



-GEISHA-

STEAKS * SEAFOOD * SUSHI * MEXICAN

APPETIZERS

GUAC AND CHIPS

GARLIC EDAMAME (REGULAR OR SPICY)

TINGA TAQUITOS

CHICKEN FILLED TAQUITOS, TOPPED WITH PICKLED ONIONS AND COTIJA CHEESE, SERVED WITH LIME CREMA, SERRANO SAUCE, AND CHIPOTLE AIOLI

NACHOS GORDOS

CHIPS, TOMATILLO CREAM, MOZZARELLA, COTIJA, CHEDDAR, JALAPENOS, PICO, LIME CREMA, AVOCADO PURÉE, BEANS, AND YOUR CHOICE OF PORK BELLY, RIBEYE, CHICKEN TINGA

POW POW WINGS

HONEY SRIRACHA

TIRADITO ATUN

SPICY YUZU PONZU, CHILI OIL, YUZU KOSHO RED, AND MICROGREENS

SASHIMI GEISHA

TUNA, SALMON, HAMACHI, ALBACORE, PASION FRUIT PONZU, BUBU ARARE, SLICED SERRANO, GINGER, LEMON, MICRO GREENS

WONTON TACO (2)

TUNA, HAMACHI, SALMON, ALBACORE, MASAGO MIX WITH CILANTRO DRESSING, BLACK SESAME, SWEET CHILI SAUCE AND YELLOW LEMON

PORK BELLY BITES

PORK BELLY SERVED WITH HONEY SRIRACHA SAUCE, SERRANO SAUCE, AND BLUE CORN TORTILLAS

TUNA TOSTADA

MARINATED TUNA, GUACAMOLE, SALSA NEGRA, CHIPOTLE AIOLI, RED ONIONS, SESAME SEEDS, CUCUMBER, AND CILANTRO, SERVED WITH TOSTADAS

ASPARAGUS WRAPPED IN RIB EYE (6)

SERVED WITH SWEET SAUCE, TOPPED WITH SERRANO CHILI AND MICRO CILANTRO

THICK-CUT HAMACHI SASHIMI

SERVED WITH PASSION FRUIT PONZU SAUCE, CHIVES, SERRANO CHILI, CILANTRO, AND MICRO AMARANTH

QUESO FUNDIDO

BLEND OF CHEESES, GARLIC, ROASTED BELL PEPPERS AND ONIONS, YOUR CHOICE: CHORIZO, RIBEYE, PASTOR, OCTOPUS, SERVED WITH FLOUR TORTILLAS

FROM THE SEAFOOD BAR

18	SEASONAL CEVICHE	18
	CURED SHRIMP WITH JICAMA, MANGO, STRAWBERRY, CUCUMBER, CILANTRO, RED ONION, PREPARED CLAMATO, SERVED WITH TOSTADAS AND GARLIC AIOLI	
10	PEEL & EAT SHRIMP	21
16	SHRIMP SERVED WITH COCKTAIL SAUCE, HORSERADISH, AND CHIMICHURRI	
	FRESH OYSTERS	
20	HALF DOZEN	24
	DOZEN	48
	VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH HORSERADISH, MIGNONETTE, HOUSE BLACK SAUCE AND COCKTAIL SAUCE	
	 GREEN AGUACHILE	25
18	CURED SHRIMP, BATHED IN GREEN AGUACHILE SAUCE, SERVED WITH AVOCADO, CUCUMBER, CILANTRO, AND RED ONION, SERVED WITH TOSTADAS AND GARLIC AIOLI	
20	SEAFOOD TOWER 1	50
	1/2 DOZEN OYSTERS, 1/2 DOZEN PEEL & EAT SHRIMP, SEASONAL CEVICHE, 2 SCALLOPS ON THE SHELL, AGUACHILE, AND HOUSE SAUCES	
24	SEAFOOD TOWER 2	70
	1/2 DOZEN OYSTERS, 1/2 DOZEN PEEL & EAT SHRIMP, SEASONAL CEVICHE, 4 SCALLOPS ON THE SHELL, AGUACHILE, TUNA TOSTADA, BABY CLAMS AND HOUSE SAUCES	
16	 SEAFOOD TOWER 3	90
	1 PIECE OF LOBSTER TAIL, 5 SCALLOPS ON THE SHELL, 1/2 DOZEN OYSTERS, 1/2 DOZEN PEEL & EAT SHRIMP, SEASONAL CEVICHE, AGUACHILE, TUNA TOSTADA, BABY CLAMS AND HOUSE SAUCES	
20		

SUSHI

	GEISHA ROLL	26
	CREAM CHEESE, AVOCADO, SPICY CRAB, SHRIMP TEMPURA, EEL SAUCE, BERRY SAUCE, SAMBAL AIOLI, AND WHITE SESAME SEEDS	
18	CITRUS ROLL	25
	SHRIMP TEMPURA, KANIKAMA, PERSIAN CUCUMBER, AVOCADO, SALMON WITH CRACKED PEPPER, LEMON ZEST, EEL SAUCE, WHITE SESAME SEEDS, AND BLACK TOBIKO	
22	 KING ROLL	25
	BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO, SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, SPICY MAYO, EEL SAUCE, AND MICROGREENS	
16	QUEEN ROLL	27
	SPICY SCALLOPS, NUT CRAB, CUCUMBER, SHISO LEAVES, TOBIKO RED, AVOCADO, WRAPPED IN SEARED ALBACORE, YUZU AIOLI, EEL SAUCE, AND YUZU TOBIKO	



MR. TEMPO FAVORITE PLATES

TOUR OF MÉXICO

ENCHILADAS

CORN TORTILLAS, TOMATILLO SAUCE, BLACK SESAME SEEDS, AND LIME CREMA
YOUR CHOICE OF CHICKEN OR CHEESE
MAKE IT DIRTY: EGG, SCALLION, CHEESE, CHIPOTLE AIOLI+3

17

TRIO OF ENCHILADAS

CORN TORTILLA, CHICKEN TINGA, SHRIMP, AND BIRRIA, TOPPED WITH OUR THREE SAUCES: CHIPOTLE, CREAM, TOMATILLO SAUCE, AND MELTED CHEESE

22



CARNITAS (CHAMORRO)

SLOW COOKED PORKCARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, ROASTED SALSA, AND BLUE CORN TORTILLAS

38

RIBEYE TACOS WITH CHIMICHURRI (2)

BLUE CORN TORTILLAS, OAXACA CHEESE CRUST, AVOCADO PURÉE, AND RADISH SPROUTS

15

JOSPER (THE GRILL)

SAMURAI BURGER

GRILLED PINEAPPLE, TOASTED BRIOCHE BUN, CHEDDAR CHEESE, SPRING MIX, SUNOMONO CUCUMBER, GARLIC SERRANO FRIES

25

CRISPY-SKIN CHICKEN BREAST

SERVED WITH POBLANO CHILI SAUCE, CORN HABANERO RISOTTO, AND TENDER VEGETABLES

40

CRISPY SALMON (6 OZ)

CRISPY SALMON SKIN WITH MANGO CREAM BASE, PEAS, ASPARAGUS AND SEASONAL FLOWERS

44



WHOLE GRILLED BRANZINO

YOUR CHOICE OF
-ZARANDEADO
-GARLIC BUTTER
-AJILLO
SERVED WITH BLUE CORN TORTILLAS AND PICO DE GALLO

40

FILET MIGNON (6 OZ)

WRAPPED IN BACON, SERVED WITH CABERNET ROSEMARY SAUCE, CREAMY TRUFFLE MASHED POTATOES, CARAMELIZED VEGETABLES, AND A PARMESAN CRUST

60

RIBEYE PRIME (14 OZ)

70

NEW YORK STRIP PRIME (14 OZ)

80

PORTERHOUSE PRIME (32 OZ)

165



TOMAHAWK PRIME (36 OZ)

170

SERVED WITH CHOICE OF TRUFFLE BUTTER, ROSEMARY OR CAJUN SEASONING

DESSERTS



BUTTER CAKE

SERVED WITH VANILLA ICE CREAM, AND FRESH FRUIT

16

CHEESCAKE

CLASSIC NEW YORK TOPPED WITH DULCE DE LECHE, FRESH BERRIES AND TOASTED CARAMEL

16

OCTOPUS TACOS (2)

BLUE CORN TORTILLAS, ADOBO-MARINATED OCTOPUS WITH CHORIZO AND OAXACA CHEESE CRUST, TOPPED WITH ONIONS, MICRO CILANTRO AND GRILLED PINEAPPLE

14

SURF AND TURF TACOS (2)

FLOUR TORTILLA, MELTED CHEESE, SPICY SHRIMP, RIBEYE, SERVED WITH BONE MARROW AND TAQUERA SALSA

15

TACOS AL CARBON (2)

FLOUR TORTILLA, JALAPEÑO FRESH PEPPER WITH RIBEYE, CHEESE, SERVED WITH GUAC, PICKLED ONIONS, AND TAQUERA SAUCE

15

CARNITAS TACOS (2)

TWO FLOUR TORTILLAS, CRISPY PORK SHANK, GUAC, TAQUERA SAUCE, TOPPED WITH PICKLED ONIONS

14

SIDES

FRIES (GARLIC SERRANO OR TRUFFLE)

10

MEXICAN STREET CORN (ESQUITE)

10

CREAMED MUSHROOMS AND SPINACH

10

ROASTED SWEET POTATO

10

PARMESAN ASPARAGUS

12

CREAMY TRUFFLE MASHED POTATOES

12

MAC AND CHEESE

12

SALADS

HOUSE SALAD

MIXED GREENS WITH SEASONAL FRUITS, CARROTS, YUZU VINAIGRETTE, POMEGRANATE JUICE AND GOAT CHEESE

16

CUCUMBER SALAD

PONZU DRESSING WITH SESAME OIL, GUAJILLO OIL, AND CRISPY GARLIC

14

ICEBERG SALAD

BLUE CHEESE DRESSING, SMOKED BACON AND CHERRY TOMATOES

16

ADD YOUR CHOICE OF PROTEIN:

CHICKEN 9 / RIBEYE 14 / SHRIMP 10 / SALMON 10

KIDS

QUESADILLA

FLOUR TORTILLA, CHEESE AND FRIES

9

RIBEYE TACO (2)

CORN OR FLOUR TORTIILLA, MELTED CHEESE, RIBEYE AND FRIES

9

AVOCADO ROLL

CUCUMBER, AVOCADO AND SESAME SEEDS

10

CHEESEBURGER

TOASTED BRIOCHE BUN, BEEF PATTY, CHEDDAR CHEESE AND FRIES

12

BAR MENU

GEISHA COCKTAILS

HANOI MARTINI

TOKI JAPANESE WHISKEY, MARIOS HARD ESPRESSO, MINT

AKASHIO

RAIZEE JAMAICA RAICILLA, AGAVE NECTAR, FRESH LIME JUICE, ROSEMARY

TEMPO MULE

KIKORI JAPANESE WHISKEY, MIXED BERRIES, FRESH YUZU, ORANGE BITTERS, GINGER BEER

LA NINA FRESA

APEROL, STRAWBERRY PUREE, CHAMPAGNE, SODA WATER

OAXACAN WAKE-UP

LA MISION MEZCAL, HARD ESPRESSO LIQUEUR, LIME, FIRE BITTERS

MARGARITA DE LA SIERRA

MIYA TEQUILA, MEZCAL, FRESH LIME JUICE, GRAN GALA ORANGE LIQUEUR, AGAVE NECTAR

LYCHEE MARTINI

UNFILTERED SAKE, GIN, LEMON JUICE, LYCHEE PUREE

JAPANESE PALOMA

TOKI JAPANESE WHISKEY, LICOR 43, AGAVE, LEMON JUICE

TOKYO SOUR

UNFILTERED SAKE, LEMON JUICE, AGAVE, MINT

AQUA FUJI

MIYA TEQUILA, ORGEAT, BLUE CURACAO, FRESH ORANGE, AGAVE, YUZU

ADY BLOSSOM

HIBISCUS, MEZCAL, AGAVE, YUZU, LIME

POGU DAIQUIRI

VODKA, FRESH PASSION FRUIT, ORANGE, GUAVA, LEMON

SHIZO OLD FASHIONED

KIKORI JAPANESE WHISKY, GRAPEFRUIT BITTERS, SHIZO LEAF SYRUP

SAKE

SHO CHIKU BAI NIGORI

UNFILTERED, SILKY, BOLD

SHO CHIKU BAI JUNMAI GINJO

BRIGHT, FLORAL

SHO CHIKU BAI GINJO

CLEAN, CRISP, FRUITY

EVERYONE'S FAVORITE COCKTAILS

SKINNY BONSAI MARGARITA

MIYA TEQUILA, FRESH YUZU, NIGORI SAKE, FRESH LIME JUICE, AGAVE, SODA WATER

NEGRONI

TANQUARAY GIN, CARPANO SWEET VERMOUTH, CAMPARI

OLD FASHIONED

BUFFALO TRACE BOURBON, AMARO, BITTERS TRIO, MAPLE SYRUP, BAY LEAVES, ROSEMARY, ORANGE

CARAJILLO

LICOR 43, MARIOS HARD ESPRESSO LIQUEUR, IRISH CREAM LIQUEUR, BAY LEAVES, ROSEMARY, ORANGE

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

WHISKEY SOUR

WHISKEY, FRESH LEMON, HOMEMADE SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTERS

MAI TAI

RUM, LIME JUICE, AGAVE, ORGEAT, PINEAPPLE JUICE, WITH A FLOAT OF DON Q

MIMOSA

TEQUILA SUNRISE

TEQUILA MIYA, ORANGE JUICE, GRANADINA

MOJITO

RUM, FRESH LIME, MINT, HOMEMADE SIMPLE SYRUP, BITTERS, SODA WATER

LEMON DROP MARTINI

VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP

SEX ON THE BEACH

VODKA, PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICE

CHURRUMBOM

VODKA, CRANBERRY, SODA WATER, FRESH LIME

MANHATTAN

WHISKEY, SWEET VERMOUTH, AROMATIC BITTERS

MICHELADA

COMES WITH PEANUTS, CHURRITOS, CANDY CHAMOY STICK (KEEP THE GLASS SOUVENIR)

LONG ISLAND ICE TEA

MIYA TEQUILA, VODKA, RUM, GIN, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, COKE

 LARGE WINE GLASS

TEMPO MARGARITAS

HOUSE SPECIAL MARGARITA

YOUR CHOICE OF: CLASSIC, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY, TAMARINDO, WATERMELON OR GUAVA

CADILLAC MARGARITA

MIYA TEQUILA, FRESH LIME, AGAVE, FRESH LEMON WITH A SHOT OF GRAN GALA ORANGE LIQUEUR, TAJIN RIM

SKINNY MARGARITA

MIYA TEQUILA, FRESH LIME, AGAVE, SODA WATER, TAJIN RIM

ELISE'S MARGARITA

MIYA TEQUILA, FRESH LIME, WILDBERRY, AGAVE, SODA WATER, TAJIN RIM

EL PELIGROSO

CASAMIGOS REPOSADO, BLUE CURACAO, FRESH LIME, AGAVE, TAJIN RIM

GEISHA MARGARITA (AKA GARDEZ)

MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, AGAVE, FRESH LEMON AND TAJIN TOPPED WITH FRESH FRUIT YOUR CHOICE: REGULAR, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY OR GUAVA

STRAWBERRY JALAPENO MARGARITA

MIYA TEQUILA, FRESH LEMON, MUDDLED JALAPENO, STRAWBERRY, TAJIN RIM

SMOKEY MARGARITA

MEZCAL, FRESH LIME, AGAVE, TAJIN RIM
YOUR CHOICE: CUCUMBER, TAMARINDO OR LIME

MIA'S MARGARITA

MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, WATERMELON JUICE, AGAVE, FRESH LEMON, TAJIN RIM TOPPED WITH FRESH FRUIT

THE BIGGEST MARGARITA (DOUBLE COCKTAIL)

MIYA TEQUILA, FRESH LIME JUICE, ORANGE JUICE & LEMON JUICE, AGAVE, MINT YOUR CHOICE: CLASSIC, GUAVA, STRAWBERRY, WILDBERRY OR MANGO

LA TOXICA MARGARITA

MEZCAL, HIBISCUS, ORANGE JUICE, LIME JUICE, HOMEMADE SIMPLE SYRUP, ORANGE BITTERS, MINT

TEMPO FAMOUS COCKTAILS

12

OAXACA OLD FASHIONED

MIYA TEQUILA, MEZCAL, AGAVE, ORANGE, PEYCHAUD'S BITTERS

15

CRAFT PALOMA

MIYA TEQUILA, PAMPLEMOUSSE LIQUEUR, FRESH LIME, GRAPEFRUIT JUICE, AGAVE, SALT RIM



EL REY

SERRANO INFUSED TEQUILA, AGAVE, BLUE CURACAO, LIME JUICE, TAJIN RIM

14

EL GUAPO

SERRANO INFUSED TEQUILA, HOMEMADE SIMPLE SYRUP, FRESH LIME JUICE, ANCHO REYES CHILE LIQUEUR WITH MUDDLED CUCUMBER, SERRANO

13

PINA PARA LA NINA

SERRANO INFUSED TEQUILA, AGAVE, FRESH LIME, ANCHO REYES CHILE LIQUEUR, PINEAPPLE, TAJIN RIM

13



UNA LADY

EMPRESS GIN, FRESH LIME, HOMEMADE SIMPLE SYRUP, MUDDLED MINT AND CUCUMBER, TONIC WATER

13



LA REINA

RUM, WATERMELON JUICE, CREME DE CACAO, HOMEMADE SIMPLE SYRUP, FRESH LEMON

13

LUIS MULE

TITO'S VODKA, FRESH LIME, GINGER BEER

13

OC MULE

ORANGE VODKA, FRESH LIME, ORANGE BITTERS, GINGER BEER

13

GIORGIO OAXACA MULE

MEZCAL, FRESH LIME, GINGER, ANGOSTURA BITTERS

13

CHINGON MULE

MIYA TEQUILA, FRESH LIME, GINGER, ANGOSTURA BITTERS

13

MARTINI'S

20

ESPRESSO

ESPRESSO, VODKA, IRISH CREAM LIQUEUR, KAHLUA

14

CLASSIC

YOUR CHOICE OF: GIN OR VODKA
YOUR CHOICE OF: DRY OR DIRTY

13

SIRENA

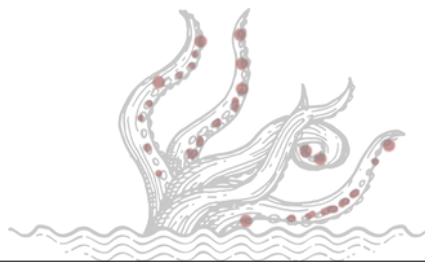
VODKA, CHAMBORD, AGAVE, CITRUS, WILDBERRIES

14

COSMOPOLITAN

VODKA, CRANBERRY, ORANGE LIQUEUR

14



DRAFT BEER

#MASCHINGON MEXICAN LAGER
#MASCHINGON BLONDE ALE
MODELO
TARANTULA HILL WEST COAST IPA
TARANTULA HILL HAZY IPA
MICHELOB ULTRA
SAPPORO
UPGRADE YOUR BEER TO MICHELADA +3

BOTTLED BEER

FIRESTONE WALKER 805
MODELO ESPECIAL
NEGRA MODELO
PACIFICO
MICHELOB ULTRA
CORONA EXTRA
ELYSIAN SPACEDUST IPA
ASAHI (22 OZ BOTTLE)
SAPPORO (20 OZ BOTTLE)
UPGRADE YOUR BEER TO MICHELADA +3

WINE BY THE GLASS

STAGS LEAP CHARDONNAY
CABERNET SAUVIGNON
PINOT NOIR
CHARDONNAY
ROSÉ
PINOT GRIGIO
CHAMPAGNE

WINE BY THE BOTTLE

RED

AUSTIN HOPE CABERNET
MARTIN RAY PINOT NOIR
PUERTO ABIERTA RED BLEND
PRISONER RED

WHITE

STAGS LEAP CHARDONNAY
FRISK RIESLING
PIGHIN PINOT GRIGIO
ANGELINE CHARDONNAY

CHAMPAGNE

DOM PERIGNON
VEUVE CLICQUOT YELLOW
MOET IMPERIAL
MOET IMPERIAL ROSE
MOET IMPERIAL ICE
OPERA PRIMA BRUT

FOUNTAIN SODAS

7	PEPSI	4
7	DIET PEPSI	4
7	STARRY	4
8	DR.PEPPER	4
8	LEMONADE	4
8	RASPBERRY ICE TEA	4
7	UNSWEET ICED TEA	4
8	PEACH ICED TEA (FRESHLY BREWED)	4
	MEXICAN COKE COLA BOTTLE	5

AGUA FRESCAS

8	WATERMELON, STRAWBERRY OR MANGO	6
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WATER

9	ELEVATE BOTTLED WATER (16.9OZ)	2
8	TOPO CHICO MINERAL WATER (15.5 OZ)	5
12	ACQUA PANNA (1 LITER)	9
	SAN PELLEGRINO SPARKLING (1 LITER)	9

COFFEE

15	COFFEE	4
10	CAPPUCCINO	5
10	ESPRESSO SHOT	5
10	AMERICANO	5
10	LATTE	5
7	SPANISH LATTE	5

FLAVORS: VANILLA, CAMEL & MOCHA

ZERO PROOF COCKTAILS

95	GINGER MOJITO	11
55	FRESH MINT, LIME JUICE, HOMEMADE SIMPLE SYRUP, GRENADINE, GINGER BEER	
52		
90	CUCUMBER	11
	FRESH CUCUMBER, LIME JUICE, SIMPLE SYRUP, TAJIN	



TEQUILA

MIYA BLANCO	14 9
CASA MEXICO BLANCO	11
CASA MEXICO CRISTALINO	13
TRUJILLO BLANCO	12
LALO BLANCO	13
CLASE AZUL REPOSADO	34
TEQUILA OCHO PLATA	13
SIETE LEGUAS AÑEJO	17
SIETE LEGUAS REPOSADO	14
SIETE LEGUAS BLANCO	13
1800 CRISTALINO	13
DON JULIO 1942 EXTRA AÑEJO	30
DON JULIO 70 CRISTALINO	17
DON JULIO AÑEJO	15
DON JULIO REPOSADO	14
HERRADURA SUPREMA EXTRA AÑEJO	45
HERRADURA AÑEJO	15
HERRADURA ULTRA CRISTALINNO	14
CASAMIGOS REPOSADO	14
CASAMIGOS AÑEJO	15
FORTALEZA BLANCO	25
FORTALEZA AÑEJO	35

MEZCAL

ILEGAL JOVEN MEZCAL	13
AMARAS MEZCAL	12
SALVADORES ELOTE MEZCAL	14
SALVADORES CAFE MEZCAL	15
MONTELOBOS TOBALA MEZCAL	20
MONTELOBOS ESPADIN MEZCAL	10
RAIZEE CRYSTAL RAICILLA REPOSADO	16

VODKA

GREY GOOSE	13
TITO'S	10
KETEL ONE	11

GIN

BOMBAY SAPPHIRE	11
HENDRICK'S	12
EMPRESS	11

WHISKEY

OLD FORESTER 1920 BOURBON	14
HEAVEN HILL BOURBON	12
HIBIKI HARMONY JAPANESE WHISKEY	20
BLANTON'S BOURBON	21
BUFFALO TRACE BOURBON	10
COLONEL TAYLOR SMALL BATCH BOURBON	20
EAGLE RARE 10 YEAR BOURBON	20
WELLER SPECIAL RESERVE BOURBON	20
WELLER 12 YEAR BOURBON	23
MAKERS MARK BOURBON	13
TOKI JAPANESE WHISKEY	12
WOODFORD RESERVE BOURBON	12
WOODFORD RESERVE RYE	12
KIKORI JAPANESE WHISKEY	11
JACK DANIELS	10
JAMESON IRISH	10
CROWN ROYAL	11

JAPANESE WHISKEY

HIBIKI HARMONY	20
TOKI	12
KIKORI	11
JAPANESE WHISKEY FLIGHT	20
KIKORI, TOKI & HIBIKI HARMONY	

SCOTCH WHISKY

LAGAVULIN 16 YEAR	21
JOHNNY WALKER BLACK LABEL	12
JOHNNY WALKER BLUE LABEL	45
MACALLAN 12 YEAR SHERRY OAK	22
MACALLAN 18 YEAR SHERRY OAK	54
BUCHANAN'S 12 YEAR	12
BUCHANAN'S 18 YEAR	19
BUCHANAN'S RED SEAL	29
OBAN 14 YEAR	19
DALMORE CIGAR MALT	28

RUM & COGNAC

CAPTAIN MORGAN SPICED RUM	10
RON ZACAPA 23 YEAR RUM	14
HENNESSY XO COGNAC	36
HENNESSY COGNAC	12
REMY MARTIN VSOP	16
REMY MARTIN XO COGNAC	35
BACARDI WHITE RUM	11

