

HENRIETTA
RED
RESTAURANT & BARROOM

NASHVILLE



TENNESSEE

CHEF JULIA SULLIVAN / BEVERAGE DIRECTOR PAT HALLORAN

COCKTAILS | \$15 EACH

Little Deuce Coupe

Wodka Vodka, Lemon, Grapefruit, Grenadine, Mint

Rebujito

César Florido Fino Sherry, Lemon, Lime, Mint, Soda

Share the Same Space

Azteca Azul Reposado Tequila, Lime, César Florido Amontillado Sherry, Strawberry, Egg White

Civil Service

Gordon's Gin, Lemon, Honey, Orgeat, Black Pepper

Night Manager

Old Forester Signature Bourbon, Laird's Straight Apple Brandy, Lemon, Cynar, Honey

Matchflame

Old Forester Signature Bourbon, Faretti Biscotti, Cynar, Chocolate Bitters, Orange Bitters

HR Gibson

Wodka Vodka -or- Gordon's Gin, Dolin Dry, Seasonal Pickle

Leader of the Bunch

Fernet Branca, Dr. Bird Jamaican Rum, Cocchi Vermouth di Torino, Creme de Banane, Vanilla

JELLO SHOTS | \$6 EACH *Limited Quantities Available*

Paloma

Blanco Tequila, Lime, Grapefruit

Naked and Famous

Mezcal, Lime, Aperol, Yellow Chartreuse

Jack Rose

Apple Brandy, Lime, Grenadine

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HAPPY HOUR | 5-6^{PM} EVERY DAY

OYSTERS | \$2 EACH

Chef's Choice

Ask your server or bartender for today's selection!

COCKTAILS | \$10 EACH

Vesper

Gordon's Gin, Wodka Vodka, Cocchi Americano

Tommy's Margarita

Azteca Azul Plata, Lime, Agave

Old Fashioned

Old Forester Signature Bourbon, Demerara, Angostura Bitters, Orange Bitters

Daiquiri

Plantation 3 Star Rum, Lime, Sugar

Gold Rush

Old Forester Signature Bourbon, Lemon, Honey

WINE & BEER

Cava 7
Spanish sparkling white wine - a perfect oyster pairing

Rosé 7
Crushable & dry

Rotating Draft 7
Ask your server or bartender for today's selection!

N/A COCKTAILS \$13 EACH

French 86

NKD Gin, Lemon, Honey, Copenhagen Sparkling Lysegrøn Tea

Sandbagger

NKD Whiskey, Lemon, Grapefruit, Lyre's Italian Orange

Spritz

Ghia, Leitz Sparkling Rosé, Soda Water

Amaretto Sour

Lyre's Amaretti, Lyre's Dark Cane, Lemon, Egg White

American-Style Water

Ritual Tequila, Lime, Agave, Casamara Onda

NON-ALCOHOLIC BEVERAGES

N/A BEER + WINE

Untitled Art, Italian Pils, N/A Pilsner, Waunakee, WI 0.0%	8
Athletic, Upside Dawn, N/A Golden Ale, Stratford, CT 0.0%.	8
Leitz, Eins-Zwei-Zero Sparkling Rosé, RÜdesheim, DEU.	16
Leitz, Eins-Zwei-Zero Chardonnay, RÜdesheim, DEU	14

N/A BUBBLY

Copenhagen Sparkling Tea Company Lyserød 'Pink'.	16 / 70
<i>Oolong, Hibiscus, Silver Needle, Black Teas, and Riesling Must</i>	
Copenhagen Sparkling Tea Company Lysegrøn 'Light Green'	16 / 70
<i>Green Tea, White Tea, Lemon, and Riesling Must</i>	
Copenhagen Sparkling Tea Company Blå 'Blue'.	16 / 70
<i>Jasmine, Darjeeling, White Tea, Green Tea, Lemon, and Riesling Must</i>	
Cane Sugar Coke <i>or</i> Sprite	4
Casamara Club Como "Alpine Amaro" Soda <i>or</i> Onda 'Botanical Soda'.	5
Izze Soda <i>Blackberry</i>	4

COFFEE & TEA

Crema Regular <i>or</i> Decaf	5
High Garden Tea <i>Assam Black, Gunpowder Green, or Chamomile</i>	3.5

DRAFT BEER

Wiseacre , Tiny Bomb, Nashville, TN 6%	8
Bearded Iris , Homestyle, IPA, Nashville, TN 6%.	10
Jackalope , Lovebird, Wheat Ale Ale , Nashville, TN 4.4%.	9
Shacksbury , Vermonter, Cider, Champlain Valley, VT 6.0%	12

BOTTLED & CANNED BEER

Good People , IPA, Birmingham, AL 7.1%.	7
Blackberry Farm , Classic Saison, Maryville, TN 6.3%.	8

ONE BOTTLE LEFT

SPARKLING

Champagne Agrapart & Fils , 7 Crus Extra Brut, Champagne, FRA NV <i>Buttery pastries, green apple, and some vibrant orchard fruit.</i>	180
Champagne Jacquesson , Cuvee 745, Champagne, FRA NV <i>Intellectual grower champ whose style is decided by the season, not the house</i>	185

WHITE

Chardonnay Thierry Hamelin , 1er Cru 'Val Lingeau', Chablis, FRA '19 <i>Flint-inflected white flowers and vanilla and a well-rounded, length character</i>	136
Clairette Dom. de Saje , Chateauneuf-du-Pape Blanc, Rhône Valley, FRA '20 <i>A classic blanc CdP - fresh flowers, crisp orchard fruit, and a saline-y undercurrent</i>	140

RED

Garnacha⁺ 4 Monos , Cenicientos, Sierra de Gredos, ESP '15 <i>If you gave these monkeys typewriters, they'd probably write Shakespeare.</i>	101
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SKIN CONTACT

Malvazija Santai , Vipavska Brdo, SLO '18 <i>Dried apricots, zesty citrus, and warm hard spices held together with a nice grip.</i>	80
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SPARKLING

- Xarel-lo⁺ | Raventós i Blanc**, Conca del Riu Anoia BdB, Catalonia, ESP '21
The house that created Cava. It's still the best 14 / 65
- Portugeiser⁺ | Sektkellerei Ohlig**, Latitude 50 Rosé, Rheingau, DEU NV
Berries and supremely fresh tropical tones like guava and papaya 15 / 67
- Bianco d'Allesandro | Delinquente**, Tuff Nutt Pet-Nat, South Australia, AUS '22
Tropical fruits and salty lemon jump from this crisp, clean, natty pet-nat 16 / 70
- Chenin Blanc | La Grange aux Belles**, Coup de Latte, Loire, FRA '22
An aperitif-y pet-nat full of ripe stone fruit, quince, and honey 89
- Macerated Aligoté | Julien Altaber**, Skinbull, Burgundy, FRA '22
One of Burgundy's great biodynamic wine maker takes a leap with an orange pet-nat . . . 156
- Champagne Pierre Gerbais**, Cellier des Graines Extra Brut, Champagne, FRA NV
375ml split - perfect for two! 80
- Champagne Coutier**, GH Tradition Brut, Champagne, FRA, NV
A classic profile punching above its weight - brioche, toasted nuts, and bright apple 98
- Champagne Charles Urban**, Blanc de Noirs, Champagne, FRA NV
Firmly acidic with ripe red berries, almonds, and toast 113
- Champagne Charles Urban**, Rosé Brut, Champagne, FRA NV
Pink grower bubbles with bright notes of red berries and flowers 162
- Champagne Laherte Freres**, Ultradition Extra Brut, Champagne, FRA NV
Citrus, pears, toast, and almonds 165
- Champagne Huré Frères**, Terre Natale Cuvée, Champagne, FRA '12
Richly-bodied, with notes of toasted nuts and peach 253

ROSÉ

Aglianico⁺ | Chalmer, Rosato, Victoria,, AUS '21

Dry with racy citrus, a hint of florals, and slight minerality 14 / 65

Gropello | Cantrina, A Rosé is a Rosé is a Rosé Charetto, Valtènesi, ITA '22

Flowery, bright berries, and an undercurrent of herbaceousness 16 / 77

Zweigelt | Christina, Rosé, Niederösterreich, ÖST '23

Light, bursting with berries, and works unusually well with smoked fish 80

Pinot Noir | Dom. Raimbault-Pineau, Sancerre Rosé, Loire Valley, FRA '22

Autumnal fruits with deep aromas of strawberry and raspberry 117

SKIN CONTACT

Field Blend | Field Recordings, Skin, Central Valley, CA '23

Red apple, melon rinds, and white flowers with a luscious texture 17 / 55

Moschofilero | Troupis, Hoof and Lur, Mantinea, ELL '21

Blood oranges and white peppercorns with a flowery bouquet and a hint of salt. 75

Pinot Grigio | Castello di Stefanago, Macerato, Pavia IGT, ITA '21

Herbaceous, candied ginger, with some tannic structure and a light saline finish. 18 / 82

Kisi | Nine Oaks, Kakheti, SKV '19

Notes of tea, orange flowers, and earthy honey - a classic Georgian amber profile. 90

Vigonier, Marsanne, Rousanne | Le Petit Mort, VMR Qvevri, Queensland, AUS '19

161 days of skin contact, buried underground, results in a remarkably clean experience 90

Verdejo | DaTerra Vinticultores, Camino de la Frontera Blanco, Galicia, ESP '20

Lean and crisp with a light minerality - a very seafood-friendly skin contact 99

Pinot Gris | Julien Altaber, Ma Ma Mia, Burgundy, FRA '22

Honey, grapefruit, strong tannic tea, and some forest floor with a hint of funk 156

Chardonnay | Julien Altaber, Intuition Foudre, Burgundy, FRA '18

Chalky, intensely aromatic, and uncompromising, yet still enjoying Burgundian polish 220

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WHITE

- Falanghina | La Sibilla**, Campi Flegrei Falanghina, Campania, ITA '21
Smoky minerals, exceptional concentration, with a lightness on its feet 14 / 65
- Malvasia | Birichino**, Malvasia Bianca, Monterey, CA '21
A total aroma bomb - apricot, white flowers, and orange blossom on a bone-dry body. 68
- Garganega+ | Anselmi**, San Vincenzo Soave, Veneto, ITA '18
Medium-bodied and light minerality with notes of white flowers and peaches 68
- Chardonnay | Spoken West**, Napa, CA '22
Buttered citrus hints of mango and peach 70
- Grüner Veltliner | Wszeli**, Langelois, Kampta, ÖST '22
Floral white spices, nutty depth, and a pleasing snap pea greenness 70
- Chenin Blanc | Jardin en Fleurs**, Vouvray Demi-Sec, Loire Valley, FRA '20
A crowd-pleaser Vouvray - pear, white flowers, and a hint of sweetness 70
- Smederevka⁺ | Tikveš**, Belo, Vardar River Valley, MAK '21
Medium-bodied with floral peach and green apple notes 15 / 70
- Sauvignon Blanc | Gaspard**, Loire, FRA '21
Pink grapefruit, light tropical fruit, and some grassy tones 15 / 70
- Riesling | Andi Knauss**, La Boutanche, Württemberg-Remstal, DEU '20
Beach day on the Mosel River (1L) 73
- Vermentino | Mogoro**, Le Giare, Sardegna, ITA '22
Lemon, green apple mixed with flowers and lovely acid - a classic oyster pairing 16 / 73
- Hondarrubi Zurri | Gaintza**, Getariako Txakolina, Getaria, ESP '21
High-toned citric acidity, ripe green apples, and zippy effervescence 80
- Chenin Blanc | Les Vins de la Gabare**, Les Grandes Hermines, Anjou, FRA '20
A pure, organic expression of Chenin Blanc - bright citrus with some floral back notes 80
- Loureiro⁺ | António Lopes Ribeiro**, Biotite, Vinho Verde, POR '20
Schisty slopes bring along a wonderful blend of acid and minerals. 80

Chardonnay | Cellier des Dames, Mercury La Perrière, Burgundy, FRA '21
A stellar, classic expression of a white Burgundy - hazelnuts, brioche, and white flowers . . . 90

Roussane | Stolpman, Uni, Ballard Canyon, CA '
The greatest Piedmontese grape you've never heard of 90

Timorasso | Vignetti Massa, Derthona, Piedmont, ITA '21
The greatest Piedmontese grape you've never heard of 90

Neuberger⁺ | Milan Nestarec, Forks and Knives White, Moravia, CZR '18
Highly acidic and more than a little funky - grapefruit, lime, and apple skins 93

Prie Blanc | Ermes Pavese, Blanc de Morgex ex la Salle', Valle d'Aoste, ITA '19
From Europe's highest-elevation vineyards - white flowers, minerality, lots of citrus 100

Chardonnay | Louis + Catherine Poitout, Chablis 'Biennomee', Burgundy, FRA '21
Candied fruits give way to a rich minerality and smooth finish. 106

Chardonnay | Jean-Luc Moulliard, Bas de la Chau, Jura, FRA '19
Preserved citrus, limestone minerals, salted butter 111

Riesling | Stargazer, Palisander, Tasmania, AUS '21
Flowers and chamomile lead in to pink grapefruit and a bracing, structured acidity 112

Savagnin⁺ | Jean-Luc Moulliard, L'Étoile, Jura, FRA '17
Sous voile - salty and oxidized like a sherry with strong notes of dried fruit and nuts 130

Furint | Oremus, Mandolás, Tokaj, MAG '18
Almond skins, sharp lime, and a long, bone-dry finish with a hint of salt 135

Riesling | Christian Tschida, Laissez-Faire, Burgenland, ÖST '21
An incredibly complex and developed Riesling from one of the kings of natty wine 200

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- Groulleau | Julie & Toby Bainbridge**, Cuvée Crush, Loire, FRA '22
Peppery, plummy, and beyond easy drinking - low ABV and thoroughly chilled . . . 16 / 72
- Malbec⁺ Pinot Noir | Gen del Alma**, Jijiji! Tupungato, Mendoza, ARG '21
Rhubarb, dark cherries, and a little carbonic zippiness 16 / 72
- Gamay | Mary Taylor**, Marine Descombe, Beaujolais, Villages, FRA '21
Red fruit, crushed rock, and some rooty backnotes with a pleasant acidity. 16 / 72
- Rhône Blend | Julie Karsten**, Métaphysiques des Cuves, Rhône Valley, FRA '20
Loads of dark red fruits, with some structure and body to spare. 16 / 72
- Touriga Nacional⁺ | Mateus Nicolau de Almeida**, O Clarete, Duoro, POR '19
A Portuguese stab at Bordeaux - a perfect transitional Fall red; low tannins and brambly . . 75
- Gamay | Chateau Cambon**, Beaujolais, FRA '19
Cru-quality, village value 75
- Nebbiolo⁺ | Cantine di Indie**, Langhe Vino del Popolo Rosso, Piedmont, ITA '19
A trinity of Nebbiolo, Docletto, and Barbera unite to create this insanely drinkable bottle . . 75
- Red Blend | Booker Winery**, Harvey and Harriet, Paso Robles, CA '21
A big, bold, and supremely smooth and generous boutique wine 78
- Syrah, Grenache | Les Foulards Rouges**, Octobre, Languedoc, FRA '22
Lively, young, juicy, and full of fruit from a duo of ultra-minimal winemakers 85
- Pinot Noir | Cellier des Dames**, Mercurey, Burgundy FRA '20
A youthful Burgundy with bright notes of red fruit, blueberry, and hints of pepper. 90
- Teroldego | Foradori**, Trentino Alto-Aldige, ITA '14
Mint, flowers, red berries, and a hint of salinity 108
- Frapatto | COS**, Frapatto IGT, Sicily, ITA '22
Dark fruit with an elegant florality - this wine works excellent with a slight chill 115

Tempranillo | Akutain, Rioja Alta Reserva, La Rioja, ESP '17
A textbook Rioja - roses, dark fruit, and tobacco with a full body 140

Cabernet Franc | Christian Tschida, Kapitel I, Burgenland, ÖST '21
Red and black fruits, hints of smoke and leather; a natty lover's dream. 150

Petit Rouge | Danilo Thomain, Enfer d'Ariver, Valle d'Aoste, ITA '20
Roses, fennel, and bright cherry. 152

Pinot Noir | Rémi Jeanniard, 1er Cru Clos des Ormes, Burgundy, FRA '17
A fine bespoke suit from a humble master of his craft 160

Nebbiolo | Vietti, Castiglione Barolo DOCG, Piedmont, ITA '18
Tobacco, roses, red berries - it hardly gets more classically Barolo than this 174

Nebbiolo | Virna Borgogno, Barolo Sarmassa, Piedmont, ITA '16
Red berries and dry vanilla from one of the finest growing regions in Barolo 180

Corvina | Marion, Amarone della Valpolicella, Veneto, ITA '16
Dark red fruit, slight salinity, and bitter chocolate - a stellar example of Amarone. 185

Syrah | Vincent Paris, Granit 60 Vielle Vignes, Rhône Valley, FRA '22
Rich blackberry, juicy red fruits, and a balanced acidity 200

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LIQUOR | 2 oz

NORTH AMERICAN WHISKEY

Abasolo Ancestral Mex. Corn	16
Basil Hayden	13
Buffalo Trace	11
Chattanooga Rye	17
Chattanooga Whiskey 111	15
Crown Royale	11
Four Roses Single Barrel	14
Four Roses Small Batch	12
Gentleman Jack	12
George Dickel Rye	9
George Dickel Bourbon	12
Jack Daniels	10
Jack Daniels Rye	10
Legent Bourbon	15
Maker's Mark	15
McCarthy's Single Malt	19
Mellow Corn	9
Michter's Straight Bourbon	16
Noah's Mill	22
Old Dominick TN Whiskey	17
Old Forester Signature	9
Old Forester 1870 O. Batch	15
Old Forester 1897 BIB	22
Old Forester 1910	23
Old Forester 1920 Prohibition	29
Old Grand-Dad 100	10
Old Overholt 114	14
Rittenhouse Rye	9

N. AM. WHISKEY, CONT.

Russell's Reserve Rye	17
Sazerac Rye	12
Uncle Nearest	21
Uncle Nearest Rye	21
Wild Turkey Rare Breed Rye	21
Wild Turkey 101 Rye	16
Woodford Reserve	12
Woodford Malt Whiskey	16
Woodford Wheat Whiskey	16
Woodinville Bourbon	15

SCOTCH / IRISH / JAPANESE WHISKY

Aberlour A'bunadh	42
Aberlour 12	22
Caol Ila	18
Dalmore 15	52
Glenfiddich 12	17
Highland Park 12	17
Laphroaig 10	14
Monkey Shoulder	14
Powers	10
Red Breast 12	26
Slane Irish Whisky	9
Toki	17
Yellow Spot	35

VODKA

Belvedere	14
Ketel One	11
Titos	10
Wodka	9

LIQUOR, CONT. | 2 oz

GIN

Beefeater	11
Bols Genever	11
Botanist	12
Castle & Key	10
Condesa	12
Drumshambo Irish Gin	16
Gordon's	9
Hayman's London Dry	10
Hayman's Old Tom	10
Hayman's Royal Dock	10
Hendrick's	12
Martin Miller's Westbourne	12
Liba '1849' Alpine Gin	12
OP Anderson Aquavit	10
Plymouth	10
St. George Botanivore	12
St. George Terroir	12
Svöl Swedish Aquavit	15

RUM

Appleton Estate Signature	10
Batavia Arrack	11
Clairin, Michel Sajous	13
Rhum Clement Agricole Aged	10
Cruzan Blackstrap	10
El Dorado 8	10
El Dorado 12	12
Gosling's Black Seal	9
Hampden Estate 8yr	18
Hampden Rumfire	10
John Emerald Spiced Rum	12

RUM, CONT.

Lemon Heart 151	10
Liba 'Lafcadio' Botanical Rum	12
Maggie's Farm Pineapple	12
Novo Fogo Cachaça	11
Paranubes Aguardiente	16
Pere Labat 51 Agricole	10
Plantation 3 Star	10
Plantation 5yr	10
Plantation OFTD	10
Ron del Barrilito	14
Scarlet Ibis	10
Smith & Cross	10
Wray and Nephew	10

AGAVE AND FRIENDS

Avión Cristalino	52
Azteca Azul Plata	9
Azteca Azul Reposado	11
Bahnez	9
Bahnez Pechuga de Pavo	30
Casamigos Blanco	17
Don Fulano 'Fuerte' Blanco	21
Don Fulano Añejo	28
Flor del Desierto Sotol	17
Ocho Plata	17
Siete Leguas Reposado	26
Tapatio Blanco	13
Vago Elote	19
Vago Ensamble en Barro	22
Vago Espadin	19

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LIQUOR, CONT. | 2 oz

AMARI

Amaro di Angostura	10
Bordiga St. Hubertus	16
Braulio	11
Cappelletti Amaro Pasubio	10
Cintrapazzo	15
Cynar / Cynar 70	10
Don Ciccio & Figli Amaro Sirene	14
Don Ciccio & Figli Ferro-Kina	15
Eda Rhyne Appalachian Fernet	14
Fernet Vallet	11
Forthave Amaro Marseille	19
Luxardo Bitter	10
Meletti	10
Montenegro	12
Nardini	12
Nonino	14
Underberg	4

SHERRY/SHERRY-ISH

Aurora Pedro Ximenez	8
Cruz del Mar Amontillado	10
Cruz del Mar Cream	10
Cruz del Mar Fino	10
PM Spirits Oloroso	8
Terres des Templiers Rancio	8

VERMOUTH

Carpano Antica	9
Cocchi Vermouth di Torino	8
Dolin Dry	8
Dolin Blanc	8
Lustau Rosé Vermut	8
Matthiasson No. 6	25
Partida Creus MUZ	9
Punt e Mes	8

FORTIFIED & MISTELLE

Broadbent Rainwater Madeira	8
Bonal	7
Byrrh	7
Cocchi Americano	8
Cocchi Rosa	8
Kopky Dry White Port	9
La Père Jules Pommeau	12
Lillet Rosé	8
Quinta do Tedo Rosé Port	10
Seppeltsfield Grand Tawny	10 13

BRANDY

Cazottes Greengage Plum	40
Cazottes Mauzac NV	40
Cazottes Prunelart NV	40
Chateau Arton Armagnac Blanche	10
Chauffe Coeur Calvados	11
Claque-Pepin Fine Calvados	11
Clear Creek 8yr Apple Brandy	11
Clear Creek Blue Plum Brandy	19
Clear Creek Pear Brandy	11

BRANDY CONT.

Cobrafire e-d-v de Raisin	13
Copper & Kings Floodwall Apple	13
Copper & Kings Immature Brandy	10
Cyril Zangs 00 Eau-de-Vie de Cidre	25
Daron Fine Calvados	16
Don Benedicto Pisco	10
Fanny Fougerate P. Cigüe	28
High Wire Watermelon	25
Laird's Straight Apple Brandy	10
Laird's Cask Strength	11
Laird's Jersey Lightning	11
Laird's Tenth Generation	16
Laird's 7yr Apple Brandy	15
Laird's 12yr Apple Brandy	45
Matchbook Pineapple	20
Matchbook Sunchoke	22
Menorval XO Calvados	16
Nardini Bassano Grappa	11
Papolle Bas Armagnac Hd'A	26
Pierre Ferrand Ambre	12
Pierre Ferrand 1840	14
Rhine Hall Mango Brandy	17
Toutain Calvados Hors d'Age	34
Trákál	11

CORDIALS

Aperol	10
Bénédictine	10
Bordiga Centum Herbis	15
Campari	11
Cazottes Wild Quince	31
Chartreuse, Green	18
Chartreuse, Yellow	18
Chartreuse, Green (VEP)	37
Chartreuse, Yellow (VEP)	37
Cherry Heering	11
Clement Creole Shrub	11
Dolin Genepy des Alpes	11
Don Ciccio & Figli Limoncello	14
Don Ciccio & Figli Nocino	14
Drambuie	17
Giffard Creme de Cassis	12
G. Marnier Louis-Alexandre	27
Hayman's Sloe Gin	10
Kronan Swedish Punsch	10
Lazzaroni Amaretto	10
Licor 43	10
Maggie's Farm Coffee	10
Meletti Dry Anisette	15
Salers	10
Suze	10
St. George Absinthe	20
Tempus Fugit Banane	12
Tempus Fugit Noyaux	14
Varnelli Fantasia Punsch	12
Végétal de Grande-Chartreuse	39
Zirbenz	14

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