukon mashed potatoes	26
grand <b>filet</b> , yukon mashed potatoes	49
<b>rigatoni pasta</b> , san marzano tomatoes, shaved parmesan	18

### desserts 9

chocolate <b>peanut butter cake</b>	
chef's classic <b>cookies</b> & chocolate milk	

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KITCHEN

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TRAVELLE

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AND BAR

*A modern craft bar with an extensive cocktail library, always evolving from 16th century punches to prohibition to modern classics, while honoring Mid-Western roots with a garnish of luxury; an unexpected element.*



WIFI Code : Pavilion1865

18% gratuity will be added to parties of 6 or more.  
No separate checks. Up to 4 credit cards accepted for payment.