**Keith’s Bar**

**Scotch**

* **Islay**
  + Lagavulin 16
  + Laphroaig 10
  + Kilchomen Loch Gorm
  + Caol Ila 12
  + Ardbeg 10
  + Lagavulin 11 Offerman Edition
  + Ardbeg Bizarrebq
  + Port Charlotte Heavily Peated 10
  + Clan Denny Caol Ila 2011
* **Speyside**
  + GlenDronach 12
  + Aberlour A'Bunadh
  + The Balvenie The Sweet Toast of American Oak

**Bourbon**

* Widow Jane Decadence - Blended Straight Bourbon Whiskey - Batch 29
* Elijah Craig Barrel Proof - Straight Bourbon Whiskey B522
* Knob Creek - Single Barrel Reserve 9 Year - Straight Bourbon Whiskey
* Woodford Reserve Double Oaked

**Rye**

* Willet - Straight Rye Whiskey
* Sagamore Spirit Sherry Finish Rye
* Michter's Single Barrel US-1 Kentucky Straight Rye

**Whiskey**

* Boulder Spirits - Peated Malt - American Single Malt Whiskey
* Balcones - Lineage - Texas Whisky

**Rum**

* Dos Maderas 5+5 - Triple Aged (5 years in Barbados or Guyana, then 5 in Spain: 3 years in Palo Cortado, 2 years in Pedro Ximenez)

**Gin**

* The Botanist 22 - Islay Dry Gin
* Bombay Sapphire - London Dry Gin - Vapour Infused

**Blend**

* Grand Brulot - VSOP Cognac & French Brandy

**Mixed Drinks**

* **Smoky Rob Roy**
  + 1-1/2 oz Lagavulin 16
  + ¾ oz Sweet Vermouth
  + 2-3 dashes of Angostura Bitters

Add ice, mix until mixing glass is cold, pour into a chilled coupe glass over a Luxardo cherry

* **Manhattan**
  + Bittercube Cherry Bark Vanilla - 3 dashes
  + Simple Syrup - 1/2 oz
  + 3/4 oz sweet vermouth
  + 2-1/2 oz Willet Straight Rye Whiskey

Add ice, mix until mixing glass is cold, pour into a coupe glass over a single Luxardo cherry

* **Old Fashioned**
  + 2.5 Oz Widow Jane Decadence Bourbon
  + 0.25 oz Crown Maple Bourbon Barrel Aged Maple Syrup
  + 2 Dashes of Angostura Bitters
  + 3 Dashes of Orange Bitters

Build in a rocks glass with a large ice cube and garnish with an orange twist

* **Dirty Martini**
  + The Botanist Dry Gin 1-1/2 oz
  + Dry Vermouth 1/2 oz
  + Olive Brine 1/2 oz

Shaken, strained, garnish with olive, spritz with lemon oil

* **Basil Gimlet**
  + 7 large basil leaves
  + 2 oz (60 ml) The Botanist Dry Gin
  + 1 oz (30 ml) fresh lime juice
  + 1/2 oz (15 ml) simple syrup
  + Lemon wedge for garnish

Muddle the basil leaves, add the liquids and ice and shake. Double strain and garnish with lemon and a basil

* **Aged Eggnog**
  + Eggs
  + Cream, half-and-half, whole milk
  + Nutmeg
  + Dos Maderas 5+5 Rum
  + Grand Brulot Congnac (with espresso)
  + Knob Creek 9 Single Barrel Reserve Bourbon