



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

BEVERAGE MENU



BEVERAGE LIST

COCKTAILS	3 - 4
GINS	5 - 7
VODKA, TEQUILA, UMESHU	8
RUMS	9
WHISKIES	10 - 12
BEERS	13
WINES	14 - 20
NON-ALCOHOLIC BEVERAGES	21
AFTER TASTES (POST-DINNER BEVERAGE)	22

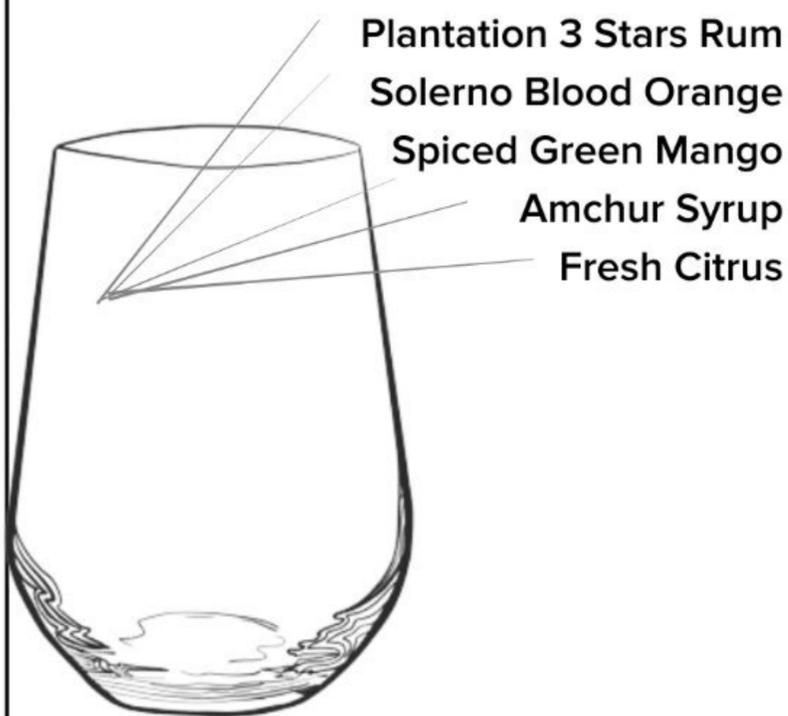


CORIANDER LEAF
— SINGAPORE POLO CLUB —

COCKTAILS

Fresh

CORIANDER LEAF COOLER - 23 [19.6]



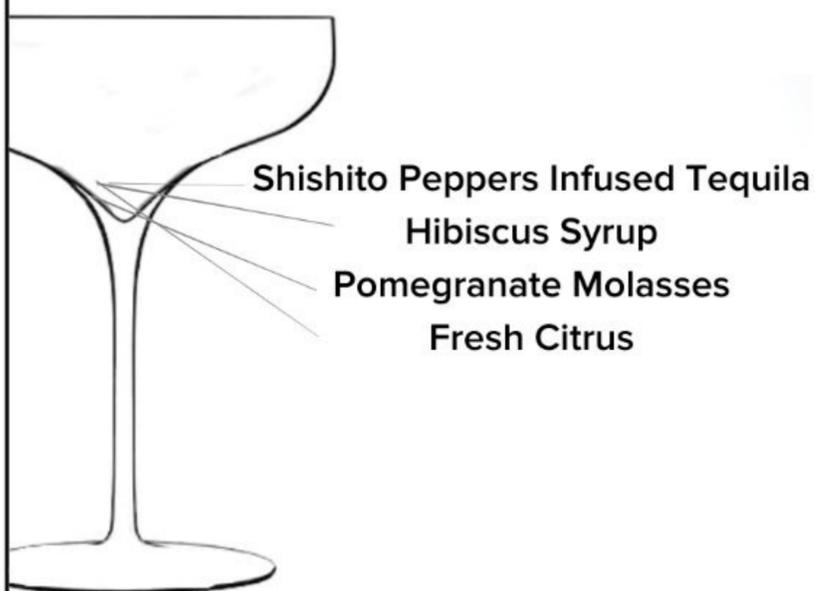
GUNPOWDER SNOWBALL - 23 [19.6]

Widges Gin
Kilchoman Bramble Liqueur
Raspberry Cinnamon Clove
Fresh Citrus



Familiar

DARK SHADOWS MARGARITA - 24 [20.4]



THE DARJEELING LIMITED - 25 [21.3]





CORIANDER LEAF
— SINGAPORE POLO CLUB —

COCKTAILS

Umami

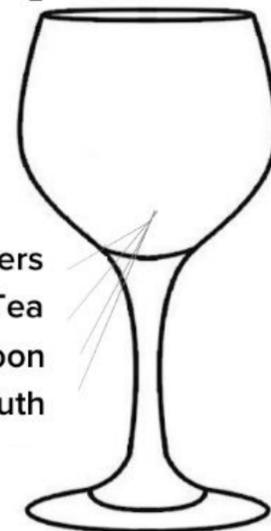
RIGHT SAID FRED - 23 [19.6]

Black Tears Rum
Calamansi Juice
Thai Basil Syrup
Foam



TOKYO MEETS TURKEY - 24 [20.4]

Peychaud's bitters
Light Green Tea
Wild Turkey Bourbon
Shitake Infused Rosso Vermouth



Sweet

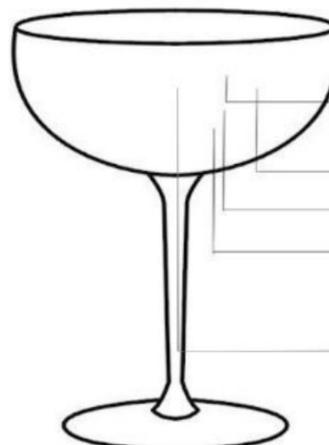
MIRACLES AT POLO CLUB 23 [19.6]

Widges Gin
Thai Basil Syrup
Fresh Citrus
Zardetto Prosecco



THE KING IS BACK - 23 [19.6]

Tried & True Vodka
Aperol
Foam
Keffir Syrup
Fresh Citrus





CORIANDE R LEAF
— SINGAPORE POLO CLUB —

GIN

ASIAN (\$12.75 - \$18.71 \$187 - \$238)

GLS | BTL

Tanglin Black Powder	SINGAPORE	18
Brass Lion Butterfly Pea Tea	SINGAPORE	18
Soulsister Melaka	SINGAPORE	17 220
Jason Kong	CAMBODIA	17
Saneha Thai	THAILAND	18
Iron Balls	THAILAND	17
Jaisalmer	INDIA	17 260
Jin Jiu Darjeeling	INDIA	17 260
Colombo 7 Navy	SRI LANKA	17
Ki No Bi	JAPAN	18 280
Sakurao	JAPAN	17 260
Benizakura Distillery 9148	JAPAN	22
Nikka Coffey	JAPAN	17
Wa Bi	JAPAN	18
Four Pillars Bloody Shiraz	AUSTRALIA	17
Adelaide Hills Distillery, 78 Degrees Sunset	AUSTRALIA	17
Seven Zero Eight 23 (Low ABV)	AUSTRALIA	15



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

GIN

REST OF WORLD (\$13.6 - \$15.3 / \$204 - \$265)

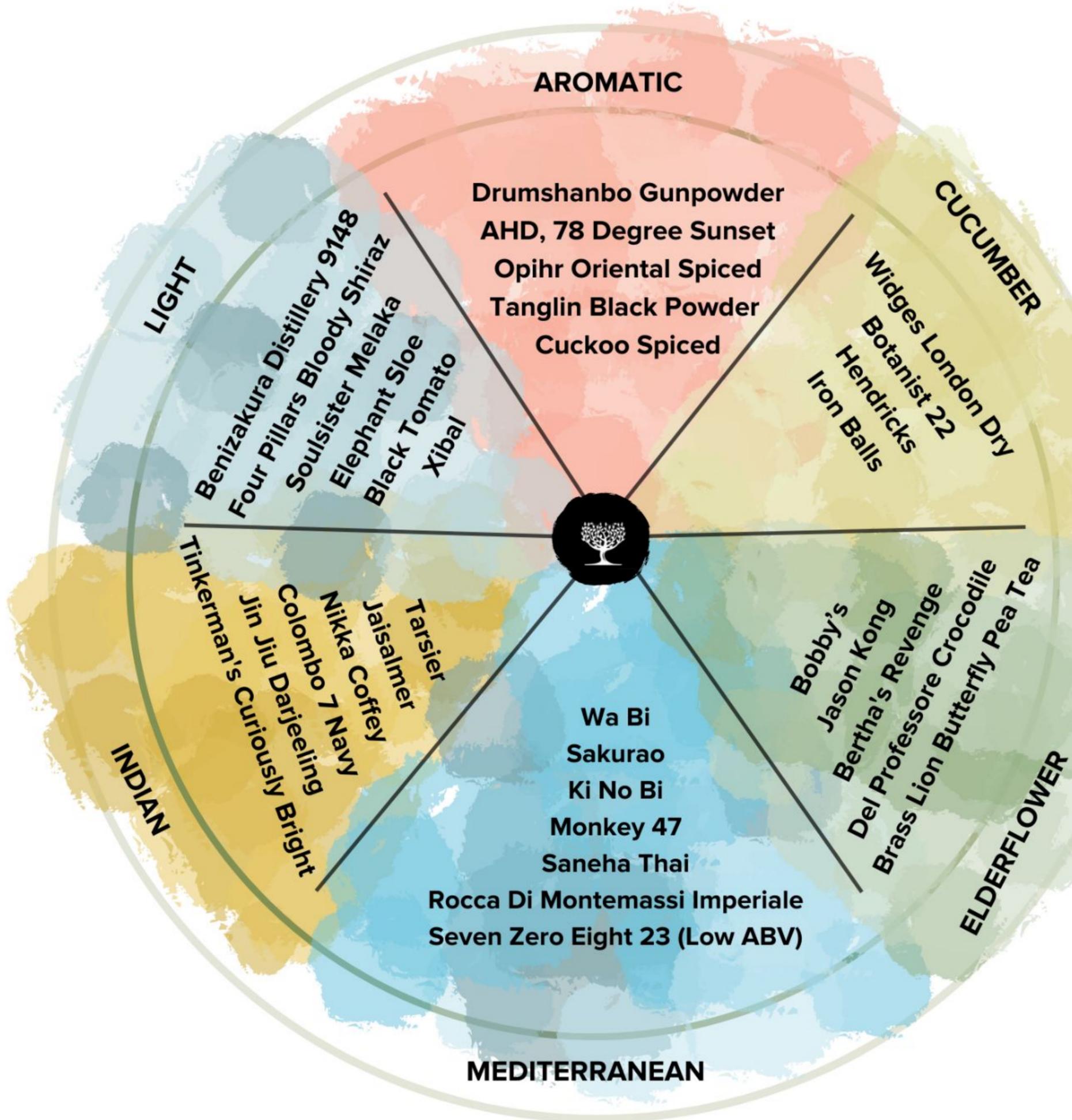
Opihr Oriental Spiced	ENGLAND	18
Tarsier	ENGLAND	17
Widges London Dry	ENGLAND	16 240
The Botanist	SCOTLAND	17 260
Hendrick's	SCOTLAND	18 280
Cuckoo Spiced	SCOTLAND	18
Drumshanbo Gunpowder	IRELAND	18 280
Bertha's Revenge	IRELAND	18
Elephant Sloe	GERMANY	18
Monkey 47	GERMANY	18 240
Del Professore Crocodile	ITALY	17
Rocca Di Montemassi Imperiale	ITALY	17
Black Tomato	NETHERLANDS	17
Bobby's	NETHERLANDS	17
Tinkerman's Curiously Bright Gin	USA	18
Xibal	GUATEMALA	18

Add Fever Tree Tonic - \$2.50 (2.1)



CORIANDER LEAF
— SINGAPORE POLO CLUB —

GIN & TONIC PAIRING





CORIAN DER LEAF
— SINGAPORE POLO CLUB —

VODKA (\$13.6 - \$15.3 | \$204 - \$238)

		GLS BTL
Iron Balls	THAILAND	17 260
Belvedere	POLAND	18 280
Stolichnaya Elit	POLAND	17 260
Tried & True	FRANCE	16 240
Grey Goose	FRANCE	17 260
Ciroc	FRANCE	17 260

TEQUILA/MEZCAL (\$14.45 - \$29.75 | \$221 - \$272)

		GLS BTL
Los Acros	MEXICO	17 260
Casamigo “Clooney” Reposado	MEXICO	18 320
Don Julio Blanco	MEXICO	17 260
Milagro Silver	MEXICO	17 260
Patron Anejo	MEXICO	19
Don Julio 1942	MEXICO	35
Del Maguey Mezcal	MEXICO	18
Clase Azul Reposado	MEXICO	35

UMESHU (\$11.9)

		GLS
Bijou	JAPAN	14
White Plum	JAPAN	14



CORIANDER LEAF

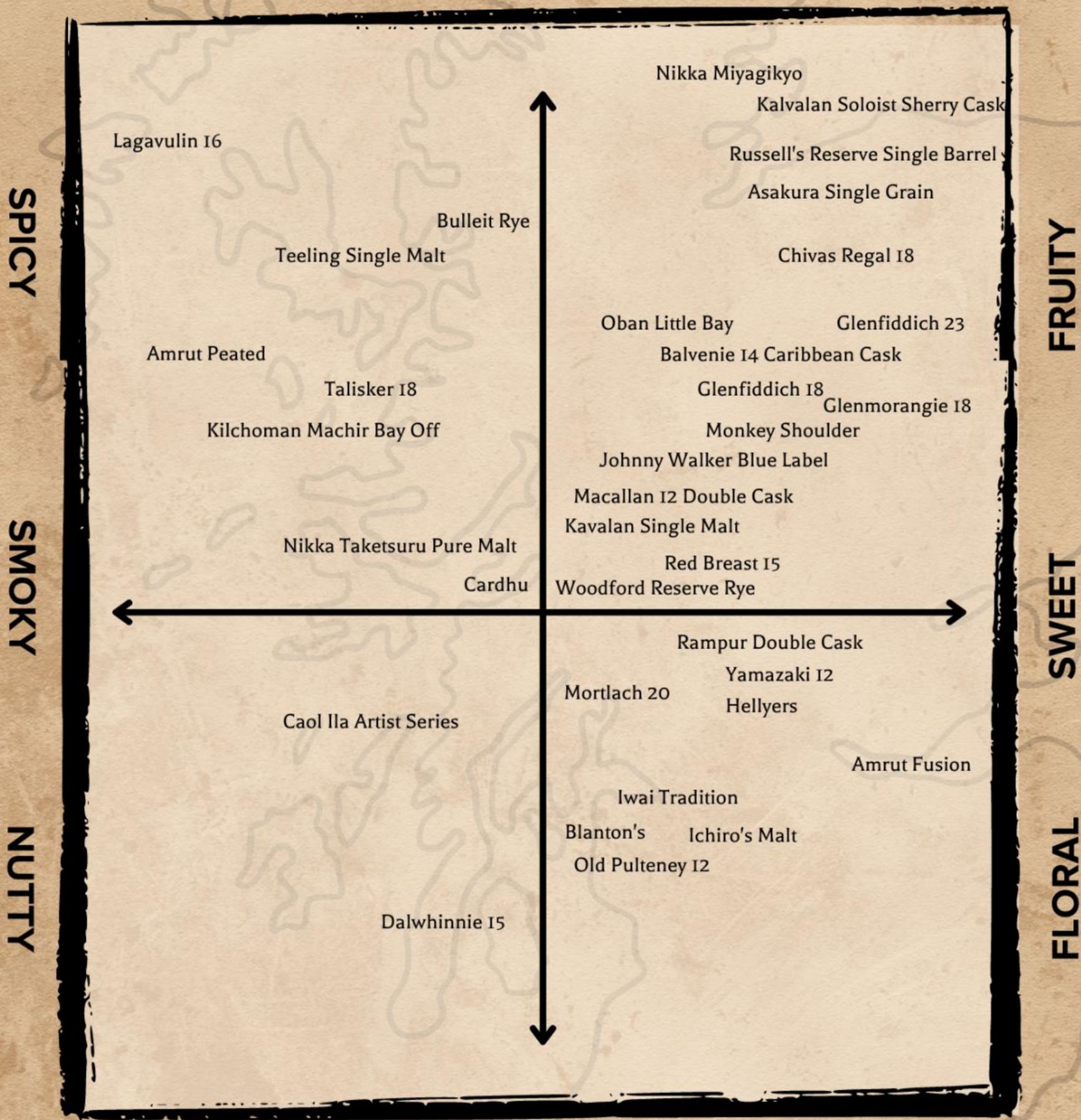
SINGAPORE POLO CLUB

RUM (\$12.75 - \$21.25 | \$187 - \$238)

		GLS	BTL
Chalong Bay <i>Thai handcrafted rum, with Thai sugarcanes. Pepper, Nutmeg and Vanilla</i>	THAILAND	17	260
Don Papa 10 <i>Created on the foothills of the active volcano Mt. Kanlaon, A premium aged, single-island rum from with notes of dried fruits, cacao and oak hints</i>	PHILIPPINES	18	280
Samai Kampot Pepper <i>Cambodia's first & only premium rum distillery. Crisp sweet aroma with overtones of guava and eucalyptus</i>	CAMBODIA	17	
Diplomatico Reserva <i>A fabulous Venezuelan dark golden rum, aged for up to 12 years. Rich, sweet and fruity, one of the most awarded rums</i>	VENEZUELA	17	260
Doorlys 12 <i>Barbados-based Foursquare Distillery. Oak, vanilla, fruit, and spice are in ideal harmony -- all present but none dominating</i>	BARBADOS	17	260
Hampden 8 <i>Oldest Sugar Estate in Jamaica. No added sugar, they use wild fermentation to pack flavours such as Ginger, Pineapple and Banana</i>	JAMAICA	18	280
Black Tears <i>Blend of Cuban rum and seductive Cuban spices. A punch of coffee on the finish along with the lingering peppery trace of spice</i>	CUBA	17	260
Neisson Agricole Blanc <i>A small distillery at the entrance of a fishing village on Martinique island. Unaged rum with flavors of sugarcane, citrus fruit and light floral notes</i>	MARTINIQUE	17	260
Ron Zacapa XO <i>This Guatemalan classic with numerous gold and platinum awards has a palate consisting off brown sugar, toffee, spicy oak, cedar and pipe tobacco</i>	GUATEMALA	25	
Plantation 5 Stars Barbados <i>Rum from the Plantation Range, aged in bourbon barrels, notes of cinnamon, dried coconut, vanilla with long lasting finish</i>	BARBADOS	16	240
Plantation Original Dark <i>Original Dark features a fruity palate, With notes of Raisin, dried Pineapple and Charming spice finish</i>	TRINIDAD	15	220



RICH & FULL BODIED



DELICATE & LIGHT BODIED



WHISK(E)Y

ASIAN (\$13.6 - \$20.4 | \$221 - 272)

GLS | BTL

Asakura Single Grain	JAPAN	24
Nikka Taketsuru Pure Malt	JAPAN	17 280
Nikka Miyagikyo	JAPAN	18 320
Ichiro's Malt	JAPAN	18
Kavalan Single Malt	TAIWAN	18 320
Rampur Double Cask	INDIA	18 320
Amrut Fusion	INDIA	16 260
Amrut Peated	INDIA	17 280
Hellyers Peated	AUSTRALIA	17

AMERICAN (\$13.6 - \$15.3 | \$204 - 272)

Woodford Reserve Rye	USA	18 320
Bulleit Rye	USA	16 240
Blanton's Bourbon	USA	17 280
Russell's Reserve Single Barrel Bourbon	USA	17 280



CORIAN DER LEAF
— SINGAPORE POLO CLUB —

WHISK(E)Y

SCOTLAND (\$14.45 - \$34 | \$221- \$323)

GLS | BTL

Glenmorangie 18	HIGHLANDS	25
Oban Little Bay	HIGHLANDS	18
Old Pulteney 2008 Art Series	HIGHLANDS	20
Dalwhinnie 15	HIGHLANDS	18 280
Talisker 18	SKYE	26
Balvenie 14 Caribbean Cask	SPEYSIDE	22
Cardhu	SPEYSIDE	18 280
Glenfiddich 18	SPEYSIDE	21 380
Glenfiddich 23 Grand Cru	SPEYSIDE	40
Mortlach 20	SPEYSIDE	34
Caol Ila Art Series	ISLAY	22
Kilchoman Machir Bay	ISLAY	17 280
Lagavulin 16	ISLAY	20 340
Chivas Regal 18	SCOTLAND	18 290
Monkey Shoulder	SCOTLAND	17 260
Johnnie Walker Blue Label	SCOTLAND	25

IRELAND (\$14.45 - \$14.5 | \$238)

Red Breast 15	IRELAND	17
Teeling Single Malt	IRELAND	17 280



CORIANDER LEAF
— SINGAPORE POLO CLUB —

BEERS

TAP

		PINT HALF
Asahi (15.3 10.2)	JAPAN	18 12
Kronenbourg Blanc 1664 (15.3 10.2)	FRANCE	18 12
Paulaner (15.3 10.2)	GERMANY	18 12

CRAFT

		BTL
Crossroads Craft Lager (12.75)	SINGAPORE	15
Off Days Easy IPA (12.75)	SINGAPORE	15
Bira 91 Summer Blonde (12.75)	INDIA	15
Coopers Pale Ale (12.75)	AUSTRALIA	15
Stone & Wood Pacific Ale (12.75)	AUSTRALIA	15

BOTTLED

		BTL
Tiger (11.9)	SINGAPORE	14
Heineken (11.9)	NETHERLANDS	14
Lefte Blonde (12.75)	BELGIUM	15
Estrella Galacia Reserva 1906 (12.75)	SPAIN	15
Peroni (12.75)	ITALY	15
Corona (11.9)	MEXICO	14



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

WINES BY THE GLASS

SPARKLING / ROSÉ

GLS | BTL
150ml

Zardetto Extra Dry Prosecco

GLERA (\$15.3 / \$74.8)

Floral perfume and light lemon nose

VENETO,
ITALY

18 | 88

Château Saint Béatrice Cuvée des Princes

CINSAULT, GRENACHE, CARIGNAN (\$15.3 / \$74.8)

Scent of candied fruit, dry figs and white flowers

PROVENCE,
FRANCE

18 | 88

WHITE WINE

Misty Cove

SAUVIGNON BLANC (\$16.15 / \$79.05)

Rich, ripe and tangy with fruity intensity

MARLBOROUGH,
NEW ZEALAND

19 | 93

Tulloch Chardonnay

CHARDONNAY (\$15.3 / \$74.8)

Spicy oak and stone fruit nose, subtle oak flavours

HUNTER VALLEY,
AUSTRALIA

18 | 88

Tenuta Maccan

PINOT GRIGIO (\$15.3 / \$74.8)

Hints of light dried fruits, refreshing with medium acidity

FRIULI,
ITALY

18 | 88

L' Autantique

SAUVIGNON BLANC (\$15.3 / \$74.8)

Powerful aromas of exotic fruit, lychee and mango, and lemon and grapefruit citrus

LANGUEDOC,
FRANCE

18 | 88

Domaine Chanson Macon Villages

CHARDONNAY (\$16.2 / \$79)

Floral fragrances mixed with aromas of exotic fruit and pale fleshed fruit

BURGUNDY,
FRANCE

19 | 93

Louis Guntrum

RIESLING (\$15.3 / \$74.8)

Green apples and citrus notes, enticing pineapple and melon flavours

RHEINHESSEN,
GERMANY

18 | 88



WINES BY THE GLASS

RED WINE

GLS | BTL
150ml

Babich PINOT NOIR (\$16.15 / \$79.05) Dark plum and raspberry aromas with rose and hints of thyme, mushroom and anise	MARLBOROUGH, NEW ZEALAND	19 93
Lienert Vineyards 'Jack West' SHIRAZ (\$16.15 / \$79.05) Huge burst of spiced fruits with complex flavours of black cherry and sarsaparilla spice	WEST BAROSSA, AUSTRALIA	19 93
Tenimenti Mancini Chianti (Organic) SANGIOVESE (\$15.3 / \$74.8) Intense floral scents with an aroma of fresh red fruits	TUSCANY, ITALY	18 88
Borgo del Mandorlo PRIMITIVO (\$16.15 / \$79.05) Elegant and full bodied, with a bouquet of varietal fruits	PUGLIA, ITALY	19 93
Château Fayau Bordeaux Superieur CABERNET SAUVIGNON (\$15.3 / \$74.8) Fresh, vibrant and busting with plum and raspberry flavours	BORDEAUX, FRANCE	18 88
Bodega Vistalba Tomero MALBEC (\$15.3 / \$74.8) Turkish fig, white chocolate notes, full and spicy finish	MENDOZA, ARGENTINA	18 88

DESSERT WINE

Cantine Volpi Moscato MOSCATO (\$16.15 / \$79.05) Honey, citrus and orange blossom notes; melon, pear and floral flavours	PIEDMONT, ITALY	18 88
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C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

SPARKLING WINES

BEST PAIRED WITH: Falafel | Crispy Okra | Crispy white bait | Crab cakes

Berlucchi NV '61 Saten CHARDONNAY (\$100.3) Elegant, rich and multi-layered with fragrances of peach, apricot and tropical fruit	LOMBARDY, ITALY	118
Domaine Lallier Rose Grand Cru PINOT NOIR, CHARDONNAY (\$120.7) Wild strawberries and raspberries, spiced up with citrus notes	CHAMPAGNE, FRANCE	142
Billecart Salmon Brut Réserve PINOT NOIR, CHARDONNAY, PINOT MEUNIER (\$120.7) Floral freshness with aromas of fresh fruit and ripe pears	CHAMPAGNE, FRANCE	168
Domaine Lallier Ouvrage Grand Cru PINOT NOIR, CHARDONNAY (\$142.8) Nectar of elegance and complexity, buttered and brioche aromas, with apricot and a velvety and balanced finish	CHAMPAGNE, FRANCE	168

ROSÉ WINES

BEST PAIRED WITH: Sauteed wing bean | Pomelo, green mango | Chicken momo dumpling

Paxton (Organic) SHIRAZ, GRENACHE (\$72.3) Aromas of violets, red cherries and raspberries, bright fruit palate	MCLAREN VALE, AUSTRALIA	85
Chateau Roubine La Vie En Rose SYRAH, GRENACHE, CINSAULT (\$80.8) Aromas of strawberries and melon, notes of berries, peach, melon, and subtle hints of orange and grapefruit	CÔTES DE PROVENCE, FRANCE	95
Maison Saint AIX CINSAULT, GRENACHE, SYRAH (\$80.8) Fresh and fragrant, crushed apple, melon, lemongrass and red currant notes	AIX-EN-PROVENCE, FRANCE	95



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

WHITE WINES

BRIGHT, REFRESHING & FRUITY

BEST PAIRED WITH: Muhammara, Labne | Watermelon salad | Tandoori chicken | Stir fried eggplant | Tiger prawns

Passel Estate SAUVIGNON BLANC (\$83.3) White blossoms and lychee underpinned by aromas of sea-spray and chopped dried thyme	MARGARET RIVER, AUSTRALIA	98
Tim Adams Mr. Mick RIESLING (\$72.3) Floral with citrus aromatics of grapefruit, lime and lemon	CLARE VALLEY, AUSTRALIA	85
La Tunella PINOT GRIGIO (\$83.3) Fruity and fragrant nose, aromas of warm bread crust, acacia blossom and ripe tropical fruit, full-bodied with moderate acidity	FRIULI VENEZIA GIULIA, ITALY	98
Domain Thomas & Fils Sancerre La Pierrier SAUVIGNON BLANC (\$108.8) A mineral driven style, with classic flinty nose, broad appeal with a clean refined character. Herbaceous and gooseberry notes.	LOIRE VALLEY, FRANCE	128
Domaine Neumeyer “Finkenberg” RIESLING (\$97.8) White flowers, grapefruit, fresh yellow peach, pear. Taste of fresh apricot, white peach, hint of pineapple	ALSACE, FRANCE	115
Reyneke (Organic) CHENIN BLANC (\$97.8) Notes of quince, pear, yellow apple, star fruit and sweet pineapple with flavours of lemon zest and apple on the palate	STELLENBOSCH, SOUTH AFRICA	115



WHITE WINES

RICH & COMPLEX

BEST PAIRED WITH: Steamed seabass | Barbequed ray fin | Miso cod | Shan “tofu”

Tim Smith VIOGNIER (\$83.3) Apricot and white flower notes, ginger spice and refreshing acidity	BAROSSA, AUSTRALIA	98
Scarbolo PINOT GRIGIO (\$80.8) Intense golden yellow colour, aromas of golden delicious apples and honey with an elegant mineral undertone	FRIULI, ITALY	95
Julien Pilon Les Bruit Des Vagues MARSANNE (\$91.8) Melon, fennel and white peach flavours with a lovely floral finish	RHONE VALLEY, FRANCE	108
Jean Marc Brocard Chablis CHARDONNAY (\$97.8) Aromas of white flowers, peach, grilled almond, and lemon peel	BURGUNDY, FRANCE	115
Domaine Lafouge Bourgogne Aligote CHARDONNAY (\$91.8) Delicious and dry, pale yellow with a scent of apple and lemon, good balance between fruit and acid.	BURGUNDY, FRANCE	108
Bridlewood CHARDONNAY (\$78.2) Honeysuckle, lemon blossom and baked apple aromas, pineapple and poached pear flavors dominate on the palate	CALIFORNIA, USA	92



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

RED WINES

SOFT & ELEGANT

BEST PAIRED WITH: Frontier chicken | Beef kebab | Crispy duck | Braised beef briskets

Te Hera Estate Kiritea PINOT NOIR (\$83.3) Black-fruit, dark cherry and berry with subtle complex herb, spice and liquorice notes, fruit layered palate	MARTINBOROUGH, NEW ZEALAND	98
Battle of Bosworth PINOT NOIR (\$83.3) Strawberries and plum aromas with a silky and supple palate	MCLAREN VALE, AUSTRALIA	98
Arlequin SHIRAZ (\$83.3) Vanilla, chocolate, liquorice, pepper and dark fruit notes	BAROSSA VALLEY, AUSTRALIA	98
ERA Montepulciano d’Abruzzo (Organic) MONTEPULCIANO (\$72.3) Aromas of blackberries and herbs, delicate acidity	ABRUZZO, ITALY	85
Renato Ratti Ochetti NEBBIOLO (\$91.8) Scents of strawberry and raspberry, velvety, elegant and full	PIEDMONT, ITALY	108
Le Volte dell’Ornellaia MERLOT, SANGIOVESE, CABERNET FRANC (\$108.8) Intense scents of red berries and rose petals, the palate is full-bodied, with dense tannins and a vibrant acidity	TUSCANY, ITALY	128
Domaine de l’Hortus Le Loup dans la Bergerie GRENACHE, SYRAH, MERLOT (\$78.2) Lilac, black fruit and pepper notes with a ripe fruity finish	LANGUEDOC, FRANCE	92
Château Les Croisille “Silice” (Organic) MALBEC (\$91.80) Fruit driven, refreshing acidity, delicious black-berried fruit	CAHORS, FRANCE	108



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

RED WINES

BOLD & DECADENT

BEST PAIRED WITH: Baby lamb chops | Beef rendang | Jackfruit curry

Tim Smith MATARO GRENACHE SHIRAZ (\$76.5) Pepper and vanilla notes; plum, berries, and spicy finish	BAROSSA, AUSTRALIA	90
Tenute Salvaterra Amarone della Valpolicella Classico CORVINA, CORVINONE, RONDINELLA (\$120.7) Rich, elegant and balanced, with cherry and black currant notes that blend well with the wine's depth and complexity	VENETO, ITALY	142
Vignamaggio Gherardino Chianti Classico Riserva SANGIOVESE (\$105.4) Aromas of blackberries, ripe cherries, hints of tobacco and spices, forest fruits on the palate with a liquorice finish	TUSCANY, ITALY	124
Collosorbo Brunello di Montalcino SANGIOVESE (\$125.8) Ripe plums scents, palate of cherry, truffle, liquorice, espresso	TUSCANY, ITALY	148
Chateau Clos Saint Vincent St Emilion Grand Cru MERLOT, CABERNET FRANC, CABERNET SAUVIGNON (\$100.3) Blackberry, blueberry, cassis jam, Ceylon tea and oaky notes; plum, black cherry wild strawberry and sweet spices palate	BORDEAUX, FRANCE	118
Chateau Du Tertre Margaux "Les Hauts Du Tertre" CABERNET SAUVIGNON, MERLOT, CABERNET FRANC (\$117.3) Berry and oak aromas, sweet fruit and discreet tannins, well rounded on the palate	MARGAUX, FRANCE	138
Chateau Les Carmes "Le C des Carmes Haut-Brion" CABERNET SAUVIGNON, MERLOT (\$120.7) Wild strawberry, vanilla pod, blueberry aromas, dark berry fruit and hints of brown spice on the palate	PESSAC-LEOGNAN, FRANCE	142
Territorio Cepas 'Cuenta Ovejas' TEMPRANILLO (\$100.30) Ripe red fruit aromas and vanilla with spicy French oak	RIBERA DEL DUERO, SPAIN	118



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

NON-ALCOHOLIC BEVERAGES

“FREE-SPIRITED” COCKTAILS

\$14 (\$11.9)

FORBIDDEN FRUITS

Melati, Caramelised Green Apple, Lemon Juice, Elderflower Tonic

CITIZEN CANE

Lyres White Cane, Pomegranate Molasses, Mint, Sugar Syrup, Lime, Soda

HOLD MY SPRITZ

Lyres Italian Orange, Rose Water, Soda

NON-ALCOHOLIC SPIRITS | LIQUEURS

\$14 (\$11.9)

MELATI - *Asia's first Non-Alcoholic Liqueurs*

PEARSONS BOTANICALS - London Dry 'Gin' & Pink Peppercorn Tonic

LYRE'S SPIRITS - *Coffee, Rosso, Italian Orange, White Cane*

KOMBUCHA Lemon Lime Mint, Mango & Passionfruit

\$13 (\$11.05)

NATURAL SODAS

\$10 (\$8.5)

Apple & Vanilla | Lemonade & Lengkuas | Grapefruit & Chamomile |
Hibiscus & Lime

MINERAL WATER Aqua Panna | San Pellegrino | Perrier Lemon

\$12 (\$10.2)

SOFT BEVERAGES Coke | Diet Coke | Coke Zero | Sprite | Ginger Ale |
Tonic Water | Soda Water

\$8 (\$6.8)

JUICES Lime | Cranberry | Orange | Pineapple | Apple

\$8 (\$6.8)

TEA (LOOSE LEAVES)

\$7 (\$5.95)

FLORAL & FRUIT Jasmine Bloom | Chamomile | Rosehip & Hibiscus

GREEN Green Sencha

BLACK Darjeeling | Earl Grey | English Breakfast | Lapsang Souchong |
Masala Chai | Milk Oolong

COFFEE (SINGLE ORIGIN)

\$7 (\$5.95)

Espresso | Long Black | Latte | Flat White | Cappuccino



C O R I A N D E R L E A F
— S I N G A P O R E P O L O C L U B —

AFTER-TASTES

Post-Dinner Beverage

Espresso Martini (\$18.7) Made to perfection with vodka, kahlua, single origin coffee and 5 Spice syrup		22
Crusta (\$18.7) After dinner New Orleans cocktail with cognac, Maraschino liqueur, cointreau, citrus and angostura		22
Glenfiddich 23 Grand Cru Whisky (\$ 34) Soft and creamy vanilla, light and delicate. Dried orange, pulped apples and mineral quality	SPEYSIDE, SCOTLAND	40
The Dalmore Cigar Malt Whisky (\$ 20.4) Tropical fruits, banana toffee and vanilla on the palate with orange zest, dark chocolate and crushed spices on the finish, the perfect complement to a fine cigar	HIGHLANDS, SCOTLAND	24
Martell Cordon Bleu Cognac (\$23.8) Martell Cordon Bleu is an international emblem of excellence. Explosion of spicy fruit notes and elegant richness	COGNAC, FRANCE	28
Dow's Fine Tawny Port (\$12.8) Bright citrus, caramel and almond flavors with a dry finish	VILA NOVA DE GAIA, PORTUGAL	15
Bortolo Nardini Grappa (\$12.8) Hot on the nose with rich flavors of black cherry, almond, and leather, finishing on the palate	BASSANO DEL GRAPPA, ITALY	15
Amaro Montenegro (\$11.9) A traditional amaro distilled in Bologna, Italy. It is made from a secret blend of 40 botanicals. Bitter, spicy, herbaceous and floral	BOLOGNA ITALY	14
Limoncello (\$11.9) The second most popular liqueur in Italy (after Campari), traditionally served chilled as an after-dinner digestivo	ITALY	14