

# The Black Derby

## DRINK MENU

### Cocktails

<b>THE BLACK DERBY</b>	14
<i>Bourbon, Molasses, Pink Grapefruit</i>	
<b>DERBY SUNSET</b>	16
<i>Strawberry, Lychee, Vodka, ST. Germain, Lemon</i>	
<b>SPRING MARGARITA</b>	16
<i>Cucumber, Mint Tequila, Lime, Cointreau</i>	
<b>LADY IN PINK</b>	14
<i>Citron Vodka, Lime, Cointreau, Cranberry</i>	
<b>CYNAR MANHATTAN</b>	15
<i>Cynar, Rye Whiskey, Angostura Bitters</i>	
<b>MI ESPOSO</b>	14
<i>Mezcal, Pamplemousse Rose, Lime</i>	
<b>SAZERAC</b>	15
<i>Rye, Peychaud's Bitter, Absinthe</i>	
<b>ESPRESSOTINI</b>	18
<i>Vodka, Kahlua, Espresso</i>	
<b>BEE'S KNEES</b>	14
<i>Gin, Lemon, Honey Syrup</i>	

### Draft Beer 8

**KROMBACHER PILS** *Germany*

**LAGUNITAS IPA** *California*

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### Scotch

<b>OBAN 14</b>	18
<i>Single Malt Scotch Whiskey</i>	
<b>JOHNNY WALKER BLK/BLUE</b>	14/50
<i>Blended Scotch Whiskey</i>	
<b>YAMAZAKI 12YR</b>	24
<i>Single Malt Japanese Whiskey</i>	
<b>LAGAVULIN 16YR</b>	21
<i>Islay Single Malt</i>	
<b>MACALLAN 12</b>	18
<i>Sherry Oak Cast</i>	
<b>LAPHROAIG 10</b>	18
<i>Single Malt Scotch Whiskey</i>	
<b>THE DALMORE 12/15YR</b>	18/24
<i>Single Malt Scotch Whiskey</i>	

### Sparkling

<b>BLANC DE BLANCS</b> <i>Baron D'Argignac, FR</i>	12/48
<b>PROSECCO</b> <i>La Gioiosa Etamorasa, Veneto, IT</i>	14/56
<b>CHAMPAGNE</b> <i>Charles de Cazanove, Brut NV</i>	20/80
<b>CHAMPAGNE</b> <i>Pierre Gerbais, Grains de Celles, FR</i>	100

### Red Wine

<b>PINOT NOIR</b> <i>Ron Rubin Russian River Valley, CA</i>	16/64
<i>Light bodied with berry aromas, rounded with sweet vanilla</i>	
<b>MALBEC</b> <i>Vicien, Catarmaca, Argentina</i>	14/56
<i>Rich full bodied with silky smooth tannins</i>	
<b>PINOT NOIR</b> <i>Chanson, Bourgogne, FR</i>	18/72
<i>Medium bodied with bright layers of cherries and spice</i>	
<b>RIOJA</b> <i>Bodegas Lan, Crianza, SP</i>	14/56
<i>Full bodied, notes of tobacco and tastes of vanilla and dark fruits</i>	
<b>CHIANTI CLASSICO</b> <i>Tomaiolo Riserva, Tuscany, IT</i>	16/64
<i>Dry and harmonious with notes of dark chocolate and black cherries</i>	
<b>SYRAH</b> <i>Domaine des Causses Lirac, Rhone, FR</i>	16/64
<i>Smooth and supple, full bodied with black raspberry fruit flavors</i>	
<b>CABERNET SAUVIGNON</b> <i>Oakwood, CA</i>	14/56
<b>CHATEAU LA COURONNE</b> <i>Saint Emilion Grand Cru, Bordeaux, FR</i>	16/64
<i>Long smooth start, with subtle oak tannin</i>	
<b>CABERNET FRANC</b> <i>Damaine Le Seurre, USA</i>	15/60
<i>Dry, Light, Pair with a fuller flavor fish or steak</i>	
<b>CHATEAUNUF DE PAPE</b> <i>Cellier Des Prices, Rhone Valley, FR</i>	85
<i>Black Cherries with spicy overtones, full bodied</i>	
<b>BAROLO</b> <i>Coppo, IT</i>	84
<b>PINOT NOIR</b> <i>Gerard Depardieu, Chateau de Tigne, FR</i>	75
<b>LA VITE LUCENTE</b> <i>Tuscany, IT</i>	75

### White Wine

<b>PINOT GRIGIO</b> <i>Gorgo 2016, Veneto, IT</i>	14/56
<b>SANCERRE</b> <i>"Les Bois Boutteux", Domaine P.Riffault, FR</i>	16/64
<b>CHARDONNAY</b> <i>Grand vin de Bourgogne, FR</i>	15/60
<b>COTES DU RHONE</b> <i>E. Guigal, FR</i>	15/60
<b>CHENIN BLANC</b> <i>Avondale, Paarl, SA</i>	15/60

### Rosé

<b>L'OPALE DE LA PRESQU'ILLE DE SAINT-TROPEZ</b>	15/60
<i>Vins Breban, Cotes de Provence</i>	
<b>MOILLARD LES VIOLETTES</b> <i>Rhone Blends, FR</i>	15/60
<i>Medium bodied, dry. Wild Berries on the nose with floral hints</i>	
<b>SPARKLING ROSE</b> <i>Cremant de Bourgogne Brut, Burgundy, FR</i>	15/60
<i>Vivacious Style. Aromas of fresh red fruit with fine bubbles</i>	

