

# KILLER SHRIMP™

RESTAURANT AND BAR

SPRING/SUMMER 2026

## OUR WORLD FAMOUS SECRET FAMILY RECIPE

- Killer Shrimp “ Original”**  
served with French bread **24**
- Killer Shrimp “ Shelled”**  
served with French bread **26**
- Killer Shrimp “ Rice”**  
served with French bread **26**
- Killer Shrimp “ Pasta”**  
served with French bread **26**

Killer Shrimp is prepared using all natural ingredients that are simmered for 10 hours to create our luxurious spicy sauce. When your order is placed the shrimp are added to the sauce and cooked quickly. Your order is then rushed to your table piping hot and served with French bread for dunking.

- Killer Shrimp & Lobster**  
Shrimp, lobster tail and sweet corn in our famous spicy broth **44**
- Killer Shrimp & Crab**  
Shrimp, snow crab claws and sweet corn in our famous spicy broth **49**
- Killer Shrimp, Crab & Lobster**  
Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth **49**

- Killer Shrimp Roll-** Peppers, onions, aioli, French bread, choice of fries, shrimp au jus **26**
- Killer “Peel and Eat” Shrimp**  
Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices **21**
- Killer Crab Claws**  
Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices **39**
- Killer Mac n’ Cheese**  
Classic mac n’ cheese with our Killer Shrimp **22**

## SHRIMP, SHRIMP & SHRIMP

A selection of our special shrimp dishes for your enjoyment!

- Baja Shrimp Tacos**  
Lightly fried rock shrimp with pico de gallo, cabbage and lemon aioli **19**
- Baja Shrimp Cocktail**  
Mexican wild shrimp, avocado, celery, cocktail sauce served with won ton chips **19**
- Popcorn Shrimp**  
Lightly fried rock shrimp with spicy habanero tartar sauce **18**

- Tempura Shrimp**  
Tempura shrimp, pasta, killer shrimp aioli **16**
- Jumbo Fried Shrimp**  
Served with cole slaw and hand cut fries **26**
- Jumbo Coconut Crusted Shrimp**  
Served with cole slaw, hand cut fries and mango chutney **28**
- Jumbo Shrimp Scampi**  
Shrimp, garlic mashed potatoes, grilled asparagus with garlic butter **33**
- Shrimp Risotto**  
Shrimp, asparagus, parmesan cheese **33**

- Blackened Shrimp**  
Shrimp, Mediterranean salad, pickled shallots, black beans & coleslaw **33**
- BBQ Shrimp**  
BBQ shrimp, handcut french fries, killer corn off the cob **33**
- Fried Shrimp Po Boy Sandwich**  
Popcorn shrimp tossed in our spicy sauce over cole slaw & tomatoes **26**

## TODAY'S FRESH FISH

Killer Shrimp works with local fishermen that deliver fresh caught seafood daily to our dock. Each fish is inspected for quality and freshness and is prepared just a few hours after being caught. In addition, we carefully source fresh seafood from other parts of the country. All of our fresh seafood is sustainable sourced, and line caught.

- Fresh Fish of the Day**  
served with jasmine rice and sauteéd vegetables **MP**
- Blackened Salmon**  
served with maple scented brown butter sweet potatoes and wilted spinach **37**
- Pan Sautéed Salmon**  
served with garlic mashed potatoes and mango relish **37**
- Seared Ahi Tuna Japonais**  
served rare with wasabi mashed potatoes and ponzu sauce **37**

- Seared Ahi Tuna Szechuan**  
served rare with grilled asparagus, ginger rice and Szechuan sauce **37**
- Pan Sautéed Local Halibut**  
served over rice with tomato, garlic, shallots, white wine, butter, basil and spicy shrimp au jus **37**
- Roasted Local Halibut**  
served with roasted vegetables and lemon parsley butter sauce **37**
- Hawaiian Tuna Poke Bowl** served over sushi rice, seaweed, crispy nori, cucumbers, avocado, mango, black & white sesame seeds and ponzu **29**

## ENTRÉES

### MEAT

- \*Grilled Filet Mignon**  
8oz filet mignon, served with garlic mashed potatoes, roasted vegetables, choice of béarnaise, peppercorn or red wine sauce **39**
- \*Grilled Filet Kabobs**  
2 filet mignon kabobs, served over saffron rice with a Mediterranean salad **38**
- \*Surf n’ Turf**  
8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter **49**
- Slow Braised Beef Short Rib**  
Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce **37**
- Roasted 1/2 Chicken**  
Roasted chicken, au jus, roasted potatoes, sauteéd vegetables **29**
- Bone-In Pork Chop**  
Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes **36**

### SEAFOOD

- Lobster & Shrimp Enchiladas**  
Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans **39**
- Fried Seafood Platter**  
Shrimp, coconut shrimp, beer battered Atlantic cod and calamari served with hand cut fries **34**
- Beer Battered Fish and Chips**  
Fried Atlantic cod served with cole slaw and hand cut fries **29**
- Fishermen’s Stew**  
Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel with grilled bread **35**
- Scallops**  
Sauteed scallops, garlic mashed potatoes, grilled asparagus, caper beurre blanc **37**
- Paella**  
Saffron rice, andouille sausage, chicken, clams, mussels, calamari and shrimp **37**
- Killer Paella**  
Saffron rice, snow crab claws, lobster tail, andouille sausage, chicken, clams, mussels, calamari and shrimp **49**

## PASTA

- Seafood Pasta Marinara**  
Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti **35**
- Clams Vongole**  
Manila clams, white wine, cream, butter, garlic and shallots served over spaghetti pasta **29**
- Penne Pasta Alfredo**  
Penne pasta with creamy alfredo sauce and parmesan cheese (w/ chicken 5 | w/ shrimp 6 | w/salmon 12 ) **25**

- Penne Pasta Arrabbiata (v)**  
Penne pasta, spicy arrabbiata sauce, goat cheese, grilled zucchini and Japanese eggplant (w/ chicken 5 | w/ shrimp 6 ) **25**
- Angel Alla Pomodori Freschi (v)**  
Angel hair pasta, heirloom cherry tomatoes, garic, olive oil, fresh basil **23**

ADD A LOBSTER TAIL or CRAB CAKE STUFFED SHRIMP to any entrée 17 or ala carté 22

\*Consuming raw or undercooked meats, poultry, seafood or eggs increase the risk of food-borne illness, especially if you have certain medical conditions

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## GREENS

**Beach House Salad (v)**  
Field greens, heirloom cherry tomato, cucumber, carrots, balsamic vinaigrette **10**

**Caesar Salad (v)**  
Romaine hearts, grated parmesan, anchovies, croutons **15**  
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

**Wedge**  
Iceberg lettuce, baby tomato, crispy bacon, heirloom baby tomatoes, creamy bleu cheese dressing **17**

**Seafood Salad**  
Chopped iceberg lettuce, tomato, cucumber, avocado, warm calamari, shrimp, crab meat & spicy thousand island **29**

**Cobb Salad**  
Romaine lettuce topped with tomatoes, avocado, bleu cheese, crumbled bacon, turkey, hard boiled eggs and balsamic vinaigrette **26**

**Caprese Salad**  
Buffalo mozzarella, heirloom tomatoes, basil, extra virgin olive oil and balsamic vinegar **16**

**Roasted Beet Salad**  
Field greens, heirloom cherry tomato, pine nuts, goat cheese **18**  
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

**Seared Ahi Tuna Salad**  
Field greens, julienne cucumbers & carrots, crispy wonton & soy ginger vinaigrette **20**  
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

## APPETIZERS & SHELLFISH

**Lobster Mac n’ Cheese**  
Clam shell pasta, cheddar & jack cheese, cream and shallots baked and served in a casserole dish **27**

**Lobster Mac n’ Cheese Croquettes**  
Clam shell pasta, cheddar & jack cheese, cream, shallots and panko bread crumbs with ranch dressing **19**

**Fried Calamari**  
Lightly fried calamari with spicy habanero tartar sauce **17**

**Mini Crab Cakes**  
Sautéed crab cakes with spicy habanero tartar sauce **24**

**Baja Fish Tacos**  
Beer battered mahi mahi with pico de gallo, cabbage and lemon aioli **19**

**Angus Sliders**  
(3) angus beef sliders served on brioche buns, lettuce, cheddar cheese and garlic aioli **16**

**Spicy Chicken Tenders**  
Fried chicken tenders dipped in Louisiana hotsauce served with celery and ranch dressing **16**

**\*Ahi Tuna Poke Tacos**  
Ahi tuna marinated in ginger soy served in a won ton shell with a ribbon of avocado mousse **19**

**\*Ahi Tuna Poke**  
Ahi tuna marinated in ginger soy served with won ton chips and topped with avocado **19**

**\*Seared Ahi Tuna Sashimi**  
Seared ahi tuna served with ponzu sauce **19**

**Steamed Mussels**  
PEI black mussels steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **24**

**Steamed Clams**  
Manila clams steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **23**

**Baked Lobster and Shrimp Dynamite**  
Jumbo shrimp, lobster, spicy killer shrimp aioli **30**

## CHILLED & STEAMED SEAFOOD PLATTERS

**\*Oysters**  
6 or 12 oysters on the half shell served chilled over ice with horseradish, cocktail sauce and mignonette sauce **24 | 39**

**Snow Crab Claw Cocktail**  
6 or 12 snow crab claws served chilled over ice with horseradish, cocktail sauce **22 | 40**

**Deluxe Seafood Platter**  
6 snow crab claws, 6 shrimp, 6 oysters, seafood ceviche, ahi tuna poki, lobster tail served over ice with horseradish, cocktail sauce and mignonette sauce **88**

**Shrimp Cocktail**  
6 or 12 shrimp served chilled over ice with horseradish, cocktail sauce **19 | 35**

**Seafood Platter**  
6 or 12 snow crab claws & shrimp served chilled over ice with horseradish, cocktail sauce **40 | 68**

**Shrimp Boil**  
1/2 or full pound of steamed shrimp served with butter and cocktail sauce **24 | 42**

**Crab Boil**  
1/2 or full pound of steamed snow crab claws served with butter and cocktail sauce **28 | 50**

FAMOUS HOUSE MADE  
★  
SOUPS

**LOBSTER BISQUE**  
Served in classic style  
**10 | 14**

**PRISON CHILI**  
Beef chili topped with cheddar cheese and chopped onions  
**10 | 14**

**CLAM CHOWDER**  
Served New England style  
**10 | 14**

## SANDWICHES

Served with a choice of French Fries, Sweet Potato Fries, Tater Tots or Mixed Greens

**Lobster Roll**  
Chilled lobster salad served on a brioche roll with coleslaw **32**  
**\*Seared Ahi Tuna Sandwich**  
Fresh ahi tuna, roasted tomato, avocado, micro greens and our wasabi aioli **28**

**Our Greatest Killer Café Burger** - Angus beef topped with iceberg lettuce, tomato, onion and our special spicy thousand island dressing on a brioche bun **18**  
**BBQ Bacon Cheeseburger** – Angus beef, bbq sauce, cheddar cheese, applewood smoked bacon, fried onions on a brioche bun **19**  
**Chili Burger** – Angus beef, chili, fried onions, cheddar cheese, yellow mustard on a brioche bun **19**  
**The Guacamole Burger** – Angus beef, Guacamole, pico de gallo, shredded lettuce on a brioche bun **19**  
**Turkey Burger** – Ground turkey breast, herbs & spices, shredded lettuce, tomato, onion and our spicy thousand island dressing on a brioche bun **19**

## SIDES

Garlic Mashed Potatoes (v) **7**  
Blue Cheese Mashed Potatoes (v) **8**  
Roasted Asparagus (v) **9**  
Steamed Broccoli (v) **9**  
Roasted Seasonal Vegetables (v) **9**  
Homemade Coleslaw (v) **4**

Angel Hair Pasta (v) **4**  
Steamed Rice (v) **4**  
Killer Spiced Fries (v) **8**  
Hand Cut Fries (v) **7**  
Sweet Potato Fries (v) **8**

## PREMIUM SIDES

**“Loaded” Baked Potato** **9**  
Served with butter, sour cream, cheddar cheese, bacon & chives  
**“Loaded” Mashed Potato** **9**  
Served with butter, sour cream, cheddar cheese, bacon & chives

Killer Corn (v) **8**  
Shoestring Fried Onion **9**

Killer Shrimp is proud to serve quality food and beverage using fresh ingredients and flavors. In the event that you do not enjoy your order, management will evaluate the item in question and if prepared based on our standards, we will be unable to return the dish and are happy to wrap it up to-go. If we find the item falls below our standard of quality and preparation, we will be happy to prepare another item as a replacement or remove it from the bill.

An 18% service charge will be added to all parties of 6 or more

Thank you for your understanding

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# SPECIALTY DRINKS

15

## Pieces of Eight

Served with Cruzan Aged Rum, Housemade Passion Fruit Syrup, Fresh Pineapple & Fresh Lime.

*"A revamp of a classic Tiki Drink from the 1960's that originated in Marina del Rey"*

## Killer Margarita

Served with Cuervo Tradional Blanco Tequila, Housemade Curacao & Fresh Lime.

*"Our signature Margarita, based on our recipe for Housemade Orange Liqueur"*

## Shrimp Killa

Featuring Bacardi "Ocho" Rum combined with Coconut Cream, Pineapple Juice & Freshly Grated Nutmeg.

*"Inspired by a cocktail of a similar name invented at the Soggy Dollar Bar on the Island of Jost Van Dyke"*

## Passion Killer

Served with Cuervo Tradional Blanco Tequila, Passion Fruit, Housemade Curacao, fresh Lime Juice & Jalapeno.

*"A delicious passion fruit margarita with a spicy kick"*

## Berry Mint Breeze

Served with Cuervo Tradional Blanco Tequila, Fresh Muddled Strawberries, Fresh Lime Juice and Sparkling Water with Fresh Mint.

*"A beautiful blend of strawberries & mint for a hot day"*

## Aperol Pineapple Spritz

Aperol, Deep Eddy Pineapple Vodka, fresh lemon juice, simple syrup, soda water  
*Bright and tropical—Aperol's bittersweet orange balanced with juicy pineapple and crisp citrus."*

## Spicy Cilantro Cucumber Margarita

Served with Ghost Tequila, fresh lime juice, simple syrup, muddled cucumber and cilantro, chili salt rim

*Fresh and fiery—cucumber, lime, cilantro, and ghost pepper tequila with a chili salt rim."*

## Hugo Spritz

Served with Mint leaves, St-Germain, Brutt, splash of soda water

*"Light and refreshing—elderflower, fresh mint, and bright bubbles with a clean floral finish."*

## Killer Espresso

Served with Groundwork fresh-brewed espresso, Absolut Vanilla Vodka, Kahlúa, Baileys

*"Rich and smooth—fresh espresso, vanilla vodka, Kahlúa, and Baileys with a velvety finish."*

## A Killer Rose

Served with Buffalo Trace Bourbon, Fresh Squeezed Lemon Juice, Honey & Rosemary

*"A refreshing cocktail born on the ranch and served on a hot summer day"*

## The Westside

Served with Aviation Gin, Cucumber, Mint, Sugar & Fresh Lime.

*"A new classic that is refreshing and makes a gin lover out of anyone who drinks it"*

## KS Mojito

Served with Bacardi Rum, 2 types of Bitters, Mint, Sugar & Fresh Lime.

*"Tri-color mojito based on a recipe from the Queens Park Hotel in the 1920's"*

## Killer Mai Tai

Served with Plantation Pineapple and Appleton Rum, Orgeat, Grand Marnier & Fresh Lime.

*"A seaside staple. Ours includes an aged rum, a pineapple rum and grand marnier... add a touch of lime and almond and it's perfect."*

## The Basiltini

Served with Hendry's Vodka, Fresh Squeezed Lemon Juice, Muddled Basil & Watermelon

*"Watermelon and basil create a refreshing cocktail"*

## Peach Sangria

A blend of White Wine, Peach Puree, Cognac, & Citrus Juices

*"A light cocktail perfect for anytime of day"*

## Passion Old Fashioned

Elijah Craig bourbon, demerara sugar, passion fruit syrup, orange bitters  
*Elijah Craig bourbon with demerara, passion fruit, and a smooth citrus finish."*

## Campari Crimson Tide

Aviation Gin, Campari, pomegranate, fresh lemon juice, simple syrup, soda water

*Bold and refreshing—Campari, tart pomegranate, bright citrus, and a crisp splash of soda."*

## Saladito

Vago Mezcal, fresh lime juice, honey, pinch of chili salt

*Smoky mezcal, lime, and honey with a touch of chili salt—sweet, tangy, and gently spiced."*



## BEERS & BEVERAGES

### DRAFT

|                         |    |                           |   |
|-------------------------|----|---------------------------|---|
| Abita "Purple Haze"     |    | Kona Big Wave Golden Ale  | 9 |
| Raspberry Lager         | 9  | Kona Longboard Lager      | 9 |
| Chimay Cinq Cents White | 12 | Lagunitas IPA             | 9 |
| Elysian Space Dust IPA  | 9  | Lost Coast Downtown Brown | 9 |
| Estrella Galicia Lager  | 9  | Lost Coast Great White    | 9 |
| Fat Tire Ale            | 9  | Modelo Especial           | 9 |
| Firestone 805           | 9  | North Coast Scrimshaw     | 9 |
| Firestone Cali Squeeze  |    | Pacifico                  | 9 |
| Blood Orange Hefeweizen | 9  | Sam Adams                 | 9 |
| Goose Island IPA        | 9  | Shock Top Belgian White   | 9 |
| Paulaner Hefeweizen     | 9  | SM Brew Works Pilsner     | 9 |
| Guinness Stout          | 9  | Stella Artois             | 9 |
| Killer Shrimp IPA       | 9  |                           |   |

### BOTTLED

|                       |   |                 |   |
|-----------------------|---|-----------------|---|
| Abita "Light" Lager   | 9 | Grolsch         | 9 |
| Amstel Light          | 9 | Heineken        | 9 |
| Ballast Point Sculpin | 9 | Heineken Silver | 9 |
| Blue Moon             | 9 | Heineken NA     | 9 |
| Budweiser             | 6 | New Castle      | 9 |
| Corona                | 9 | Pacifico        | 9 |
| Corona Light          | 9 |                 |   |

### CIDER AND SELTZERS

|                                                        |   |
|--------------------------------------------------------|---|
| Golden State Mighty Dry Cider                          | 8 |
| High Noon Hard Seltzer                                 | 8 |
| <i>Watermelon, Black Cherry, Grapefruit, Pineapple</i> |   |

### BEVERAGES

|                                                             |   |                               |       |
|-------------------------------------------------------------|---|-------------------------------|-------|
| Housemade Lemonade                                          | 6 | Lemonade                      | 5     |
| Strawberry, Mixed Berry, Mint<br>or Jalepeno ( no refills ) |   | Cranberry Juice               | 5     |
| "Mexican" Coke                                              | 5 | Apple Juice                   | 5     |
| "Mexican" Orange Fanta                                      | 5 | Fresh Juices ( no refills )   | 6     |
| "Mexican" Strawberry Fanta                                  | 5 | Monster (regular or low-carb) | 6     |
| "Mexican" Pineapple Fanta                                   | 5 | Mountain Valley Spring Water  | 5     |
| Coke                                                        | 5 | Still or Sparkling (500ml)    |       |
| Diet Coke                                                   | 5 | Coffee   Iced Tea             | 5     |
| Sprite                                                      | 5 | Capachino                     | 8     |
|                                                             |   | Latte                         | 8     |
|                                                             |   | Espresso   Double Espresso    | 5   8 |

# WHITE WINE

|                                                                               | glass   bottle |
|-------------------------------------------------------------------------------|----------------|
| Brut, Sophia, Blanc de Blanc, Monterey, California                            | 14   50        |
| Champagne, Brut, Veuve Cliquot, Reims, France                                 | 115            |
| Brut Rose, Sophia, Monterey, California                                       | 14   50        |
| Chardonnay, Chalk Hill, Russian River Valley, California                      | 13   39        |
| Chardonnay, Francis Coppola “Diamond Collection”, Monterey County, California | 14   50        |
| Chardonnay, Butter, California                                                | 14   50        |
| Chardonnay, Sonoma-Cutrer, Russian River Ranches, Sonoma Coast, California    | 17   50        |
| Chardonnay, The Prisoner, Central Coast, California                           | 78             |
| Chardonnay, Jordan, Russian River Valley, California                          | 62             |
| Chardonnay, Orin Swift, “Manaequin”, St. Helena, California                   | 75             |
| Burgundy, Les Charmes Macon-Lugny, France                                     | 14   50        |
| White Blend Chateau L'Hospitalet “Grand Vin” La Clape, France                 | 14   50        |
| Sauvignon Blanc, Brancott, Marlborough New Zealand                            | 14   50        |
| Sauvignon Blanc, Duckhorn, Napa Valley, California                            | 17   45        |
| Pinot Grigio, Terlato, Italy                                                  | 15   45        |
| Moscato d'Asti, Cupcake, Asti D.O.C.G., Italy                                 | 13   39        |
| Rose, Listel, Languedoc, France                                               | 13   39        |

# RED WINE

|                                                                           | glass   bottle |
|---------------------------------------------------------------------------|----------------|
| Pinot Noir, Imagery, California                                           | 14   50        |
| Pinot Noir, Joseph Phelps “Freestone Vineyards” Sonoma Coast, California  | 95             |
| Burgundy, Joseph Drouhin, “Bourgogne”, France                             | 75             |
| Merlot, Red Velvet, Washington State                                      | 13   39        |
| Merlot, Duckhorn, Napa Valley                                             | 70             |
| Cabernet Sauvignon, Noble Vines 337, Lodi, California                     | 13   39        |
| Cabernet Sauvignon, Simi, Alexander Valley, California                    | 14   50        |
| Cabernet Sauvignon, The Prisoner, Central Coast, California               | 88             |
| Cabernet Sauvignon, Silver Oak Alexander Valley, California               | 120            |
| Cabernet Sauvignon, Joseph Phelps “Estate Grown”, Napa Valley, California | 120            |
| Bordeaux, Chateau Magnol, Haut-Medoc, France                              | 15   56        |
| Red Blend, Unshackled Red, Central Coast, California                      | 15   48        |
| Zinfandel, The Federalist, Lodi, California                               | 14   50        |
| Malbec, Graffigna Reserve, San Juan Argentina                             | 14   50        |
| Cotes Du Rhone, Delas “Saint-Esprit”, Rhone Valley, France                | 13   39        |
| Chianti, Cecchi, Tuscany, Italy                                           | 13   39        |
| Rosso di Montalcino, Antinori, “Pian delle Vigne” Tuscany Italy           | 62             |



## VODKA

|                     |    |
|---------------------|----|
| Absolut             | 14 |
| Absolut Citroen     | 14 |
| Absolut Elyx        | 16 |
| Absolut Mandarin    | 14 |
| Absolut Raspberri   | 14 |
| Absolut Vanilla     | 14 |
| Barr Hill           | 17 |
| Belvedere           | 16 |
| Chopin              | 16 |
| Deep Eddy Pineapple | 14 |
| Grey Goose          | 17 |
| Hendry's            | 13 |
| Karlsons            | 14 |
| Ketel One           | 14 |
| Nikka               | 16 |
| Square One Organic  | 15 |
| Stolichnaya         | 14 |
| Tito's              | 14 |

## RUM

|                         |    |
|-------------------------|----|
| Appleton Signature      | 14 |
| Appleton Joy            | 51 |
| Bacardi Light           | 13 |
| Bacardi "Ocho"          | 14 |
| Blackwell               | 14 |
| Captain Morgan          | 14 |
| Cruzan Dark Aged        | 14 |
| English Harbour         | 14 |
| Goslings Black Seal     | 14 |
| Leblon Cachaca          | 14 |
| Plantation 5 Yr Reserve | 14 |
| Plantation Pineapple    | 14 |
| Sailor Jerry            | 14 |
| Wray & Nephew Overproof | 14 |

## GIN

|                         |    |
|-------------------------|----|
| 135 East Hyoga Dry      | 14 |
| Aviation American Gin   | 13 |
| Aviation                |    |
| <i>Old Tom American</i> | 15 |
| Beefeater               | 14 |
| Benhams                 | 15 |
| Bombay Sapphire         | 15 |
| Hendricks               | 16 |
| Tanqueray 10            | 15 |
| Tanqueray Gin           | 14 |

## COGNAC

|                      |    |
|----------------------|----|
| Courvosier VS        | 16 |
| Hennessey XO         | 56 |
| Hennessey VS         | 17 |
| Martell VS           | 15 |
| Pierre Ferrand Amber | 16 |
| Remy Martin VSOP     | 20 |

## TEQUILA

|                              |    |
|------------------------------|----|
| Avion Reposado               | 18 |
| Avion Silver                 | 19 |
| Avion Reserva 45             |    |
| Extra Anejo                  | 36 |
| Avion Anejo Cristalino       | 38 |
| Casa Amigo Blanco            | 16 |
| Casa Amigo Reposado          | 17 |
| Casa Amigo Anejo             | 18 |
| Casadores Reposado           | 17 |
| Clase Azul Anejo             | 86 |
| Clase Azul Reposado          | 29 |
| Clase Azul Plata             | 24 |
| Codigo Blanco                | 16 |
| Codigo Reposado              | 19 |
| Codigo Anejo                 | 37 |
| Cuervo Traditional Blanco    | 13 |
| Cuervo Reserva               |    |
| <i>de la Familia</i>         | 37 |
| Don Fulano Blanco            | 16 |
| Don Fulano Imperial          |    |
| <i>Extra Anejo</i>           | 47 |
| Don Fulano Reposado          | 21 |
| Don Julio 1942               | 40 |
| Don Julio Anejo              | 22 |
| Don Julio Reposado           | 20 |
| Don Julio Silver             | 18 |
| El Tesoro Anejo              | 18 |
| El Tesoro Blanco             | 16 |
| El Tesoro Reposado           | 17 |
| Espolon                      | 13 |
| Fortaleza Blanco             | 16 |
| Fortaleza Anejo              | 25 |
| Fortaleza Reposado           | 21 |
| Ghost                        | 14 |
| Patron Silver                | 17 |
| Siete Leguas Blanco          | 18 |
| Siete Leguas Reposado        | 19 |
| Siete Leguas Anejo           | 23 |
| Tears of Llorona Extra Anejo | 56 |

## MEZCAL

|                           |    |
|---------------------------|----|
| Casa Amigo Mezcal Joven   | 20 |
| Clase Azul Mezcal Durango | 56 |
| Del Maguey Mezcal         | 15 |
| Vago Mezcal Joven         | 16 |

## SCOTCH BLENDED

|                      |    |
|----------------------|----|
| Chivas 12            | 13 |
| Dewars               | 14 |
| Johnnie Walker Black | 16 |
| Johnnie Walker Blue  | 64 |
| Johnnie Walker Red   | 14 |

## SCOTCH SINGLE MALT

|                         |    |
|-------------------------|----|
| Dalmore 12              | 18 |
| Glenfidich 12           | 17 |
| Glenfidich 21           | 48 |
| Glenlivet 12            | 17 |
| Glenlivet 15            | 20 |
| Glenlivet 18            | 30 |
| Glenmorangie 10         | 17 |
| Laphroaig Cask Strength | 24 |
| Macallan 12             | 28 |
| Macallan 18             | 69 |
| Oban 14                 | 26 |
| Talisker 10             | 20 |

## WHISKEY | BOURBON | RYE | IRISH

|                           |    |
|---------------------------|----|
| Angels Envy               | 18 |
| Bakers 7yr 107 prf        | 18 |
| Basil Hayden's            | 18 |
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| Bushmill's                | 14 |
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| <i>Double Rye</i>         | 16 |
| High West Whiskey         |    |
| <i>Rendezvous Rye</i>     | 20 |
| Jack Daniels              | 14 |
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| Knob Creek                | 14 |
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| Michter's Single          |    |
| <i>Barrel Rye</i>         | 17 |
| Nikki Coffey Still Grain  |    |
| <i>Japanese 90 prf</i>    | 17 |
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| Redwood Empire            |    |
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| Rod & Hammers             |    |
| <i>Cask Bourbon</i>       | 16 |
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