WELCOME TO
THE PALM COURT

Drawing inspiration from Charles Baker’s two books “Jigger, Beaker & Glass” & the culinary focused “Knife, Fork & Spoon” that bring to life recipes from across the Empire, this menu celebrates & recreates the golden era of travel.
Charles Henry Baker, Jr. was an American author best known as a globetrotting adventurer poet laureate of the cocktail. His books & culinary writings have become highly collectable among cocktail aficionados & culinary historians.

These highly regarded books represent a provocative and insightful snapshot of the cocktail world of the day. His elaborate and eclectic stories linked to each cocktail are just as important as the recipes themselves.
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</tbody>
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All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. This menu contains allergies. If you have any food/drink intolerances or allergies, please let a member of the team know and we can guide you accordingly.
## CHAMPAGNES

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>125ml</td>
<td>750ml</td>
</tr>
</tbody>
</table>

### BRUT
- **Moët & Chandon Brut Imperial, NV**
  - Glass: $15.00
  - Bottle: $75.00
- **R de Ruinart Brut, NV**
  - Glass: $85.00
- **Veuve Clicquot Yellow Label, NV**
  - Glass: $85.00

### ROSÉ BRUT
- **Moët & Chandon Imperial Rosé, NV**
  - Glass: $18.00
  - Bottle: $95.00
- **Taittinger Prestige Rosé Brut, NV**
  - Glass: $85.00
- **R de Ruinart Brut Rosé, NV**
  - Glass: $99.00

### PREMIUMS
- **Dom Pérignon 2006 Vintage**
  - Glass: $195.00
  - Medium to full bodied champagne.
- **Bollinger La Grande Année 2005**
  - Glass: $175.00
  - Full bodied and complex with great finesse and style.
- **Krug Grande Cuvée, NV**
  - Glass: $250.00
  - The palate is dominated by honey & nuts with graceful acidity and a long finish.
- **Louis Roederer Cristal**
  - Glass: $320.00
  - This is champagne at its finest, as inspired today as it has always been, the embodiment of elegance and purity.

### SPARKLING WINE
- **Chapel Down Blanc de Blancs 2013**
  - Glass: $13.00
  - Bottle: $60.00
- **Chapel Down Three Graces 2010**
  - Glass: $14.00
  - Bottle: $65.00
Having first opened its doors during the ‘Golden Age of Cocktails’ in 1927, the Sheraton Grand London Park Lane was known as a well-known haunt of the Bright Young Things of 1920s Mayfair, serving cocktails to many renowned celebrities and VIPs throughout its history.

(all priced at 14.00)

While in 1930s London it may have been de rigueur for elevenses to be taken with a Martini, and for the day to pass from drink to drink, but times have now changed. We ask you to please drink responsibly.

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**The Smoky Boulevardier**
Laphroaig, Campari, Antica Carpano

**Mariposa**
Cocci Americano, City of London Gin, Marasquino Liquor

**The Jolly Roger**
Brugal 1883, Kalani Coconut Rum, Cointreau, Lime Juice, Orgeat Syrup, Pineapple Juice

**1933**
Woodford Rye, Antica Formula Diplomatico Exclusiva, Amarena Syrup

**Candy**
Zubrowka, Gingerbread Lime Juice, Raspberry Marmalade

**The Lost And Found**
Roku Gin, Lillet Blanc Apricot Liquor, Absinthe
THE PALM COURT COCKTAILS

CLASSIC

14.00

Old Fashioned
Rebel Yell Bourbon, Sugar, Angostura Bitters, Regans’ Orange Bitters

Roku Gin Negroni
Roku Gin, Campari, Antica Formula Carpona Vermouth

Manhattan
Woodford Reserve Rye Whiskey, Antica Formula Carpona Vermouth, Angostura Bitters

Margarita
Olmeca Altos, Cointreau, Lime, Sugar

Sidecar
Martell VS, Cointreau, Lemon

Whisky Sour
Jameson Select Reserve, Lemon Juice, Sugar, Angostura Bitters, Egg

Aviation
Martin Miller’s Westbourne Gin, Maraschino, Crème de Violette, Lemon Juice

Vieux Carré
Rittenhouse Rye Whiskey, Martell VS, Carpona Punt e Mes, Benédictine, Peychaud’s Bitters, Angostura Bitters
SHERATON SELECTS

WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taste 50ml</td>
<td>175ml</td>
<td>750ml</td>
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</tbody>
</table>

2016 Dr Konstantin Frank Dry Riesling Finger Lakes 4.10 14.50 56.00
New York, USA

The fruitiness of the fragrance can also be distinguished in the taste, which also offers an extremely elegant minerality. A well balanced harmony invites further tasting.
Rated 93 points by James Suckling “Best US Rieslings” – Wine & Spirits Magazine
Rated 91 points by Wine & Spirits Magazine 2017
Rated 90 points by Wine Enthusiast Magazine 2017

2016 Chablis Gloire de Chablis, J. Moreau et Fils 4.15 17.00 65.00
Burgundy, France

Bone-dry white Burgundy from Chablis’ most famous house. Classic Chablis flintiness with no oak ageing.
SILVER at International Wine Challenge 2016
GOLD at Decanter World Wine Awards 2016

RED WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
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</thead>
<tbody>
<tr>
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<td>175ml</td>
<td>750ml</td>
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</tbody>
</table>

2013 Marqués de Riscal, Rioja 4.10 14.50 56.00
Rioja, Spain, Tempranillo

A classic Rioja Reserve. Full bodied and muscular, yet smoothly polished and embellished with complex aromas of vanilla and toasted oak, combined with summer fruit flowers.
2013 European Winery of the Year - Wine Enthusiast

2012 Shingleback The Gate Shiraz, McLaren Vale 4.15 17.00 65.00
South Australia

Intense aromas of ripe strawberry, blackberry and dark cherry, with nuances of milk chocolate and notes of rose; the mid-palate is defined by a fine tannin structure and acidity.
SILVER at International Wine Challenge 2017
BRONZE at Decanter World Wine Awards 2016
GOLD at Sommelier Wine Awards 2016

WINE

WHITE WINE

<table>
<thead>
<tr>
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<tbody>
<tr>
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<td>175ml</td>
<td>750ml</td>
</tr>
</tbody>
</table>

Vol d’Ànima de Raimat Blanco, Costers del Segre, Catalunya, Spain 9.50 36.50
Luis Felipe Edwards Gran Reserva Chardonnay, Leyda Valley, Chile 10.50 40.00
Chapel Down Bacchus White, Kent, England 12.00 44.00
Bay of Fires Pinot Gris, Tasmania, Australia 13.50 52.00
Drylands Sauvignon Blanc, Marlborough, New Zealand 14.00 60.00
Sancerre, La Grande Chatelaine, Joseph Mellot, Loire Valley, France 25.00 99.00
Oakridge 864 Chardonnay, Yarra Valley, Victoria, Australia 135.00
Puligny-Montrachet 1er Cru Clos de la Garenne, Domaine Duc de Magenta, Louis Jadot, Burgundy, France 199.00

ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taste 50ml</td>
<td>175ml</td>
<td>750ml</td>
</tr>
</tbody>
</table>

Te Awa Left Field Rosé, Hawke’s Bay, New Zealand 9.50 36.50
Côtes de Provence Rosé, Légende, Estandon, Provence, France 10.50 40.00

RED WINE

<table>
<thead>
<tr>
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</thead>
<tbody>
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<td>175ml</td>
<td>750ml</td>
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</tbody>
</table>

Vol d’Ànima de Raimat Tinto, Costers del Segre, Catalunya, Spain 9.50 36.50
Cuvée Cabernet Franc Pays d’Oc, Sainte Marie des Crozes, France 10.50 40.00
Chapel Down Pinot Noir, Kent, England 12.00 44.00
Salentein Barrel Selection Malbec, Uco Valley, Mendoza, Argentina 13.50 52.00
Amarone della Valpolicella Classico, Bolla, Veneto, Italy 20.00 95.00
Meursault Rouge, Remoissenet Père & Fils, France 25.00 110.00
Chimney Rock Cabernet Sauvignon, Stags Leap District, California, USA 150.00
Château d’Issan, 3ème Cru Classé Margaux, France 199.00

A smaller glass size is available on request.
<table>
<thead>
<tr>
<th>BEER</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Little Creatures, Pale Ale</td>
<td></td>
<td>5.2% Alc./33cl</td>
<td>6.50</td>
</tr>
<tr>
<td>Australia</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Hop flowers provide intense citrus and stone fruit characters that are carefully balanced with speciality malts.</td>
<td></td>
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<tr>
<td>Cobra, Lager</td>
<td></td>
<td>4.8% Alc./33cl</td>
<td>6.50</td>
</tr>
<tr>
<td>India</td>
<td></td>
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<tr>
<td>Cobra uses a traditional blend of ingredients to create a smooth and less gassy beer quite like no others.</td>
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</tr>
<tr>
<td>Schiehallion, Lager</td>
<td></td>
<td>4.8% Alc./33cl</td>
<td>6.50</td>
</tr>
<tr>
<td>Harviestoun, Alva, Scotland</td>
<td></td>
<td></td>
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<tr>
<td>Aromas and flavours of fresh-cut grass, brown sugar, lychee and green mango.</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Curious IPA, Pale Ale</td>
<td></td>
<td>5.6% Alc./33cl</td>
<td>6.50</td>
</tr>
<tr>
<td>Chapel Down, Tenterden, England</td>
<td></td>
<td></td>
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<tr>
<td>Grassy hops, hay and caramel with faint cracked black pepper.</td>
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<td></td>
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</tr>
<tr>
<td>Portobello, Pilsner</td>
<td></td>
<td>5.0% Alc./33cl</td>
<td>6.50</td>
</tr>
<tr>
<td>London, England</td>
<td></td>
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<tr>
<td>Fully rounded flavour is achieved through long, cold fermentation and maturation with specially selected yeast.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Curious Apple, Cider</td>
<td></td>
<td>5.2% Alc./33cl</td>
<td>6.50</td>
</tr>
<tr>
<td>Chapel Down, Tenterden, England</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>All fruit is hand-picked and fermented using wine yeast to preserve their aromatic, delicate, crisp flavour.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ola Dubh 12 year old, Barrel-Aged Beer</td>
<td></td>
<td>8% Alc./33cl</td>
<td>10.50</td>
</tr>
<tr>
<td>Harviestown, Alva, Scotland</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Flavours of smoky-sweet malts, roasted peat, coffee beans and a well bittered finish.</td>
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</tr>
</tbody>
</table>
**BREAKFAST**

Served From 9am - 12pm

- ‘The Bakery Basket’
  - Danish Pastries, Chocolate Twist, Croissant & Muffin
  - Served with Unsalted Butter & Preserves

- Toasted White & Brown Bread (gluten free option available)
  - Served with Unsalted Butter & Preserves

- Pastry

- Greek Yogurt, Seasonal Berries, Honey & Granola

- Bircher Muesli, Poached Pear & Hazelnuts, Prickly Ash in Almond Milk

- Exotic Fruit

- Scottish Pancakes, Strawberries & Crème Fraîche

- Toasted Waffles, Streaky Bacon & Maple Syrup

- Smoked Salmon & Scrambled Eggs, Toasted Muffins

- Eggs Benedict, Florentine or Royale

- Spinach Scramble, Red Onion, Fennel Confit, Goat’s Cheese, Toasted Crumpet

- Crushed Avocado, Tomato, Poached Eggs on Toasted Sourdough

**SELECTION OF HOT BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>3.85</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>5.00</td>
</tr>
<tr>
<td>Caffè Latte</td>
<td>5.50</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>5.50</td>
</tr>
<tr>
<td>Americano</td>
<td>5.50</td>
</tr>
<tr>
<td>Classic Tea</td>
<td>5.50</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>5.50</td>
</tr>
<tr>
<td>Rare and Single Estate Tea</td>
<td>8.50</td>
</tr>
</tbody>
</table>

**JUICE**

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>3.85</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>5.00</td>
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<td>Caffè Latte</td>
<td>5.50</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>5.50</td>
</tr>
</tbody>
</table>

**SMOOTHIE**

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond, Blackberry, Acai, Goji Berries</td>
<td>8.00</td>
</tr>
<tr>
<td>Mango &amp; Pineapple</td>
<td>7.00</td>
</tr>
<tr>
<td>Mixed Berries</td>
<td>7.00</td>
</tr>
</tbody>
</table>

**ALL DAY MENU**

Served From 12pm - 10.30pm

- **Crispy Chilli Duck Salad**
  - Pomegranate, Daikon, Bok Choy, Pickled Cucumber & Shiso
  - 16.00

- **Cornish Crab & Prawn Cocktail**
  - Gem Lettuce, Lemon & Toasted Prawn Sandwich
  - 16.00

- **Tuscan Bean Soup, Sun-Dried Tomato Brioche**

- **Chicken Caesar Salad**
  - Baby Gems, Smoked Anchovies, Crisp Pancetta, Creamy Parmesan & Garlic Dressing

- **Smoked Salmon, Pickled Beetroot, Fennel & Apple Salad**
  - Crème Fraîche, Soda Bread
  - 15.00

- **Mediterranean Meze**
  - Tabbouleh, Mutabal, Hummus, Manakeesh, Onion, Red Pepper, Feta Borek
  - 29.00

- **Lobster Omelette ’Arnold Bennett’**
  - Glazed Lobster & Cheese Omelette, Spring Onions & Caviar
  - 22.00

- **680g Côte de Boeuf for Two**
  - Cafe de Paris Butter, Grilled Mushrooms, Tomato Lyonnaise, Halloumi Chips (please allow 40min preparation)

- **Lobster Colobt**
  - Fricassée of Peas, Lettuce, Button Onions & Smoked Bacon

- **Truffle Macaroni & Cheese**
  - Courgettes, Paris Mushrooms

- **Shepherd’s Pie**
  - Braised Lamb Shoulder, Root Vegetables & Potato Crust

- **Saffron Risotto Ossobucco**
  - Parmesan, Red Wine Braised Ossobucco
  - 19.00

- **Coal Grilled Wagyu Beef Burger**
  - Gruyère Cheese, Bacon, Barbeque Sauce, Brioche Bun & Triple Cooked Chips

**Allergens:**

- [p] Peanuts, [tr] Tree nuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish,
- [mo] Molluscs, [cr] Crustaceans, [s] Soya, [g] Gluten,
- [ss] Sesame Seeds, [c] Celery, [mu] Mustard,
- [sd] Sulphur Dioxide
**SANDWICHES**

Served From 12pm - 10.30pm

**SANDWICHES**
(all served with a choice of salad or French fries)

- **The Palm Court Club Sandwich**
  Grilled Chicken, Crispy Bacon, Grapeseed Mayonnaise, Gem Lettuce & Hen’s Egg
  $17.00

- **The Palm Court Vegetarian Club**
  Grilled Courgettes & Peppers, Grapeseed Mayonnaise, Vine Tomato, Gem Lettuce & Hen’s Egg
  $15.00

- **Crab ‘N’ Lobster Roll**
  Avocado, Pickled Cucumber, Smoked Bacon Ranch Dressing
  $25.00

- **Char-Grilled Sirloin Steak Sandwich**
  Mustard Mayonnaise, Crispy Onions, Tomato Relish & Roquette
  $18.00

- **Ham & Cheese Baked Croissant**
  Honey Roast Ham & Gruyère Cheese
  $14.00

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**DESSERT**

- **Chocolate Banoffee Lollipop**
  $9.00

- **Cherry & Chestnut Baked Alaska**
  $9.00

- **Apple & Blackberry Crumble, Vanilla Ice Cream**
  $7.00

- **Vanilla Cheesecake, Poached Yorkshire Rhubarb, Rhubarb Ice Cream**
  $7.00

- **Selection of Ice Creams & Sorbets**
  $7.00

- **Selection of Seasonal Cheeses, Crackers, Grapes & Chutney**
  $11.00

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Allergens:
- [mo] Molluscs, [cr] Crustaceans, [s] Soya, [g] Gluten,
- [ss] Sesame Seeds, [c] Celery, [mu] Mustard,
- [sd] Sulphur Dioxide
SPIRITS

VODKA
Absolut 8.50
Vestal 9.00
Sipsmith 9.75
Ketel One 10.00
Cîroc 10.00
U’Luvka 10.25
Belvedere 10.75
Grey Goose 11.00
Beluga 11.00
Stolichnaya Elit 12.75

GIN
Beefeater 8.50
Plymouth 8.50
City Of London 9.00
Bombay Sapphire 9.00
Sipsmith 9.00
Elephant London Dry 9.50
Ophir 9.50
Monkey 47 10.00
Beefeater 24 10.00
Botanist Islay Dry 10.00
Hendrick’s 10.00
Martin Miller’s 11.00
Westbourne Strength 11.00
Tanqueray No. Ten 11.50
Marylebone 14.00

TEQUILA
Olmeca Altos 8.50
Casamigos 12.50
Don Julio Blanco 13.00
Patrón Silver 16.00
Patrón Añejo 16.00

RUM & CACHAÇA
Havana Club 3 year old 8.50
Myers 8.50
Sagatiba Pura Cachaça 8.50
Diplomatico Reserva Exclusiva 11.00
Don Papa 11.00
Havana Club 7 year old 11.00
Mount Gay Extra Old 13.00
Brugal 1888 13.50
Ron Zacapa Centenario XO 15.00
Havana Club 15 year old 25.00

WHISKY

SCOTCH WHISKY
Single Malt Whisky
Lowland
Auchentoshan 10.00
Auchentoshan 12 year old 14.50
The Highland
Glenmorangie 10 year old 11.00
Dalmore 12 year old 12.00
Oban 14 year old 12.75
Dalmore 15 year old 13.50
Glenmorangie 18 year old 18.00
Dalmore King Alexander III 49.00

Speyside
Glenlivet Founder’s Reserve 11.00
Macallan Gold 12.50
Macallan 12 year old, Sherry Cask 18.00
Macallan 18 year old, Sherry Oak 22.00
Macallan 25 year old, Sherry Oak 72.00

Island
Highland Park 12 year old 9.50
Talisker 10 year old 11.25

Islay
Highland Park 12 year old 9.00
Bowmore 12 year old 9.50
Bruichladdich Port Charlotte 12.75
Lagavulin 16 year old 13.75
Bowmore Darkest 15 year old 15.00
Octomore, Edition 07.1 19.00

BLENDED WHISKY
Chivas Regal 12 year old 9.00
Johnnie Walker Black Label 9.50
Johnnie Walker Blue Label 39.00

AMERICAN WHISKEY
BOURBON & RYE
Rebel Yell Bourbon 9.00
Knob Creek 9.50
Bulleit 9.50
Maker’s Mark 10.00
Rittenhouse Rye 10.00
Wild Turkey 101 11.00
Woodford Reserve 11.00
Rebel Yell Small Batch Rye 11.50
Rebel Yell Small Batch Reserve 11.50
Woodford Reserve Rye 12.00
Jack Daniel’s Single Barrel 12.75

IRISH WHISKEY
Redbreast 12 year old 9.50
Jameson Select Reserve 10.75
Yellow Spot 14.50

CANADIAN WHISKEY
Crown Royal 8.50
Canadian Club 8.50

JAPANESE WHISKEY
Yamazaki Distiller’s Reserve 15.00
Nikka From The Barrel 16.00
Hakushu 16.00
Hibiki Harmony 16.00

Please note that our standard measures are 35ml, spirits are also available in 25ml measures upon request.

Alcohol by volume: Gin 37.5% – 50% | Vodka 37.5% – 50% | Rum 40% – 65% | Whisky 40% – 55%
## APERITIFS & DIGESTIVES

### SHERRY
- Gonzalez Byass Elegante, Fino  
  $8.50
- Gonzalez Byass Alfonso Oloroso Seco  
  $8.50

### PORT
- Graham’s 10 year old Tawny  
  $8.50
- Dow’s 1985 Vintage Port  
  $22.00

### APERITIF
- Campari  
  $7.50
- Pernod  
  $7.50
- Pimm’s  
  $7.50
- Amer Picon  
  $8.00
- Aperol  
  $8.00

### VERMOUTH
- Cocchi Americano  
  $7.50
- Cocchi Torino  
  $7.50
- Gancia Bianco  
  $7.50
- Lillet Blanc  
  $7.50
- Noilly Prat Dry  
  $7.50
- Dolin de Chambéry Dry  
  $8.50
- Dolin de Chambéry Rouge  
  $8.50
- Antica Formula Carpano  
  $8.50
- Carpona Punt e Mes  
  $8.50

### COGNAC
- Martell VS  
  $9.00
- Martell VSOP Medallion Cognac  
  $10.25
- Rémy Martin VSOP, Mature Cask Finish  
  $10.75
- Martell XO  
  $17.25
- Rémy Martin XO  
  $22.00
- Hennessy XO  
  $23.00
- Hennessy Paradis  
  $115.00
- Louis XIII de Rémy Martin  
  $195.00

### ARMAGNAC
- Janneau VSOP  
  $11.50

### CALVADOS
- Boulard La Cuvee, Vincent Calvados, Pays d’Auge  
  $10.00
- Père Magloire VSOP  
  $10.00

Please note that our standard measures are 35ml, spirits are also available in 25ml measures upon request. Port, Sherry & Vermouths are 70ml.

Alcohol by volume: Cognac 35% - 40%