

*Lady
Jane*

The image features the name "Lady Jane" written in a highly decorative, black calligraphic script. The word "Lady" is positioned above "Jane". The letters are fluid and elegant, with prominent flourishes. Two stylized leaf motifs, resembling ferns or palm fronds, are integrated into the design. One leaf is positioned behind the "y" in "Lady" and extends upwards and to the right. The second leaf is positioned behind the "a" in "Jane" and extends downwards and to the left. The entire composition is centered on a plain white background.

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SPIRIT SELECTION	
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Lady Jane

Lady Jane
A LO-HI
NEIGHBORHOOD
COCKTAIL BAR

20

OUR BAR

LADY JANE IS A NEIGHBORHOOD COCKTAIL BAR DEDICATED TO SERVING YOU DELICIOUS DRINKS IN A WELCOMING, SAFE, AND UNPRETENTIOUS SPACE. OUR AMAZING TEAM IS HERE TO SHARE OUR PASSION AND RESPECT FOR COCKTAILS AND SPIRITS WITH YOU IN HOPES THAT YOU WILL ENJOY IT AS MUCH AS WE DO. WE ARE SO GRATEFUL YOU HAVE CHOSEN TO JOIN US AND HAVE ENTRUSTED US WITH YOUR IMBIBING NEEDS.

YOU ARE IN GOOD HANDS!

OUR TEAM

THE LADY JANE TEAM, HELMED BY GENERAL MANAGER STUART WEAVER, IS CONSTANTLY STRIVING TO IMPRESS WITH FUN, NEW IDEAS AND BOLD CONCEPTS. OUR MENU IS HIGHLY COLLABORATIVE; WE ARE ALL WORKING ON A NEW COCKTAIL AT ANY GIVEN TIME TO BRING OUR OWN PERSPECTIVE AND EXPERIENCES TO THE TABLE. SERVING YOU A WELL-ROUNDED, DIVERSE, AND INCREDIBLY CREATIVE OFFERING OF DRINKS IS OUR ULTIMATE GOAL. THE MENU IS CONSTANTLY CHANGING AS DRINKS COME AND GO WITH THE SEASONS, SO BE ON THE LOOKOUT FOR NEW COCKTAILS EVERY TIME YOU VISIT. OUR LOVE AND PASSION FOR OUR INDUSTRY IS REFLECTED IN OUR MENU AND SERVICE AND WE ARE SO HAPPY TO SHARE OUR PASSION FOR WHAT WE DO WITH YOU!

LADY JANE STANDARDS

WE LIKE TO HAVE FUN BY PUTTING SPINS ON SOME FAMILAR FACES. WHY NOT TRY OUR TAKE ON YOUR FAVORITE CLASSIC COCKTAIL?

HOT & DIRTY MARTINI

LEOPOLD'S "SILVER TREE" VODKA,
OLIVE BRINE, PICKLED PEPPER BRINE

16

*WHO DOESN'T LOVE A DIRTY MARTINI?
NOW MAKE IT SPICY. WE LIKE IT HOT & DIRTY.*

FIZZ & TONIC

LEOPOLD'S "NO. 25" GIN, APRICOT,
LEMON, SIRENE ORANGE FLOWER BITTERS,
SODA, EGG WHITE*, STRONGWATER TONIC

17

*CAN'T DECIDE BETWEEN A GIN FIZZ AND A GIN & TONIC?
NOW YOU DON'T NEED TO!*

DAIQUIRI

LADY JANE'S SECRET RUM BLEND,
LIME, SUGAR

14

THE PERFECT DAIQUIRI IS A WORK OF ART.

MAI TAI

SMITH & CROSS RUM, LA FAVORITE AGRICOLE BLANC,
BIGALLET CHINA-CHINA, MACADAMIA NUT, ORGEAT, LIME

18

*WE'LL SHOW YOU OUR MAI TAI SPEC IF YOU SHOW US YOURS.
HAM IT UPI +\$4 - ADD A 1 OZ FLOAT OF HAMILTON JAMAICAN BLACK*

SPICY MEZCAL MARG

REY CAMPERO "ESPADIN" MEZCAL, POBLANO,
HABANERO, GRAND MARNIER, LIME

18

*CAN ANY COCKTAIL EVER REACH THE PERFECTION
OF A SPICY MEZCAL MARG?*

LADY GREY

FAMILY JONES "EARL GREY" GIN, VERMOUTHS,
BERGAMOT, EMPIRICAL "THE PLUM, I SUPPOSE"

18

A WELL-MADE MARTINI IS A WORK OF ART.

HEART OF STONE

FOUR ROSES BOURBON, REY CAMPERO "ESPADIN" MEZCAL,
CYNAR 70, CARPANO ANTICA FORMULA VERMOUTH, SALINE

17

*DON'T YOU SOMETIMES
WISH YOUR HEART WAS A HEART OF STONE?*

THE OLD WAY

SAZARAC "LADY JANE BARREL SELECT" RYE,
MONKEY SHOULDER SCOTCH, OLOROSO, BITTERS

17

*ARE YOU ALSO RESISTING THE URGE TO PUT SHERRY IN EVERYTHING,
OR IS THAT JUST US?*

PROJECT MAYHEM

RITTENHOUSE RYE,
LADY JANE'S SUPER SECRET 6-AMARO BLEND

18

*THE DARKEST, MOST COMPLEX BLACK MANHATTAN
YOU'LL EVER HAVE.*



OUR SPIRITS

WE BELIEVE IN EVERY BOTTLE THAT WE PUT ON OUR BACK BAR AND WE KNOW EVERY PRODUCER SHARES OUR SAME CONVICTION TO NOT TAKING SHORTCUTS AND PRIORITIZING QUALITY AND CRAFTSMANSHIP. OUR



SELECTION IS CAREFULLY CURATED AND WE ARE JUST AS HAPPY TO MIX YOU UP YOUR FAVORITE DRINK AS WE ARE TO FIND YOU SOMETHING FUN, NEW. AND DIFFERENT. JUST ASK!

AMERICAN WHISKEY

BOURBON

ANGEL'S ENVY PORT BARREL-FINISHED	18
ANGEL'S ENVY CASK STRENGTH (2022)	70
BASIL HAYDEN'S	19
BLANTON'S "SINGLE BARREL"	19
BLANTON'S "GOLD EDITION"	50
BUFFALO TRACE "SMALL BATCH"	12
COL. E.H. TAYLOR "SMALL BATCH" BOTTLED-IN-BOND	16
COL. E.H. TAYLOR "BARREL PROOF"	28
COL. E.H. TAYLOR "SINGLE BARREL" BOTTLED-IN-BOND	28
EAGLE RARE 10YR	15
ELIJAH CRAIG "SMALL BATCH"	14
ELIJAH CRAIG 12YR "BARREL PROOF"	25
ELIJAH CRAIG 18YR "SINGLE BARREL"	38
ELMER T. LEE "SINGLE BARREL"	16
FOUR ROSES	10
FOUR ROSES "SMALL BATCH"	15
FOUR ROSES "SMALL BATCH SELECT"	19
FOUR ROSES "SINGLE BARREL"	16
FOUR ROSES "LIMITED EDITION BARREL STRENGTH" (2023)	45
HANCOCK'S PRESIDENT'S RESERVE "SINGLE BARREL"	14
HENRY MCKENNA 10YR "SINGLE BARREL"	19
LAWS 8YR "FOUR GRAIN"	24
LEOPOLD BROS. 5YR BOTTLED-IN-BOND	18
MICHTER'S "SMALL BATCH"	17
KEVIN'S PICK	
- "WHEN YOU DON'T KNOW WHERE TO GO, TURN TO MICHTER'S!"	
MICHTER'S 10YR "SINGLE BARREL"	40
MILAM & GREENE "SINGLE BARREL"	17

OLD FITZGERALD 10YR BOTTLED-IN-BOND (SPRING 2023)	35
OLD FITZGERALD 11YR BOTTLED-IN-BOND (FALL 2021)	30
OLD FITZGERALD 19YR BOTTLED-IN-BOND (FALL 2022)	55
OLD FORESTER "100 PROOF"	12
OLD FORESTER "1897" BOTTLED-IN-BOND	16
OLD FORESTER "1920 PROHIBITION STYLE"	19
OLD FORESTER "1924" 10YR (2023)	40
OLD RIP VAN WINKLE 10YR (2022)	40
VAN WINKLE "SPECIAL RESERVE" "LOT B" 12YR (2023)	50
PAPPY VAN WINKLE FAMILY RESERVE 15YR (2023) . .	80
PAPPY VAN WINKLE FAMILY RESERVE 20YR (2023) . .	150
PARKER'S HERITAGE COLLECTION 13YR "DOUBLE BARRELED BLEND" (2022)	42
ROCK HILL FARMS "SINGLE BARREL"	25
STAGG "22B" BATCH 19 (WINTER 2022)	18
GEORGE T. STAGG "BARREL PROOF" (2022)	80
W.L. WELLER "SPECIAL RESERVE"	12
W.L. WELLER "ANTIQUE 107"	22
W.L. WELLER "FULL PROOF"	25
W.L. WELLER "SINGLE BARREL"	25
W.L. WELLER 12YR	20
WILD TURKEY "101"	13
WILLIAM LARUE WELLER "BARREL PROOF" (2022) . .	80
WILLETT POT STILL RESERVE	19
WOODFORD RESERVE	16
WOODY CREEK	16

RYE

ANGEL'S ENVY RUM CASK-FINISHED RYE	28
COL. E.H. TAYLOR BOTTLED-IN-BOND RYE	28
ELIJAH CRAIG RYE	14

LAWS 7-YR BOTTLED-IN-BOND RYE	24
LEOPOLD BROS 5-YR "MARYLAND-STYLE" "DISTILLERY RESERVE" BOTTLED-IN-BOND RYE	18
LEOPOLD BROS "THREE CHAMBER" BOTTLED-IN-BOND RYE	50
MICHTER'S "SINGLE BARREL" RYE	17
MICHTER'S 10YR "SINGLE BARREL" RYE	40
MILAM & GREENE PORT CASK-FINISHED RYE	16

STUART'S PICK

- "BECAUSE WE BOTH GREW UP IN BLANCO, TEXAS AND THAT BONDS PEOPLE TOGETHER. ALSO HELPS THAT IT'S DELICIOUS."

PARKER'S HERITAGE COLLECTION 10YR "CASK STRENGTH" RYE (2023)	45
RITTENHOUSE BOTTLED-IN-BOND RYE	10
SAZERAC "LADY JANE BARREL SELECT" RYE	12
SAZERAC 18YR RYE (2021)	50
THOMAS H. HANDY SAZERAC RYE "BARREL PROOF" (2022)	40
UNCLE NEAREST RYE	16
VAN WINKLE "FAMILY RESERVE" 13YR RYE (2023)	75
WILD TURKEY "101" RYE	13
WILLETT FAMILY ESTATE 4YR RYE	23
WOODY CREEK RYE	16

OTHER

TALNUA "CONTINUUM CASK"	15
TALNUA "BOURBON CASK & STAVE SERIES" SINGLE POT STILL	22
UNCLE NEAREST "1884 SMALL BATCH" TENNESSEE WHISKEY	14
UNCLE NEAREST "1856 PREMIUM" TENNESSEE WHISKEY	18

WORLD WHISKY

SINGLE MALT SCOTCH

ARDBEG 5YR "WEE BEASTIE"	14
ARDBEG 10YR	15
ARDNAMURCHAN	16
ARDNAMURCHAN "SINGLE CASK 187"	30
BALVENIE 12YR "DOUBLEWOOD"	22
BRUICHLADDICH "CLASSIC LADDIE"	15
BRUICHLADDICH "ISLAY BARLEY 2012"	20
BRUICHLADDICH "OCTOMORE 13.1"	50
CRAIGELLACHIE 13YR	18
DAFTMILL 12YR "2007 WINTER"	50
DAFTMILL 11YR "2009 SUMMER"	50

STUART'S PICK

*- "SHHHH, DON'T TELL ANYONE ABOUT THIS WHISKY.
MORE FOR ME"*

GLENFARCLAS 12YR	20
GLENFIDDICH 12YR	16
GLENFIDDICH 15YR "SOLERA RESERVE"	22
HIGHLAND PARK "CASK STRENGTH"	25
HIGHLAND PARK 18YR	34
ISLE OF RAASAY	22
KILCHOMAN "MACHIR BAY" COLORADO EXCLUSIVE VATTING #2	16
KILCHOMAN "100% ISLAY"	26
LAGAVULIN 16YR	32
LAPHROAIG 10YR	18
LEDAIG 10YR	18
LOCHLEA "OUR BARLEY"	16
SPRINGBANK 10YR	23
SPRINGBANK 12YR "CASK STRENGTH"	28
SPRINGBANK 15YR	35
TOBERMORY 12YR	24

BLENDDED SCOTCH

COMPASS BOX "HEDONISM"	26
COMPASS BOX "THE SPICE TREE"	18
MCLEAN'S NOSE	12
MONKEY SHOULDER	12

IRISH

KILLOWEN 3YR "BARÁNTÚIL"	40
TEELING "SMALL BATCH"	15
TULLAMORE D.E.W.	14
TWO STACKS "DOUBLE BARREL"	14
TWO STACKS "DRAM IN A CAN" (3OZ PORTION)	10
WATERFORD "ORGANIC GAIA 1.1"	26

JAPANESE

HAKUSHU 12YR	32
ICHIRO'S "MALT & GRAIN"	26
ICHIRO'S "THE US EDITION" (2022)	50
MIYAGIKYO "SINGLE MALT"	26
NIKKA "COFFEY MALT"	24

ETHAN'S PICK

- "THE SMOOTHEST NIGHTCAP AFTER A LONG DAY."

NIKKA "COFFEY GRAIN"	22
SUNTORY TOKI	12
TAKETSURU 17YR "PURE MALT"	75
YOICHI "SINGLE MALT"	26

GIN

BARR HILL	14
BARR HILL RESERVE "TOM CAT"	16

NORA'S PICK

- "THIS GIN MAKES A GREAT OLD FASHIONED...AND BECAUSE I BELIVE IN BEES."

BOLS GENEVER	12
BOMBAY "SAPPHIRE"	13
THE BOTANIST	14
FORDS	12
FORDS "SLOE"	11
FOUR PILLARS "OLIVE LEAF"	12
FOUR PILLARS "NAVY STRENGTH"	16
FRED JERBIS "GIN 43"	18
HENDRICK'S	12
ISLE OF HARRIS	14

STUART'S PICK

- "THIS GIN MAKES MY ALL-TIME FAVORITE MARTINI.
DON'T BELIEVE ME? ORDER ONE AND DISCOVER THE MAGIC!"

JONES HOUSE	10
KI NO BI "KYOTO DRY"	18
KI NO TEA "KYOTO GREEN TEA"	18
KOMASA "SATSUMA"	20
KYRÖ	14

ABBY'S PICK

- "STEEL MAGNOLIAS 1:44:28"

KYRÖ "PINK GIN"	12
KYRÖ "DARK GIN"	14
LEOPOLD'S "NAVY STRENGTH"	15
LEOPOLD'S "NO. 25"	13
LINIE AQUAVIT	10
NORDEN "ORIGINAL TAFFEL" AQUAVIT	11
NORDEN "HEIRLOOM GARDEN DILL" AQUAVIT	12
NORDEN "AMERICAN OAK RESERVE" AQUAVIT	13
PLYMOUTH	12
RANSOM "OLD TOM"	14
TANQUERAY "NO. 10"	15

VODKA

BELVEDERE	16
GOOD VODKA	15

SEBASTIAN'S PICK

- "UNIQUE ENOUGH TO REALLY STAND OUT FROM IT'S CATEGORY. DEFINITELY WORTH A TRY IN YOUR FAVORITE VODKA COCKTAIL."

GREY GOOSE	16
LEOPOLD'S "SILVER TREE"	12
ST. GEORGE "ALL PURPOSE"	12
TITO'S	15
WHEATLEY	12

CANE SPIRITS

APPLETON ESTATE "SIGNATURE"	10
AVUÁ "PRATA" CACHAÇA	14
AVUÁ "AMBURANA" CACHAÇA	16
BATAVIA-ARRACK	11
FAMILY JONES "MO JONES" PECHUGA-INSPIRED	13
FOURSQUARE MARK XVII "2009"	18
FOURSQUARE MARK XIX "SOVEREIGNTY"	26
HAMILTON 86	10
HAMILTON 87 "WHITE STACHE"	10
HAMILTON "JAMAICAN BLACK"	10
KULEANA "HUI HUI"	12
KULEANA "HAWAIIAN RUM AGRICOLE"	16
LA FAVORITE "COEUR DE CANNE" AGRICOLE BLANC	12

DANNY'S PICK

- "IT'S CLEAN, BRIGHT, AND GRASSY. AN EXCELENT ADDITION TO TROPICAL COCKTAILS."

LEMONHART 151	11
NEISSON RHUM AGRICOLE BLANC	10
PLANTERAY "STIGGIN'S FANCY" PINEAPPLE	11
PUSSERS "GUNPOWDER PROOF"	14

REAL MCCOY 3YR	10
REAL MCCOY 5YR	12
RHUM J.M. "GOLD"	13
RHUM J.M. "XO"	22
RON DEL BARRILITO "2 STAR"	12
RUM-BAR "SILVER" POT STILL	12
RUM-BAR "OVER PROOF" POT STILL	13
SMITH & CROSS	11
SOL TARASCO "CHARANDA AÑEJO CON HONGOS"	15
TEN TO ONE "CARIBBEAN WHITE"	13
TEN TO ONE "CARIBBEAN DARK"	16
URUAPAN "CHARANDA BLANCO"	11

SANCHEZ'S PICK

- "IT MAKES A GREAT ESPRESSO MARTINI FOR KINKIER PEOPLE"

URUAPAN "CHARANDA AÑEJO"	12
ZANJ "AK ZANJ" CLAIRIN	11
ZANJ "SAN ZANJ" CLAIRIN	11

SEBASTIAN'S PICK

- "BECAUSE IT IS A GATEWAY TO FANTASTICAL FUNKI!"

AGAVE SPIRITS

TEQUILA

CIMARRON BLANCO	12
CIMARRON REPOSADO	13
FORTALEZA BLANCO	19
FORTALEZA REPOSADO	22
FORTALEZA AÑEJO	32
LA GRITONA REPOSADO	17

HOWARD'S PICK

- "AN ALL-FEMALE RUN DISTILLERY! WOMEN USUALLY DO IT BETTER. IT MAKES MY FAVORITE MARGARITA!"

LALO BLANCO	16
MI CASA BLANCO	16

WILD COMMON	BLANCO	20
WILD COMMON	"STILL STRENGTH" BLANCO	22
WILD COMMON	REPOSADO	22

MEZCAL

MADRE	"ESPADÍN"	14
MADRE	"ENSAMBLE"	17
MADRE	"ANCESTRAL"	32
PAL'ALMA	"ESPADILLA – PUEBLA"	30

MAK'S PICK

– "BECAUSE IT FEELS SEXY AND SOPHISTICATED AND I REALLY LIKE THE BOTTLE."

PAL'ALMA	"PAPLOMETL – PUEBLA"	45
REAL MINERO	"BARRIL"	32
REAL MINERO	"PECHUGA"	40
REY CAMPERO	"ESPADÍN"	15
REY CAMPERO	"MADRECUISHE"	25
REY CAMPERO	"PECHUGA DE CODORNIZ"	26
VAGO	"ELOTE"	16

RAISILLA & SOTOL

CARDENXE	"DESIERTO" SOTOL	15
CARDENXE	"LA SIERRA" SOTOL	22
FLOR DEL DESIERTO	"CASCABEL" SOTOL	26
LA HIGUERA	"CEDROSANUM" SOTOL	14
LA VENENOSA	"COSTA" RAICILLA	26
LA VENENOSA	"SUR" RAICILLA	28

BRANDY & EAU DE VIE

BARSOL "QUEBRANTA" PISCO	12
BLUME MARRILEN APRICOT EAU DE VIE	12
CLEAR CREEK DOUGLAS FIR BRANDY	22
CLEAR CREEK PEAR BRANDY	14
CLEAR CREEK BLUE PLUM BRANDY	14
CLEAR CREEK CHERRY BRANDY	14
CYRIL ZANGS "DOUBLE ZÉRO" EAU DE VIE DE CIDRE	26
DELORD "BLANCHE" ARMAGNAC	12
DELORD "NAPOLÉON" BAS-ARMAGNAC	14
DROUIN "SÉLECTION" CALVADOS	14
HINE "H" VSOP COGNAC	16
LAIRD'S BONDED APPLE BRANDY	12
REISETBAUER CARROT EAU DE VIE	32
REISETBAUER HAZELNUT EAU DE VIE	32
RHINE HALL MANGO BRANDY	16
SINGANI 63	13
ST. GEORGE RASPBERRY BRANDY	14

FREE FORM SPIRITS

EMPIRICAL "AYUUK"	22
EMPIRICAL "SOKA"	15
EMPIRICAL "THE PLUM, I SUPPOSE"	18

DANNY'S PICK

- "EMPIRICAL IS HARD TO DEFINE, BUT 'THE PLUM, I SUPPOSE' IS PROBABLY THE MOST VERSATILE MODIFIER FOR FINISHING A COCKTAIL OR ALTERING A CLASSIC."

FORTIFIED WINE

VERMOUTH & AMERICANO

CARPANO	"ANTICA FORMULA" VERMOUTH	14
CARPANO	"PUNT E MES"	12
COCCHI	AMERICANO BLANCO	10
COCCHI	BAROLO CHINATO	18
COCCHI	VERMOUTH DI TORINO	10
DOLIN	DRY VERMOUTH DE CHAMBÉRY	8
DOLIN	BLANC VERMOUTH DE CHAMBÉRY	8
SIRENE	AMERICANO BIANCO	14
SIRENE	AMERICANO ROSSO	14

SHERRY & MADEIRA

(3 OZ POUR)

ALEXANDRO	AMONTILLADO	16
ALEXANDRO	OLOROSO	16
BROADBENT	"FINE RICH" 3YR MADEIRA	12
BROADBENT	"RESERVE" 5YR MADEIRA	14
HIDALGO	FINO	12
HIDALGO	PEDRO XIMÉNEZ	16
LA CIGARRERA	MANZANILLA	18
LUSTAU	"EAST INDIA SOLERA"	15

OTHER

PIERRE FERRAND	PINEAU DES CHARENTES	12
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NON-ALCOHOLIC SPIRITS & WINE

NON-ALCOHOLIC SPRITS ARE A THING! THE CATEGORY IS RELATIVELY NEW AND GROWING LIKE CRAZY. NOT SURE HOW TO USE THEM? THROW THEM IN A SIMPLE MIXED DRINK OR ASK US TO GET CREATIVE WITH ONE FOR YOU!

AMASS "RIVERINE"	14
GIFFARD "SIROP APERITIF"	10
LYRE'S "AMERICAN MALT"	12
MARTINI & ROSSI "FLOREALE" L'APERITIVO	8
MARTINI & ROSSI "VIBRANTE" L'APERITIVO	8
RITUAL ZERO PROOF "TEQUILA ALTERNATIVE"	13
SEEDLIP "GARDEN 108"	12
SEEDLIP "SPICE 94"	12
THREE SPIRIT "LIVENER"	16
THREE SPIRIT "NIGHTCAP"	16
THREE SPIRIT "SOCIAL"	16
THREE SPIRIT "SPARK" FUNCTIONAL WINE ALTERNATIVE	16

LIQUEURS

FRUITS & FLOWERS

BRIOTTET CRÈME DE CASSIS DE DIJON	12
CHERRY HEERING	10
CHINOLA PASSION FRUIT LIQUEUR	8
CLEAR CREEK CHERRY	12
CLEAR CREEK CRANBERRY	10
DIMMI "LIQUORE DI MILANO"	11
GIFFARD "BANANE DU BRÉSIL" BANANA LIQUEUR	10
GIFFARD "CRÈME DE PAMPLEMOUSSE ROSE" PINK GRAPEFRUIT LIQUEUR	8
GIFFARD "CRÈME DE PÊCHE" PEACH LIQUEUR	8
HEIRLOOM "CREME DE FLORA"	10
LAURENT CAZOTTES "COINGS SAUVAGES" WILD QUINCE WINE	25
LUXARDO MARASCHINO	14
MARASKA MARASCHINO	8
PIMM'S "NO. 1"	10
RHUM CLEMENT "MAHINA COCO" COCONUT RHUM LIQUEUR	10
ROTHMAN & WINTER "ORCHARD APRICOT"	8
ROTHMAN & WINTER "CRÈME DE VIOLETTE"	8
ST. GEORGE SPICED PEAR	11
ST-GERMAIN ELDERFLOWER LIQUEUR	14
TEMPUS FUGIT "CRÈME DE BANANE" BANANA LIQUEUR	12

CITRUS

COINTREAU	10
GRAND MARNIER	12
ITALICUS "ROSOLIO DI BERGAMOTTO"	14
LICOR 43	10
OKA KURA YUZU	9

PIERRE FERRAND DRY CURAÇAO	8
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NUTS, SPICES, & VEGETABLES

ANCHO REYES LICOR DE CHILE ANCHO	12
ANCHO REYES VERDE CHILE POBLANO LIQUEUR	12
BÉNÉDICTINE D.O.M.	12
CAFFÈ BORGHETTI ESPRESSO LIQUEUR	9
CHAREAU ALOE LIQUEUR	14
CHÂTEAU MUSAR "L'ARACK DE MUSAR"	22
DRAMBUIE ISLE OF SKYE LIQUEUR	14
JOHN D. TAYLOR'S VELVET FALERNUM	8
GIFFARD "CRÈME DE CACAO"	9
GIFFARD "VANILLE DE MADAGASCAR"	12
HAMILTON "PIMENTO DRAM"	9
HEIRLOOM "ALCHERMES"	10
LAURENT CAZOTTES "TOMATES" TOMATO WINE	25
LAZZARONI AMARETTO	8
NARDINI "MANDORLA"	
BITTER ALMOND GRAPPA LIQUEUR	12
NIXTA LICOR DE ELOTE	10
TEMPUS FUGIT CRÈME DE CACAO	12
TEMPUS FUGIT CRÈME DE MENTHE GLACIALE	12
TRADER VIC'S MACADAMIA NUT LIQUEUR	10
VILLA ZARRI NOCINO BLACK WALNUT LIQUEUR	16

AMARI & HERBAL LIQUEURS

WE LOVE AMARO HERE AT LADY JANE. OUR COLLECTION CONSISTS OF OVER 50 OFFERINGS SPANNING BOTH OLD WORLD AND NEW WORLD. YOU WILL FIND MANY GOOD 'OLE TRUSTIES ALONGSIDE MANY NEW FACES FROM SOME AMAZING PRODUCERS! WE LOVE AMARO SO MUCH, WE DEVELOPED OUR OWN BLEND TO MAKE AN AMARO WE FEEL IS THE PERFECT SIPPER. SO DIVE ON IN AND LET'S GET NERDY!

LADY JANE'S SUPER SECRET 6-AMARO BLEND 12
OUR HOUSE AMARO BLEND WAS DEVELOPED BY JOHN STEFANSKI & STUART WEAVER AND IT'S DELICIOUS. THAT'S ALL. ENJOY!

APERITIVO BITTERS

- APEROL 10**
LOMBARDY, ITALY - MADE OF GENTIAN, RHUBARB, AND CINCHONA BARK. THE APEROL SPRTIZ POPULARIZED THIS APERITIVO IN THE EARLY 2000S AS A RESULT OF AN INTENSE MARKETING CAMPAIGN. FIRST IMPORTED TO THE US IN 2006.
- CAMPARI 12**
LOMBARDY, ITALY - SINCE IT'S INCEPTION IN 1860, THE SECRET FORMULA FOR CAMPARI HAS REMAINED UNCHANGED. THE ONLY CONFRIMED INGREDIENT IS BITTER ORANGE PEEL.
- FRED JERBIS "BITTER 34" 14**
FRIULI, ITALY - CONCOCTED OF 34 DIFFERENT BOTANICALS USING THREE METHODS OF EXTRACTION: COLD MACERATION OF THE DRIED PLANT, HOT MACERATION, AND STEAM DISTILLATION. FRED JERBIS "BITTER 34" TAKES THE FAMILIAR APERITIVO LIQUEUR TEMPLATE, BUT DIALS BACK THE SUGAR AND AMPS UP THE BOTANICAL PROFILE.
- GRANADA-VALLET BITTER POMEGRANATE 10**
HIDALGO, MEXICO - INSPIRED BY ITALIAN APERITIVO BITTERS. UNLIKE CAMPARI, GRANADA-VALLET IS STILL COLORED USING COCHINEAL BEETLES FROM OAXACA.

- LIQUORE DELLE SIRENE BITTER** 14
VENETO, ITALY – A BITTERSWEET APERITIVO LIQUEUR MADE FROM 23 BOTANICALS, MOST OF THEM GROWN NEAR LAKE GARDA AND AROUND THE HISTORIC CITY OF VERONA. BOTANICALS INCLUDE OLIVE AND LEMON TREE LEAVES, LINDEN AND ACACIA FLOWERS, WILD ROSE BERRIES, SWEET AND BITTER ORANGE, ABSINTHE, GENTIAN, AND GINGER. ALL INFUSIONS ARE DONE INDIVIDUALLY, BLENDED, AND THEN RESTED FOR A SHORT TIME IN SMALL OAK CASKS.
- MELETTI "1870" BITTER APERITIVO** 14
MARCHE, ITALY – FAMILY-OWNED AND OPERATED FOR MORE THAN 150 YEARS (SINCE 1870). THIS BITTER APERITIVO IS A COMBINATION OF THREE DISTILLATES PRODUCED FROM SWEET ORANGES, BITTER ORANGES, AND A SPICE & HERB INFUSION ALL BLENDED TOGETHER.

CITRUSY & BRIGHT

- AMARA AMARO D'ARANCIA ROSSA** 16
SICILY, ITALY – MADE FROM HANDPICKED BLOOD ORANGES GROWN IN THE VOLCANIC SOILS OF MOUNT ETNA.
- AMARO DELL'ETNA** 10
SICILY, ITALY – MADE FROM MORE THAN 26 BOTANICALS FORAGED FROM THE SOIL AT THE BASE OF MOUNT ETNA. ONE OF THE WORLD'S MOST ACTIVE VOLCANOES.
- AMARO MONTENEGRO** 12
EMILIA-ROMAGNA, ITALY – NAMED IN TRIBUTE OF ITALY'S SECOND QUEEN, ELENA OF MONTENEGRO.
- AMARO NARDINI** 12
VENETO, ITALY – PRODUCED BY THE NARDINI FAMILY IN BASSANO WHO OPERATE THE OLDEST DISTILLERY IN ITALY (1779). NARDINI GRAPPA IS USED AS THE BASE WITH AN INFUSION OF ONLY THREE INGREDIENTS: GENTIAN, BITTER ORANGE, & PEPPERMINT.
- AMARO NONINO QUINTESSENTIA** 15
FRULI, ITALY – THE NONINO FAMILY USE THEIR AGED GRAPPA AS THEIR AMARO BASE. THE NAME QUINTESSENTIA WAS CHOSEN TO CELEBRATE THE ALCHEMIC ACHIEVEMENT OF THE OF THE PUREST ESSENCE IN THE GENERATION PASSAGE OF THE FAMILY RECIPE.

AMARO NONINO QUINTESSENTIA RISERVA	26
<i>FRUILI, ITALY - A RETURN TO THE ORIGINS. GRANDFATHER ANTONIO NONINO'S RECIPE MEETS AGAIN THE SOFTNESS OF AGING FOR 24 MONTHS IN BARRIQUES AND SMALL CASKS. ANTONIO, THIRD GENERATION OF THE FAMILY OF DISTILLERS, USED TO KEEP AN AMARO IN OAK CASKS TO EVOLVE THE AMARO AND ENRICH IT WITH NEW FLAVORS AND AROMAS.</i>	
BIGALLET CHINA-CHINA	13
<i>VAL-DE-VIRIEU, FRANCE - BASED ON THE ORIGINAL BIGALLET BROS' RECIPE, DATING FROM 1875, THIS TRADITIONAL ORANGE-BASED FRENCH BITTER IS A DEEP, COMPLEX EQUIVALENT TO THE FABLED AMER PICON. THE NEUTRAL GRAIN SPIRIT IS MACERATED WITH A COMBINATION OF SWEET AND BITTER ORANGE CITRUS PEELS.</i>	
DON CICCIO & FIGLI FINOCCHIETTO	12
<i>WASHINGTON, D.C. - HISTORY TELLS US THAT ROMAN GLADIATORS FLAVORED THEIR FOOD WITH FINOCCHIETTO, BELIEVING IT TO BE A SOURCE OF STRENGTH. FINOCCHIETTO IS A SAVORY DIGESTIF AND A COOKING STAPLE IN MANY NEAPOLITAN KITCHENS WITH A CLEAN, VEGETAL AND FRESH ANISE FLAVOR.</i>	
FORTHAVE SPIRITS "MARSEILLE" AMARO	16
<i>BROOKLYN, NEW YORK - BASED ON THE ANCIENT RECIPE OF FOUR MEDIEVAL THIEVES WHO WERE CAUGHT STEALING FROM PLAGUE VICTIMS IN MARSEILLE. IN EXCHANGE FOR CLEMENCY, THEY REVEALED THEIR SECRET CONCOCTION.</i>	
HEIRLOOM "PINEAPPLE AMARO"	12
<i>MINNEAPOLIS, MINNESOTA - MADE WITH TROPICAL INGREDIENTS NATIVE TO THE CARIBBEAN LIKE QUEEN VICTORIA PINEAPPLE AND JAMAICAN QUASSIA BARK.</i>	
LIQUORE DELLE SIRENE "CANTO AMARO"	14
<i>VENETO, ITALY - ELISA CARTA MAKES HER LIQUEURS NEAR LAKE GARDA, USING RECIPES HANDED DOWN TO HER THAT HAVE BEEN IN HER FAMILY FOR GENERATIONS. CANTO AMARO IS A TRADITIONAL AND TERROIR-DRIVEN AMARO MADE PRIMARILY WITH INFUSIONS FROM LAKE GARDA BOTANICALS SUCH AS LEMONS, THISTLE, ROSE BERRIES, AND SWEET & BITTER ORANGE</i>	

BITTERSWEET & HERBAL

- AMARO DI ANGOSTURA** 10
TRINIDAD AND TOBAGO, WEST INDIES – CREATED BY AN ALL-FEMALE TEAM. BUT THE RECIPE IS KEPT A CLOSE SECRET. ANGOSTURA BITTERS ARE BLENDED WITH NEUTRAL SPIRIT TO CREATE THE BASE.
- AMARO LUCANO** 11
BASILICATA, ITALY – THE NAME ORIGINATES FROM LUCANIA, THE ANCIENT LATIN NAME FOR THE BASILICATA REGION.
- AMARO RAMAZZOTTI** 10
PIEDMONT, ITALY – ONE OF THE OLDEST COMMERCIAL AMARI AVAILABLE. POPULARIZED BY THE CAFÉ RAMAZOTTI IN MILAN FAMOUS FOR SELLING THEIR AMARO IN PLACE OF COFFEE.
- AMARO SIBONA** 9
PIEDMONT, ITALY – PRODUCED BY THE OLDEST WORKING DISTILLERY (GRAPPA) IN PIEDMONT.
- AVERNA** 13
SICILY, ITALY – ACCORDING TO LEGEND, THE RECIPE WAS GIVEN TO FOUNDER SALVATORE AVERNA BY THE MONKS OF THE CAPUCHIN ABBEY UP THE STREET FROM HIS HOME IN SICILY. IT IS FLAVORED USING THE FAMOUS SICILIAN ORANGE.
- FACCIA BRUTTO “AMARO GORINI”** 16
BROOKLYN, NEW YORK – NAMED AFTER OWNER PATRICK MILLER’S GRANDMOTHER. THIS AMARO IS INSPIRED BY SOUTHERN ITALY. A MACERATION OF 13 BOTANICALS INCLUDING GENTIAN, RHUBARB ROOT, FENNEL SEED, AND SWEET AND BITTER ORANGE IS AGED IN EX-WHISKEY BARRELS FOR A MINIMUM OF THREE MONTHS.
- FRED JERBIS “AMARO 16”** 15
FRIULI, ITALY – OF THE 16 BOTANICALS THAT GO INTO THIS AMARO, 12 ARE FROM TREES—INCLUDING CHESTNUT, LAUREL, POPLAR, BIRCH, LINDEN AND MULBERRY. PRODUCER FRED CREMASCO FOLLOWS AN OLD RECIPE FROM AN ORDER OF MONKS TO MAKE HIS AMARO, AND ALL THE INGREDIENTS HE USES ARE ITALIAN.

STUART’S PICK

– “I LOVE EVERYTHING ABOUT THIS AMARO, FROM THE PRODUCTION, TO THE ETHOS, TO THE TASTE! GIVE IT A TRY!”

- MELETTI AMARO** 14
MARCHE, ITALY – AFTER CAREFULLY STUDYING VARIOUS DISTILLATION PROCESSES, SILVIO MELETTI DEVELOPED A UNIQUE PRODUCTION METHOD USING A BAIN-MARIE STILL WHICH ALLOWS FOR A SLOW EVAPORATION PROCESS THAT RENDERS HIGHLY AROMATIC DISTILLATES.
- LUXARDO “AMARO ABANO”** 10
VENETO, ITALY – ORIGINATING IN 1952 AND NAMED AFTER AN OLD ROMAN SPA THAT HAS BEEN ACTIVE FOR THE LAST 200 YEARS. THE LABEL DEPICTS THE SPA AROUND THE YEAR 1600. THE HERBS IN THIS AMARO GROW WILD IN THE EUGANEAN HILLS OUTSIDE PADUA.
- PAOLUCCI “AMARO CIOCIARO”** 9
LAZIO, ITALY – WHAT FEW PEOPLE KNOW IS THAT IN THE 1970S THE FORMULA FOR AMER PICON WAS QUIETLY CHANGED, AND THE AMARO CIOCIARO IS THE CLOSEST YOU’LL GET TO THAT ORIGINAL AMER RECIPE. IT’S SOFT, SUBTLE, SWEET AND CITRUSY, OFFSET BY A PLEASANT BITTERNESS.

ALPINE

- AMARO BRÀULIO** 12
VALTELLINA, LOMBARDY, ITALY – MADE FROM ALPINE HERBS AND BOTANICALS TRADITIONALLY FORAGED FROM THE BORMIO HILLSIDE. MACERATED FOR A MONTH, AND AGED FOR 2 YEARS IN OAK BARRELS.
- AMARO CHIOT “MONTEAMARO”** 12
PIEDMONT, ITALY – IN THE MOUNTAINS OF PIEDMONT, A ‘CHIOT’ IS AN ALPINE PLATEAU WITH A HUT, A REFUGE FOR SHEPHERDS OR TRAVELERS. BORDIGA’S AMARO CHIOT IS AN ALPINE- STYLE AMARO. WHEN PIETRO BORDIGA ESTABLISHED THE DISTILLERY IN 1888 HE BEFRIENDED AND EMPLOYED LOCAL ‘MOUNTAINEERS’ WHOSE LIVELIHOOD FOR GENERATIONS WAS BASED ON FORAGING HERBS. THESE RELATIONSHIPS ENDURED AND OVER 120 YEARS LATER LOCAL MOUNTAINEERS STILL PICK THE HERBS FOR THE BORDIGA DISTILLERY.
- AMARO DILEI** 16
PIEDMONT, ITALY – ORIGINALLY MADE FOR THE CAFÉ DILEI, A FAMOUS SPOT IN TURIN (NO LONGER IN BUSINESS). THE SON OF BORDIGA’S FOUNDER, PIETRO BORDIGA, WAS MARRIED TO THE DAUGHTER OF THE OWNER OF DILEI, AND THIS AMARO HAS BEEN MADE BY BORDIGA SINCE SHORTLY AFTER THE DISTILLERY WAS FOUNDED IN 1888.

- CHARTREUSE, GREEN** 18
SAINT-PIERRE-DE-CHARTREUSE, FRANCE - ESTABLISHED IN 1084 AS AN ORDER OF THE CARTHUSIAN MONKS, THE CHARTREUSE WERE GIFTED A MANUSCRIPT CONTAINING A RECIPE FOR AN "ELIXIR OF LONG LIFE IN 1605. IT IS MADE WITH 130 PLANTS, FLOWERS, BARKS, ROOTS, AND SPICES ALL FROM THE CHARTREUSE MOUNTAINS, MACERATED & AGED IN OAK. ONLY TWO PEOPLE KNOW THE FULL RECIPE.
- CHARTREUSE, YELLOW** 18
SAINT-PIERRE-DE-CHARTREUSE, FRANCE - INSPIRED BY THE ELIXIR VÉGÉTAL RECIPE. STILL MADE FORM 130 BOTANICALS, BUT IT'S PRODUCTION IS SIGNIFICANTLY DIFFERENT FROM GREEN CHARTREUSE.
- CHARTREUSE, V.E.P.** 36
SAINT-PIERRE-DE-CHARTREUSE, FRANCE - V.E.P.. TRANSLATES TO "EXCEPTIONALLY PROLONGED AGING". THESE SPECIAL VERSIONS OF CHARTREUSE AREAGED FOR AT LEAST 8 YEARS.
- DOLIN GÉNÉPY LE CHAMOIS LIQUEUR** 10
SAVOIE, FRANCE - MADE FORM ALPINE HERBS, MOST PROMINENTLY GÉNÉPY, A PETITE VARIETY OF ARTEMESIA (OFTEN TRANSLATED INTO ENGLISH AS "MOUNTAIN SAGE") FOUND PRINCIPALLY IN THE HIGH MOUNTAINS OF THE SAVOY.
- FACCIA BRUTTO "CENTERBE"** 15
BROOKLYN, NEW YORK - CENTERBE IS FACCIA BRUTTO'S TAKE ON A EUROPEAN HERBAL LIQUEUR. DRIED BOTANICALS LIKE LEMON BALM, ANISE HYSSOP, NETTLES, AND CORIANDER ARE MACERATED FOR A FULL WEEK, WHILE THE FRESH HERBS LIKE PARSLEY, TARRAGON, BAY LEAVES, AND MARJORAM ARE LEFT OVERNIGHT TO PRESERVE COLOR AND FRESHNESS.
- DANNY'S PICK**
- "IT'S AS CLOSE AS YOU CAN GET TO THE GREEN STUFF THAT THOSE MONKS MAKE..ONLY LESS SWEET AND EASIER TO FIND."
- LUXARDO BITTER BIANCO** 10
VENETO, ITALY - LUXARDO HAD A BITTER BIANCO RECIPE IN THEIR RECORDS SINCE THE EARLY 1900'S, HOWEVER WITH THE DESTRUCTION OF THE COMPANY IN ZARA, NO EXISTING BOTTLES WERE EVER FOUND. TODAY, LUXARDO BITTER BIANCO SHARES THE SAME INFUSIONS WITH LUXARDO BITTER, BUT BEFORE THE BLENDING PROCESS, MOST OF THE INFUSIONS ARE DISTILLED, TURNING THE COLOR TRANSPARENT. AN INFUSION OF ROMAN ABSINTH (WORMWOOD) IS ADDED AT THE END TO ENHANCE THE BITTER TASTE AND GIVE IT AN IVORY COLOR.

- SALERS APERITIF LA BOUNOUX GENTIANE** 12
SALERS, CANTAL, FRANCE – ONE OF THE OLDEST APERITIFS FROM THE MASSIF CENTRAL. MADE FROM YELLOW GENTIAN ROOT FROM THE SLOPES OF THE AUVERGNE VOLCANOES.
- ST. HUBERTUS AMARO RISERVA** 18
PIEDMONT, ITALY – ST. HUBERTUS IS THE PATRON SAINT OF HUNTERS. HENCE THE CHAMOIS DEER ON THE LABEL OF THIS RISERVA AMARO. CHAMOIS ARE FOUND IN THE PIEDMONTESE ALPS WHERE MANY OF THE BOTANICALS GROW. FIRST PRODUCED IN THE 1920'S, THIS IS A BOLD, DECISIVELY BITTER, CLASSIC ALPINE AMARO.
- STREGA** 12
CAMPANIA, ITALY – STREGA MEANS "WITCH" IN ITALIAN AND IS NAMED AFTER THE LEGENDS OF WITCHCRAFT THAT ORIGINATE FROM BENEVENTO. MADE FROM 70 BOTANICALS INCLUDING SAFFRON, MINT, & FENNEL.
- SUZE SAVEUR D'AUTREFOIS** 10
THUIR, PYRÉNÉES-ORIENTALES, FRANCE – THE OLDEST GENTIAN-BASED LIQUEUR FROM THE MASSIF CENTRAL REGION. MADE UP OF 50% GENTIAN ROOT.

SMOKY & VEGETAL

- AMARO SFUMATO RABARBARO** 8
TRENTINO-ALTO ADIGE, ITALY – SFUMATO DERIVES FROM THE ITALIAN WORD FOR SMOKE – 'FUMO'. MADE FROM A SPECIAL RHUBARB VARIETY THAT GROWS IN TRENTINO AND VENETO.
- CYNAR** 8
LOMBARDY, ITALY – THIS CARCIOFO-STYLE AMARO IS MADE WITH 13 PLANTS & HERBS, MOST FAMOUS OF WHICH IS ARTICHOKE. IT'S NAME COMES FROM LATIN FOR ARTICHOKE, *CYNARA SCOLYMUS*.
- CYNAR 70** 10
LOMBARDY, ITALY – RELEASED IN 2015, CYNAR 70 DOUBLES THE ABV OF THE ORIGINAL RECIPE.

MEDICINAL & WOODSY

- AMARGO-VALLET CORTEZAS DE ANGOSTURA** 10
HIDALGO, MEXICO – CREATED BY MONSIEUR HENRI VALLET WHO EMIGRATED TO MEXICO FROM FRANCE IN THE MID 1800S. IT IS MADE FROM ANGOSTURA BARK AS WELL AS RHUBARB, QUASSIA WOOD, CLOVE, GENTIAN ROOT, AND CHERRY FRUIT.

- AMARO DI SANTA MARIA AL MONTE** 10
LIGURIA, ITALY – FIRST CREATED BY FRANCISCAN MONKS OF THE SANTA MARIA MONASTERY IN GENOA. IN THE LAST HALF OF THE 18TH CENTURY, THE MONKS DONATED THE RECIPE TO THE DUKE OF AOSTA AS A SHOW OF LOYALTY. IN 1911, NICOLA VIGNALE PURCHASED THE RECIPE AND COMMERCIALIZED IT.
- BRANCA MENTA** 12
LOMBARDY, ITALY – INSPIRED BY OPERA SINGER MARIA CALLAS’ PRESHOW ROUTINE OF DOCTORING FERNET BRANCA WITH CRUSHED ICE AND MINT LEAVES.
- FERNET-BRANCA** 10
LOMBARDY, ITALY – ONE OF ITALY’S MOST ICONIC AMARI. 27 BOTANICALS SOUCED FROM FOUR DIFFERENT CONTINENTS ARE USED TO MAKE THIS SIGNATURE FORMULA WHICH AGES 12-16 MONTHS IN 10-FOOT TALL BARRELS.
- FRED JERBIS “FERNET 25”** 16
FRIULI, ITALY – FRED CREMASCO’S FERNET. IS MORE TRADITIONALLY HERB-FORWARD, RELYING ON BAY LAUREL, PEPPERMINT, MARJORAM, SUMMER SAVORY AND HYSSOP. AMONG OTHERS, AS WELL AS MUGO PINE FORAGED IN THE DOLOMITES. HE MATURES THE FERNET IN CHESTNUT BARRELS FROM A COOPER IN UDINE, WHICH PLAYS A ROLE IN THE DRYNESS AND BITTERNESS OF THE AMARO.
- JEPPSON’S MALÖRT** 9
CHICAGO, ILLINOIS – BORN IN CHICAGO FROM SWEDISH IMMIGRANT CARL JEPPSON, WHO SET OUT TO CREATE A BITTER FORMULA INSPIRED BY THE WORMWOOD SCHNAPPS OF HIS HOMETLAND. LET’S SEE YOUR MALÖRT FACE.

CLAIRESSA’S PICK

– “BECAUSE IT TASTES LIKE INFINITE SADNESS.”

- LEOPOLD BROS. ABSINTHE VERTE** 20
DENVER, COLORADO – PRODUCED FOLLOWING 19TH CENTURY TRADITIONS. CHILEAN PISCO MAKES UP THE BASE THEN IT IS DISTILLED WITH THE REQUIRED INGREDIENTS TO CONSTITUTE ABSINTHE: ANISE SEED, FENNEL, AND GRANDE WORMWOOD. THE NATURAL GREEN COLOR COMES FROM MACERATION WITH HERBS SUCH AS LEMON BALM AND HYSSOP.

ABSINTHE SERVICE: \$18/PERSON

RHINE HALL "FERNET LOLA" 14
CHICAGO, ILLINOIS – A FRUIT BRANDY-BASED FERNET INFUSED WITH 14 DIFFERENT HERBS, BOTANICALS, AND SPICES WITH REGIONAL TIES TO SOUTH AMERICA. FERNET LOLA HIGHLIGHTS THE LANDY METHOD OF FERNET MAKING FROM ITALY. THIS TECHNIQUE UTILIZES REGIONAL BRANDY AS THE BASE OF THEIR FERNETS.

UNDERBERG 6
RHEINBERG, WESEL, GERMANY – MADE FROM INGREDIENTS SOURCED FROM 43 COUNTRIES AND AGED IN OAK CASKS.

VARNELLI AMARO DELL'ERBORISTA 15
MARCHE, ITALY – THE HERBALIST'S AMARO. THE HERBS, ROOTS, & SPICES ARE FIRE-ROASTED BEFORE MACERATION. THEN AGED FOR AT LEAST SEVEN MONTHS & UNFILTERED.

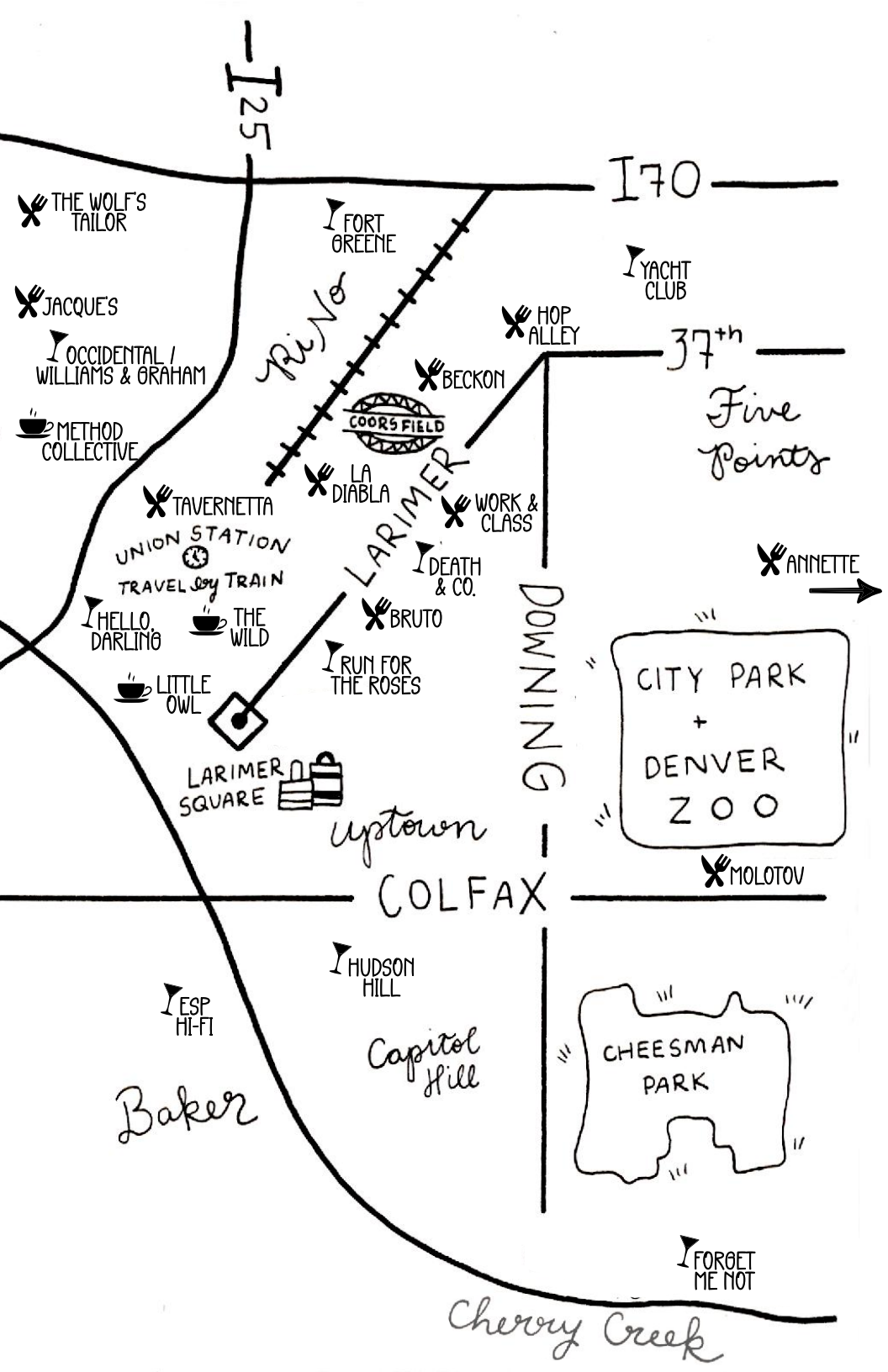
VARNELLI AMARO SIBILLA 12
MARCHE, ITALY – AS WITH AMARO DELL'ERBORISTA, SIBILLA IS FINISHED WITH LOCAL, MULTI-FLOWER RAW SIBILLIAN HONEY. NAMED FOR THE LEGEND OF THE SIBILLINI MOUNTAINS ORACLE, SIBILLA.

GO VISIT SOME OF OUR FRIENDS
AROUND TOWN!



TAKE OUR MAP
WITH YOU!





I-25

I-70

✂ THE WOLF'S TAILOR

✂ JACQUES

📍 OCCIDENTAL / WILLIAMS & GRAHAM

☕ METHOD COLLECTIVE

📍 FORT GREENE

📍 YACHT CLUB

✂ HOP ALLEY

37th

Five Points

PINO

✂ BECKON



LA DIABLA

✂ WORK & CLASS

✂ TAVERNETTA
UNION STATION

🚂 TRAVEL by TRAIN

📍 HELLO DARLING

☕ THE WILD

☕ LITTLE OWL

📍 DEATH & CO.

✂ BRUTO

📍 RUN FOR THE ROSES

LARIMER SQUARE

DOWNING

✂ ANNETTE →



uptown

COLFAX

✂ MOLOTOV

📍 ESP HI-FI

📍 HUDSON HILL

Capitol Hill

Baker



📍 FORGET ME NOT

Cherry Creek

LOCAL RECOMMENDATIONS

COCKTAIL BARS

YACHT CLUB (FIVE POINTS)
WILLIAMS & GRAHAM (LOHI)
DEATH & CO. (RINO)
RUN FOR THE ROSES (LODO)
FORGET ME NOT (CHERRY CREEK)
THE TATARIAN (TENNYSON)

NEIGHBORHOOD BARS

HUDSON HILL (CAP HILL) ***OUR SISTER BAR***
OCCIDENTAL (LOHI)
FORT GREENE (GLOBEVILLE)
ESP HIFI (SANTA FE ARTS DISTRICT)
HELLO, DARLING (UNION STATION)
ROGER'S LIQUID OASIS (SLOAN'S LAKE)

COFFEE SHOPS

THE WILD (UNION STATION) ***OUR SISTER BAR***
LITTLE OWL (DOWNTOWN / LOHI)
CONVIVIO CAFÉ (TENNYSON)
METHOD COLLECTIVE (LOHI)
STEAM ESPRESSO BAR (LOHI / WASH PARK)

RESTAURANTS

LA DIABLA (POZOLE & TACOS - LODO)
CART DRIVER (PIZZA - RINO / LOHI)
UNCLE (RAMEN - LOHI / WASH PARK)
HOP ALLEY (CHINESE - RINO)
SPUNTINO (ITALIAN - LOHI)
MOLOTOV (EASTERN EUROPEAN - EAST COLFAX)
JACQUE'S (FRENCH BISTRO - LOHI)
ANNETTE (AMERICAN - STANLEY MARKET)
BECKON (AMERICAN - RINO)
TAVERNETTA (NORTHERN ITALIAN - UNION STATION)
BRUTO (LATIN AMERICAN - LODO)
WORK & CLASS (LATIN AMERICAN - RINO)
THE WOLF'S TAILOR (AMERICAN - LOHI)



ARTWORK HAND-DRAWN BY LIZZY ROBINSON
INSTAGRAM: @DUVALLIZZY

THANK YOU FOR
JOINING US!

*A 20% GRATUITY IS APPLIED
TO PARTIES OF 6 OR MORE.*

*CONTACT US AT INFO@LADYJANEDENVER.COM
FOR MORE INFORMATION ON
PRIVATE EVENTS OR WITH ANY QUESTIONS
OR SPECIAL REQUESTS!*