

HAPPY HOUR MENU

SEATTLE'S BEST HAPPY HOUR

3PM—6PM Monday through Friday

THREE BEEF DIP SANDWICHES
WITH AU JUS 3.

THREE FRESH
BEER BOILED PRAWNS 3.

THREE RAW OYSTER SHOOTERS* 3.

THICK CUT ONION RINGS 6.
Housemade with spicy ketchup.

ARTICHOKE HEARTS 6.
Panko beer batter, grain mustard aioli.

SMOKY BUFFALO WINGS 6.
*Smoky BBQ rub, classic red-hot Buffalo sauce,
celery sticks, blue cheese dressing.*

THE WORKS BURGER* 6.
*Melted cheddar and Swiss cheese, caramelized onions,
housemade Thousand Island dressing, lettuce and tomato.*

BACON WRAPPED
TENDERLOIN SKEWERS* 6.
Mesquite grilled, scallion spears, crispy onions.

*One drink minimum purchase required
for Happy Hour food.*

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

*Per Health Department recommendations, we prepare
our burgers to 160 degrees Fahrenheit.*

EXECUTIVE CHEF: ERIC HELLNER

BEVERAGE MANAGER: LANCE WADE



820 SECOND AVENUE
SEATTLE, WA 98104
206 624-3287
www.themetropolitangrill.com

BAR SPECIALTIES

CALAMARI 12.

Tomato—basil relish, saffron—roasted red pepper aioli.

METROPOLITAN PRAWN MARTINI 18.

Spicy cocktail sauce, brunoise vegetables, lemon.

ARTICHOKE HEARTS 10.

Panko beer batter, grain mustard aioli.

PRIME TERIYAKI TENDERLOIN BITES* 16.

Seared with orange, soy, ginger and brown sugar.

THICK CUT ONION RINGS 11.

Housemade with spicy ketchup.

RAW OYSTERS ON THE HALF SHELL* 14.

Champagne mignonette.

DUNGENESS & ALASKAN KING CRAB CAKES 16.

Pear—jicama slaw, sweet chili beurre blanc.

BACON WRAPPED TENDERLOIN SKEWERS* 14.

Mesquite grilled, scallion spears, crispy onions.

SLOW ROASTED FRENCH DIP* 14.

*Caramelized onions, garlic baguette,
au jus, served with fries.*

FISH AND CHIPS 15.

*Panko beer battered Alaskan true cod. Served with
steak fries and housemade tartar sauce.*

THE WORKS BURGER* 13.

*Grilled Wagyu sirloin, melted cheddar and Swiss cheese,
caramelized onions, housemade Thousand Island
dressing, lettuce and tomato, with crisp fries.*

PRIME NEW YORK STEAK SANDWICH* 17.

*Grilled and sliced. Served open—faced on French
baguette with caramelized onions, sautéed mushrooms
and sharp provolone cheese, with crisp fries.*

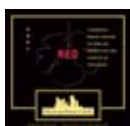
BLUE CHEESE PETITE TENDERS 30.

With peppercorn demi—glace and mashed potatoes.

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our burgers to 160 degrees Fahrenheit.*

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GREAT REDS BY THE GLASS



METROPOLITAN GRILL RED

2007 MIRAGE VINEYARD,
COLUMBIA VALLEY GLASS, 13.

This custom blend of Syrah and Merlot has flavors of black plum and chocolate with a silky smooth finish.

Try it with one of our grilled steaks.



DeLILLE CELLARS

DeLILLE CELLARS D2

2007 COLUMBIA VALLEY GLASS, 22.

This is a rich, ripe and vibrant wine with an expansive bouquet of blackberries, blueberries and red currants.

A great wine from one of our favorite local wineries.



Stags' Leap

STAGS' LEAP WINERY

PETITE SYRAH

2006 NAPA VALLEY GLASS, 22.

Our most popular glass of wine ever, this is a big, rich red. Full of fruit and jam with mild tannins and great balance.

Truly the Met's favorite glass of wine. A standard since we opened the doors.



PEPPER BRIDGE
WINERY

PEPPER BRIDGE MERLOT

2006 WALLA WALLA VALLEY GLASS, 22.

We are thrilled to offer an exclusive opportunity to try this benchmark of Washington Merlot by the glass here at The Met! This layered and rich wine shows intense flavors of ripe currants, black cherries and Italian plums. Hints of Asian spices and floral notes lead into a long silky finish.

This plush and elegant wine is a great complement to any of our Prime steaks.

FEATURED WINES

AMAVI SEMILLON

2009 WALLA WALLA VALLEY GLASS, 12.

This wine has pear, melon and lively citrus flavors balanced by a touch of new oak and bright acidity, and is a great match for Oysters on the half shell, fresh Dungeness Crab or grilled troll caught King Salmon.

AMAVI CABERNET SAUVIGNON

2007 WALLA WALLA VALLEY GLASS, 16.

Leads with aromas of black cherries, blackcurrants and cedar. On the palate, layers of dark fruits, mixed wild berries and dark chocolate are married with vibrant hints of herbs and spices. This wine is a perfect match for the Bone-In Filet.

AMAVI SYRAH

2007 WALLA WALLA VALLEY GLASS, 17.

Ripe scents of violets on the nose flow into flavors of dark fruits, raspberries, blueberries and subtle hints of mineral and vanilla with a long rich finish. Great with a fully marbled steak like a Boneless Ribeye!

WINES BY THE GLASS

WHITES

CHARDONNAY, STONECAP, <i>Columbia Valley 2007</i>	9.
CHARDONNAY, SONOMA—CUTRER, RUSSIAN RIVER RANCHES, <i>Sonoma Coast 2008</i>	16.
CHARDONNAY, KENDALL—JACKSON, <i>California 2008</i>	11.
WHITE ZINFANDEL, BERINGER, <i>California 2008</i>	7.
RIESLING, CHATEAU STE. MICHELLE, <i>Washington 2008</i>	9.
PINOT GRIGIO, HOGUE, <i>Columbia Valley 2008</i>	9.
SAUVIGNON BLANC, SIMI, <i>Sonoma County 2008</i>	9.

REDS

CABERNET SAUVIGNON, HOUSE SELECTION	9.
CABERNET—MERLOT—SYRAH, HEDGES, <i>Columbia Valley 2008</i>	10.
CABERNET SAUVIGNON, OWEN ROE, SHARECROPPER'S, <i>Columbia Valley 2007</i>	13.
CÔTES DU RHÔNE, M. CHAPOUTIER, BELLERUCHE, <i>France 2007</i>	9.
MERLOT, HOUSE SELECTION	9.
MERLOT, 14 HANDS, <i>Washington State 2007</i>	10.
MALBEC, GOUGUENHEIM, <i>Mendoza, Argentina 2008</i>	9.
PINOT NOIR, BYRON, <i>Santa Maria Valley 2008</i>	14.
ZINFANDEL, RAVENSWOOD VINTNERS BLEND, <i>California 2007</i>	9.
TEMPRANILLO/SYRAH, CASA DE ILLANA JOVEN, <i>Ribera del Júcar, Spain 2006</i>	9.
SUPERTUSCAN, TENUTA DI ARCENO, PRIMA VOCE, <i>Tuscany, Italy 2006</i>	10.

CHAMPAGNES & SPARKLING WINES

BRUT PRESTIGE, MUMM NAPA, <i>Napa Valley</i>	187ml	12.
BRUT, ZARDETTO PROSECCO SPUMANTE, <i>Italy</i>	187ml	10.
MOËT ET CHANDON IMPÉRIAL, <i>France</i>	187ml	20.

AMERICAN WHISKEY

An extensive selection of small—batch and single—barrel aged bourbons and Tennessee whiskeys.

BAKER'S (107°) 12.

Distilled at a lower proof resulting in a smooth yet full—flavored whiskey. Vanilla and caramel notes; try it in a snifter.

BASIL HAYDEN'S (80°) 10.

The extra rye in this whiskey gives it more spice tones with a light, smooth approach and lingering finish.

BLANTON'S (93°) 9.

Honey and caramel tones with a hint of citrus and a long finish.

BOOKER'S (121—127°) 14.

Booker's is a an un—cut, unfiltered bourbon. Not for the faint of heart, this whiskey exhibits smoky oak and coffee notes.

BULLEIT (90°) 8.

Multiple levels of complexity make this family recipe a must—try. Vanilla on the nose and oak on the finish.

GENTLEMAN JACK (80°) 8.

Honey, leather, vanilla cream and walnuts are only some of the components of this luscious, smooth and complex whiskey.

GEORGE DICKEL (90°) 6.

The other Tennessee whiskey; honeyed corn, roasted nuts, caramel and toffee.

JACK DANIEL'S SINGLE—BARREL (94°) 11.

Small batch (from a single—barrel) whiskey. Smoky, woody and peppery.

KNOB CREEK (100°) 9.

Honey, rock candy and peach tones offset the high alcohol.

MAKER'S MARK (90°) 8.

Subtle hints of fruit, caramel and a little molasses. Smooth, smooth, smooth with no afterburn.

OLD EZRA RARE (101°) 6.

Leather, nutmeg and baking spices.

OLD GRAND—DAD (80°) 6.

Notes of glove leather, orange, straw and vanilla.

OLD OVERHOLT (80°) 6.

This is rye whiskey, spicier than bourbon or Tennessee.

RUSSELL'S RESERVE (80°) 9.

Light molasses aroma going to leather, pecans and hints of toffee.

WILD TURKEY RARE BREED (108.4°) 9.

Barrel—proof (not diluted at bottling) whiskey with an assertive approach and a long finish.

WOODFORD RESERVE (90.4°) 9.

This is the epitome of small—batch bourbon. It exhibits light notes of charcoal and dark chocolate. Very smooth.

SINGLE MALT SCOTCH

ABERLOUR 10 YEAR, <i>Highlands</i>	9.
AUCHENTOSHAN 10 YEAR, <i>Lowlands</i>	8.
THE BALVENIE DOUBLEWOOD 12 YEAR, <i>Highlands</i>	13.
THE BALVENIE PORT WOOD 21 YEAR, <i>Highlands</i>	40.
BOWMORE, <i>Islay</i>	8.
BUNNAHABHAIN 12 YEAR, <i>Islay</i>	13.
CRAGGANMORE 12 YEAR, <i>Highlands</i>	13.
THE DALMORE 12 YEAR, <i>Highlands</i>	12.
THE DALMORE 28 YEAR STILLMAN'S DRAM, <i>Highlands</i>	39.
DALWHINNIE 15 YEAR, <i>Highlands</i>	15.
GLENFIDDICH, <i>Highlands</i>	12.
GLENFIDDICH 15 YEAR SOLERA, <i>Highlands</i>	14.
GLENGOYNE 10 YEAR, <i>Highlands</i>	14.
GLENKINCHIE 10 YEAR, <i>Lowlands</i>	15.
THE GLENLIVET 12 YEAR, <i>Highlands</i>	11.
THE GLENLIVET 15 YEAR FRENCH OAK FINISH, <i>Highlands</i>	12.
THE GLENLIVET 18 YEAR, <i>Highlands</i>	19.
THE GLENLIVET 21 YEAR ARCHIVE, <i>Highlands</i>	29.
GLENMORANGIE 10 YEAR, <i>Highlands</i>	10.
GLENMORANGIE 12 YEAR THE QUINTA RUBAN, <i>Highlands</i>	12.
GLENMORANGIE 12 YEAR THE LASANTA, <i>Highlands</i>	12.
GLENMORANGIE 18 YEAR RARE, <i>Highlands</i>	25.
THE GLENROTHES 1991, <i>Highlands</i>	22.
HIGHLAND PARK 12 YEAR, <i>Highlands</i>	12.
LAGAVULIN 16 YEAR, <i>Islay</i>	20.
LAPHROAIG 10 YEAR, <i>Islay</i>	12.
LAPHROAIG CASK STRENGTH, <i>Islay</i>	13.
THE MACALLAN 12 YEAR, <i>Highlands</i>	13.
THE MACALLAN CASK STRENGTH, <i>Highlands</i>	16.
THE MACALLAN 18 YEAR, <i>Highlands</i>	35.
THE MACALLAN 15 YEAR FINE OAK, <i>Highlands</i>	17.
THE MACALLAN 25 YEAR, <i>Highlands</i>	49.
OBAN 14 YEAR, <i>Highlands</i>	10.
SPRINGBANK, <i>Campbelton</i>	10.
TALISKER 10 YEAR, <i>Highlands</i>	15.
TALISKER 30 YEAR, <i>Highlands</i>	65.

SPECIALTY SCOTCH

JOHNNIE WALKER KING GEORGE V	½ OZ.	50.
	1 OZ.	90.
	1-½ OZ.	125.
GLENFIDDICH 40 YEAR	½ OZ.	50.
	1 OZ.	90.
	1-½ OZ.	125.
THE MACALLAN 55 YEAR	½ OZ.	295.
	1 OZ.	595.
	1-½ OZ.	875.

VODKA & GIN

The Metropolitan Grill is proud to offer this extensive list of quality spirits for the perfect martini.

VODKA

<i>Pinnacle (France)</i>	9.
<i>Pearl (Canada)</i>	11.
<i>Pearl Pomegranate (Canada)</i>	11.
<i>Russian Standard (Russia)</i>	12.
<i>Skyy (USA)</i>	12.
<i>Three Olives (England)</i>	12.
<i>Three Olives Chocolate (England)</i>	12.
<i>Absolut (Sweden)</i>	13.
<i>Absolut Citron (Sweden)</i>	13.
<i>Absolut Kurant (Sweden)</i>	13.
<i>Absolut Mandrin (Sweden)</i>	13.
<i>Absolut Peppar (Sweden)</i>	13.
<i>Crater Lake (USA)</i>	13.
<i>Stolichnaya (Russia)</i>	13.
<i>Stoli Ohranj (Russia)</i>	13.
<i>Tito's (USA)</i>	13.
<i>Belvedere (Poland)</i>	14.
<i>Belvedere Intense (Poland)</i>	15.
<i>Dry Fly (Spokane, USA)</i>	14.
<i>Ketel One (Holland)</i>	14.
<i>Chopin (Poland)</i>	14.
<i>Cîroc (France)</i>	14.
<i>Grey Goose (France)</i>	14.
<i>Grey Goose La Poire (France)</i>	14.
<i>Level (Sweden)</i>	14.
<i>Hangar 1 (USA)</i>	18.
<i>Hangar 1 Kaffir Lime (USA)</i>	18.
<i>Hangar 1 Mandarin Blossom (USA)</i>	18.
<i>Ultimat (Holland)</i>	19.
<i>Stolichnaya Elit (Russia)</i>	25.

GIN

Beefeater (England) 12.

<i>Quintessential (England)</i>	12.
<i>Bombay (England)</i>	12.
<i>Boodles (England)</i>	12.
<i>Cascade Mountain (USA)</i>	12.
<i>Tanqueray (England)</i>	12.
<i>Miller's (England)</i>	14.
<i>Dry Fly (Spokane, USA)</i>	14.
<i>Plymouth (England)</i>	14.
<i>Baffert's (England)</i>	14.
<i>Tanqueray No. TEN (England)</i>	14.
<i>Citadelle (France)</i>	15.
<i>Hendrick's (Scotland)</i>	15.

RUM

BACARDI SILVER (<i>Puerto Rico</i>)	7.
BACARDI 8 RESERVA SUPERIOR (<i>Puerto Rico</i>)	8.
CAPTAIN MORGAN ORIGINAL SPICED (<i>Puerto Rico</i>)	7.
MALIBU COCONUT (<i>Barbados</i>)	7.
MOUNT GAY (<i>Barbados</i>)	7.
BARBANCOURT ESTATE RESERVE (<i>Haiti</i>)	8.
LEMON HART (<i>British Guyana</i>)	8.
MYERS'S ORIGINAL DARK (<i>Jamaica</i>)	7.
10 CANE (<i>Trinidad</i>)	9.
APPLETON ESTATE V/X (<i>Jamaica</i>)	8.
CRUZAN SINGLE BARREL (<i>U.S. Virgin Islands</i>)	8.
TOMMY BAHAMA GOLDEN SUN (<i>Barbados</i>)	9.
PAMPERO ANIVERSARIO (<i>Venezuela</i>)	12.
ZACAPA SOLERA (<i>Guatemala</i>)	14.

LIQUEURS

ABSINTHE	10.
ANISETTE	7.
BAILEYS IRISH CREAM	7.
BÉNÉDICTINE	9.
B & B	9.
CHAMBORD	9.
CHARTREUSE	14.
DISARONNO AMARETTO	8.
DRAMBUIE	10.
DRY SACK SHERRY	6.
FRANGELICO	8.
GALLIANO	8.
GODIVA ORIGINAL	8.
GODIVA WHITE CHOCOLATE	9.
GRAND MARNIER	11.
GRAND MARNIER CUVÉE DU CENT CINQUANTENAIRE	29.
HARVEYS BRISTOL CREAM	7.
IRISH MIST	8.
KAHLÚA	7.
LIMONCELLO	6.
OUZO	6.
PERNOD	8.
SAMBUCA	7.
ST-GERMAIN	10.
STREGA	10.
TIA MARIA	7.
TUACA	8.

FINE AGED PORT AND MADEIRA

	glass	bottle
BARBEITO, MADEIRA, MALVASIA, OLD RESERVE, 10 YEAR OLD 750ml	10.	95.
WARRE'S LBV 2000 750ml	11.	72.
GRAHAM'S SIX GRAPES 750ml	11.	72.
DOW'S VINTAGE 1985 750ml	20.	165.
PORTO ROCHA COLHEITA TAWNY 1966 375ml	45.	217.
QUINTA DA GAIVOSA VINTAGE 2003 375ml		60.
QUINTA DO VESUVIO, 2007 750ml		160.
DOW'S VINTAGE 1994 750ml		195.
PORTA ROCHA, OLD TAWNY, 3 CENTURIES, 500ml		288.
GRAHAM'S 40 YEAR OLD TAWNY 750ml		400.
QUINTA DO NOVAL VINTAGE 1963 750ml		470.
GRAHAM'S VINTAGE 1977	1.5 litre	795.
PORTO ROCHA, MILLENIUM, EXTREMELY OLD TAWNY (LATE 1800S) 750ml		995.

100 YEARS OF TAWNY

GRAHAM'S 10 YEARS OLD	11.	75.
TAYLOR FLADGATE 20 YEAR OLD	14.	110.
SANDEMAN 30 YEARS OLD	20.	165.
TAYLOR FLADGATE 40 YEAR OLD	29.	250.

100 YEARS OF TAWNY SAMPLER 47.

*Here is a unique opportunity to sample 100 years
worth of tawny from famous Port makers.*

One ounce each of the above selections.

BRANDY

COGNAC

COURVOISIER VS	9.
COURVOISIER VSOP	10.
COURVOISIER XO	28.
DELAMAIN VESPER	27.
DELAMAIN TRÈS VÉNÉRABLES	45.
HENNESSY VS	9.
HENNESSY VSOP PRIVILÈGE	11.
HENNESSY XO	32.
HENNESSY PARADIS EXTRA	65.
MARTELL VSOP	10.
RÉMY MARTIN VSOP	11.
RÉMY MARTIN XO	32.

OTHER BRANDY

CALVADOS BOULARD	10.
GERMAIN-ROBIN XO ALAMBIC	25.
LERICHE ARMAGNAC	9.

SPECIALTY COGNAC

RÉMY MARTIN LOUIS XIII	½ OZ.	75.
	1 OZ.	125.
	1-½ OZ.	175.
RICHARD HENNESSY	½ OZ.	90.
	1 OZ.	150.
	1-½ OZ.	220.
L'ESPRIT DE COURVOISIER	½ OZ.	175.
	1 OZ.	300.
	1-½ OZ.	450.

BREWS ON TAP

MAC & JACK'S AFRICAN AMBER, <i>Redmond, Washington</i>	6.5
PYRAMID HAYWIRE HEFEWEIZEN, <i>Kalama, Washington</i>	6.5
DESCHUTES IPA, <i>Bend, Oregon</i>	6.5
GUINNESS STOUT, <i>Dublin, Ireland</i>	7.5
MANNY'S PALE ALE, <i>Seattle, Washington</i>	6.5
STELLA ARTOIS, <i>Leuven, Belgium</i>	7.5
SEASONAL HANDLES	6.5
AMSTEL LIGHT, <i>Amsterdam, The Netherlands</i>	6.5
BUDWEISER, <i>St. Louis, Missouri</i>	5.5

BOTTLED BEERS

SIERRA NEVADA PALE ALE, <i>Chico, California</i>	5.
BLACK BUTTE PORTER, <i>Bend, Oregon</i>	5.
COORS LIGHT, <i>Golden, Colorado</i>	4.
BUD LIGHT, <i>St. Louis, Missouri</i>	4.
CORONA, <i>Mexico City, Mexico</i>	5.
HEINEKEN, <i>Amsterdam, The Netherlands</i>	5.
MORETTI LA ROSSA, <i>Udine, Italy</i>	5.
PILSNER URQUELL, <i>Plzen, Czech Republic</i>	5.
HOEGAARDEN WHITE, <i>Hoegaarden, Belgium</i>	5.

TEQUILA

CUERVO GOLD (<i>Mexico</i>)	8.
1800 AÑEJO (<i>Mexico</i>)	9.
SAUZA CONMEMORATIVO (<i>Mexico</i>)	9.
SAUZA HORNITOS (<i>Mexico</i>)	10.
SAUZA TRES GENERACIONES PLATA (<i>Mexico</i>)	12.
SAUZA TRES GENERACIONES AÑEJO (<i>Mexico</i>)	14.
HERRADURA AÑEJO (<i>Mexico</i>)	12.
PATRÓN SILVER (<i>Mexico</i>)	12.
PATRÓN AÑEJO (<i>Mexico</i>)	13.
DON JULIO BLANCO (<i>Mexico</i>)	13.
DON JULIO AÑEJO (<i>Mexico</i>)	14.
PARTIDA AÑEJO (<i>Mexico</i>)	14.
EL TESORO PARADISO (<i>Mexico</i>)	19.

SPECIALTY TEQUILA

DON JULIO 1942 (<i>Mexico</i>)	25.
AHA TORO EXTRA AÑEJO (<i>Mexico</i>)	29.
GRAN PATRÓN PLATINUM (<i>Mexico</i>)	35.
HERRADURA SELECCIÓN SUPREMA (<i>Mexico</i>)	45.
GRAN PATRÓN BURDEOS (<i>Mexico</i>)	59.

MET SPECIALTIES

THE PIMM'S CUP 9.

Pimm's No. 1 Cup mixed with ginger beer and lemon juice. Served with cucumber and mint.

NEHI COOLER 11.

Hangar One Kaffir Lime vodka and Chambord liqueur with a splash of soda and fresh lime.

BLUEBERRY O'POP 10.

10 Cane Trinidad rum with fresh lemonade and blueberry juice.

LEMON CREAM PIE 11.

Pinnacle Whipped vodka and Finamoré Limoncello, well chilled and served with a float of whipped cream.

THE POMTINI 12.

*Pearl Pomegranate vodka, triple sec, fresh-made sweet & sour and pomegranate juice.
Well shaken and served up.*

ST. STEVENS 10.

Beefeater gin and St-Germain elderflower liqueur with a splash of tonic. Refreshing and addictive.

MOSCOW MULE 8.

THE Retro cocktail; Russian Standard vodka, ginger beer and lime.

MARTINI BELLINI 10.

The best of both — Absolut Apeach vodka on ice topped with Prosecco and a splash of peach nectar.

CLASSIC BEVERAGES

All of these classic beverages are prepared with the finest ingredients and all are alcohol free.

GINGER BERRY FIZZ 5.

Muddled raspberries, ginger ale.

CITRUS MOJITO 5.

Muddled orange, mint, housemade sweet & sour, soda.

METROPOLITAN PUNCH 5.

Ginger ale, cranberry juice, orange juice, lemon juice.

VIRGIN BLOODY MARY 5.

*Our house blend of tomato juice and spices.
Garnished with green olives and celery.*

CLASSIC MARTINIS

SMOKY MET MARTINI 13.

Absolut vodka, a splash of Glenlivet 18 year old Scotch and an orange twist.

WINNER OF THE 6TH ANNUAL MARTINI CLASSIC

THE ULTIMET VODKA MARTINI 29.

Ultimat vodka with a whisper of Rémy Martin Louis XIII Cgonac.

VESPER 13.

Tanqueray gin, Chopin vodka and a splash of Lillet.

DIRTY RUSSIAN MARTINI 13.

Russian Standard vodka, a splash of olive juice and two blue cheese olives.

THE AVIATION 12.

Dry Fly gin, fresh lemon juice and a couple of dashes of Maraschino liqueur. Shaken and served with up with a lemon twist.

THE SAINT 13.

Citadelle gin and St—Germain elderflower liqueur, served up with an orange twist.

MANHATTANS

MAKER'S MARK MANHATTAN 14.

Maker's Mark Kentucky bourbon, sweet vermouth and a splash of aromatic bitters.

CANADA MAN 12.

A kinder, gentler Manhattan made with Seagram's V.O. Gold Canadian whisky, Lillet and Regans' Orange bitters.

BULLEIT MANHATTAN 14.

This small—batch bourbon Manhattan has a splash of Rothman & Winter Orchard Apricot liqueur.

METROPOLITAN CRUSHES

WHITE COSMOPOLITAN 11.

Stolichnaya vodka, Cointreau, white cranberry, fresh lime and lemon juices.

ORANGE BLOSSOM 11.

Hangar One Mandarin Blossom vodka, Courvoisier Cognac, triple sec and muddled orange.

LEMON DROP 11.

Stoli Citros vodka, triple sec and fresh lemonade in a sugar rimmed glass.

CARIBBEAN CRUSH 10.

Bacardi Limón rum, triple sec, fresh orange and grapefruit juice.