

TUSCARORA



MILL



Brunch

Sunday Brunch

Steak and Poached Eggs

Breakfast Potatoes and Hollandaise 18

House Made Quiche

*Sausage, Spinach & Asiago-
choice of small Salad or Fruit 13*

Belgian Waffle

With Maple Syrup & Strawberries 8

Omelet

*Spinach, Tomatoes, Country Ham,
Cheddar with Breakfast Potatoes 14*

Eggs Benedict

*Poached Eggs, Grilled Sourdough,
Benton's Bacon, Breakfast Potatoes,
Hollandaise 13*

Something on the Side

Sausage Gravy with a Biscuit 7

Benton's Tennessee Bacon 4.25

Fruit and Berries 4.25

Breakfast Potatoes 3.25

Tuskie's Brunch

Libations

Tuskie's Brunch Bloody Mary 13

Absolut Peppar with Old Bay Laced
Shrimp

Pina Bongo 12

Pineapple, Mango, Basil infused Rum
Drink

Grand Marnier Mimosa 12

Chipotle Bacon Bloody Mary 13

Strawberry Basil Ginger Mojito 13

Topped with Maine Root Ginger Beer

Tropical Sunrise 13

Meyers, Strawberry Guava Juice, Chocolate
Bitters and Maine Root Ginger Beer

Peach Bellini 11

Cava and Peach Schnapps

Jalapeño Cilantro Margarita 13



Lunch

Welcome to Tuskie's

FIRST THOUGHTS THE TWIST & SHOUT 13
Blueberry infused Vodka, Elderflower Liqueur, Cranberry, Lemon, Simple Syrup

SWEET BABY RYE 13
Peach infused Rye Whiskey, Crème de Peach, Black Walnut Bitters

STARTERS CORN CHOWDER Bacon, Potato Hay 6 / 8

ZUCCHINI FRIES 7

FRIED GREEN TOMATOES 9
Creamy Burrata Cheese, Fresh Basil, Tomato Cracked Pepper Vinaigrette

CHICKEN & SHRIMP SPRING ROLLS 8
Sweet Chili Sauce, Daikon Slaw

CRISPY CHESAPEAKE OYSTERS 13
Creamed Spinach, Curry, Black Salt

SEARED BEEF FONDUE* 10
Blue Cheese, Toast, Truffle Salt

HOT CRAB & BACON DIP 11
Green Onions, Everything Ciabatta

PORK BELLY TACOS 12
Korean Slaw, Sweet Chili Sauce

MAINE LOBSTER 17
Sweet Potato Polenta, Lobster Butter

BBQ BACON WRAPPED SHRIMP 14
Corn Salsa, Grilled Onion, Chipotle Cream

SALADS SEAFOOD* 19
Shrimp, Lump Crab, Seared Tuna, Baby Greens, Avocado, Mango, Tomato, Curry Oil, Black Salt

GRILLED CHICKEN SALAD 13
Asian Pears, Grapes, Celery, Blue Cheese, Mixed Greens, Tomatoes, Spiced Walnuts

FLANK STEAK SALAD 18
Crisp Romaine, Corn Relish, Grilled Onions, Egg, & Chipotle Ranch Dressing

HOUSE SALAD 8
Local and Artisan Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette

GRAIN SALAD 11
Quinoa, Farro, Black Beans, Butternut Squash, Dried Cranberries, Baby Arugula, Pine Nuts, Roasted Beets, Feta, Honey Mustard Vinaigrette

BABY WEDGE 9
Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Cracked Pepper, Tomato, Tobacco Onions

CAESAR Romaine, Croutons, Romano 8

Add to any Salad: Chicken 6
Shrimp, Salmon or Flank Steak 10

SANDWICHES GRILLED ALL ANGUS 8OZ. BURGER* 16
Pat LaFrieda Beef, Smoked Cheddar, Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 2.50 Sub Blue Cheese 1.00

BLACKENED CHICKEN BLT & C 14
Havarti, Avocado, Chipotle Ranch Cream, Everything Ciabatta

THE BARN YARD "AU JUS" 13
Smoked Beef Brisket & Pork, Caramelized Onions, Aged Provolone, Pepper Spread, Everything Ciabatta

THE VEGGIE BURGER 12
Avocado, Ranch, Salsa, 8-Grain Bun & Chipotle Ranch Salad

*Gluten Free Buns are available! 2

ENTREES EGGS BENEDICT, TUSKIE'S STYLE* 13
Benton's Bacon, Grilled Sourdough, Hollandaise, Poached Free Range Eggs, Potato & Green Beans

MEATLOAF 13
Whipped Potatoes, Broccoli, Roasted Tomato, & Mushroom Gravy

SHRIMP & GRITS 19
Spinach, Tomatoes, Virginia Ham, Madeira, Grits

SEARED SCALLOPS & GRILLED BEEF TIPS 27
Whipped Potatoes, French Beans and Corn, Red Wine and Hollandaise Sauces

PAN SEARED HALIBUT 21
Cauliflower "Rice", Baby Arugula, Crispy Carrots, Mango-Lime Vinaigrette

BLACKENED FISH TACOS 13
Pan Seared Tilapia, Jalapeño, Shredded Cabbage, Pico de Gallo, Grilled Pineapple Salsa

CRAB CAKES 23
Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli

GRILLED CREOLE SEASONED TROUT 14/20
Whipped Potatoes, Almond Butter, Asparagus, Carrots, Capers

SMOKED CHICKEN RIGATONI 15
Peas, Bacon, Onions, Spinach, Romano Cream

GRILLED FLANK STEAK* 20
Bourbon Molasses Glaze, Whipped Potatoes, French Beans, Tobacco Onions

GRILLED LEMONGRASS CHICKEN SKEWERS 13
Green Soba Noodle Salad with Cucumbers, Red Onions, Daikon Slaw & Sesame Soy Vinaigrette

SEAFOOD BRODETTO 23
Fish, Mussels, & Shrimp, Parmesan Polenta, Saffron Tomato Broth

TOMATO & SPINACH RISOTTO 18
Grilled Vegetables, Fresh Basil, Kale Pesto, Smoked Romano
-Great with Scallops, Shrimp or Salmon 10

* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under
Feeling a little Brunchie on Saturdays? Check out our ala carte Brunch selections.



Dinner

First Courses

Corn Chowder Bacon, Potato Hay 6 / 8

*BBQ Bacon Wrapped Shrimp
Corn Salsa, Grilled Onion, Chipotle Cream 14*

Oysters on the Half Shell
Mignonette, Sriracha Cocktail Sauce AQ*

Searred Beef Fondue Blue Cheese, Truffle Salt 12*

*Chicken & Shrimp Spring Rolls
Sweet Chili Sauce, Daikon Slaw 9*

*Crispy Chesapeake Oysters
Creamed Spinach, Curry, Black Salt 13*

Pork Belly "Tacos" Korean Slaw, Sweet Chili 13

Zucchini Fries with Curry Aioli 8

*Crispy Grilled Chicken Wings 10
Tangy Hot & Spicy Rub, Celery, Blue Cheese*

*Blackened Fish Tacos 13
Pan Seared Tilapia, Shredded Cabbage, Jalapeno,
Pico de Gallo, Grilled Pineapple Salsa*

*Fried Green Tomatoes
Burrata Cheese, Fresh Basil, Tomato Dill Vinaigrette 12*

Crab and Bacon Dip Green Onions 11

*Maine Lobster
Sweet Potato Polenta Savory Lobster Butter 17*

Salads

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10*

Caesar ~ Romaine, Romano, Croutons 9

The Flank Steak ~ Crisp Romaine, Corn Relish, Grilled Onions, Chipotle Ranch 16

House ~ Local Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette 9

Grain ~ Quinoa, Farro, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, Honey Mustard Vinaigrette 11

Seafood ~ Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 20*

Baby Wedge ~ Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Cracked Pepper, Tomato, Tobacco Onions 11

Main Courses

*Gulf Shrimp & Grits ~ Spinach, Tomatoes, Madeira,
Virginia Ham, Country Grits 23*

*Grilled Pork Ribeye ~ Benton's Bacon, Cherry Glaze,
Roasted Sweet Potatoes, Fennel & Apple Slaw 29*

*Tuskie's Game Plate ~ Our Favorite Exotic Meats
Accompanied Seasonal Sides AQ*

*Creekstone Prime Filet Mignon ~ Cauliflower Potato
Gratin, Bacon Braised Brussel Sprouts,
Gorgonzola Bordelaise 48*

Grilled Flank Steak ~ Bourbon Molasses Glaze, Tobacco
Onions, Whipped Potatoes, Beans & Corn 24*

*Tomato & Spinach Risotto ~ Grilled Vegetables,
Fresh Basil, Kale Pesto, Smoked Romano 18*

Grilled Duck Breast ~ Bacon Cheese Grits,
Braided Kale, Cherries, Hickory Glaze 29*

*Meatloaf ~ Whipped Potatoes, Broccoli, Roasted Tomato,
Red Wine Mushroom Sauce 13*

*Roasted Organic Chicken ~ Fingerling Potatoes, Baby
Carrots, Cipollini, Red Wine Sauce 27*

*Pan Seared Halibut ~ Cauliflower "Rice", Baby Arugula,
Crispy Carrots, Mango-Lime Vinaigrette 31*

*Grilled Lamb Chops ~ Spicy Salsa Verde, Quinoa
Tabbouleh, Herb salad 38*

*Smoked Chicken Rigatoni ~ Spinach, Smoked Bacon,
Caramelized Onions, Peas, Romano Cream 19*

Grilled Beef & Scallops ~ Whipped Potatoes, Carrots &
Beans, Red Wine & Horseradish Béarnaise Sauces 32*

*Grilled Creole Spice Trout ~ Lump Crab, Almond Butter,
Whipped Potatoes, Asparagus, Carrots, Capers 20 / 28*

*Seafood Brodetto ~ Fish, Mussels & Shrimp, Parmesan
Polenta, Saffron Tomato Broth 26*

*Crab Cakes ~ Warm Fingerling Potato & Green Bean
Salad, Benton's Bacon, Lemon-Leek Aioli 30*

*Grilled Lemongrass Chicken Skewers ~ Green Soba Noodle
Salad with Cucumbers, red Onions, Daikon Slaw,
Sesame Soy Vinaigrette 13*

Sandwiches

*The Barn Yard "au Jus" 13
Smoked Beef Brisket & Pork, Caramelized
Onions, Provolone, Pepper Spread,
Arugula, Everything Ciabatta*

*Blackened Chicken BLT & C 14
Havarti, Avocado, Chipotle Ranch
& Everything Ciabatta*

Grilled Angus Burger 16
Pat LaFrieda Beef, NYC
Fully Garnished with Smoked Cheddar
~ SUB BLUE 1.00*

*The Veggie Burger 12
Avocado, Ranch, Salsa, SSU 8-Grain Bun,
Chipotle Ranch Salad*



Kids' Menu

Tuskie's

KIDS MENU

Fruit Cup 3.50

Caesar Salad with Romaine, Romano, & Croutons 4

Mac & Cheese 6

Chicken Strips with Broccoli & French Fries
or Whipped Potatoes 7

Cheese Pizza 8

Grilled Cheese with Broccoli & French Fries
or Whipped Potatoes 6

Cheese Burger with Broccoli & French Fries
or Whipped Potatoes 8

Penne or Angel Hair with Butter or Cheese
or Marinara or Olive Oil or.... 7

Shrimp Pasta with Alfredo Sauce, Parmesan, & Romano 13

Flank Steak with Broccoli & French Fries
or Whipped Potatoes 9

Chicken Breast with Broccoli &
French Fries or Whipped Potatoes 9



Drinks

Tuskie's

Cocktails

SWEET BABY RYE	13
Rye infused with Peach & Maple, Crème de Peach, & Black Walnut Bitters	
PINA BONGO	12
Pineapple, Mango, Basil infused Rum Drink	
TUSKIES OLD FASHIONED	13
Aged to Perfection!	
"CIDER"	12
Apple & Cinnamon infused Bourbon, Grand Marnier, Apple Cider,	
PAMPLEMOUSSE SANGRIA	12
Lime, Tequila, Grapefruit Sweetness, & White Wine	
THE TWIST & SHOUT	13
Blueberry infused Vodka, St. Germaine, Lemon Juice, Cranberry, Simple Syrup, with a Twist	
THE CATOCTANN	15
Catoctin Creek Rye, Luxardo Maraschino, Cherry Bitters	
MOJITO DEPARTMENT	
-Classic	12
-Mango	13
-Strawberry-Ginger-Basil Mojito	13
-Sparkling	13
THE FRUITCAKE	12
Vodka infused with Cranberry, Orange, Ginger, & Pear, with Lavender Bitters	
AVIATION	13
Dry Gin, Lemon Juice, Maraschino Liqueur, Crème de Violette	
VIEUX CARRÉ	13
A Classic New Orleans Cocktail of Rye & Cognac	
THE LAST WORD	12
Gin, Chartreuse, Maraschino Cherry Liqueur, and Lime	
GIN SING	12
Hendricks, Muddled Cucumber and Mint, Lime, and a sprinkle of salt	
TUSKIES MANHATTAN	13
Orange and Maraschino Cherry infused Bourbon with Sweet Vermouth	
MOSCOW MULE	11
Ginger infused Vodka & Maine Root	
JALAPEÑO AND CILANTRO MARGARITA	13
Infused Tequila with Jalapeño and Cilantro served straight up	

Beers on Tap

		ABV
Allagash White (ME) Pint	7	5%
Ballast Point Sculpin IPA (CA) Pint	7	7%
Cigar City Cubano Espresso Brown (FL) Pint	7	5.5%
DC Brau Public Pale Ale (DC) Pint	6	6%
Evolution Lot 3 IPA (MD) Pint	7	6.8%
Flying Dog Double Dog Nitro * (MD) 10 oz	9	11.5%
Founder's Backwoods Bastard * (MI) 10 oz	12	11.2%
Founder's Dirty Bastard *(MI) 10 oz	7	8.5%
Kasteel Triple*(Belgium) 10 oz	6	10%
Left Hand Milk Stout Nitro (CO) Pint	7	7%
Lionshead Pilsner (PA) Pint	5	4.5%
Mustang Sally Amber Lager (VA) Pint	6	4.5%
North Coast Old Rasputin Nitro *(CA) 10 oz	8	9%
Smutty Nose American Brown Ale (NY)	7	6.7%
Schlafly's Merry Berry (MI) Pint	7	6%
Väsen Radapil (VA) Pint	7	5.3%

A Flight of Three Drafts 8

*A Flight with any of these is an extra 1.5

Wines by the Glass

Sparkling	
Marfil Cava <i>Brut</i> N/V Catalonia, SP	8
Caposaldo Prosecco N/V Prosecco, IT	10
Miguel Torres <i>Estelado</i> Rose N/V Chile	12
Rose	
Walsh Family Rose 2018 Loudoun, VA	11
Campus Oaks White Zin 2017 CA (Sweet)	7
White	
EOS Pinot Grigio 2017 California	8
Lakewood Riesling 2017 Finger Lakes, NY	8
De Wetshof Chardonnay 2019 South Africa	10
P. Cottat <i>Grand Caillou</i> Sauv Blanc 2016 FR	10
Esporaio Reserva (Blend) 2017 Alentejo, PT	13
Two Rivers Res Chardonnay 2015 Willamette	13
Red	
Ch. Lafleur-Serre Malbec 2017 Cahors, FR	9
Ridge Crest Cabernet 2016 Columbia Vly, WA	10
Remhoogte <i>Soaring Eagle</i> (Blend) 2017 S Africa	11
Nobilo Icon Pinot Noir 2016 Marlborough, NZ	12
October 1 Vineyard Merlot 2016 Loudoun, VA	13
*Coeur de Terre Pinot Noir 2014 Willamette	20
*Hall Cabernet Sauvignon 2016 Napa Vly, CA	20

We also offer ½ glasses of wine

BOURBON

- 1792 12 YEAR 20
- ANCIENT ANCIENT AGE 7
- ANGEL'S ENVY 15
- BAKER'S II
- BARRELL DOVETAIL 22
- BARRELL BOURBON SINGLE 14 YEAR 26
- BARRELL BOURBON 15 YEAR 56
- BASIL HAYDEN'S 10
- BLANTON'S 19
- BLOOD OATH PACT No.5 39
- BOOKER'S 24
- BUFFALO TRACE 14
- BUFFALO TRACE WHITE DOG 8
- BULLEIT II
- BRECKENRIDGE PORT CASK FINISH 14
- EAGLE RARE 10 YEAR 16
- E.H. TAYLOR AMARANTH 65
- E.H. TAYLOR BARREL PROOF 30
- E.H. TAYLOR SINGLE BARREL 22
- E.H. TAYLOR SMALL BATCH 14
- ELIJAH CRAIG SMALL BATCH 9
- ELIJAH CRAIG SMALL BATCH BARREL PROOF 22
- ELIJAH CRAIG 18 YEAR 39
- ELIJAH CRAIG 23 YEAR 49
- ELMER T. LEE 100 YEAR TRIBUTE 80
- FOUR ROSES SINGLE BARREL 13
- GEORGE DICKEL BARREL SELECT 15
- GEORGE DICKEL 13 YEAR BOTTLED IN BOND 24
- GEORGE T. STAGG 49
- HENRY MCKENNA SINGLE BARRELL 20
- HORSE SOLDIER 16
- HUDSON BABY BOURBON 13
- I.W. HARPER 15 YEAR 17
- JACK DANIEL'S 8
- JEFFERSON'S RESERVE PRITCHARD HILL CASK 18
- JEFFERSON'S OCEAN AGED AT SEA CASK STRENGTH 25
- JEFFERSON'S CHATEAU PICHON BARON 32
- JEFFERSON'S RESERVE TWIN OAK 16
- JIM BEAM 7
- JOHN J. BOWMAN SINGLE BARREL 13
- KENTUCKY OWL CONFISCATED 32
- KNOB CREEK 10
- KNOB CREEK 12 YEAR 15
- MAKER'S MARK 10
- MAKER'S MARK PRIVATE SELECT 18
- MICHTER'S SINGLE BARREL 10 YEAR 54
- OLD FORESTER BIRTHDAY 75
- OLD FITZGERALD 15 YEAR 59
- OLD WELLER ANTIQUE 107 26
- SAM HOUSTON 12 YEAR 25
- STAGG JR. 26
- UNCLE NEAREST 1856 16
- UNCLE NEAREST 1884 14
- VAN WINKLE SPECIAL RESERVE 12 YEAR 75
- VERY OLD BARTON 8
- WOODFORD RESERVE 12
- WOODFORD RESERVE DOUBLE OAKED 14
- WOODFORD RESERVE MASTER'S COLLECTION OAT GRAIN 19
- WOODFORD RESERVE MALT 9
- WOODFORD RESERVE WHEAT II
- YELLOWSTONE 14

BLENDS

- HIGH WEST BOURYE 20
- LITTLE BOOK CHAPTER 2: NOE SIMPLE TASK 34

CANADIAN

- CANADIAN CLUB(RAIL) 7
- CROWN ROYAL 8
- CROWN ROYAL PEACH 13
- CROWN ROYAL NOBLE COLLECTION BLENDERS MASH 20
- FORTY CREEK UNITY 25

IRISH

- BUSHMILLS 8.5
- BUSHMILLS 16 YEAR SINGLE MALT 35
- JAMESON 10
- JAMESON BLACK BARREL 12
- JAMESON 18 YEAR 35
- MIDLETON VERY RARE 45
- RED BREAST 12 YEAR 12
- RED BREAST 15 YEAR 19
- RED BREAST 21 YEAR 55
- SLANE 9
- TULLAMORE DEW 9
- TULLAMORE DEW PHOENIX 14
- YELLOW SPOT 25

JAPANESE

- HATOZAKI SMALL BATCH 15
- NIKKA FROM THE BARREL 28

RYE

- ANGEL'S ENVY RYE 25
- BASIL HAYDEN'S CARIBBEAN RESERVE 22
- BULLEIT II
- CATOCTIN CREEK 13
- E.H. TAYLOR RYE 29
- HIGH WEST DOUBLE RYE 12
- HIGH WEST YIPPEE KI-YAY 18
- HIGH WEST A MIDWINTER NIGHT'S DRAM 28
- KENTUCKY OWL 48
- KNOB CREEK RYE 10
- MICHTER'S SINGLE BARREL 10 YEAR RYE 39
- MINOR CASE 13
- OLD OVERHOLT 8
- PARKER'S HERITAGE 49
- PIKESVILLE II
- RUSSELL'S 6 YEAR II
- SAZARAC 12
- WHISTLEPIG 10 YEAR 16
- WHISTLEPIG FARMSTOCK #3 20
- WILD TURKEY MASTER'S KEEP CORNERSTONE 35
- WOODFORD RYE 12

VODKA

- ABSOLUT CITRON 7.5
- ABSOLUT PEPPAR 7.5
- BELVEDERE 9
- CHOPIN 9
- DEEP EDDY GRAPEFRUIT 8
- GREY GOOSE 10
- GREY GOOSE CITRON 10
- GREY GOOSE ORANGE 10
- HANGAR ONE 10
- HANGAR ONE LIME 10
- KETEL ONE 9.5
- KETEL ONE GRAPEFRUIT & ROSE 9.5
- PINNACLE WHIPPED 7
- PINNACLE CAKE 7
- SMIRNOFF VANILLA 7
- STOLI 7.5
- STOLI BLUEBERRY 7.5
- STOLI ORANGE 7.5
- STOLI RAZBERI 7.5
- STOLI ELITE 13
- TITO's(RAIL) 8

TEQUILA

- CASA DRAGONES 16 JOVEN 55
- CLASE AZUL REPOSADO 25
- CORAZON TEQUILA BLANCO 15
- DON JULIO REPOSADO 14
- EXPRESIONES DEL CORAZON
BUFFALO TRACE REPOSADO 19
- EXPRESIONES DEL CORAZON THOMAS HANDY ANEJO 19
- EXPRESIONES DEL CORAZON SAZERAC ANEJO 19
- GRAN PATRON BURDEOS ANEJO 75
- HERRADURA ULTRA ANEJO 15
- JOSE CUERVO 7
- PATRON ANEJO 14
- PATRON SILVER 12
- TRES GENERACIONES ANEJO 12

MEZCAL

- CLASE AZUL MEZCAL 50
- DEL MAGUEY VIDA 12
- DEL MAGUEY CHICHICAPA 18
- ILEGAL REPOSADO 16
- LOS AMANTES 17
- VAGO ESPADIN 18
- WAHAKA JOVEN MADRE CUISHE 20

SCOTCH

- ARDBEG UIGEADALL 18
- ARDBEG DRUM 28
- ARDBEG TRAIGH BHAN 19 YEAR 60
- BALVENIE PORTWOOD 21 YEAR 45
- BALVENIE 12 YEAR 16
- BALVENIE CARIBBEAN CASK 14 YEAR 16
- BOWMORE 12 YEAR 12
- BRUICHLADICH PORT CHARLOTTE 10 YEAR 16
- CHIVAS REGAL 12 YEAR 10
- DALMORE 18 YEAR 45
- DEWAR'S WHITE LABEL (RAIL) 8.50
- GLENDRONACH 15 YEAR REVIVAL 35
- GLENDRONACH 18 YEAR ALLARDICE 38
- GLENDRONACH 21 YEAR PARLIAMENT 55
- GLENFARCLAS 17 YEAR 22
- GLENFARCLAS 25 YEAR 38
- GLENFIDDICH 12 YEAR 12
- GLENLIVET FRENCH OAK RESERVE 15 YEAR 17
- GLENMORANGIE SIGNET 40
- JOHNNIE WALKER:
BLACK 11
BLUE 40
- LAGAVULIN 16 YEAR 20
- MACALLAN 12 YEAR 15
- MACALLAN 18 YEAR 50
- OBAN 14 YEAR 17
- TALISKER 10 YEAR 15
- VIRGINIA HIGHLAND 9
- WESTLAND AMERICAN SINGLE MALT 11

GIN

- BOMBAY 9
- BOMBAY SAPPHIRE 9.5
- BEEFEATER(RAIL) 9
- BLUECOAT 9
- BOTANIST 11
- HENDRICK'S 10
- TANQUERAY 10
- TANQUERAY #10 12
- PLYMOUTH 9

BRANDY

- CALVADOS VSOP 10
- D'USSE VSOP 15
- COURVOISIER VS 11.5
- HENNESSY VS 9
- HENNESSY XO 34
- MARTELL CORDON BLEU 29
- CARDENAL MENDOZA 16
- REMY MARTIN VSOP 12.5
- REMY MARTIN XO 35