

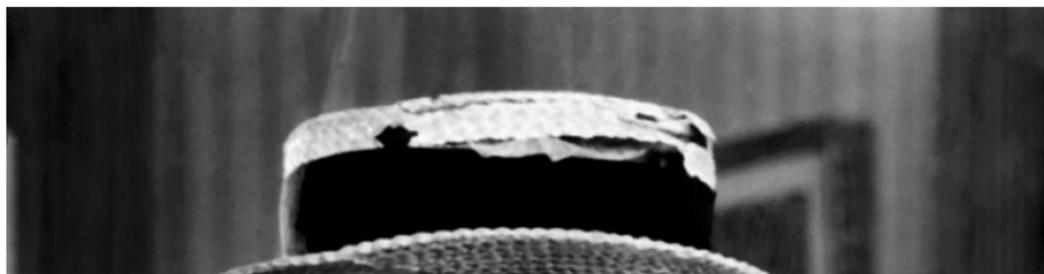
For Pleasure

Issue No. 1

the ALLEY CAT rag

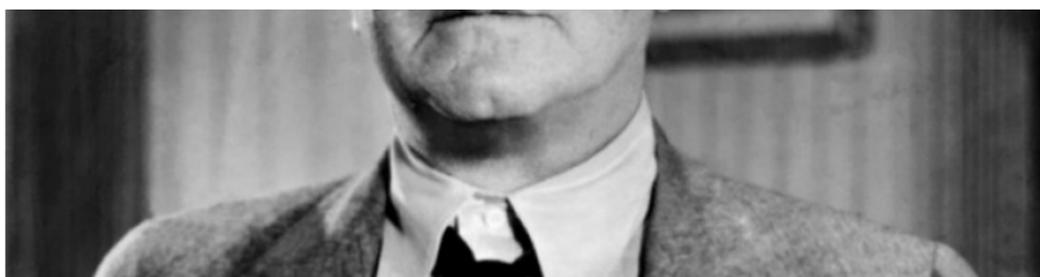
Fall 2016

THERE ARE ONLY TWO REAL WAYS TO GET AHEAD TODAY...SELL LIQUOR OR DRINK IT.
- W. C. Fields



I DRINK

AMERICAN



by

DONALD



HOUGH

AN EXCERPT FROM

The Bedside Esquire, Tudor Publishing Co., 1933 - 1940

"I do not like to sit down and drink like a gentleman, neither do I like to stop drinking because I can feel my liquor, as gentlemen do in England, or anyway in English books.

I am an American and I drink American.

I do not understand this constant bickering about drinks and gentlemen. A man who drinks like a gentleman is, it is popularly supposed, one who sips his liquor sitting down, looks straight ahead with dignity, drinks with all the gusto and expression of an Indian taking his balsam tea against the evil spirits, and ends by rising slowly to his

feet and saying, "Well, old fellow, I'll toddle up to bed."

And then he really does toddle up to bed.

This is a waste of time, a waste of liquor, and a waste of gentleman.

It makes it difficult for the layman to discover why Englishmen and others who drink like gentlemen drink at all. Drinking, throughout America excepting the Harvard Club, and among non-gentlemen the world over, is an adventure, not a heathen ritual. It springs from an understandable and, so far as I am concerned, a laudable, curiosity as to what will happen if, just about the

time the gentlemanly drinker is toddling up to bed, you shake your head vigorously and start walking in a northeasterly direction.

It is at this point that the spirit of the pioneers in the American bloodstream comes bounding to the surface, and the American steps forth. He is unafraid. The impenetrable night lies just ahead, holding dangers that are exceeded in magnitude only by the rewards that are possible. Where the Englishman knows he's going to end up in bed, the American likes to think he may end up in Bali. Frequently he ends up in jail, but incredible as it may seem, he often does get to Bali. It's worth trying for..."

207 W. Broughton St.
Savannah, GA
ENTRANCE IN BACK



A LETTER FROM OUR PROPRIETORS

We would like to thank you for sharing part of your day with us at the Alley Cat Lounge. There are, literally, hundreds of choices for places to eat, drink and be merry, and we are thrilled that you have chosen our little basement escape. The acts of breaking bread, sharing a drink and enjoying companionship are as essential as sunlight and water to a community, and have been bringing people together for centuries. Savannah has been welcoming folks from all over the world for generations, and we are proud to be a part of that continuing tradition of Southern hospitality.

The “Hostess City of the South” has brought us together from opposite sides of the globe. Our passion for hospitality and enjoying the

small moments of life strengthened our bond and made this adventure possible. The charm and history of these old buildings, squares and people have given pause to our wanderlust and encouraged us to add something special to this wonderful place we now call home. The ACL adventure began in 2013, when we chose to call Broughton Street our home. We began returning this beautiful old building to her former glory in 2015, and it has truly been a labor of love. As we welcome our first guests toward the end of 2016 we hope our passion is evident and you enjoy this space as much as we do.

We strive to bring you the highest quality, freshest ingredients possible in everything we serve. Our goal is to put as much emphasis on the hospitality and interpersonal relationships as our farmers,

ranchers, distillers, brewers and vintners have put into the products we serve. We cherish and appreciate the history of our craft, and try to honor those that have blazed the trail we walk on.

In our opinion, we do not serve food and drinks...we serve people...and we serve experiences. The food, drinks, decor, music and location are merely tools to help enjoy this moment in time and these future memories. Please relax, unwind, be yourself, meet old friends, make new ones, share the pleasures and heartaches of life, celebrate achievements, regroup after failures, recharge your soul and prepare for another day. Our only request is that you walk up those stairs happier and more satisfied than when you walked down them.



**ALCOHOL
MAY BE MAN'S
WORST ENEMY,
BUT THE BIBLE SAYS
LOVE YOUR ENEMY.**

- Frank Sinatra

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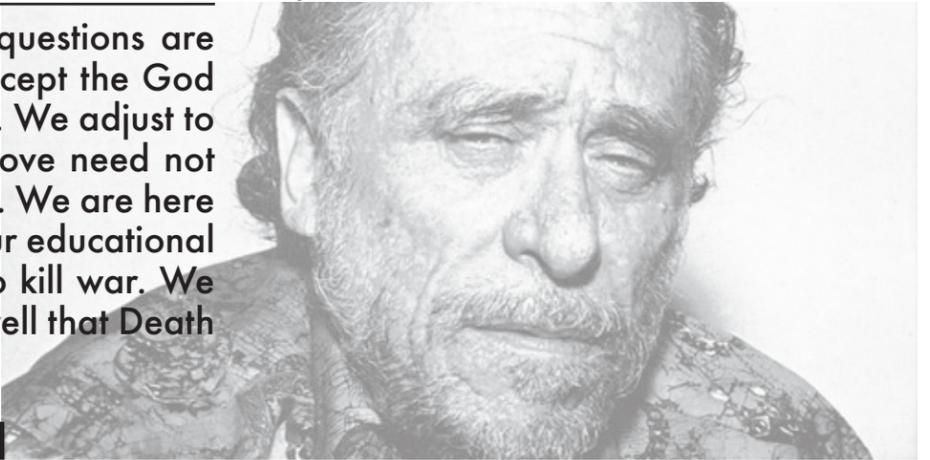
Forgive us, Father, for we are about to sin.

CHEERS

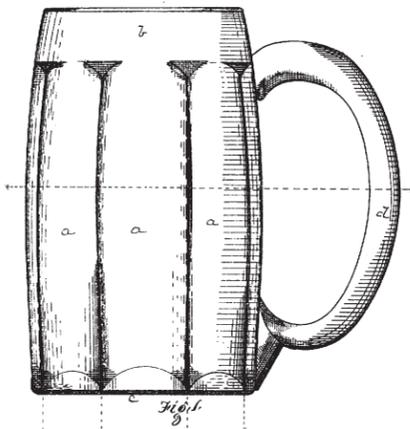
Whether you say cheers, cin cin, kanpai, slainte, yiamas, prost, sante, salud or na zdrowie, the sentiment is the same around the world. We are raising a glass to your health. The tradition of touching glasses or tapping the table comes from a long history, rumored to imitate the sound of church bells to scare away evil spirits. Thankfully the only spirits here are meant to be drunk...so “cheers,” however you say it!

"For those who believe in God, most of the big questions are answered. But for those of us who can't readily accept the God formula, the big answers don't remain stone-written. We adjust to new conditions and discoveries. We are pliable. Love need not be a command nor faith a dictum. I am my own god. We are here to unlearn the teachings of the church, state, and our educational system. We are here to drink beer. We are here to kill war. We are here to laugh at the odds and live our lives so well that Death will tremble to take us."

— Charles Bukowski (1920 - 1994)



D7-536 EX
D9532 OR D 9,304
DESIGN.
W. C. KING.
BEER-MUG.
No. 9,304. Patented May 23, 1876.



DOMESTIC MACRO

- \$4 Bud Light
- \$4 Coors Light
- \$2 Miller High Life Pony
- \$4 Miller Lite
- \$4 Michelob Ultra
- \$3 Pabst Blue Ribbon Tall-boy

IMPORTED

- | | |
|---------------------------------|---------|
| \$6 Amstel Light | Holland |
| \$5 Modelo Especial | Mexico |
| \$5 Negra Modelo | Mexico |
| \$4 Tecate | Mexico |
| \$6 Stella Artois | Belgium |
| \$16 St. Bernardus Abt. 12 Quad | Belgium |

CIDERS & MISC

- | | |
|---------------------------------|----|
| \$6 Angry Orchard Crisp Cider | OH |
| \$6 ACE Pear Cider | CA |
| \$6 Not Your Father's Root Beer | IL |
| \$6 Smith & Forge Hard Cider | TN |

LOCAL CRAFT

- | | |
|--------------------------------------|-----|
| \$7 Orpheus Atlanta Tart Plum Saison | GA |
| \$6 Service Ground Pounder Pale Ale | SAV |
| \$6 Southbound Scattered Sun | SAV |
| \$6 Sweetwater 420 Pale Ale | GA |
| \$6 Sweetwater GA Brown Ale | GA |
| \$6 Terrapin Golden Ale | GA |

DOMESTIC CRAFT

- | | |
|--|----|
| \$6 21st Amend. Hell or High Watermelon | CA |
| \$6 Abita Amber Ale | LA |
| \$8 Allagash White | ME |
| \$6 Anchor Porter | CA |
| \$6 Anchor Steam California Common | CA |
| \$6 Anderson Valley Kimmie Yink and the Gose | CA |
| \$7 Bell's Two-Hearted Ale | MI |
| \$6 Blue Moon Belgian White | CO |
| \$10 Boulevard Tank 7 Farmhouse Ale | MO |
| \$6 Brooklyn Lager | NY |
| \$9 Dogfish Head 90 Min IPA | DE |
| \$6 Duck Rabbit Brown Ale | NC |
| \$6 Fat Tire Amber Ale | CO |
| \$6 Lagunitas Pils | CA |
| \$7 Left Hand Milk Stout | CO |
| \$7 New Holland Poet Oatmeal Stout | MI |
| \$7 Rogue Mocha Porter | OR |
| \$6 Sam Adams Boston Lager | MA |
| \$6 Session Lager | OR |
| \$6 Sierra Nevada Pale Ale | CA |
| \$6 Stone IPA | CA |
| \$8 Victory Golden Monkey Tripel | PA |
| \$6 Victory Prima Pils | PA |
| \$7 Westbrook Gose | SC |



For the love of industry...

A BARTENDER'S
HANDSHAKE

\$6.00





Cassius:

O ye immortal gods!

[Re-enter LUCIUS, with wine and taper]

Brutus:

Speak no more of her. Give me a bowl of wine.
In this I bury all unkindness, Cassius.

Cassius:

My heart is thirsty for that noble pledge.
Fill, Lucius, till the wine o'erswell the cup;
I cannot drink too much of Brutus' love."

Julius Caesar by William Shakespeare

WINE BY THE BOTTLE

RED

\$60	Cep Vineyards	Pinot Noir
\$48	Chateau du Seuil Graves	Cabernet Sauvignon
\$113	Domaine du Coulet "Brise Cailloux"	Syrah
\$91	El Rapolao Bierzo	Mencia
\$82	Marchesi Antinori Il Bruciato	Bordeaux Blend
\$66	Mathieu Coste "les tetes de Chat"	Gamay
\$78	Muzard Santenay Champs	Pinto Noir
\$42	Olga Raffault "Barnabes"	Cabernet Franc

WHITE

\$60	Alain Patriarche "La Montaine"	Chardonnay
\$50	Albert Seltz	Gewurztraminer
\$56	Belden Barns	Sauvignon Blanc
\$45	Brooks	Riesling
\$80	Chalone	Chenin Blanc
\$52	Domaine Tassin	Sancerre
\$65	Hawkes	Chardonnay

ROSÉ

\$50	Castello di Ama	Sangiovese
\$50	Chateau Peyrassol "Commanderie"	Cinsault
\$55	Clos Cibonne "Cuvee Speciale"	Tibouren
\$35	Domaine de la Mordoree "La Remise"	Grenache
\$37	Domaine Landron Chartier	Gamay
\$45	Lioco	Carignan
\$32	Nortico	Pedral
\$50	Red Car	Pinot Noir
\$40	Wolfper Estate	Bordeaux Blend

BUBBLES

SPLITS & BOTTLE

\$15	Carpene Malvolti Prosecco	split
\$26	Heidsieck & Co Monopole	split
\$50	Biard Loyaux Brut	375
\$26	La Spinetta Moscato	375
\$80	Pol Roger Cuvee de Reserve	375
\$65	Schramsberg Bdb	375
\$90	Billecart-Salmon Rosé	375
\$165	R. Dumont Champagne 1998	750

CHAMPAGNE

\$10 Airmail

amber rum, lime, honey, bubbles

\$12 Belle du Jour

cognac, benedictine, grenadine, lemon, bubbles

\$12 Bicyclette

campari, elderflower, lemon, bubbles

\$11 Classic Champagne Cocktail

sugar, angostura, bubbles

WINE BY THE GLASS

Men are like wine - some turn to vinegar, but the best improve with age. - Pope John XXIII

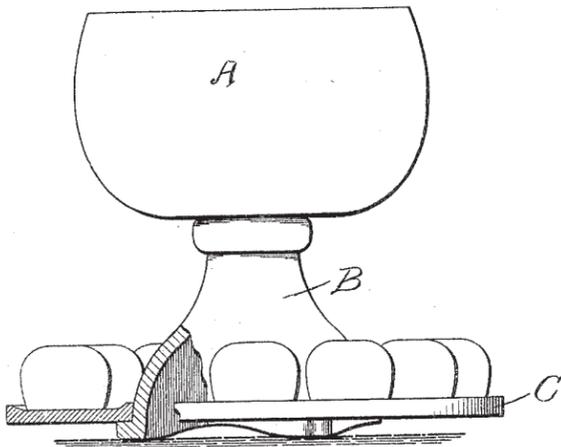
Our wines by the glass are listed on a separate card. We try to offer an eclectic mix of small production wines that are in limited supply. This list will change quite often, so please enjoy them while we can get them, and ask any member of our staff for suggestions based on your favorites.



No. 821,545.

PATENTED MAY 22, 1906.

J. SIMMS.
PUNCH BOWL.
APPLICATION FILED JUNE 22, 1905.



“In victory, you deserve champagne.
In defeat, you need it.”
- Napoleon Bonaparte

Any of our champagne cocktails can be transformed into punch bowls for groups of any size. These are perfect for celebrating bachelorette parties, graduation, or Tuesday afternoon. We offer 20% off pre-ordered punch bowls. We will make accommodations for groups from opening until 7 pm. Reservations can be made and your punch bowl will be waiting upon your arrival. Ask any staff member for details.

COCKTAILS

- \$10 French 75
gin, lemon, simple, bubbles
- \$12 Hummingbird
elderflower, bubbles, soda water
- \$12 Old Cuban
dark rum, lime, simple, mint, angostura, bubbles
- \$12 Seelbach
bourbon, curacao, angostura, peychaud's, bubbles

PUNCH BOWLS

Before the popularization of the “American Bar”, where personalized drinks were offered to every guest, most establishments would have a house punch. This tradition dates back to the 1600s, and is based on the Hindi word “panch”, which means five. The five ingredients are alcohol, citrus, sugar, water and spices. Punch bowls were a sign of wealth and stature, as the scarcity of fresh citrus made the average punch bowl worth \$200 to \$300 in today’s money. We can customize punch bowls to any number of guests with most ingredients, but a proper punch bowl will take about 20 minutes to prepare.

CHATHAM
ARTILLERY
PUNCH

The only drink truly native to Savannah is this classic punch recipe, which was reported by the Augusta Chronicle as being potent enough that, “As a vanquisher of men its equal has never been found”. This punch is named for the oldest military unit in Georgia, and was created to celebrate George Washington’s visit in 1791. He presented the Chatham Artillery with 2 cannons, replicas of which can be seen on Bay Street near City Hall on Bull Street. In return, they presented him with the punch bearing their name. He awoke in an inn (currently the First Chatham Bank outside our entrance door) with a hangover so severe he swore that he would never return to Savannah. He never did.

\$14 per person
vsop cognac, bourbon, jamaican rum, green tea, lemon oleo saccharum, champagne
*Available for any size group.
Takes 20 minutes to prepare.

CASABLANCA, 1942

Yvonne: Where were you last night?
Rick: That’s so long ago I don’t remember.
Yvonne: Will I see you tonight?
Rick: I never make plans that far ahead.

I only drink on two occasions, when I am in love and when I am not. - Coco Chanel

“

I FEEL SORRY FOR PEOPLE WHO
DON'T DRINK. THEY WAKE UP
IN THE MORNING AND THAT'S
AS GOOD AS THEY'RE GOING
TO FEEL ALL DAY.

- Dean Martin

the ALLEY CAT
lounge



“They found me on a little island in the Pacific, I can't help it.”

ALWAYS DO SOBER WHAT YOU
SAID YOU'D DO DRUNK. THAT
WILL TEACH YOU TO KEEP
YOUR MOUTH SHUT.

- Ernest Hemingway

”

LIQUOR



ACL

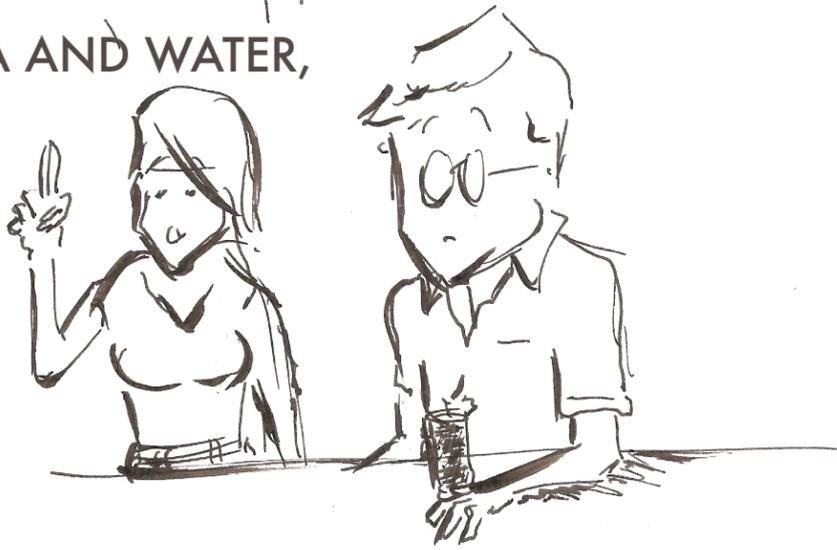
THIS WAY

All prices are for 2 oz. pours - neat, on the rocks or mixed
Order a 1 oz. shot for half price
All prices include tax

ACL

END OF PROHIBITION

"I'LL HAVE A VODKA AND WATER,
EXTRA LIME!"



"I'LL HAVE THE BOTTLE OF VODKA..."

VODKA

DOMESTIC

\$10 Boyd & Blair - potato	Pennsylvania
\$7 Cathead - grain	Mississippi
\$10 Death's Door - winter wheat	Wisconsin
\$11 Hangar One - wheat, grapes	California
\$8 Skyy - grain	California
\$10 Square One - rye	Idaho
\$9 St. Augustine - sugar cane	Florida
\$11 St. George Citrus - flavored	California
\$11 St. George Green Chili - flavored	California
\$8 Tito's - yellow corn	Texas

IMPORTED

\$8 Absolut - winter wheat	Sweden
\$8 Aylesbury Duck - winter wheat	Canada
\$12 Belvedere - rye	Poland
\$12 Chopin - potato	Poland
\$12 Grey Goose - grain	France
\$9 Ketel One - wheat	Holland
\$8 Reyka - wheat, barley	Iceland
\$7 Smirnoff - grain	Russia
\$6 Sobieski - rye	Poland
\$8 Stolichnaya - winter wheat	Russia

MOSCOW MULE - Created in 1941 at the Cock N' Bull tavern in Los Angeles, California, this was the first vodka cocktail in America. It was originally served in copper mugs depicting a mule kicking up its heels, and the Hollywood stars of the day had engraved, personalized mugs hanging behind the bar. In 1962 James Bond kicked the trend into high gear in Dr. No, and vodka never looked back. By 1976 vodka was the most popular spirit in America, and still accounts for a quarter of all liquor sales.



MOSCOW MULE - \$9

vodka, lime juice, ginger beer on crushed ice served in a copper mug.

Keep your copper mug - \$25

COCKTAILS

- \$9 **Aqueduct**
vodka, orange, apricot, lime
- \$12 **Fall Bloom**
vodka, elderflower, amaro, lemon
- \$10 **Gypsy Queen**
vodka, benedictine, bitters, twist
- \$10 **Harrington**
vodka, green chartreuse, curaçao
- \$12 **Orange Whip**
st. augustine vodka, orange, cream
- \$10 **Phil Collins**
vodka, cucumber, yellow chartreuse, lemon, soda
- \$9 **Raspberry Rickey**
ACL raspberry vodka, lime, soda
- \$9 **Savannah Tea Time**
vodka, peach, lemon, earl grey honey

AN INTERVIEW WITH: **James Salter**

by Edward Hirsch featured in *The Art of Fiction No. 133, The Paris Review*

"It rained continuously during the four days I visited Bridgehampton in August of 1992, but I scarcely noticed the weather, so content was I to sit at the dining room table asking questions and listening to Salter's carefully considered answers. Even on gray days the traditional, cedar-shingled two-floor house with its many French doors and windows seemed bathed in light. We drank ice tea by day, and one exquisitely made martini each night (salter at one point estimated that he has had eighty-seven hundred martinis in his life). Afterward, company came for dinner; many bottles of wine were consumed; the interviewer wandered off to examine the framed menus on the wall, the etching of two bathers by André de Segonzac, the miniature painting by Sheridan Lord of the landscape near the house."

GIN

DOMESTIC

- \$10 Aviation Oregon
- \$13 Barr Hill Vermont
- \$15 Barr Hill Tom Cat Vermont
- \$9 Bin Gin Washington
- \$10 Bulrush South Carolina
- \$10 Death's Door Wisconsin
- \$10 Hat Trick South Carolina
- \$12 Junipero California
- \$12 Koval Illinois
- \$11 Leopold's Small Batch Colorado
- \$6 New Amsterdam California
- \$13 No. 209 California
- \$11 Ransom Old Tom Oregon
- \$10 St. Augustine New World Florida
- \$12 St. George Dry Rye California
- \$12 St. George Terroir California
- \$10 Uncle Val's Botanical California
- \$11 Watershed Four Peel Ohio

IMPORTED

- \$8 Beefeater England
- \$12 Beefeater 24 England
- \$10 Bombay Sapphire England
- \$12 Bols Genever Holland
- \$7 Boomsma (Jonge) Holland
- \$10 Botanist Scotland
- \$12 Cadenhead's Old Raj 92 Proof Scotland
- \$14 Cadenhead's Old Raj 110 Proof Scotland
- \$8 Citadelle France
- \$9 Ford's England
- \$8 Hayman's Old Tom England
- \$8 Hayman's Royal Dock England
- \$12 Hendrick's Scotland
- \$11 Martin Miller's England
- \$10 Plymouth England
- \$14 Plymouth Navy Strength England
- \$9 Tanqueray England
- \$12 Tanqueray 10 England

COCKTAILS

CITRUS

- \$9 **Bramble On**
ACL blackberry gin, lime
- \$9 **Bohemian**
gin, elderflower, grapefruit, peychaud's
- \$12 **Last Word**
gin, green chartreuse, maraschino, lime
- \$10 **P/C Southside**
gin, pomegranate, cucumber, mint, lemon

STRONG & STIRRED

- \$12 **Alaska**
gin, yellow chartreuse, orange bitters
- \$14 **Bijou**
gin, green chartreuse, sweet vermouth
- \$10 **Contessa**
gin, aperol, dry vermouth
- \$10 **Hanky Panky**
gin, fernet branca, sweet vermouth



MARTINI

With a cloudy origin beginning in the late 1880s, this is the undisputed King of Cocktails. Its progression began when vermouth first crossed the Atlantic in the 1870s, when the original Martini was made with aged gin and sweet vermouth and more similar to the Manhattan. Eventually, dry vermouth replaced sweet, and the ratio went from equal parts to virtually no vermouth at all. This is one of the most personalized cocktails, from the type of gin, to the amount of vermouth, to the glass and the garnish.

MARTINI PROGRESSION

- \$13 **ACL 1922 Martini**
plymouth gin, dry vermouth, orange bitters
- \$14 **Martinez**
aged gin, maraschino, sweet vermouth
- \$9 **50/50**
london dry gin, dry vermouth, lemon twist
- \$12 **Vesper**
vodka, gin, cocci americano, lemon twist



An excerpt from *To Have and Have Not* by Ernest Hemingway

So, anyhow, they all sleep well and where did the money come from that they're all so happy with and use so well and gracefully? The money came from selling something everybody uses by the millions of bottles, which costs three cents a quart to make, for a dollar a bottle in the large (pint) size, fifty cents in the medium, and a quarter in the small. But it's more economical to buy the large, and if you make ten dollars a week the cost is just the same to you as though you were a millionaire, and the product's really good. It does just what it says it will and more besides. Grateful users from all over the world keep writing in discovering new uses and old users are as loyal to it as Harold Tompkins, the fiance, is to Skull and Bones or Stanley Baldwin is to Harrow. There are no suicides when money's made that way and every one sleeps soundly on the yacht *Alzira III*,

RUM

\$8	Angostura 5 Yr Anejo	Trinidad	\$13	Matusalem 18 Yr Gran Reserva	Dom. Rep
\$9	Angostura 7 Yr Gran Anejo	Trinidad	\$7	Mount Gay Eclipse Gold	Barbados
\$12	Banks 5 Island	Caribbean	\$8	Myers's Dark	Jamaica
\$7	Blackwell	Jamaica	\$10	Neisson Eleve Sous Bois	Martinique
\$10	Cana Brava Silver	Panama	\$10	Pampero Anniversario	Venezuela
\$14	Cana Brava 7 Yr Aneja	Panama	\$6	Plantation 3 Star	Caribbean
\$7	Captain Morgan Spiced	St. Croix	\$15	Plantation '01 Barbados	Barbados
\$10	Clement Rhum Select Barrel	Martinique	\$15	Plantation '01 Jamaica	Jamaica
\$12	Clement Rhum VSOP	Martinique	\$14	Plantation '01 Trinidad	Trinidad
\$18	Clement X.O. Trex Vieux	Martinique	\$16	Plantation '05 Guyana	Guyana
\$8	Clement Mahina Coco	Martinique	\$8	Plantation Grand Reserve 5 Yr	Barbados
\$7	Cruzan Black Strap	St. Croix	\$6	Plantation Original Dark	Trinidad
\$7	El Dorado 3 Yr Demerara	Guyana	\$10	Plantation Pineapple	Trinidad & Tobago
\$10	El Dorado 8 Yr Demerara	Guyana	\$14	Plantation XO 20th Anniversary	Barbados
\$12	El Dorado 12 Yr Demerara	Guyana	\$10	Rhum J.M. Agricole Blanc	Martinique

WHY IS THE RUM GONE?

- Capt. Jack Sparrow

\$16	El Dorado 15 Yr Demerara	Guyana	\$20	Rhum J.M. VSOP	Martinique
\$7	Flor-De-Cana Gold	Nicaragua	\$7	Ron Abuelo Anejo	Panama
\$9	Flor-De-Cana 7 Yr	Nicaragua	\$10	Ron Abuelo 7 Yr	Panama
\$8	Gosling's Black Seal	Bermuda	\$16	Ron Abuelo 12 Yr	Panama
\$7	Hamilton Demerara 86	Guyana	\$18	Ron Zacapa 23 Yr	Guatemala
\$8	Hamilton Jamaican Pot Still	Jamaica	\$7	Sailor Jerry Spiced	Virgin Islands
\$12	Hamilton Saint Lucien 7 Yr	St. Lucien	\$14	Santa Teresa 1796	Venezuela
\$8	La Favorite Blanc	Martinique	\$10	Smith & Cross Navy Strength	Jamaica
\$9	La Favorite Ambre	Martinique	\$12	St. Augustine Pot Distilled	Florida
\$10	La Favorite Vieux	Martinique	\$10	Van Oosten Batavia Arrack	Indonesia
\$7	Matusalem Platino	Dominican Republic	\$7	Ypioca Cachaca	Brazil
\$8	Matusalem Classico	Dominican Republic	\$11	Zaya 12 Yr	Guatemala
\$10	Matusalem 15 Yr Gran Reserva	Dom. Rep.			

\$20

THE FRENCH CONNECTION

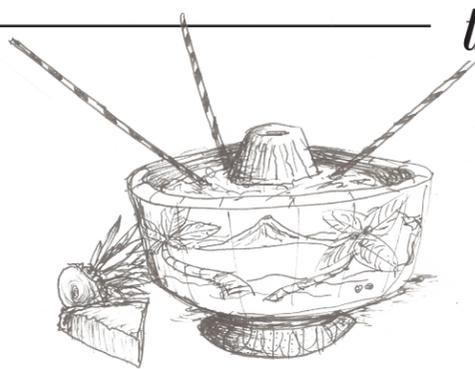
Plantation '05 Guyana
Plantation '01 Jamaica
Plantation '03 Trinidad

FLIGHTS

\$19

ISLAND HOPPING

Angostura Gran Anejo
Matusalem Gran Reserva
Plantation XO



SCORPION BOWL

At a bar in Honolulu called The Hut, Trader Vic tasted a drink from the 1930s that inspired him to create the original Scorpion Bowl. It was one of the first communal tiki drinks, and he and Donn Beach would influence countless disciples, including Stephen Crane of the famous Tiki Ti in Hollywood. Stephen's fabulous take on the drink gave us the inspiration for our version here at the ACL. We serve it in a flaming volcano bowl with long straws, so please be careful, but enjoy!

SCORPION BOWL - \$12 per person

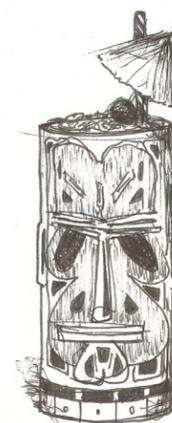
rum, gin, cognac, orgeat, citrus
Keep your volcano bowl for \$20

COCKTAILS

- \$11 **Anejo Highball**
anejo rum, curacao, lime, ginger beer
- \$11 **Blue Mountain Cooler**
jamaican rum, NOLA coffee, falernum, citrus, bitters, fernet branca rinse
- \$10 **Dr. Funk**
agricole rum, absinthe, grenadine, lemon
- \$8 **Daiquiri (DTO) - Take A "Time Out"**
white rum, lime, sugar
- \$10 **El Presidente**
amber rum, curacao, dry vermouth
- \$9 **Mary Pickford**
white rum, marschino, pineapple
- \$9 **Periodista**
dark rum, oragne, apricot, lime
- \$10 **Queen's Park Swizzle**
dark rum, lime, simple, mint, bitters

TIKI TIME

- \$12 **Fogcutter**
white rum, cognac, gin, orgeat, orange, lemon, amontillado sherry
- \$11 **Jungle Bird**
dark rum, campari, pineapple, lime
- \$11 **Mai Tai**
3 rums, orange curacao, orgeat, lime
- \$9 **Navy Grog**
3 rums, allspice, honey, grapefruit, lime, soda
- \$10 **Painkiller**
amber rum, coconut cream, pineapple, orange, nutmeg
- \$10 **Shrunken Skull**
2 rums, pomegranate, lime, bitters
- \$10 **Singapore Sling**
gin, cherry heering, benedictine, grenadine, lime, pineapple, bitters



Keep your Tiki Mug for \$5

THE ZOMBIE

Donn Beach became the godfather of the tiki movement when he served the Zombie at the 1939 World's Fair in Flushing, New York. Trader Vic visited Don the Beachcomber's in Hollywood, California and the two of them began the longest lasting trend in food and drink in American history, and inspired a multitude of imitators. The recipes were even kept a secret, even from their own employees, but Jeff "Beachbum" Berry helped us decipher the Rosetta Stone of tiki. Donn was right about one thing...limit 2 per guest!

ZOMBIE - \$13

4 rums, falernum, cinnamon, grenadine, citrus, absinthe, bitters
Keep your Zombie Glass for \$8 or \$15 for the set.

\$24

SIPPING SENSATIONS

El Dorado 15 yr
Ron Zacapa 23 yr
Zaya 12 yr

1 oz each

\$24

RHUM WITH AN "H"

Clement X.O. Tres Vieux
Neisson Eleve Sous Bois
Rhum J.M. VSOP

Excerpts from **Hunter S. Thompson***The Rum Diary*

Since the newspaper functioned as a clearing-house for every writer, photographer and neoliterate con man who happened to find himself in Puerto Rico, Al got the dubious benefit of this trade too. The drawer beneath the cash register was full of unpaid tabs and letters from all over the world, promising to “get that bill squared away in the near future.” Vagrant journalists are notorious welshers, and to those who travel in that rootless world, a large unpaid bar tab can be a fashionable burden.

There was no shortage of people to drink with in those days. They never lasted very long, but they kept coming. I call them vagrant journalists because no other term would be quite as valid. No two were alike. They were professionally deviant, but they had a few things in common. They depended, mostly from habit, on newspapers and magazines for the bulk of their income; their lives were geared to long chances and sudden movement; and they claimed no allegiance to any flag and valued no currency but luck and good contacts.

Some of them were more journalists than vagrants, and others were more vagrants than jour-

nalists – but with a few exceptions they were part-time, freelance, would-be foreign correspondents who, for one reason or another, lived at several removes from the journalistic establishment. Not the slick strivers and jingo parrots who staffed the mossback papers and news magazines of the Luce empire. Those were a different breed.

Puerto Rico was a backwater and the Daily News was staffed mainly by ill-tempered wandering

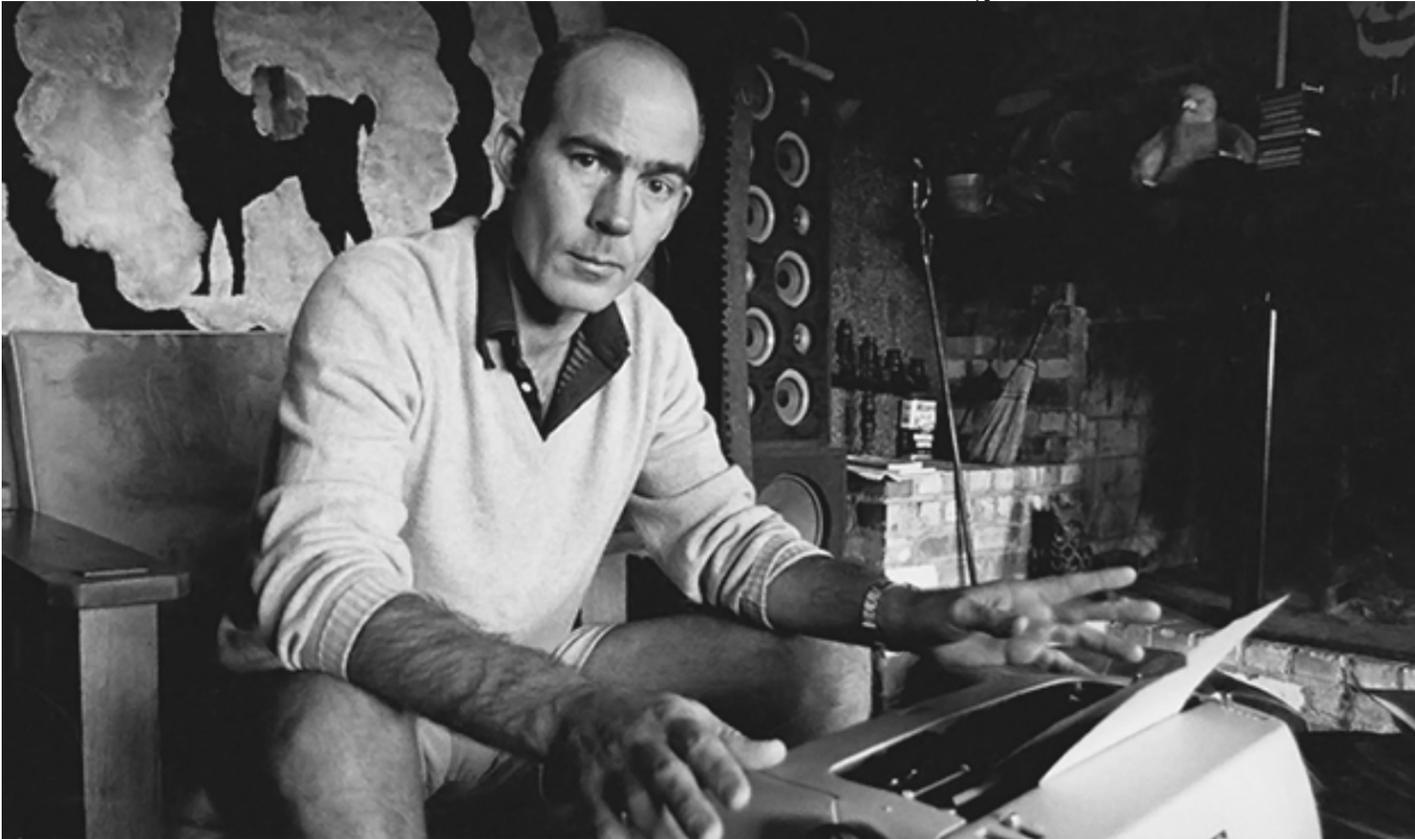
rabble. They moved erratically, on the winds of rumor and opportunity, all over Europe, Latin America and the Far East – wherever there were English-language newspapers, jumping from one to another, looking always for the big break, the crucial assignment, the rich heiress or the fat job at the far end of the next plane ticket.

In a sense I was one of them – more competent than some and more stable than others – and in the years that I carried that ragged banner I was seldom unemployed. Sometimes I worked for three newspapers at once. I wrote ad copy for new casinos and bowling alleys. I was a consultant for the cockfighting syndicate, an utterly corrupt high-end restaurant critic, a yachting photographer and a routine victim of police brutality. It was a greedy life and I was good at it. I made some interesting friends, had enough money to get around, and learned a lot about the world that I could never have learned in any other way.

Like most of the others, I was a seeker, a mover, a malcontent, and at times a stupid hell-raiser. I was never idle long enough to do much thinking, but I felt somehow that my instincts were right. I

shared a vagrant optimism that some of us were making real progress, that we had taken an honest road, and that the best of us would inevitably make it over the top. At the same time, I shared a dark suspicion that the life we were leading was a lost cause, that we were all actors, kidding ourselves along on a senseless odyssey. It was the tension between these two poles – a restless idealism on one hand and a sense of impending





Fear and Loathing in Las Vegas

We were somewhere around Barstow on the edge of the desert when the drugs began to take hold. I remember saying something like “I feel a bit lightheaded, maybe you should drive...” And suddenly there was a terrible roar all around us and the sky was full of what looked like huge

bats, all swooping and screeching and diving around the car, which was going about a hundred miles an hour with the top down to Las Vegas. And a voice was screaming: “Holy Jesus! What are these goddamn animals?” Then it was quiet again. My attorney had taken his shirt off and was pouring beer on his chest, to facilitate the tanning process. “What the hell are you yelling about?” he muttered, staring up at the sun with his eyes closed and covered with wrap-around Spanish sunglasses. “Never mind,” I said. “It’s your turn to drive.” I hit the brakes and aimed the Great Red Shark toward the shoulder of the highway. No point mentioning those bats, I thought. The poor bastard will see them soon enough.

It was almost noon, and we still had more than a hundred miles to go. They would be tough miles. Very soon, I knew, we would both be completely twisted. But there was no going back, and no time to rest. We would have to ride it out. Press-registration for the fabulous Mint 400 was already underway, and we had to get there by four to claim our sound-proof suite. A fashionable sporting-magazine in New York had taken care of the reservations, along with this huge red Chevy convertible we’d just rented off a lot on the Sunset Strip... and I was, after all, a professional journalist, so I had an obligation to cover the story, for good or ill.

The sporting editors had also given me \$300 in cash, most of which was already spent on extremely dangerous drugs. The trunk of the car looked like a mobile police narcotics lab. We had two bags of grass, seventy-five pellets of mescaline, five sheets of high-powered blotter acid, a salt shaker half full of cocaine, and a whole galaxy of multi-colored uppers, downers, screamers, laugh-

ers and also a quart of tequila, a quart of rum, a case of Budweiser, a pint of raw ether and two dozen amyls. All this had been rounded up the night before, in a frenzy of high-speed driving all over Los Angeles County – from Topanga to Watts, we picked up everything we could get

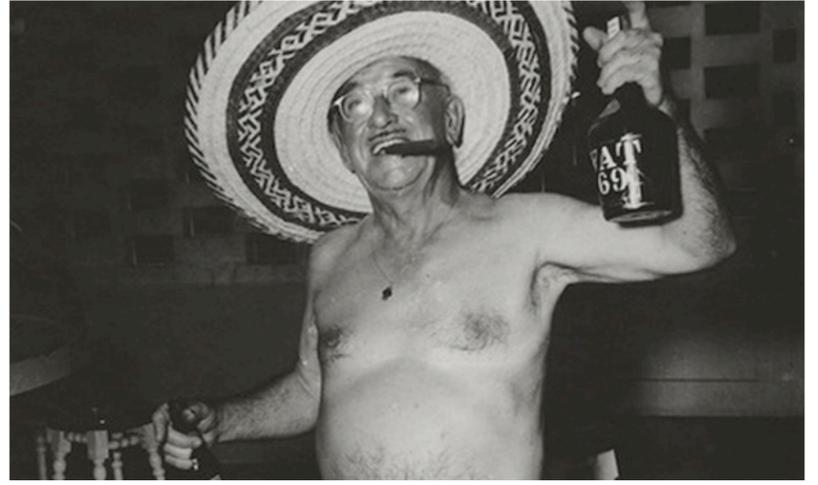
our hands on. Not that we needed all that for the trip, but once you get locked into a serious drug-collection, the tendency is to push it as far as you can.

The only thing that really worried me was the ether. There is nothing in the world more helpless and irresponsible and depraved than a man in the depths of an ether binge. And I knew we’d get into that rotten stuff pretty soon. Probably at the next gas station. We had sampled almost everything else, and now – yes, it was time for a long snort of ether. And then do the next hundred miles in a horrible, slobbering sort of spastic stupor. The only way to keep alert on ether is to do up a lot of amyls – not all at once, but steadily, just enough to maintain the focus at ninety miles an hour through Barstow.

“Man, this is the way to travel,” said my attorney. He leaned over to turn the volume up on the radio, humming along with the rhythm section and kind of moaning the words: “One toke over the line, Sweet Jesus... One toke over the line...” One toke? You poor fool! Wait till you see those goddamn bats. I could barely hear the radio... slumped over on the far side of the seat, grappling with a tape recorder turned all the way up on “Sympathy for the Devil.” That was the only tape we had, so we played it constantly, over and over, as a kind of demented counterpoint to the radio. And also to maintain our rhythm on the road. A constant speed is good for gas mileage – and for some reason that seemed important at the time. Indeed. On a trip like this one must be careful about gas consumption. Avoid those quick bursts of acceleration that drag blood to the back of the brain.

TEQUILA

- \$9 Cazadores Blanco
- \$11 Cazadores Reposado
- \$13 Cazadores Anejo
- \$18 Cazadores Extra Anejo
- \$16 Don Julio Blanco
- \$18 Don Julio Reposado
- \$20 Don Julio Anejo
- \$22 Don Julio 70th Anniversary
- \$45 Don Julio 1942
- \$45 El Tesoro 75th Anniversary
- \$8 Espolon Blanco
- \$10 Espolon Reposado
- \$12 Espolon Anejo
- \$14 Fortaleza Blanco
- \$18 Fortaleza Reposado
- \$24 Fortaleza Anejo
- \$15 Herradura Silver
- \$16 Herradura Reposado
- \$17 Herradura Anejo
- \$14 Jose Cuervo Reserva La Familia Platino
- \$50 Jose Cuervo Reserva La Familia Anejo
- \$6 Lunazul Silver
- \$16 Maestro Dobel Silver
- \$18 Maestro Dobel Reposado
- \$21 Maestro Dobel Anejo
- \$16 Maestro Dobel Diamante
- \$20 Maestro Dobel Humito
- \$16 Milagro Single Barrel Reserve Silver
- \$20 Milagro Single Barrel Reserve Reposado
- \$16 Ocho Plata
- \$18 Ocho Reposado
- \$20 Ocho Anejo
- \$50 Ocho Extra Anejo
- \$16 Partida Blanco
- \$18 Partida Reposado
- \$20 Partida Anejo
- \$120 Partida Elegante
- \$14 Siete Leguas Blanco
- \$16 Siete Leguas Reposado
- \$18 Siete Leguas Anejo
- \$13 Tequila Cabeza

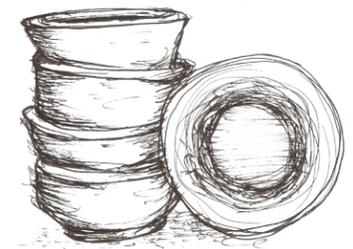


MEZCAL

- \$12 Del Maguey VIDA
- \$12 Del Maguey Creme de Mezcal
- \$24 Del Maguey Chichicapa
- \$22 Del Maguey Minero
- \$22 Del Maguey San Luis Del Rio
- \$22 Del Maguey Santa Domingo Albarradas
- \$30 Del Maguey Tobala
- \$28 Del Maguey Madrecuixe
- \$28 Del Maguey Papalome
- \$12 Fidencio Joven Clasico
- \$16 Illegal Joven
- \$24 Illegal Reposado
- \$36 Illegal Añejo
- \$16 Los Nahuales Joven
- \$20 Los Nahuales Reposado
- \$30 Los Nahuales Añejo

SOTOL

- \$8 Hacienda De Chihuahua Plata
- \$9 Hacienda De Chihuahua Reposado
- \$11 Hacienda De Chihuahua Anejo



1 oz each

\$25

SPECIAL SILVERS

Don Julio 70th Anniversary
Jose Cuervo la Familia Platino
Maestro Diamante

\$35

TOUR OF OAXACA

Del Maguey San Luis
Los Nahuales Anejo
Illegal Reposado

\$100

EXTRA ANEJO

Don Julio 1942
Partida Elegante
Ocho Extra Anejo

"He crawled to the refrigerator and got out three lemons and some cubes, found the tequila and set about restoring order to his nervous system." - *Slow Learner*, Thomas Pynchon

1 tequila,

2 tequila,

3 tequila,

4 F L O O R



COCKTAILS

TEQUILA

- \$10 **El Diablo**
tequila, cassis, lime, ginger beer
- \$10 **La Noche Loca**
tequila, mango, mint, lime, bubbles
- \$9 **Paloma**
tequila, lime, grapefruit, agave, salt, soda
- \$9 **Refuge**
tequila, aperol, grapefruit, lime
- \$10 **Rosita**
tequila, campari, dry & sweet vermouth

MEZCAL

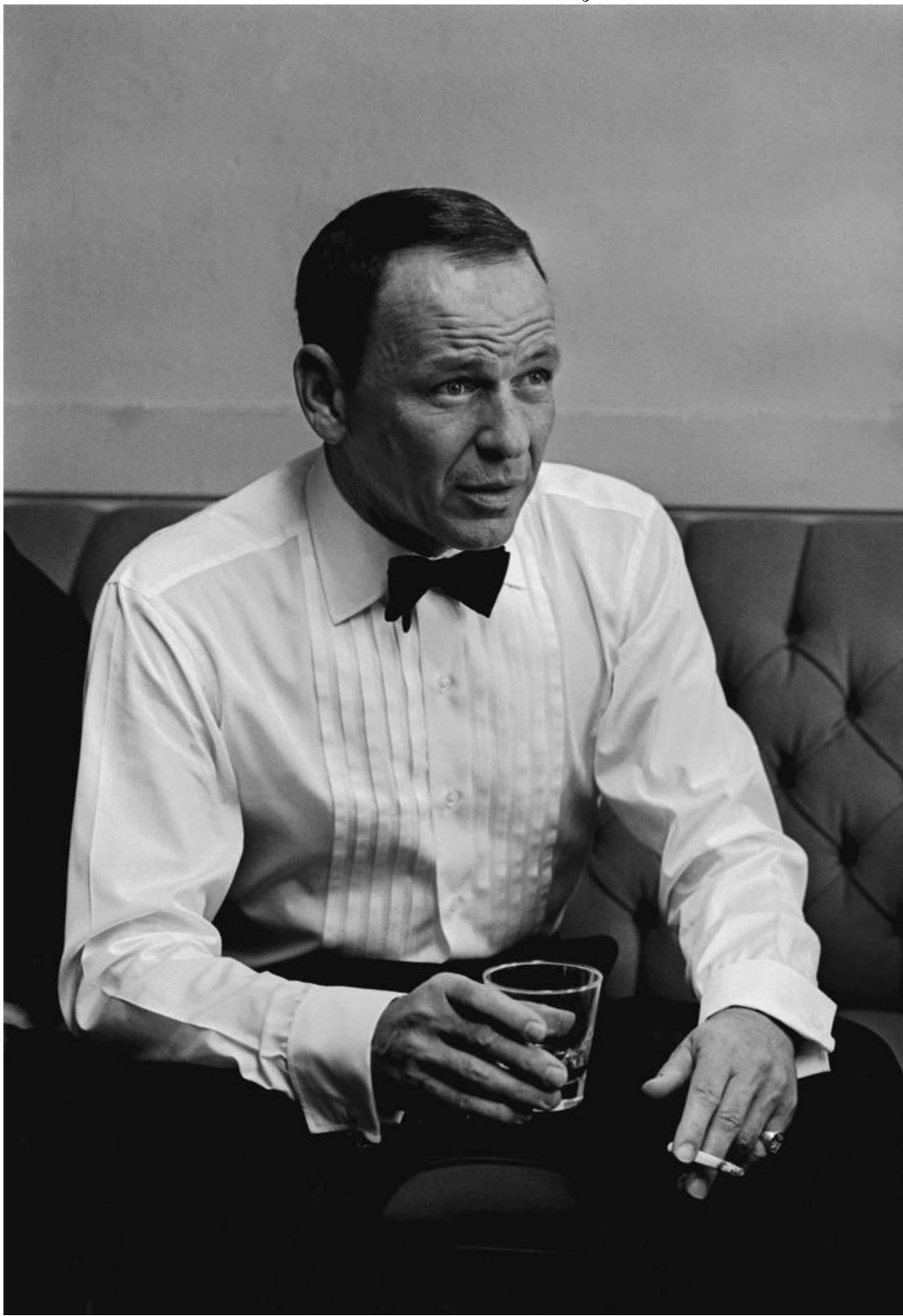
- \$13 **Incendiary**
mezcal, ancho reyes, orgeat, lime
- \$12 **Johann Goes To Mexico**
mezcal, angostura, lime, simple
- \$12 **Maximilian Affair**
mezcal, elderflower, punt e mes, lemon
- \$13 **Naked And Famous**
mezcal, yellow chartreuse, aperol, lime
- \$13 **Oaxacan Old Fashioned**
reposado, mezcal, agave, mole bitters

THE DIFFERENCE TEQUILA VS. SOTOL VS. MEZCAL

The biggest difference between tequila and mezcal comes in the first step of production. The heart of the agave, or piña, is roasted in an oven or steamed in an auto-clave to produce tequila. All of our tequilas are made with 100% Weber Blue Agave. Similar to tequila in aromatics and taste, sotol is a distilled spirit made using the sotol cactus found in wild of Mexico

and the southwestern region of the United States. Mezcal, like tequilas, are made using the agave plant, however mezcal are made with different members of the agave family. Most mezcal are made using Espadin, but some brands, such as Tobala, are made using smaller agaves that grow in the wild. Mezcal is made using a much more traditional meth-

od, with the piñas being roasted in an earthen pit, smoked over coals and buried with earth. This imparts a deep, smoky flavor and the generations of history can be tasted in the many variations from small villages scattered throughout Mexico.



FRANK SINATRA HAS A COLD

by GAY TALESE

AN EXCERPT FROM THE LEGENDARY PORTRAIT OF A MAN.

"Frank Sinatra, holding a glass of bourbon in one hand and a cigarette in the other, stood in a dark corner of the bar between two attractive but fading blondes who sat waiting for him to say something. But he said nothing; he had been silent during much of the evening, except now in this private club in Beverly Hills he seemed even more distant, staring out through the smoke and semidarkness into a large room beyond the bar where dozens of young couples sat huddled around small tables or twisted in the center of the floor to the clamorous clang of folk-rock music blaring from the stereo. The two blondes knew, as did Sinatra's four male friends who stood nearby, that it was a bad idea to force conversation upon him when he was in this mood of sullen silence, a mood that had hardly been uncommon during this first week of November, a month before his fiftieth birthday.

Sinatra had been working in a film that he now disliked, could not wait to finish; he was tired of all the publicity attached to his dating the twenty-year-old Mia Farrow, who was not in sight tonight; he was angry that a CBS television documentary of his life, to be shown in two weeks, was reportedly prying into his privacy, even speculating on his possible friendship with Mafia leaders; he was worried about his starring role in an hour-long NBC show entitled Sinatra—A Man and His Music, which would require that he sing eighteen songs with a voice that at this particular moment, just a few nights before the taping was to begin, was weak and sore and uncertain. Sinatra was ill. He was the victim of an ailment so common that most people would consider it trivial. But when it gets to Sinatra it can plunge him into a state

everything that was familiar, learning in the process that one way to hold a woman is not to hold her. Now he has the affection of Nancy and Ava and Mia, the fine female produce of three generations, and still has the adoration of his children, the freedom of a bachelor, he does not feel old, he makes old men feel young, makes them think that if Frank Sinatra can do it, it can be done; not that they could do it, but it is still nice for other men to know, at fifty, that it can be done.

But now, standing at this bar in Beverly Hills, Sinatra had a cold, and he continued to drink quietly and he seemed miles away in his private world, not even reacting when suddenly the stereo in the other room switched to a Sinatra song, "In the Wee Small Hours of the Morning."

It is a lovely ballad that he first recorded ten years ago, and it now inspired many young couples who had been sitting, tired of twisting, to get up and move slowly around the dance floor, holding one another very close. Sinatra's intonation, precisely clipped, yet full and flowing, gave a deeper meaning to the simple lyrics—"In the wee small hours of the morning/while the whole wide world is fast asleep/you lie awake, and think about the girl..."—it was like so many of his classics, a song that evoked loneliness and sensuality, and when blended with the dim light and the alcohol and nicotine and late-night needs, it became a kind of airy aphrodisiac. Undoubtedly the words from this song, and others like it, had put millions in the mood, it was music to make love by, and doubtless much love had been made by it all over America at night in cars, while the batteries burned down, in cottages by the lake, on beaches during balmy summer evenings, in secluded parks and

of anguish, deep depression, panic, even rage. Frank Sinatra had a cold.

Sinatra with a cold is Picasso without paint, Ferrari without fuel—only worse. For the common cold robs Sinatra of that uninsurable jewel, his voice, cutting into the core of his confidence, and it affects not only his own psyche but also seems to cause a kind of psychosomatic nasal drip within dozens of people who work for him, drink with him, love him, depend on him for their own welfare and stability. A Sinatra with a cold can, in a small way, send vibrations through the entertainment industry and beyond as surely as a President of the United States, suddenly sick, can shake the national economy."

For Frank Sinatra was now involved with many things involving many people—his own film company, his record company, his private airline, his missile-parts firm, his real-estate holdings across the nation, his personal staff of seventy-five—which are only a portion of the power he is and has come to represent. He seemed now to be also the embodiment of the fully emancipated male, perhaps the only one in America, the man who can do anything he wants, anything, can do it because he has money, the energy, and no apparent guilt. In an age when the very young seem to be taking over, protesting and picketing and demanding change, Frank Sinatra survives as a national phenomenon, one of the few prewar products to withstand the test of time. He is the champ who made the big comeback, the man who had everything, lost it,

exclusive penthouses and furnished rooms, in cabin cruisers and cabs and cabanas—in all places where Sinatra's songs could be heard were these words that warmed women, wooed and won them, snipped the final thread of inhibition and gratified the male egos of ungrateful lovers; two generations of men had been the beneficiaries of such ballads, for which they were eternally in his debt, for which they may eternally hate him. Nevertheless here he was, the man himself, in the early hours of the morning in Beverly Hills, out of range.

The two blondes, who seemed to be in their middle thirties, were preened and polished, their matured bodies softly molded within tight dark suits. They sat, legs crossed, perched on the high bar stools. They listened to the music. Then one of them pulled out a Kent and Sinatra quickly placed his gold lighter under it and she held his hand, looked at his fingers: they were nubby and raw, and the pinkies protruded, being so stiff from arthritis that he could barely bend them. He was, as usual, immaculately dressed. He wore an oxford-grey suit with a vest, a suit conservatively cut on the outside but trimmed with flamboyant silk within; his shoes, British, seemed to be shined even on the bottom of the soles. He also wore, as everybody seemed to know, a remarkably convincing black hairpiece, one of sixty that he owns, most of them under the care of an inconspicuous little grey-haired lady who, holding his hair in a tiny satchel, follows him around whenever he performs. She earns \$400 a week. The most distinguishing thing about Sinatra's face are his eyes, clear blue and alert, eyes that within seconds can go cold with anger, or glow with affection, or, as now, reflect a vague detachment that keeps his friends silent and distant..."

BOURBON

\$16 Angel's Envy	\$6 Four Roses (Yellow Label)	\$20 Old Forester 1920 Prohibition Style
\$16 Baker's	\$15 Four Roses Single Barrel	\$18 Old Forester 1897 Bottled-in-Bond
\$14 Basil Hayden	\$11 Four Roses Small Batch	\$30 Orphan Barrel Barterhouse 20 Yr
\$14 Belle Meade	\$13 High West American Prairie Reserve	\$45 Orphan Barrel Rhetoric 22 Yr
\$18 Belle Meade Single Barrel	\$13 Hirsch Small Batch	\$60 Orphan Barrel Old Blowhard 26 Yr
\$24 Belle Meade 9 Yr Sherry Cask	\$20 Jefferson's Reserve	\$8 Redemption High-Rye
\$16 Blade and Bow	\$28 Jefferson's Ocean Cask #6	\$12 Russell's Reserve 10 Yr
\$16 Blanton's	\$7 Jim Beam	\$20 Russell's Reserve Single Barrel
\$16 Booker's	\$8 Jim Beam Black	\$8 Temptation
\$15 Breckenridge	\$13 Jim Beam Single Barrel	\$16 Watershed
\$8 Buffalo Trace	\$10 Knob Creek	\$12 Wathen's Single Barrel
\$12 Bulleit	\$14 Knob Creek Single Barrel Reserve	\$22 Widow Jane 10 Yr
\$16 Bulleit 10 Yr	\$15 Koval	\$7 Wild Turkey
\$12 Cooper's Craft	\$12 Larceny	\$9 Wild Turkey 101
\$11 Eagle Rare 10 Yr	\$11 Maker's Mark	\$18 Wild Turkey Rare Breed
\$17 E.H. Taylor Small Batch	\$13 Maker's 46	\$12 Willett Pot Still Reserve
\$23 E.H. Taylor Single Barrel	\$15 Michter's US*1 Small Batch	\$12 Woodford Reserve
\$23 E.H. Taylor Barrel Proof	\$16 Noah's Mill	\$16 Woodford Reserve Double Oaked
\$11 Elijah Craig Small Batch	\$8 Old Forester Signature	

RYE

\$30 Angel's Envy	\$12 James E. Pepper Barrel Strength	\$8 Rittenhouse Bonded
\$12 Bulleit	\$7 Jim Beam	\$17 Russell's Reserve 6 Yr
\$26 E.H. Taylor	\$14 Knob Creek	\$12 Sazerac 6 Yr
\$22 FEW	\$15 Michter's US*1 Single Barrel	\$13 Templeton
\$9 George Dickel	\$7 Old Overholt	\$20 Whistle Pig
\$13 High West Double Rye	\$16 Pikesville	\$55 Whistle Pig 15 Yr
\$22 High West Rendezvous Rye	\$8 Redemption	\$35 Whistle Pig Old World
\$7 James E. Pepper 1776	\$25 Reservoir	



Postscript in letter to critic Ivan Kashkin, 1935 from Ernest Hemingway

"I have drunk since I was fifteen and few things have given me more pleasure. When you work hard all day with your head and know you must work again the next day what else can change your ideas and make them run on a different plane like whiskey? When you are cold and wet what else can warm you? Before an attack who can say anything that gives you the momentary well-being that rum does?... The only time it isn't good for you is when you write or when you fight. You have to do that cold. But it always helps my shooting. Modern life, too, is often a mechanical oppression and liquor is the only mechanical relief."

ALWAYS CARRY A FLAGON OF WHISKEY

IN CASE OF A SNAKEBITE

AND FURTHERMORE

ALWAYS CARRY A SMALL SNAKE

- W.C. Fields

1 oz each

\$25

SINGLE BARREL

Blanton's

Wathen's

Widow Jane

\$25

THE HIGH RYE GUYS

Basil Hayden

Belle Meade

Four Roses Single Barrel

\$20

THE WHEATED WAY

Larceny

Blade and Bow

Maker's 46

OLD FASHIONED

- \$10 **ACL 1806 Original Old Fashioned**
rye, demerara, angostura & orange bitters, lemon twist
- \$10 **New-Fashioned Old Fashioned**
bourbon, simple, angostura, soda, muddled cherry & orange
- \$10 **Sazerac**
rye, simple, peychaud's, absinthe rinse
- \$11 **Toronto**
rye, demerara, fernet branca, angostura



MANHATTAN

- \$10 **ACL1874 Manhattan**
rye, sweet vermouth, angostura, cherry
- \$10 **Fort Point**
rye, benedictine, punt e mes
- \$10 **Remember The Maine**
rye, sweet vermouth, cherry heering, absinthe
- \$13 **Vieux Carre**
rye, cognac, sweet vermouth, benedictine, angostura & peychaud's



MINT JULEP

- \$10 **ACL 1939 Derby Julep**
bourbon, simple syrup, mint leaves
- \$13 **D.W. Julep**
cognac, simple syrup, mint leaves, demerara rum
- \$10 **Georgia Julep**
bourbon, peach schnapps, simple syrup, mint leaves
- \$10 **Triple Crown Julep**
bourbon, rye, apple brandy, simple syrup, angostura bitters, mint leaves

WHISKEY "SOURS"

- \$13 **Final Ward**
rye, green chartreuse, maraschino, lemon
- \$10 **Lion's Tail**
bourbon, allspice dram, lime
- \$12 **Paper Plane**
bourbon, aperol, amaro nonino, lemon
- \$13 **Prosecutor**
rye, elderflower, yellow chartreuse, lemon
- \$10 **Roscoe Pound**
bourbon, lemon, honey, ginger beer
- \$9 **Scoff-Law**
rye, dry vermouth, grenadine, lemon
- \$11 **Tennessee**
bourbon, maraschino, lemon
- \$10 **Ward Eight**
rye, pomegranate, lemon, mint

"It's only Bourbon if it's from Kentucky."

"Whatever you say, bud."



1 oz each

\$20

SO MUCH RYE

Bulleit (95%)
George Dickel (95%)
Whistle Pig (100%)

\$40

FANCY FINISHES

Angel's Envy Bourbon
Angel's Envy Rye
Whistle Pig Old World

\$62

OLD ENOUGH TO VOTE

Barterhouse 20 yr
Rhetoric 22 yr
Old Blowhard 26 yr

A WORLD OF WHISKEY

PROHIBITION

a note from history

The "Noble Experiment" known as Prohibition nearly devastated the American whiskey industry. On January 17, 1920 the production, sale and transportation of intoxicating liquors was banned. There were a few "medicinal" licenses available, but only to sell whiskey pro-

to begin aging. The remaining whiskey was blended to meet the demand of a very thirsty nation, and by the time straight whiskeys were available again the public's desires had changed. Pair that with the fact that only 7 of the 17 distilleries in Kentucky reopened after Pro-

We are currently in an era of resurgence, with American bourbon and rye whiskeys taking their rightful place with the greatest spirits produced on Earth.

duced before 1920, which amounted to around 60 million gallons. Our neighbors to the north continued to produce blended whisky which flowed over the border and diluted the American whiskey palate. By the time Prohibition ended, on December 5, 1933, there were only around 20 million gallons left, and very little had been produced

hibition, and the result was a depleted supply of, and demand for, our national spirit. We are currently in an era of resurgence, with American bourbon and rye whiskeys taking their rightful place with the greatest spirits produced on Earth.

JAPANESE WHISKEY

\$26 Hibiki 12 Yr
\$10 Iwai Mars
\$16 Iwai Tradition
\$22 Nikka Coffey
\$26 Yamazaki 12 Yr

BLENDED WHISKEY

\$7 Canadian Club
\$10 Crown Royal
\$24 High West Bourye
\$23 High West Campfire
\$10 Hochstadter's Slow & Low

TENNESSEE WHISKEY

\$10 Chattanooga 1816 Reserve
\$16 Chattanooga 1816 Cask
\$8 George Dickel No. 8
\$9 George Dickel No. 12
\$12 George Dickel Barrel Select
\$9 Jack Daniel's No. 7
\$12 Gentleman Jack
\$16 Jack Daniel's Single Barrel

WORK IS THE CURSE OF THE DRINKING CLASS.

- Oscar Wilde

IRISH WHISKEY

\$9 Bushmills
\$10 Bushmills Black Bush
\$14 Bushmills 10 Yr
\$24 Bushmills 16 Yr
\$35 Bushmills 21 Yr
\$15 Glendalough Double Barrel
\$20 Glendalough 7 Yr Single

\$35 Glendalough 13 Yr Single Malt
\$10 Jameson
\$12 Jameson Black Barrel Reserve
\$10 Jameson Caskmates
\$30 Jameson Gold Reserve
\$40 Jameson 18 Yr
\$50 Midleton Very Rare

\$20 Redbreast 12 Yr
\$30 Redbreast 15 Yr
\$12 Teeling Small Batch
\$18 Teeling Single Malt
\$10 Tyrconnell Single Malt
\$25 Tyrconnell 10 Yr Madeira Cask
\$25 Tyrconnell 10 Yr Port Cask

ST. PATRICK'S DAY IN SAVANNAH

When the Great Irish Potato Famine hit from 1845 to 1849, many Irish families fled their native country for the promises of America. If these families had enough money and the proper paperwork, they headed to Ellis Island in New York City. Many of the others came to Savannah, as it was (and still is) the second largest shipping port on the East Coast. They brought with them the truly Irish tradition of celebrating the feast of St. Patrick, their country's most important patron saint, and the festivities thrive today. In 2012, the St. Patrick's Day celebration in Savannah was the second largest in the world. Saint Patrick was born in 390 AD, and had an adventurous and difficult life until he returned to Ireland in 432 AD as a saint to spread Christianity. Along with his religion, he brought the knowledge of distillation, and the Irish welcomed it with open arms. After all, it was the Irish who taught the Scottish how to make whisky.



\$34

ASIAN PERSUASION

Iwai Tradition
Hibiki 12 yr
Yamazaki 12 yr

1 oz each

\$19

FIT FOR "THE KING"

Chattanooga 1816 Reserve
George Dickel Barrel Select
Jack Daniel's Single Barrel



\$29

IRISH SINGLE MALTS

Bushmills 10 yr
Glendalough 13 yr Single Malt
Tyrconnell Single Malt

\$72

THE FOUR LEAF CLOVER

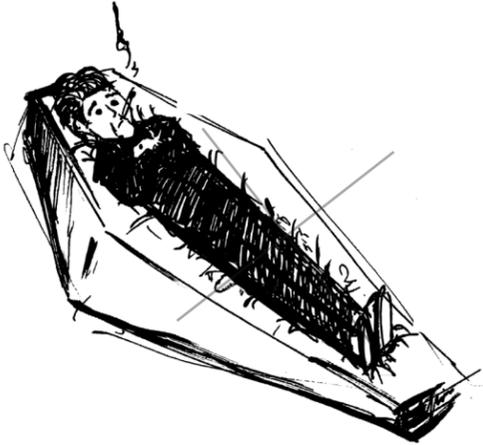
Bushmills 21 yr
Jameson 18 yr
Midleton Very Rare
Redbreast 15 yr

\$26

THE FINISHING TOUCH

Jameson Black Barrel Reserve
Tyrconnell 10 yr Port Cask
Glendalough Double Barrel

" I SHOULD HAVE NEVER SWITCHED "



BLENDDED SCOTCH

- | | |
|-------------------------------------|---------------------------------------|
| \$9 Black Grouse | \$8 J & B |
| \$12 Chivas Regal 12 Yr | \$9 Johnnie Walker Red Label |
| \$30 Chivas Regal 18 Yr | \$12 Johnnie Walker 12 Yr Black Label |
| \$8 Cutty Sark | \$25 Johnnie Walker 18 Yr Gold Label |
| \$10 Cutty Sark Prohibition Edition | \$80 Johnnie Walker Blue Label |
| \$10 Dewar's White Label | \$12 Pig's Nose |
| \$14 Dewar's 12 Yr Special Reserve | \$14 Sheep Dip |
| \$8 Famous Grouse | \$7 White Horse |
| \$9 Isle Of Skye 8 Yr | |

SINGLE MALT SCOTCH

HIGHLAND

- \$20 Dalwhinnie 15 Yr
- \$16 Glenmorangie 10 Yr
- \$50 Glenmorangie 18 Yr
- \$20 Highland Park 12 Yr
- \$30 Highland Park 15 Yr
- \$18 Macallan 10 Yr Fine Oak
- \$20 Macallan 12 Yr
- \$75 Macallan 18 Yr
- \$25 Oban 14 Yr
- \$14 Old Pulteney 12 Yr
- \$20 Talisker 10 Yr
- \$40 Talisker 18 Yr

LOWLAND

- \$16 Auchentoshan 12 Yr
- \$16 Auchentoshan American Oak
- \$20 Auchentoshan Three Wood

CAMPBELTOWN

- \$18 Springbank 10 Yr
- \$25 Springbank 12 Yr Cask Strength
- \$30 Springbank 15 Yr

ONE OF EACH

\$48

SPEYSIDE

- \$20 Aberlour 12 Yr Double Cask
- \$28 Aberlour A'Bunadh
- \$20 Balvenie 12 Yr Double Wood
- \$24 Balvenie 14 Yr Caribbean Cask
- \$45 Balvenie 17 Yr Double Wood
- \$18 Craggenmore 12 Yr
- \$20 Glenfarclas 12 Yr
- \$15 Glenfiddich 12 Yr
- \$17 Glenfiddich 14 Yr
- \$15 Glenlivet 12 Yr
- \$22 Glenlivet 15 Yr French Oak
- \$30 Glenlivet 16 Yr Nadurra
- \$32 Glenlivet 18 Yr

ISLAY

- \$22 Ardbeg 10 Yr
- \$22 Ardbeg Uigeadail
- \$20 Bowmore 12 Yr
- \$30 Bowmore 15 Yr Darkest
- \$40 Bowmore 18 Yr
- \$22 Bruichladdich PC Scottish Barley
- \$25 Bruichladdich PC Islay Barley
- \$25 Bunnahabhain 12 Yr
- \$25 Caol Ila 12 Yr
- \$25 Lagavulin 16 Yr
- \$15 Laphroaig 10 Yr
- \$22 Laphroaig 10 Yr Cask Strength
- \$20 Laphroaig Quarter Cask

1 oz each

\$42

HIGHLAND

- Dalwhinnie 15 yr
- Glenmorangie 18 yr
- Oban 14 yr

\$37

SPEYSIDE

- Aberlour 12 yr Double Cask
- Balvenie 14 yr Carribbean Cask
- Glenlivet 16 yr Nadurra

\$38

ISLAY

- Ardberg Uigeadail
- Bowmore 15 yr Darkest
- Caol Ila 12 yr

FROM SCOTCH TO MARTINIS . . . "

- Humphrey Bogart's last words

COCKTAILS

\$10 Blood And Sand
Scotch, Cherry Heering, Sweet Vermouth,
Orange Juice

\$10 Modern Cocktail
Scotch, Sloe Gin, Absinthe, Lemon Juice,
Orange Bitters

\$10 Penicillin
Scotch, Lemon Juice, Honey, Ginger Beer,
Islay Scotch Float

\$11 Prince Edward
Scotch, Lillet Blanc, Drambuie

1 oz each

\$19

THE DIRTY DOZEN

Chivas Regal 12 yr
Johnnie Walker 12 yr Black Label
Dewar's 12 yr Special Reserve

\$13

NOAH'S ARK

Pig's Nose
Sheep Dip
Black Grouse

\$57

KEEP WALKING

Johnnie Walker Red Label
Johnnie Walker 18 yr Gold Label
Johnnie Walker Blue Label



"SET UP ANOTHER CASE, BARTENDER!

THE BEST THING FOR A CASE OF NERVES IS A CASE OF SCOTCH!"

- W. C. Fields



AN EXCERPT FROM: **The Snows of Kilimanjaro** by Ernest Hemingway

"We must all be cut out for what we do, he thought. However you make your living is where your talent lies. He had sold vitality, in one form or another, all his life and when your affections are not too involved you give much better value for the money. He had found that out but he would never write that, now, either. No, he would not write that, although it was well worth writing.

Now she came in sight, walking across the open toward the camp. She was wearing jodphurs and carrying her rifle. The two boys

had a Tommie slung and they were coming along behind her. She was still a good-looking woman, he thought, and she had a pleasant body. She had a great talent and appreciation for the bed, she was not pretty, but he liked her face, she read enormously, liked to ride and shoot and, certainly, she drank too much. Her husband had died when she was still a comparatively young woman and for a while she had devoted herself to her two just-grown children, who did not need her and were embarrassed at having her about,

to her stable of horses, to books, and to bottles. She liked to read in the evening before dinner and she drank Scotch and soda while she read. By dinner she was fairly drunk and after a bottle of wine at dinner she was usually drunk enough to sleep.

That was before the lovers. After she had the lovers she did not drink so much because she did not have to be drunk to sleep. But the lovers bored her. She had been married to a man who had never bored her and these people bored her very much."



WORLD CULTURE

W Atlas, the Titan god, was condemned by Zeus to hold the celestial heavens upon his shoulders and stood at the end of Gaia (the earth) facing the west. It is believed by some that Atlas, after years of carrying the world upon his shoulders, saw the invention of the “cocktail” in America and the weight of the world seemingly slipped from his mind – he dropped the ball. The

clock struck a quarter after midnight and the “cocktail” spread around the world – vice in abundance. Although the cocktail is a truly American invention, these cultures developed their own traditions and preferences, and there are a few drinks which truly embody their homeland like no others. Here are a few of our favorites, and the places that made them famous.

Vice in abundance is easy to get; The road is smooth and begins beside you, But the gods have put sweat between us and virtue. – Hesiod

WORLD COCKTAILS

VENICE

\$12 **APEROL SPRITZ**
aperol, prosecco, soda water

BRAZIL

\$9 **CAIPIRINHA**
cachaca, muddled lime, demerara sugar

BERMUDA

\$10 **DARK N’ STORMY**
gosling’s rum, ginger beer

ENGLAND

\$11 **PIMM’S CUP**
pimm’s, lemon, simple, muddled cucumber, ginger ale

PERU & CHILE

\$13 **PISCO SOUR**
pisco, lemon, simple, egg white

MARTINIQUE

\$10 **’TI PUNCH**
agricole rum, cane syrup, lime

COGNAC

- \$12 Courvoisier VS
- \$14 Courvoisier VSOP
- \$50 Courvoisier XO
- \$12 Hennessy VS
- \$20 Hennessy Privilege VSOP
- \$70 Hennessy XO
- \$10 Martell VS
- \$12 Martell VSOP Medallion
- \$60 Martell XO
- \$12 Pierre Ferrand 1840
- \$14 Pierre Ferrand Ambre
- \$20 Pierre Ferrand Reserve
- \$45 Pierre Ferrand Selection Des Ages
- \$250 Pierre Ferrand Ancestrale
- \$20 Remy Martin 1738
- \$14 Remy Martin VSOP
- \$55 Remy Martin XO

ARMAGNAC

- \$18 Dartigalongue
- \$16 Larressingle VSOP
- \$12 Lemarque VSOP
- \$20 Lemarque XO



CLARET IS THE LIQUOR FOR BOYS; PORT FOR MEN; BUT HE WHO ASPIRES TO BE A HERO MUST DRINK BRANDY.

- Samuel Johnson

APPLE BRANDY

- \$25 Christian Drouin Calvados VSOP
- \$14 Clear Creek Apple Brandy
- \$12 Daron Calvados Fine
- \$20 Germain-Robin Heirloom Apple Brandy
- \$10 Lecompte Originel
- \$20 Lecompte 12 Yr
- \$8 Laird's Straight Apple Brandy

BRANDY

- \$16 Butchertown American Brandy
- \$7 Convidado De Baco Brandy De Jerez
- \$15 Gran Duque D'alba Brandy De Jerez
- \$9 Macchu Pisco
- \$12 Macchu Pisco La Diablada
- \$8 Metaxa 5 Star
- \$9 Metaxa 7 Star
- \$12 Romate Brandy De Jerez

Excerpt from *Great Expectations*, by Charles Dickens

1 oz each

"If I slept at all that night, it was only to imagine myself drifting down the river on a strong spring-tide, to the Hulks; a ghostly pirate calling out to me through a speaking-trumpet, as I passed the gibbet-station, that I had better come ashore and be hanged there at once, and not put it off. I was afraid to sleep, even if I had been inclined, for I knew that at the first faint dawn of morning I must rob the pantry. There was no doing it in the night, for there was no getting a light by easy friction then; to have got one I must have struck it out of flint and steel, and have made a noise like the very pirate himself rattling his chains.

As soon as the great black velvet pall outside my little window was shot with gray, I got up and went down stairs; every board upon the way, and every crack in every board calling after me, "Stop thief!" and "Get up, Mrs. Joe!" In the pantry, which was far more abundantly supplied than usual, owing to the season, I was very much alarmed by a hare hanging up by the heels, whom I rather thought I caught when my back was half turned, winking. I had no time for verification, no time for selection, no time for anything, for I had no time to spare. I stole some bread, some rind of cheese, about half a jar of mincemeat (which I tied up in my pocket-handkerchief with my last night's slice), some brandy from a stone bottle (which I decanted into a glass bottle I had secretly used for making that intoxicating fluid, Spanish-liquorice-water, up in my room: diluting the stone bottle from a jug in the kitchen cupboard), a meat bone with very little on it, and a beautiful round compact pork pie. I was nearly going away without the pie, but I was tempted to mount upon a shelf, to look what it was that was put away so carefully in a covered earthen ware dish in a corner, and I found it was the pie, and I took it in the hope that it was not intended for early use, and would not be missed for some time."

\$24

THE BIG HOUSES

Courvoisier VSOP
Hennessy Privilege VSOP
Remy Martin VSOP

\$150

MAISON FERRAND

Pierre Ferrand Reserve
Pierre Ferrand Selection des Anges
Pierre Ferrand Ancestrale

\$27

AN APPLE A DAY

Clear Creek Apple Brandy
Germain-Robin Heirloom
Lecompte 12 yr

\$20

AROUND THE WORLD

Butchertown American Brandy
Gran Duque d'Alba Brandy de Jerez
Metaxa 7 Star



An excerpt from

The Sun Also Rises, by Ernest Hemingway

"At five o'clock I was in the Hotel Crillon waiting for Brett. She was not there, so I sat down and wrote some letters. They were not very good letters but I hoped their being on Crillon stationery would help them. Brett did not turn up, so about quarter to six I went down to the bar and had a Jack Rose with George the barman.

Brett had not been in the bar either, and so I looked for her up-stairs on my way out, and took a taxi to the Café Select. Crossing the Seine I saw a string of barges being towed empty down the current, riding high, the bargemen at the sweeps as they came toward the bridge. The river looked nice. It was always pleasant crossing bridges in Paris.

The taxi rounded the statue of the inventor of the semaphore engaged in doing same, and turned up the Boulevard Raspail, and I sat back to let that part of the ride pass. The Boulevard Raspail always made dull riding. It was like a certain stretch on the P.L.M. between Fontainebleau and Montereau that

always made me feel bored and dead and dull until it was over. I suppose it is some association of ideas that makes those dead places in a journey. There are other streets in Paris as ugly as the Boulevard Raspail. It is a street I do not mind walking down at all. But I cannot stand to ride along it. Perhaps I had read something about it once. That was the way Robert Cohn was about all of Paris. I wondered where Cohn got that incapacity to enjoy Paris. Possibly from Mencken. Mencken hates Paris, I believe. So many young men get their likes and dislikes from Mencken.

The taxi stopped in front of the Rotonde. No matter what café in Montparnasse

you ask a taxi-driver to bring you to from the right bank of the river, they always take you to the Rotonde. Ten years from now it will probably be the Dôme. It was near enough, anyway. I walked past the sad tables of the Rotonde to the Select. There were a few people inside at the bar, and outside, alone, sat Harvey Stone. He had a pile of saucers in front of him, and he needed a shave.

"Sit down," said Harvey, "I've been looking for you."

"What's the matter?"

"Nothing. Just looking for you."

"Been out to the races?"

The first cocktail to be served at Alley Cat Lounge was a Jack Rose made on Friday, September 23, 2016 at 7:33 p.m. It was thoroughly enjoyed to the last drop. Salud!

COCKTAILS

\$14 Brandy Crusta
brandy, curacao, maraschino, lemon, sugared rim

\$13 Champs Elysees
cognac, yellow chartreuse, lemon, angostura bitters

\$10 Creole Contentment
brandy, madeira, maraschino, orange bitters

\$11 Diki Diki
calvados, swedish punch, grapefruit

\$10 Jack Rose
apple brandy, grenadine, lemon, peychaud's bitters

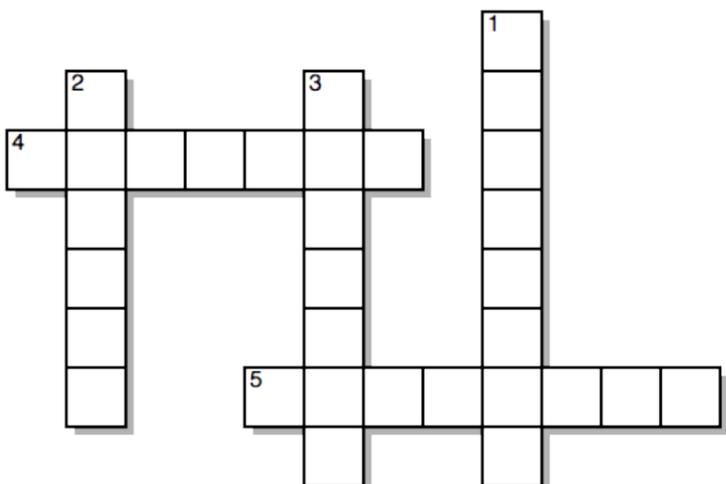
\$13 Japanese Cocktail
brandy, orgeat, boker's bitters

\$10 Montpelier
apple brandy, benedictine, lemon, cinnamon syrup, angostura bitters

\$10 Newark
applejack, sweet vermouth, fernet, maraschino

\$10 Syncopation
brandy, calvados, curacao, lemon, angostura bitters

\$13 Widow's Kiss
apple brandy, yellow chartreuse, benedictine, angostura bitters



Name the Cocktail

DOWN

- 1 - rye, simple syrup, peychaud's bitters, absinthe rinse
- 2 - tequila, lime, grapefruit, agave, salt, soda
- 3 - gin, green chartreuse, maraschino, lime

ACROSS

- 4 - 3 rums, orange curacao, orgeat, lime
- 5 - apple brandy, grenadine, lemon, peychaud's bitters

CORDIALS

\$8	Bailey's Irish Cream
\$12	Barenjager
\$8	Becherovka
\$12	Benedictine
\$10	B & B
\$16	Chartreuse Green
\$16	Chartreuse Yellow
\$30	Chartreuse Green VEP
\$30	Chartreuse Yellow VEP
\$12	Cointreau
\$12	Drambuie
\$8	Frangelico
\$14	Grand Marnier
\$8	Herbsaint Legendre
\$10	Irish Mist
\$8	Kahlua
\$15	Kubler Absinthe
\$7	Lazzaroni Amaretto
\$7	Metaxa Ouzo
\$10	Pernod
\$10	Ricard
\$8	Sambuca Romana
\$10	St. George NOLA Coffee
\$18	St. George Absinthe
\$7	Southern Comfort
\$8	Varnelli Punch Fantasia

AMARI & BITTERS

\$9	Amaro di Angostura
\$10	Amaro Montenegro
\$14	Amaro Nonino
\$7	Amaro Sfumato
\$8	Aperol
\$10	Averna
\$12	Breckenridge
\$9	Bruto Americano
\$9	Campari
\$10	Cynar
\$8	Fernet Branca
\$10	Jagermeister
\$7	Luxardo Amaro Abano
\$6	Paolucci Amaro CioCiario
\$7	Ramazotti Amaro
\$10	Santa Maria Al Monte
\$10	Suze

FERNET BRANCA

"Amaro" is the Italian word for bitter, and every village has its own recipe for a stomach-settling digestivo which they sip after meals. "Fernet" is the style of amaro, and "Branca" is the family which established the distillery in 1845. There are between 20 and 40 herbs and spices distilled, then aged for 12 months, with the exact recipe known by only the president of the company. One of the main spices is saffron, and the Branca family consumes nearly 75% of the world's saffron, single-handedly accountable for the market price. It has become a favorite tippie of American bartender's, a tradition born in San Francisco, and is often referred to as the "bartender's hand shake".



CHARTREUSE

A Note from History

For over 250 years, the Carthusian monks have been producing Chartreuse at their founding monastery in the French Alps. In 1605, King Henry the IV's Marshall of Artillery gave a gift of a complex alchemical recipe known as "An Elixir of Long Life" to the monks at the Carthusian monastery outside Paris. He hoped the learned apothecary there would be able to unravel its mysteries. The recipe would prove elusive and would languish for 150 years until they sent it to their monastery in the Alps, where the master Apothecary would finally unravel its complexities. Chartreuse remains a

closely guarded secret, containing over 130 herbs and spices aged for nearly 5 years. Only 2 or 3 monks know the entire recipe, and they never travel together.

In 1984, to celebrate the 900th anniversary of their first trip into the Alps, the monks released a product called "9th Century". It is not imported into the U.S. We have married 60% green chartreuse and 40% yellow chartreuse, then barrel aged it for a few weeks to create our own version of this elusive treat, coming in at around 98 proof.

ACL BARREL-AGED NINTH CENTURY \$20

An Excerpt from

REGINALD, by

"Personally, I can't see where the difficulty in choosing suitable presents lies. No boy who had brought himself up properly could fail to appreciate one of those decorative bottles of liqueurs that are so reverently staged in Morel's window—and it wouldn't in the least matter if one did get duplicates. And there would always be the supreme moment of dreadful uncertainty whether it was crème de menthe or Chartreuse—like the expectant thrill on seeing your partner's hand turned up at bridge. *People may say what they like about the decay of Christianity; the religious system that produced green Chartreuse can never really die.* And



Saki - Hector Hugh Munro, writer and troublemaker

then, of course, there are liqueur glasses, and crystallised fruits, and tapestry curtains, and heaps of other necessities of life that make really sensible presents—not to speak of luxuries, such as having one's bills paid, or getting something quite sweet in the way of jewellery. Unlike the alleged Good Woman of the Bible, I'm not above rubies. When found, by the way, she must have been rather a problem at Christmas-time; nothing short of a blank cheque would have fitted the situation. Perhaps it's as well that she's died out. "The great charm about me (concluded Reginald) is that I am so easily pleased. But I draw the line at a "Prince of Wales" Prayer-book."

COCKTAILS

\$12 Appetizer L'italienne
fernet branca, sweet vermouth, absinthe

\$12 Bullfighter
barenjager, amaro sfumato, lemon juice, ginger beer

\$13 Chartreuse Swizzle
green chartreuse, velvet falernum, pineapple, lime juice, mole bitters

\$9 Half-Sinner, Half-Saint
dry vermouth, sweet vermouth, absinthe float

\$14 Little Guiseppe
cynar, sweet vermouth, lemon juice, orange bitters, salt

\$10 Metamorphosis
becherovka, lemon juice, honey

\$13 Pretendant Nobel
grand marnier, amaro montenegro, lemon juice, orange bitters

\$15 Silent Order
green chartreuse, basil, lime juice

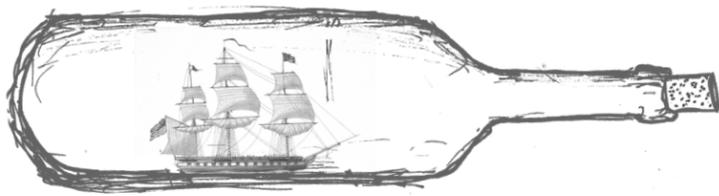
FORTIFIED WINE

MADEIRA IN SAVANNAH *A Note from History*

MADEIRA

- \$8 Blandy's Rainwater
- \$11 Blandy's 5 Yr Boal
- \$12 Blandy's 5 Yr Sercial
- \$12 Blandy's 5 Yr Malmsey
- \$8 Miles Rainwater Medium Dry
- \$22 Rare Wine Co. Baltimore Rainwater
- \$22 Rare Wine Co. Boston Boal
- \$22 Rare Wine Co. New York Malmsey
- \$22 Rare Wine Co. Charleston Sercial
- \$22 Rare Wine Co. Savannah Verdelho

Madeira's place in the history of the United States was cemented when it was used to celebrate The Declaration of Independence, the inauguration of George Washington as our first President, and the founding of Washington D.C. as the capital of this young nation. Its popularity peaked during colonial times, most notably along the shipping ports of the East Coast of the U.S. Its voyage would begin with a stop in Boston, then on to New York City. As it continued down the coast the Madeira would continue to age until its final two stops, in Charleston and Savannah. The heating and cooling on board the ships had a positive effect on the wine, with the barrels left in Savannah having been aged the longest. To this day you can do a "Madeira Tour" at the Davenport House, and Savannah has its own Madeira Club.



As a Massachusetts delegate to the Continental Congress, John Adams wrote his wife, Abigail, of the large quantities of Madeira he had consumed.

Captain James Server christened the USS Constitution with a bottle of Madeira in 1797.

PORT

- \$10 Churchill's Finest Reserve
- \$11 Churchill's LBV
- \$22 Churchill's 10 Yr Tawny
- \$30 Churchill's 20 Yr Tawny
- \$8 Dow's Fine Ruby
- \$8 Dow's Fine Tawny
- \$12 Dow's LBV
- \$13 Dow's 10 Yr Tawny
- \$20 Dow's 20 Yr Tawny
- \$9 Graham's Six Grapes NV
- \$13 Graham's 10 Yr Tawny
- \$9 Hardy's Whiskers Blake Tawny
- \$9 Pocas White NV
- \$8 Quevedo White
- \$13 Ramos Pinto 10 Yr Tawny
- \$25 Ramos Pinto 20 Yr Tawny
- \$12 Smith Woodhouse 10 Yr Tawny
- \$22 Smith Woodhouse 20 Yr Tawny
- \$13 Smith Woodhouse LBV
- \$12 Warre's 10 Yr Tawny
- \$20 Warre's 20 Yr Tawny

SHERRY

- \$8 Alvaro Arand Cream
- \$9 Alvaro Alburejo Oloroso
- \$26 Alvaro Pedro Ximenez 1730
- \$8 Fino La Janda
- \$8 Hartley & Gibson Amontillado
- \$8 Hartley & Gibson Cream
- \$8 Hartley & Gibson Fino
- \$8 Hartley & Gibson Manzanilla
- \$8 Hartley & Gibson Pedro Ximenez
- \$7 Hidalgo Morenita Cream
- \$12 Hidalgo Pedro Ximenez
- \$7 La Guita Manzanilla

DESSERT WINE

- \$24 Gordon Estate Gewurztraminer Ice Wine
- \$20 Kiona Ice Wine Red Mountain
- \$13 Pierre Ferrand Pineau De Charantes
- \$21 Villefranche Chateau Sauternes '12
- \$18 Vinedo Delos Vientos "Alcyone"

YOU'VE MADE IT.

MENTAL FLOSS

A FEW MUSINGS AND WARNINGS

Drink because you are happy, but never because you are miserable.
- G.K. Chesterton

Whenever the devil harasses you, seek the company of men or drink more, or joke and talk nonsense, or do some other merry thing. Sometimes we must drink more, sport, recreate ourselves, and even sin a little to spite the devil, so that we leave him no place for troubling our consciences with trifles. We are conquered if we try too conscientiously not to sin at all. So when the devil says to you: do not drink, answer him: I will drink, and right freely, just because you tell me not to. - Martin Luther

I always take Scotch whiskey at night as a preventive of toothache. I have never had the toothache, and what is more, I never intend to have it. - Mark Twain

Too much of anything is bad, but too much Champagne is just right. - F. Scott Fitzgerald

If something bad happens you drink in an attempt to forget; if something good happens you drink in order to celebrate; and if nothing happens you drink to make something happen. - Charles Bukowski

One should always be drunk. That's all that matters... But with what? With wine, with poetry, or with virtue, as you choose. But get drunk. - Charles Baudelaire

When I read about the evils of drinking, I gave up reading."
- Henny Youngman

In wine there is wisdom, in beer there is Freedom, and in water there is bacteria. - Benjamin Franklin

I'm not a drinker - my body will not tolerate spirits. I had two Martinis on New Year's Eve and I tried to hijack an elevator and fly it to Cuba. - Woody Allen

Quickly, bring me a beaker of wine, so that I may whet my mind and say something clever. - Aristophanes

The whisky bears a grudge against the decanter. - Samuel Beckett

Something has been said for sobriety but very little.
- John Berryman

It takes only one drink to get me drunk. The trouble is, I can't remember if it's the thirteenth or the fourteenth. - George Burns

I have taken more out of alcohol than alcohol has taken out of me.
- Winston Churchill

Sometimes when you're drunk you can see better. - Damien Hirst

A tavern chair is the throne of human felicity. - Samuel Johnson
My manners, abominable at times, can be sweet. As I grew older I became a drunk. Why? Because I like ecstasy of the mind. I'm a wretch. But I love, love. - Jack Kerouac

First you take a drink, then the drink takes a drink, then the drink takes you. - F. Scott Fitzgerald

You're not drunk if you can lie on the floor without holding on.
- Dean Martin

Being drunk is a good disguise. I drink so I can talk to assholes. This includes me. - Jim Morrison

For art to exist, for any sort of aesthetic activity or perception to exist, a certain physiological precondition is indispensable: intoxication. - Friedrich Nietzsche

Many people - and I think I am one of them - are more productive when they've had a little to drink. I find if I drink two or three brandies, I'm far better able to write. - David Ogilvy

Your poems are of interest to mankind; your liver isn't. Drink till you write well and feel sick. Bless your poems and be damned to you. - Fernando Pessoa

A man does not exist until he is drunk. - Ernest Hemingway

Mendacity is a system that we live in,' declares Brick. 'Liquor is one way out an' death's the other. - Tennessee Williams

Civilization begins with distillation. - William Faulkner

I love to drink Martinis, two at the very most, three I'm under the table, four I'm under the host. - Dorothy Parker

Any man who eats dessert is not drinking enough.
- Ernest Hemingway

I'm not a heavy drinker. I can sometimes go for hours without touching a drop. - Noel Coward

Alcohol is the anesthesia by which we endure the operation of life.
- George Bernard Shaw

Here's to alcohol, the rose colored glasses of life.
- F. Scott Fitzgerald

Somebody left the cork out of my lunch. - W.C. Fields

I used to jog, but the ice cubes kept falling out of my glass.
- David Lee Roth

All I ever did was supply a demand that was pretty popular.
- Al Capone

The problem with the world is that everyone is a few drinks behind.
- Humphrey Bogart

Write drunk; edit sober. - Ernest Hemingway.

ANSWERS to Cocktail Crossword:

- | | |
|---------------|---------------|
| Down: | Across: |
| 1 - Sazerac | 4 - Mai Tai |
| 2 - Paloma | 5 - Jack Rose |
| 3 - Last Word | |

THANK YOU

the ALLEY CAT
lounge

@alleycatsavannah
207 W. Broughton St.
