

*Lady
Jane*

The image features the name 'Lady Jane' in a highly decorative, black calligraphic script. The word 'Lady' is positioned above 'Jane', and both are slanted to the right. The letters are elegant and flowing, with prominent serifs and flourishes. Two stylized, feathery leaf motifs, resembling fern fronds, are integrated into the design. One leaf is positioned behind the 'L' of 'Lady', and the other is behind the 'J' of 'Jane', adding a naturalistic and decorative touch to the typography.

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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, Habanero

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, Strongwater 'Nordic' Tonic,
Lemon, Sirene Orange Flower Bitters, Egg White*

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

15

A perfect Daiquiri cures anything.

MAI TAI

Smith & Cross Rum, La Favorite Agricole Blanc,
Bigallet China-China, Macadamia Nut, Orgeat, Lime

18

HAM IT UP! +\$4 - Add a 1 oz float of Hamilton Jamaican Black

We'll show you our Mai Tai spec if you show us yours.

PINK FLAMINGO

Blanco Tequila, Banhez 'Destilado de Mango',
Pasilla Chile, Pineapple Gum, Pomegranate, Lime

16

Our guilty pleasure.

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



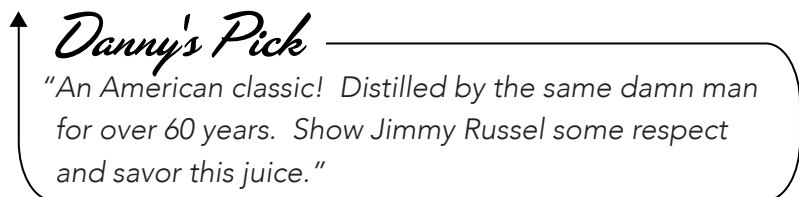
CAREFULLY CURATED AND WE ARE JUST AS HAPPY TO
MIX YOU UP YOUR FAVORITE DRINK AS WE ARE TO FIND
YOU SOMETHING FUN, NEW. AND DIFFERENT.
JUST ASK!

AMERICAN WHISKEY

BOURBON

ANGEL'S ENVY	Port Barrel-Finished Bourbon	18
ANGEL'S ENVY	'Cask Strength' Bourbon (2022)	70
BLANTON'S	'Single Barrel' Bourbon	19
BLANTON'S	'Gold Edition' Bourbon	50
BUFFALO TRACE	'Small Batch' Bourbon	14
COL. E. H. TAYLOR	'Small Batch'	
	Bottled-in-Bond Bourbon	18
COL. E. H. TAYLOR	'Barrel Proof' Bourbon	28
COL. E. H. TAYLOR	'Single Barrel'	
	Bottled-in-Bond Bourbon	28
EAGLE RARE	10 year Bourbon	16
	<i>Drey's Pick</i> — "Bold and inviting, like any great date!"	
EAGLE RARE	17 year Bourbon (2024)	70
ELIJAH CRAIG	'Small Batch' Bourbon	15
ELIJAH CRAIG	18 year 'Single Barrel' Bourbon	38
ELMER T. LEE	'Single Barrel' Bourbon	18
FOUR ROSES	Bourbon	13
FOUR ROSES	'Small Batch' Bourbon	15
FOUR ROSES	'Small Batch Select' Bourbon	19
FOUR ROSES	'Limited Edition Barrel Strength'	
	Bourbon (2023)	45
GEORGE DICKEL	8 year Bourbon	15
GEORGE DICKEL-LEOPOLD BROS		
	'Collaboration Blend' Bourbon	30

HEAVEN HILL 7 year Bottled-in-Bond Bourbon	17
HIGH WEST Bourbon	16
JEFFERSON'S Bourbon	16
JEFFERSON'S 'Reserve' Bourbon	22
JEFFERSON'S 'Ocean' Bourbon	26
LAWS 'Four Grain' Bourbon	18
LEOPOLD BROS. 8 year 'Cask Strength' Bourbon	18
MICHTER'S 'Small Batch' Bourbon	17
MICHTER'S 10 year 'Single Barrel' Bourbon	40
MILAM & GREENE 'Triple Cask' Bourbon	17
OLD FITZGERALD 9 year Bottled-in-Bond (Spring 2025)	30
OLD FITZGERALD 10 year Bottled-in-Bond (Spring 2023)	35
OLD FITZGERALD 11 year Bottled-in-Bond (Fall 2021) . .	30
OLD FITZGERALD 11 year Bottled-in-Bond (Fall 2024) . .	40
OLD RIP VAN WINKLE 10 year (2022)	40
VAN WINKLE 12 year 'Special Reserve Lot B' (2024)	55
PAPPY VAN WINKLE 15 year 'Family Reserve' (2024) . . .	80
PAPPY VAN WINKLE 20 year 'Family Reserve' (2023) . . .	100
GEORGE T. STAGG 'Barrel Proof' Bourbon (2023)	50
W. L. WELLER 'Special Reserve' Bourbon	15
W. L. WELLER 'Antique 107' Bourbon	24
W. L. WELLER 'Full Proof' Bourbon	25
W. L. WELLER 12 year Bourbon	20
WILD TURKEY '101' Bourbon	15
WILD TURKEY 'Rare Breed Barrel Proof' Bourbon	22


Danny's Pick —
"An American classic! Distilled by the same damn man for over 60 years. Show Jimmy Russel some respect and savor this juice."

WOODY CREEK Bourbon	16
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RYE

ANGEL'S ENVY 'Rum Cask-Finished' Rye	28
COL. E. H. TAYLOR Bottled-in-Bond Rye	28
ELIJAH CRAIG Rye	15
HIGH WEST 'Double' Rye	16
JEFFERSON'S Rye	16
LAWS 7 year Bottled-in-Bond Rye	24
LEOPOLD BROS. 5 year '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 10 year '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 10 year

'Cask Strength' Rye (2023)	45
RITTENHOUSE Bottled-in-Bond Rye	13

↑ *Tammy's Pick* —
"Because I too am a high-quality, cheap date that performs under pressure."

SAZERAC 'Lady Jane Barrel Select' Rye	15
SAZERAC 18 year Rye (2022)	50
THOMAS H. HANDY SAZERAC 'Barrel Proof' Rye (2022) .	38
UNCLE NEAREST Rye	16
VAN WINKLE 13 year 'Family Reserve' Rye (2023)	65
WILD TURKEY '101' Rye	15
WILD TURKEY 'Rare Breed Barrel Proof' Rye	22
WOODY CREEK Rye	16

TENNESSEE, CORN, WHEAT, & MALT

FIVE TRAIL 'Barrel Proof' Blended American Whiskey . . . 20

↑ *Jorge's Pick*

"The best thing Coors has ever made! Hands down!"

HEAVEN HILL 'Heritage Collection' 19 year

Wheat Whiskey (2025) 50

MELLOW CORN Corn Whiskey 10

PARKER'S HERITAGE COLLECTION 14 year

'Reconstructed Heavy Toast Cognac Barrel Finished'

Malt Whiskey (2024) 45

TALNUA 'Continuum Cask' 15

TALNUA 'Bourbon Cask & Stave Series' Single Pot Still . 22

UNCLE NEAREST '1884 Small Batch' Tennessee Whiskey 15

UNCLE NEAREST '1856 Premium' Tennessee Whiskey . . 18

AMERICAN SINGLE MALT

STRANAHAN'S 'Original' American Single Malt 17

WESTLAND American Single Malt 16

MEXICAN WHISKEY

MAÍZ NATION Blanco Whiskey de Oaxaca 16

MAÍZ NATION Añejo Whiskey de Oaxaca 26

WORLD WHISKY

SINGLE MALT SCOTCH

ABERLOUR 12 year 18

ARDBEG 5 year 'Wee Beastie' 14

↑ *Howard's Pick* —
"An affordable Scotch that packs a punch!"

ARDBEG 10 year 15

ARDNAMURCHAN 16

ARDNAMURCHAN 'Single Cask 187' 30

BALVENIE 12 year 'Doublewood' 22

BALVENIE 14 year 'Caribbean Cask' 28

BRUICHLADDICH 'Classic Laddie' 15

BRUICHLADDICH 'Islay Barley 2012' 20

BRUICHLADDICH 18 year 40

BRUICHLADDICH 'Octomore 13.1' 50

CLYNELISH 14 year 22

CRAIGELLACHIE 13 year 18

CRAGGANMORE 12 year 22

DAFTMILL 12 year '2007 Winter' 50

DAFTMILL 11 year '2009 Summer' 50

GLENFARCLAS 12 year 20

GLENFIDDICH 12 year 16

GLENFIDDICH 14 year 'Old Bourbon Barrel Reserve' . . . 20

GLENFIDDICH 15 year 'Solera Reserve' 22

GLENLIVET 12 year 16

GLENLIVET 14 year 'Cognac Cask Selection' 20

GLENLIVET 15 year 'French Oak Reserve' 22

THE HEARACH	20
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Stuart's Pick

"One of my new favorites. mix things up and try something different!"

HIGHLAND PARK 12 year	18
HIGHLAND PARK 'Cask Strength'	25
HIGHLAND PARK 18 year	34
ISLE OF RAASAY	22
KILCHOMAN 'Machir Bay'	16
KILCHOMAN '100% Islay'	26
KILKERRAN 'Heavily Peated - Batch No. 10'	25
LAGAVULIN 8 year	22
LAGAVULIN 16 year	32
LAPHROAIG 10 year	20
LAPHROAIG 10 year 'Cask Strength'	26
LEDAIG 10 year	18
LOCHLEA 'Our Barley'	16
NC'NEAN 'Organic'	23
OBAN 'Little Bay'	22
OBAN 14 year	30
SPRINGBANK 10 year	23
SPRINGBANK 12 year 'Cask Strength'	30
SPRINGBANK 15 year	35
TOBERMORY 12 year	24

BLENDED SCOTCH

COMPASS BOX 'Hedonism'	26
COMPASS BOX 'The Spice Tree'	18
MCLEAN'S NOSE	12
MONKEY SHOULDER	15

IRISH WHISKEY

JAMESON	14
KILLOWEN 3 year 'Barántúil'	40
REDBREAST 12 year	22
REDBREAST 'Missouri Oak Edition'	38

Mak's Pick

"There's nothing I love more than a good Irish whiskey, add the rich American Oak finish and you've got the perfect sipper."

REDBREAST 'Pedro Ximenez Edition'	34
TEELING 'Small Batch'	15
TULLAMORE D.E.W.	14

JAPANESE WHISKY

HAKUSHU 12 year	32
ICHIRO'S 'The U.S. Edition' (2022)	50
MIYAGIKYO 'Single Malt'	26
SUNTORY TOKI	12
TAKETSURU 17 year 'Pure Malt'	75
YOICHI 'Single Malt'	26

GIN

LONDON DRY & PLYMOUTH GIN

BEEFEATER	13
BOMBAY 'Sapphire'	15
BOMBAY 'Premier Cru Murcian Lemon'	16
FORDS	14
PLYMOUTH	15
TANQUERAY	15

CONTEMPORARY GIN

ANTHRACITE 'Mountain Dry'	14
BARR HILL	16
BLUECOAT	13
THE BOTANIST	16
THE BOTANIST 'Distiller's Strength'	17
FAMILY JONES 'Jones House'	10
FORDS 'Sloe' Gin	11
FOUR PILLARS 'Bloody Shiraz'	14

Make's Pick

"I'm currently having a love affair with this sexy, red gin in martinis and Negronis."

FOUR PILLARS 'Navy Strength'	16
FOUR PILLARS 'Olive Leaf'	16

Howard's Pick

"Looking for the right gin for a Dirty Martini?
Look no further!"

FRED JERBIS 'Gin 43'	18
GINEPRAIO 'Mediterranean'	14
GOTHA 'Menegiks Gin con Acqua di Mare'	18

↑ *Mak's Pick*

"Dry Martini with olive bitters, saline, and a blue cheese-stuffed olive. Thank me later."

HENDRICK'S	15
HENDRICK'S 'Orbium'	16
ISLE OF HARRIS	16

↑ *Stuart's Pick*

"This gin makes my all-time favorite classic Martini. Don't believe me? Order one and discover the magic!"

KYOYA 'Yuzu'	18
KYRÖ	14
KYRÖ Pink	12
LEOPOLD'S 'Navy Strength'	15
LEOPOLD'S 'No. 25'	13
MALFY 'Originale'	15
MOLETTA 'Italian Tomato'	15
MONKEY 47	18
NÀDAR	16
OLD RAJ 'Dry' (Blue Label)	17

↑ *Stuart's Pick*

"Whatever you do, do NOT order this in a classic Dry Martini. It is most definitely not the best Martini you will ever have."

SILENT POOL	18
ST. GEORGE 'Terroir'	14
ST. GEORGE 'Valley'	15
TANQUERAY 'No. 10'	17

TARQUIN'S 'Cornish Dry'	16
THRESH & WINNOW 'Forét'	17

↑ *Scott's Pick*

"From a woman-owned distillery out of Chicago and distilled with shiso leaf. This gin make my go-to G&T."

OLD TOM & AGED GIN

BARR HILL Reserve 'Tom Cat'	18
THE BOTANIST 'Islay Cask Rested'	16
THE BOTANIST 3 year 'Islay Cask Aged'	18
FAMILY JONES 'Earl Grey'	10
RANSOM 'Old Tom'	14

GENEVER

BOLS Genever	14
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AQUAVIT

LINIE Aquavit	10
NORDEN 'Original Taffel' Aquavit	11
NORDEN 'Heirloom Garden Dill' Aquavit	12
NORDEN 'American Oak Reserve' Aquavit	13
NORDEN 'Kuriosa Kollektion No. 2' Aquavit	16

CANE SPIRITS

POT STILL RUM

THE FUNK	12
FAMILY JONES 'Mo Jones' Pechuga-Inspired	13
HOLMES CAY 'Single Cask Australia Beenleigh 2012'	28

↑ *Sanchez's Pick* —
"Strong enough for Aussies; tasty for us."

SMITH & CROSS	14
WORTHY PARK 'Silver'	12
WORTHY PARK Overproof	14
WRAY & NEPHEW 'White' Overproof	12

↑ *Floyd's Pick* —
"All I care about is Wray & Nephew."

BLENDED RUM

APPLETON ESTATE 'Signature'	10
ANGOSTURA 'White Oak'	10
BATAVIA-ARRACK	11
BLACKTOT 'Finest Caribbean'	18

↑ *Jorge's Pick* —
"If it grows together, it goes together. Have this in your next Espresso Martini!"

FOURSQUARE 'Mark XIX Sovereignty'	26
HAMILTON '87 White Stache'	10

HOLMES CAY 'Fiji Single Blended'	16
HOLMES CAY 'Réunion Island' Grand Arôme	17

↑ *Danny's Pick*

"Black olive fans?! This makes a great savory Negroni!"

KIYOMI	16
MOUNT GAY 'Eclipse Heritage Blend'	12
PLANTERAY 'Cut & Dry' Coconut	14
PLANTERAY 'Sealander'	16
PLANTERAY 'Stiggin's Fancy' Pineapple	14
PROBITAS	14
PUSSERS 'Gunpowder Proof'	14
R. L. SEALE'S 12 year	15
SANTA TERESA '1796 Solera'	15
TEN TO ONE 'Caribbean Dark'	16
URUAPAN Charanda 'Blanco'	11
URUAPAN Charanda 'Añejo'	12

COLUMN STILL RUM

BRUGAL '1888 Gran Reserva'	15
HOLMES CAY 'Réunion Island' Rum Traditionnel	15
RON DEL BARRILITO '2 Star'	14
RON ZACAPA 'Centenario No. 23'	18

BLACK RUM

HAMILTON '86'	10
HAMILTON 'Jamaican Pot Still Black'	10
LEMONHART '151'	11
PLANTERAY 'O.F.T.D' Overproof	14

FRESH CANE JUICE RUM, RHUM AGRICOLE, CACHAÇA, & CLAIRIN

AVUÁ 'Prata' Cachaça	14
AVUÁ 'Amburana' Cachaça	16
KULEANA 'Hui Hui'	12
KULEANA 'Hawaiian Rum Agricole'	16
KULEANA 'Nanea'	12
LA FAVORITE 'Coeur de Canne' Agricole Blanc	12

↑ *Danny's Pick* —
"It's clean, bright, and grassy. An excellent addition to tropical cocktails."

NEISSON Rhum Agricole Blanc	10
PELANCAÑAS 'Blanco' Ron Agrícola	12
PELANCAÑAS 'Llamarada Still Strength' Ron Agrícola . .	16

↑ *Sanchez's Pick* —
"Nothing like a still strength rum to give you a strong Daiquiri or Hotel Nacional."

RHUM J.M. 'Gold' Rhum Agricole	13
RHUM J.M. 'Terroir Volcanique' Vieux Rhum Agricole . . .	16
RHUM J.M. 'XO' Très Vieux Rhum Agricole	22
SOL TARASCO Charanda 'Añejo con Hongos'	15
ZANJ 'Ak Zanj' Clairin	11
ZANJ 'San Zanj' Clairin	11

AGAVE SPIRITS

TEQUILA

ALTOS Plata	15
DON FULANO Blanco	16
DON FULANO Reposado	18
DON FULANO 'Fuerte' Overproof Blanco	20
FORTALEZA Blanco	19
FORTALEZA Reposado	22

↑ *Drey's Pick* —
"For when you're craving the warm n' fuzzies."

FORTALEZA Reposado 'Winter Blend' (2024)	50
FORTALEZA Añejo	32
LA GRITONA Reposado	17

↑ *Ethan's Pick* —
"Woman-owned and wonderful for sipping.
What's not to like?!"

LALO Blanco	16
LALO 'High Proof' Blanco	20
MI CASA Blanco	16
OCHO 'Mirandillas 2024' Plata	18
OCHO 'Mirandillas 2024' Reposado	19
PATRÓN Blanco	16
PATRÓN Reposado	18
PATRÓN 'El Alto'	30
PATRÓN 'El Cielo'	25

REAL DEL VALLE Blanco	13
REAL DEL VALLE Reposado	14
VOLANS Blanco	17
VOLANS 'Still Strength' Blanco	24
VOLANS Reposado	20
WILD COMMON Blanco	17
WILD COMMON 'Still Strength' Blanco	22
WILD COMMON Reposado	22
WILD COMMON Añejo	26

MEZCAL

DEL MAGUEY 'Arroqueño - Santa Catarina Minas'	26
DEL MAGUEY 'Jabali - Santa Maria Albarradas'	28
DEL MAGUEY 'Papalome - San Pedro Teozacoalco'	28
DIVINO MAGUEY 'Espadin Con Guayaba' Mezcal	14
MADRE 'Ensamble'	17

↑ *Howard's Pick*

"A wonderful balance of Espadin and Cuixe agave that is wonderful as a neat pour, but also in my personal favorite cocktail La Ultima Palabra."

MADRE 'Ancestral'	32
MEZCAL UNIÓN 'Uno' Joven	15
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

↑ *Scott's Pick*

"Distilled with corn! My favorite mezcal to drink neat."

VIDA 'Pluebla'	14
WILD COMMON 'Ensamble' Artesanal	16

↑ *Scott's Pick* —
 "Try this bad boy in a Yellow Jacket."

BACANORA, LECHUGUILLA, & RAISILLA

LA VENENOSA 'Costa' Raicilla	26
LA VENENOSA 'Sur' Raicilla	28

SOTOL

CARDENXE 'Desierto' Sotol	15
CARDENXE 'La Sierra' Sotol	22

↑ *Tammy's Pick* —
 "Mix this in a Negroni for a taste of the desert."

FLOR DEL DESIERTO 'Cascabel' Sotol	26
SOL2NOCHES Sotol	16

BRANDY & EAU DE VIE

COGNAC & ARMAGNAC

DELORD 'Blanche' Armagnac	12
DELORD 'Napoléon' Bas-Armagnac	14
FERRAND '1840 Original Formula' Cognac	15
FERRAND 'Ambré' Cognac	18

CALVADOS & APPLE BRANDY

CYRIL ZANGS 'Double Zéro' Eau de Vie de Cidre	26
DROUIN 'Sélection' Calvados	14
LAIRD'S Apple Brandy Bottled-in Bond	12

PISCO & SOUTH AMERICAN BRANDY

BARSOL 'Quebranta' Pisco	12
CARAVEDO Mosto Verde Pisco	16
SINGANI 63	13
TRÄKÁL Patagonian Spirit	14

EAU DE VIE

BANHEZ 'Destilado de Mango'	18
BANHEZ 'Destilado de Piña'	18
BLUME MARRILEN Apricot Eau de Vie	12
CLEAR CREEK Blue Plum Brandy	14
CLEAR CREEK Douglas Fir Brandy	22
CLEAR CREEK Pear Brandy	14

↑ *Stuart's Pick* —
"My not-so-secret weapon. This is what perfection tastes like. I swoon!"

REISETBAUER Carrot Eau de Vie	32
REISETBAUER Hazelnut Eau de Vie	32
RHINE HALL Guava Brandy	16
RHINE HALL Cherry Brandy	16
RHINE HALL Mango Brandy	16
ST. GEORGE 'Aqua Perfecta' Basil Eau de Vie	14
ST. GEORGE Raspberry Brandy	14

VODKA

ABSOLUT	12
ABSOLUT 'Elyx'	16
GREY GOOSE	16
KETEL ONE	16
LEOPOLD'S 'Silver Tree'	12
OKA	12
REYKA	12
ST. GEORGE 'All Purpose'	12
ST. GEORGE 'Green Chile'	13
TITO'S	16

SHOCHU

SG SHOCHU 'Imo' Shochu	24
SG SHOCHU 'Kome' Shochu	24

BAIJIU

KINMEN KAOLIANG '38°' Baijiu	16
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FREE FORM SPIRITS

EMPIRICAL 'Ayuuk'	22
EMPIRICAL 'Cilantro'	14
EMPIRICAL 'Doritos'	20
EMPIRICAL 'Soka'	15
EMPIRICAL 'Symphony 6'	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
LILLET Blanc Aperitif	12
LUSTAU Blanco Vermut	12

LUSTAU Dry Vermut	12
NOILLY PRAT 'Original Dry' Vermouth	10

SHERRY & MADEIRA

(3 OZ POUR)

ALEXANDRO Amontillado	16
ALEXANDRO Oloroso	16
BROADBENT 'Fine Rich' 3 year Madeira	12
BROADBENT 'Reserve' 5 year Madeira	14
CÉSAR FLORIDO 'Moscatel Dorado'	12
HIDALGO Fino	12
HIDALGO Pedro Ximénez	16
LA CIGARRERA Manzanilla	18
LUSTAU 'East India Solera'	16

OTHER

DOMAINE FONTANEL Rancio Sec 'L'Ancêtre'	12
PIERRE FERRAND Pineau des Charentes	12

NON-ALCOHOLIC SPIRITS & WINE

AMASS 'Riverine'	14
GIFFARD 'Sirop Aperitif'	10
LUCANO Non-Alcoholic Amaro	12
LYRE'S 'American Malt'	12

MARTINI & ROSSI 'Floreale' L'Aperitivo	8
MARTINI & ROSSI 'Vibrante' L'Aperitivo	8
THE PATHFINDER 'Hemp & Root'	13
SEEDLIP 'Garden 108'	12
SEEDLIP 'Grove 42'	12
SEEDLIP 'Spice 94'	12
THREE SPIRIT 'Livener'	16
THREE SPIRIT 'Nightcap'	16


Stuart's Pick —————
"It's like a non-alcoholic amaro and I'm obsessed."

THREE SPIRIT 'Social'	16
THREE SPIRIT 'Sharp' Wine Alternative	12

LIQUEURS

FRUITS, FLOWERS, & HERBS

AVERELL Damson Plum Gin Liqueur	12
BIGALLET Thym	14
CHERRY HEERING	10
CHINOLA Mango Liqueur	14
CHINOLA Passion Fruit Liqueur	8
CLEAR CREEK Cherry Liqueur	12
CLEAR CREEK Cranberry Liqueur	13
DIMMI 'Liquore di Milano'	11
FRED ALKEMIL 'Creme Cassis'	14
FRED ALKEMIL 'Ratafià Cherry'	14
GIFFARD 'Banane du Brésil' Banana Liqueur	12

GIFFARD 'Crème de Pamplemousse Rose'

Pink Grapefruit Liqueur	12
GIFFARD 'Crème de Pêche' Peach Liqueur	12
GIFFARD 'Mangue' Mango Liqueur	12
HEIRLOOM 'Creme de Flora'	10
KOTA Pandan Liqueur	15
KOVAL 'Chrysanthemum & Honey' Liqueur	18
LEOPOLD BROS. Three-Chamber Peach Liqueur	18
LUXARDO Maraschino	14
MARASKA Maraschino	8
PAIRIDAEZA 'Creme de Banane'	12
PIMM'S 'No. 1'	10
ROTHMAN & WINTER 'Orchard Apricot' Liqueur	8
ROTHMAN & WINTER 'Crème de Violette' Liqueur	8
ST. GEORGE 'Spiced Pear' Liqueur	11
ST-GERMAIN Elderflower Liqueur	14
TEMPUS FUGIT 'Crème de Banane' Banana Liqueur	12
THE JAPANESE LIQUEUR Mizunara Oak Liqueur	22

CITRUS

COINTREAU	10
GRAND MARNIER	12
ITALICUS 'Rosolio di Bergamotto'	16

↑ *Ethan's Pick*
"Get this in a spritz!"

LICOR 43	10
OKA KURA Yuzu Liqueur	9
PIERRE FERRAND Dry Curaçao	10
SOLERNO Blood Orange	14

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
DRAMBUIE Isle of Skye Liqueur	14
JOHN D. TAYLOR'S VELVET FALERNUM	8
GIFFARD 'Crème de Cacao'	12
GIFFARD 'Vanille de Madagascar'	12
HAMILTON 'Pimento Dram'	9
HEIRLOOM 'Alchermes'	10
L'ARACK DE MUSAR	22
LAZZARONI Amaretto	8
MR. BLACK Cold Brew Coffee Liqueur	12
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
TEMPUS FUGIT Crème de Noyaux	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 delicoius. That's all. Enjoy!

APERITIVO BITTERS

APEROL 10

Lombardy, Italy - Made of gentian, rhubarb, and cinchona bark. The aperol spritz 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.

- DISTILLERIA DELL'ALPE KAPRIOL LIQUORE** 14
Veneto, Italy - Kapriol liqueur, commonly known as "Distillato del Bosco" (Distillate of the Forest) is produced in the same location as the juniper berries are collected.
- 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.
- LEOPOLD BROS. 'APERITIVO BIANCO'** 12
Denver, Colorado - Built on three individual distillations of marigold, chamomile, and lemongrass.
- 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.

SCARLET APERITIVO	18
<i>Kanagawa, Japan</i> - Taking inspiration from the classic Italian red bitters of the 1970's, Scarlet Aperitivo is the first of its kind. A true Japanese Amari that is comprised of 25 distinct botanicals, many of which are grown by Tatsuya Motonaga at his farm in Kanagawa. All steps of the process to make this elixir are done hands on, in small batches, without automation.	

CITRUSY & BRIGHT

AMARA Amaro Di'Arancia Rossa	16
<i>Sicily, Italy</i> - Made from handpicked blood oranges grown in the volcanic soils of Mount Etna.	
AMARO DELL'ETNA	10
<i>Sicily, Italy</i> - 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
<i>Emilia-Romagna, Italy</i> - Named in tribute of Italy's second Queen, Elena of Montenegro.	
AMARO NARDINI	12
<i>Veneto, Italy</i> - 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 NEPÈTA	14
<i>Sicily, Italy</i> - Two cousins, Federico & Andrea, decided to engage in the recovery of a Sicilian herb unknown to most through the production of Amaro. The star herb, Catmint (similar to mint in aroma) grows at an altitude of over 1,600' on the rocky plateaus of the Iblei Mountains between Palazzolo Acreide and the Val di Noto.	

AMARO NONINO QUINTESSENTIA 15

Fruili, 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

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.

BIGALLET CHINA-CHINA 13

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.

CARDAMARO Vino Amaro 12

Piedmont, Italy - The primary flavors of Cardamaro are cardoon and blessed thistle, with gentle undertones of spice. This is an 'every man' amaro!

DON CICCIO & FIGLI FINOCCHIETTO 12

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.

- HEIRLOOM 'PINEAPPLE AMARO'** 12
Minneapolis, Minnesota - Made with tropical ingredients native to the Caribbean like Queen Victoria pineapple and Jamaican Quassia Bark.
- LIQUORE DELLE SIRENE 'AMARULIVO' VINO AMARO** . . 14
Veneto, Italy - For the Amarulivo (a combination of the words 'amaro' and 'ulivo' or olive), Elisa was inspired by the olive trees that grow prolifically around Lake Garda and the leaves serve as the primary bittering agent.
- LIQUORE DELLE SIRENE 'CANTO AMARO'** 14
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.
- SCARLET ORANGE AMARO** 18
Kanagawa, Japan - A true expression of blood orange in the form of a bitter, Scarlet Orange Amaro contains not only the peels, but the hand-pressed juice of fruit as well. The blood orange peel is macerated in alcohol with over 20 other botanicals including ginger, lemon balm, and camellia flowers before being combined with its juice.
- SCARLET RADICE AMARO** 18
Kanagawa, Japan - Scarlet Radice Amaro leans into its base of more than 30 herbs and roots, many grown by Iseya Distillery on their plot of farmland. This exceptional amaro takes inspiration from the classic yellow, root-based bitters of the 1970's and gives it a Japanese twist. It takes roughly 3 years to grow some of the proper roots needed for this amaro, and thus, is a labor of love.

XILA LICOR DE AGAVE 13

Mexico City, Mexico - This mezcal-based apritif is inspired by two of Mexico's most significant cultures: the Oaxacan and Pueblan. The traditional Oaxacan agave spirit is blended with the smoky ancho chile of Puebla. Hillhamn Salome founded Flor de Luna in Mexico City in 2015, as the country's first female-powered distillery. Fittingly, Xila means woman in the indigenous language of Zapotec.

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.

▲ *Jorge's Pick*

"Have this for your next spritz. An adult Coca-Cola!"

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 12

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.

↑ *Sanchez's Pick*

"Always on the look out for a Black Manhattan or classic limonata."

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 11

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 to render 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 CioCiario is the closest you'll get to that original Amer recipe. It's soft, subtle, sweet and citrusy, offset by a pleasant bitterness.

PAOLUCCI ‘AMARO CIOCIARO’ EXTRA BITTER 11

Lazio, Italy - CioCiario has released this special edition of their classic amaro to reflect the modern palate, with a more pronounced gentian root bitterness.

SCARLET VERDE AMARO 18

Kanagawa, Japan - A truly unique take on the category of amari (bitter liqueurs), Scarlet Verde Amaro bottles the essence of green herbs and bright citrus. Made with more than 40 herbs, many of which are grown without intervention at Iseya Distillery's farm including the wormwood that takes center stage in this expression.

ALPINE

AMARO BRÀULIO 14

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.

Scott's Pick
"Like suckling a yeti's teet."

AMARO CHIOT ‘MONTEAMARO’	12
<i>Piedmont, Italy</i> - 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
<i>Piedmont, Italy</i> - Originally made for the Café Dilei, a famous spot in Turin (no longer in business). The son of Bordiga’s founder, Pietro, was married to the daughter of the owner of Dilei, and this amaro has been made since shortly after the distillery was founded in 1888.	
CHARTREUSE, GREEN	18
<i>Saint-Pierre-de-Chartreuse, France</i> - 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
<i>Saint-Pierre-de-Chartreuse, France</i> - Inspired by the Elixir Végétal recipe, still made from 130 botanicals, but It’s production is significantly different from Green Chartreuse.	

CHARTREUSE, 1605 LIQUEUR D'ELIXIR 28

Saint-Pierre-de-Chartreuse, France - It was first created in 2005 to commemorate the 400th anniversary of the handing over of the Elixir de Longue vie manuscript by Marshal d'Estrées to the Chartreux de Vauvert. This liqueur is inspired by the "liqueur de santé" or "Elixir de table" developed at the beginning of the 19th century, which in 1840 became the Chartreuse Verte.

CHARTREUSE, CUVÉE DES MEILLEUR OUVRIERS DE

FRANCE SOMMELIERS 26

Saint-Pierre-de-Chartreuse, France - Created by the best craftsmen of France. This special Chartreuse cuvée was created in 2008 by the Chartreux Monks in collaboration with the Meilleur Ouvriers de France Sommeliers (M.O.F).

CHARTREUSE, V.E.P. 36

Saint-Pierre-de-Chartreuse, France - V.E.P. translates to "exceptionally prolonged aging". These special versions of chartreuse are aged for at least 8 years.

DOLIN GÉNÉPY LE CHAMOIS LIQUEUR 10

Savoie, France - Made from 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.

PASUBIO Vino Amaro 9

Trentino-Alto Adige, Italy - It is rare among amari to feature mountain berries. The recipe from Giuseppe Cappelletti dates back to the early 20th century and is among the Erboristeria's first amari. The Mugo Pine, which grows on rocky upland slopes constantly exposed to the elements, gives this Amaro a flavor profile evocative of the region.

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
<i>Piedmont, Italy</i> - 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
<i>Campania, Italy</i> - Strega--"witch" in Italian--is named after the legends of witchcraft that originate from Benevento. Made from 70 botanicals including saffron, mint, & fennel.	
SUZE Saveur d'Autrefois	10
<i>Thuir, Pyrénées-Orientales, France</i> - The oldest gentian-based liqueur from the Massif Central region. Made up of 50% gentian root.	

SMOKY & VEGETAL

AMARO SFUMATO RABARBARO	8
<i>Trentino-Alto Adige, Italy</i> - Sfumato derives from the Italian word for smoke - 'fumo'. Made from a special rhubarb variety that grows in Trentino and Veneto.	
BERNARD RABARBARO	16
<i>Piedmont, Italy</i> - Made purely from Chinese Rhubarb roots, the result is a wonderfully smoky and savory liqueur with notes of tobacco, leather, and spice.	
CYNAR	10
<i>Lombardy, Italy</i> - 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
<i>Lombardy, Italy</i> - Released in 2015, Cynar 70 doubles the ABV of the original recipe.	

SETTEMMEZZO CARCIOFO 16
Bologna, Italy - Settemmezzo is made from Carciofo Violetto di San Luca. Since this purple artichoke has to be propagated by hand, only five farmers in Bologna grow it. Naturally, the artichoke is a source of local pride.

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 sourced 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 homeland. Let's see your Malört face!

↑ *Mak's Pick*

"Shoot this and think of me. Honor my memory with pain."

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

SCARLET FERNET AMARO 18

Kanagawa, Japan - Because the use of gentian is restricted in Japan, Iseya's Tatsuya Motonaga needed to get creative to approximate the level of bitterness he was striving for. He incorporated ingredients like chicory and aloe to give this fernet it's bitter punch. A delicate balance between umami and honey is maintained by the blending of aged and unaged base spirits.

SCARLET MENTA AMARO 18

Kanagawa, Japan - After the rainy season has ended, mint is harvested in the neighboring field to the Iseya Distillery to create this new take on a classic elixir. The mint is combined with anis hyssop, lavender, wormwood, and Japanese honeysuckle to create a liqueur whose bitterness is matched with its refreshing botanicals.

UNDERBERG 6

Rheinberg, Wesel, Germany - Made from ingredients sourced from 43 countries and aged in oak casks.

↑ *Ethan's Pick* —
"A broken knee in the mountains. Painful yet still pleasant."

VARNELLI AMARO DELL'ERBORISTA 15

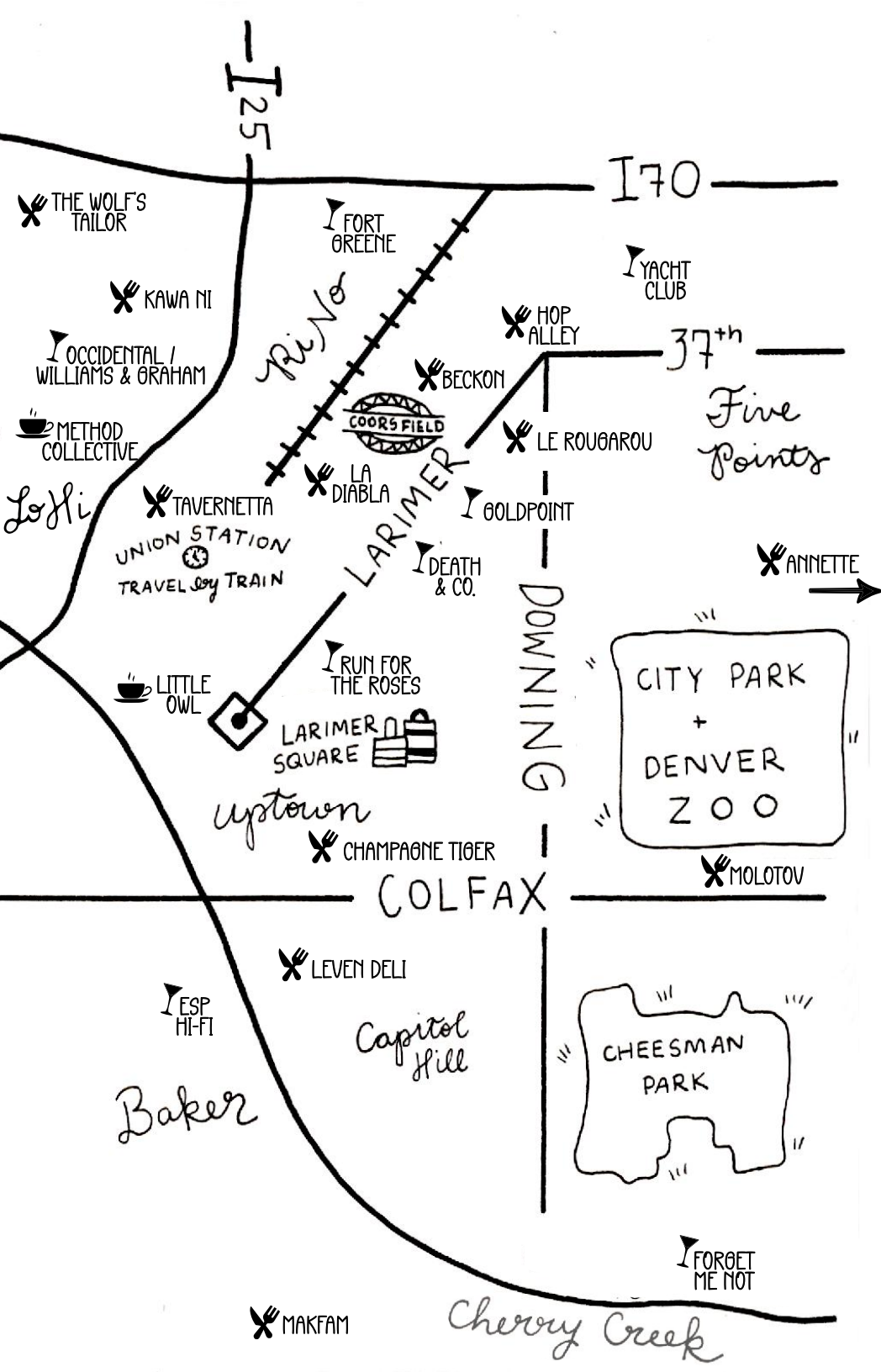
Marche, Italy - The herbalist's amaro. The herbs, roots, & spices are fire-roasted before maceration. Then aged for at least seven months & unfiltered.

VARNELLI AMARO SIBILLA 14

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!





Our Local Recommendations

COCKTAIL BARS

WILLIAMS & GRAHAM (LoHi)

YACHT CLUB (Five Points)

RUN FOR THE ROSES (LoDo)

SEMIPRECIOUS (Sunnyside)

DEATH & CO. (RiNo)

THE TATARIAN (Tennyson)

OK, YEAH (Tennyson)

NEIGHBORHOOD BARS

OCCIDENTAL (LoHi)

GOLDPOINT (RiNo)

MY BOY TONY (Tennyson)

FORT GREENE (Globeville)

ESP HIFI (Santa Fe Arts District)

ROGER'S LIQUID OASIS (Sloan's Lake)

COFFEE SHOPS

LITTLE OWL (Downtown & LoHi)

CONVIVIO CAFÉ (Tennyson)

METHOD COLLECTIVE (LoHi)

STEAM ESPRESSO BAR (LoHi & Wash Park)

RESTAURANTS

LA DIABLA (Pozole & Tacos - LoDo)

KAWA NI (Izakaya & Japanese Pub - LoHi)

ALMA FONDA FINA (Contemporary Mexican - LoHi)

CHAMPAGNE TIGER (French-American Diner - Colfax)

CART DRIVER (Pizza - RiNo & LoHi)

UNCLE (Ramen - LoHi & Wash Park)

LE ROUGAROU (Southern - Five Points)

HOP ALLEY (Chinese - RiNo)

SPUNTINO (Italian - LoHi)

MOLOTOV (Eastern European - East Colfax)

LEVEN DELI (Deli & Wine Bar - Capital Hill)

ANNETTE (American - Stanley Market)

BECKON (American - RiNo)

TAVERNETTA (Northern Italian - Union Station)

MAKFAM (Chinese - South Broadway)



ARTWORK HAND-DRAWN BY LIZZY ROBINSON
INSTAGRAM: @DUVALLIZZY

Thank You!

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