

THE BINDERY

SPARKLING

S•	Loredan Gasparini • Brut Prosecco Veneto, Italy	11
S,V•	Drusian • Rose Secco Veneto, Italy	12
	Tribaut Schloesser (187 ml) • Champagne Champagne, France	19
	François Montand (187 ml) • Brut Rose Jura, France	13

ROSE

PO•	Moulin de Gassac • Grenache/Carignan Languedoc-Roussillon, France	10
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WHITE

	Cyprus • Chardonnay Russian River Valley, California	14
CO•	Domaine Laporte • Sauvignon Blanc Loire Valley, France	13

RED

CO,B•	De Conciliis 'Bacioilcielo' • Aglianico/Primitivo Campania, Italy	11
NF•	Franco Sera • Barbera Barbera d'Asti, Italy	12
PO•	La Querce Seconda • Sangiovese Chianti Classico, Italy	15

HOUSE COCKTAILS

"I Don't Know Who I Am, But I'm Sure I Have a Lawyer"	14
Blue Ice potato vodka, apple cider simple, orange bitters	
"We're On A Mission From God"	14
Cihuatan Indigo rum, barbera d'asti, lime, cinnamon	
"100% Death Proof"	14
rye whiskey, peach bitters, absinthe	
"As You Wish"	14
blanco + reposado milk punch, maple, tamarind ancho rim	
"Fortune Favors the Bold"	14
bourbon, peppercorn, sage	

CIDER

Rotating Tap.....ask your server!	mp
Clear Fork • Sour Cider • 6.7%	10
Denver	
Art + Science 'Mutualism' (750ml)	38
Oregon	
Domaine J. Cécillon 'Nerios' • Sparkling Cidre (750ml)	33
Brittany, FR • 7.5% (very dry & earthy)	

NON-ALCOHOLIC

Golden Ale • Athletic Brewing 'Upside Dawn'	5
Connecticut	

BEER- BOTTLES/CANS

Belgian Pale • Brasserie d'Achouffe 'La Chouffe'	10
Belgium • 8%	
Belgian Strong • Van Steenberge 'Draak'	13
Belgium • 10.5%	
Belgian Strong Dark • Delirium 'Nocturnum'	12
Belgium • 8.5%	
Sour Wild • Vander Ghinste Oud Bruin	10
Belgium • 5.5%	
Flemish Red • Duchesse de Bourgogne	13
Belgium • 6%	
Toasted Porter • Einstök 'coffee porter'	6
Iceland • 6%	
Imperial Porter • Elevation 'Señorita' 'Horchata'	7
Colorado • 8.5%	
Sour Lambic • De Troch 'Fraise Lambic' (375ml)	16
Belgium • 3.5%	

BEER- DRAFTS

Pilsner • Crooked Stave 'Von Pilsner'	6
Colorado • 5%	
Dark Sour • Crooked Stave 'Nightmare On Brett'	10
Denver, CO • 9.666%	
Quadrupel • Ommegang 'Three Philosophers'	11
New York • 9.7%	
IPA • (rotating tap....ask your server!)	mp

BUY A ROUND FOR THE KITCHEN

S- sustainable PS- practicing sustainable CO- certified organic PO- practicing organic V- vegan B- biodynamic NF- natural fermentation

*A 3% surcharge will be added to each bill in an effort to fairly compensate our dedicated kitchen team

THE BINDERY LIQUOR

APÉRITIF

Aperol	10
Campari	10
Luna	12

AMARO

Averna	11
Cardamaro	9
Cio Ciaro	9
Cynar	9
Dell' Erborista	13
Di Angostura	9
Ebo Lebo	10
Fernet Branca	10
Ramazotti	10
Sibilla Varnelli	12
Sfumato Rabarbaro	9

RUM

Bear Creek Spiced	10
Brugal	10
Cihuatan Indigo	11
El Dorado 12 Year	12
Goslings	10
Novo Fogo Cachaça 'Chameleon'	10
Yaguara Cachaça Organic	12

GIN

Askur	10
Hayman's of London Slo Gin	10
Hendrick's	13
Old Tom Ransom	12
Plymouth	11
Principe de los Apostoles	11

VODKA

Blue Ice (potato)	10
Family Jones	10
Hangar One	13
Helix	11
Leopold Brothers Silver Tree	11

TEQUILA

Clase Azul Reposado	28
Corazón Reposado	10
Exotico Blanco	10
Fortaleza Blanco	15
Fortaleza Reposado	16
Fuentenseca Blanco	20
Pueblo Viejo Blanco	11
Tres Barricas Anejo	17

BOURBON

291 Aspen Stave	18
Bear Creek	16
Blanton's	16
Buffalo Trace	11
Eagle Rare	12
Noah's Mill (114.3 proof)	16
Weller 12 yr	14

OTHER WHISKEY

Brenne Single Malt 10yr (France)	24
Jameson 'Caskmates Stout' (Ireland)	12
Michter's Sour Mash	14
Powers (Ireland)	11
Redbreast (Ireland)	18
Yellow Spot (Ireland)	26

RYE

Ezra Brooks	10
Mashbuild Rum Finish	13
Rittenhouse	10
Russels Reserve 6 yr	18
Sazerac	10

MEZCAL

Del Maguey 'Vida'	11
Mayalen Guerrero	16
Rancho de la Luna	11

SCOTCH

Coal Ila 12 yr	24
Glenlivet 15 yr	21
John Glaser Hedonism	29
Lagavulin 16 yr	30
Laphroaig 'Cask Strength' 10 yr	26
Macallan 12 yr	19
Monkey Shoulder	11

COGNAC/ARMAGNAC

Pierre Ferrand 1840	11
Maison Gelas 18 yr Folle Blanche	18
Roger Groult Calvados Pays D'Auge	13

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