

### Single Barrel Bourbon

Knob Creek	11 -
Booker's	18 -
Makers Mark	11 -
Woodford Reserve	12 -
Basil Hayden	14 -
Blanton's	14 -
Elijah Craig	15 -

### Special Irish Blends

Bushmills	9 -
Jameson's	10 -
Jameson's 18	23 -

### Single Malt Scotch

Dalwhinie	18 -
Glenlivet	14 -
Oban	22 -
Glenmorangie 10yr	15 -
Laphroig 10yr	18 -
Ledaig 10yr	14 -
Tobermory 10yr	10 -
Glenmorangie 12yr PortWood	16 -
Macallan 12yr	17 -
Deanston 12yr	15 -
Lagavulin 16yr	23 -
Bunnahabhain 18yr	24 -

### Special Tequila

Patron Silver	11 -
Patron Añejo	12 -
Patron Reposado	12 -

### Cognacs

Courvoiser VSOP	15 -
Hennessy VS	12 -
Martell Cordon Bleu	30 -
Remy Martin VSOP	16 -

### Armagnac

Bas Armagnac Aubin	20 -
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### Eau De Vie - Trimbach Grande Reserve

Kirsch	10 -
Framboise	10 -
Prunelle Sauvage	10 -

## Verve Signature Cocktails

### Beer & Liquor

#### Tap Beers

Anchor Steam, Amber	pint 6 -
Chimay	pint 10 -
Pilsner Urquell	pint 6 -
Dogfish Head 60 Minute IPA	pint 7 -

#### Bottled Beers

Corsendonk Abbey Brown Ale	8 -
Corsendonk Monks Pale Ale	8 -
Bass	6 -
Boddington's	6 -
Guinness	6 -
Stella Artois	6 -
Amstel Light	5 -
Heineken	5 -
Becks	5 -
Bud Light	4 -
Budweiser	4 -
Coors Light	4 -
Corona	4 -
Pabst (Traditional)	4 -

#### Grappa

Lorenzo Inga Grappa di Muscato	10 -
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#### Port

Warres Vintage '85	26 -
Warres Warrior Port	12 -
Graham's 6 Grapes	10 -
Graham's 20yr Tawny	14 -
Fonseca 10yr Tawny	12 -
Grahams '85	24 -
Smith Woodhouse '03	24 -

#### Madeira

Blandy's 10yr Malmsey	10 -
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#### Sherry

Harvey's Bristol Cream	7 -
Dry Sack	8 -

**Private & Confidential** 12 -  
Our take on the classic James Bond Vesper with *Vodka*, *Gin*, *Lillet* and *Elderflower Liqueur*, stirred, not shaken and finished with a touch of citrus.

**Port Poached Pear** 12 -  
*Pear vodka* with *pear nectar* and *pear brandy*. Shaken and finished with a splash of *port*.

**Jack Rose** 10 -  
*Laird's Apple Jack*, New Jersey's native spirit distilled here since 1698, pressed with *fresh apple*, *lime*, and *house made grenadine*, served up.

**Verve Manhattan** 10 -  
*Fig infused rye whiskey* with *aged bitters*, *sweet vermouth* and *house made grenadine*. Finished with bourbon soaked cherries, served up or on the rocks.

**Lychee Martini** 10 -  
*Lychee infused gin* meets *fresh lime*, *triple sec* and *elderflower liqueur*, served up and garnished with lychee.

**Budda and Cleo** 10 -  
Named after two of the patron "saints" of Verve, *vodka* muddled with *fresh ginger* and *lime*, with a touch of *ginger liqueur*. Served over ice and topped with ginger ale.

**Main Street Smash** 10 -  
*Fresh berries* muddled with *lemon juice*, *triple sec* and *gin* then poured over ice and topped with club soda.

**Fall Fashioned** 10 -  
An old fashioned made with *blood oranges* and *brandied cherries*, *aged bitters* and *sugar* topped with *rye whiskey* with a touch of *cinnamon tincture*. Lightly shaken and served on the rocks with a splash of club soda.

**Harvest Milk Punch** 9 -  
Milk Punches have been enjoyed in cold new jersey winters since the 18th century. Ours features *brandy* and *vanilla liqueur* with a *pumpkin spice infusion*, mixed with *milk* and served over ice with a touch of *nutmeg*.

**French '75** 10 -  
Named after the 75 millimeter guns that rattled throughout the First World War, we pour a blend of *brandy*, *fresh citrus* and *fruit bitters* topped with *champagne*. Served in a flute to commemorate the 4th New Jersey Infantry who mustered on the lawn of the old courthouse in 1917. To paraphrase the monument across the street "We also *drink* to those who sleep in France."

\* Please ask your Bartender about Daily Artisanal Bar Specials or for a Favorite Drink not found on our list.

☞ *White Wines* ☞  
(By the Glass / Bottle)

Chardonnay - Frei '09, Sonoma	10-/45-
Savignon Blanc - Chateau Jarr '10, France	10-/45-
Pinot Grigio - Duetorri '10, Italy	9-/40-
Rose - Mulderbosch '10, South Africa	9-/40-
Gruner Veltliner - Laurenz & Sophie '10, Austria	10-/45-
Reisling - Polkadot '10, Germany	9-/40-

☞ *American Whites* ☞

Chardonnay, La Crema '09, Sonoma	50-
Chardonnay, Sonoma Cutrer '09, Russian River	12-/55-
Chardonnay, Grgich Hills '08, Napa	65-
Pino Gris, J '09, Russian River	55-
Sauvignon Blanc, Matanzas Creek '10, California	50-

☞ *Whites of the World* ☞

Pinot Grigio, Santa Margherita '10, Italy	12-/55-
Sancerre, Buissonnes '10, France	45-
Pouilly Fuisse, Laboure- Roi '10, France	50-
Chablis Pre Cru, J.M. Brocard '07, France	65-
Meursault, Drouhin '09, France	75-
Riesling Q.B.A., Schloss Vollrads '08, Rheingau, Germany	50-

☞ *Champagne & Sparkling Wine* ☞

Rustico Nino Franco, Prosecco	9-/40-
Varichon & Clerc, Blanc de Blancs, France	10-/45-
Nicholas Feuillate, Rose, Champagne, France	90-
Moet & Chandon, White Star, France	100-
Veuve Cliquot, Non Vintage, Brut, France	110-
Veuve Cliquot, La Grand Dame '98, France	250-

☞ *Red Wines* ☞  
(By the Glass / Bottle)

Cabernet - William Hill '09, Central Coast	10-/45-
Malbec - Santa Julia '09, Tamari, Argentina	9-/40-
Pinot Noir - Les Fontanelles '10, France	9-/40-
Shiraz - McWilliams '10, Australia	8-/35-
Zinfandel - Rancho Zabaco '10, Sonoma	9-/40-

☞ *American Reds* ☞

Cabernet, Smith & Hook '09, Central Coast	12-/55-
Cabernet, Steltzner '06, Stags Leap California	60-
Cabernet, Trefethen '08, Napa	75-
Pinot Noir, Mark West '09, California	9-/40-
Pinot Noir, Citation '01, Oregon	75-
Merlot, Ravenswood '08, Napa Valley	10-/45-
Merlot, Luna '07, Napa Valley	60-
Zinfandel, Mariah '07, Mendocino, California	75-
Petite Syrah, Stag's Leap '07, California	70-
Syrah, Qupe, Bien Nacindo '08, California	55-

☞ *Reds of the World* ☞

Shiraz, The Lodge Hill '08, Clare Valley, Australia	60-
Rioja Tempranillo, Martin Codax '09, Spain	45-
Bordeaux, Chateau Haut-Beausejour '08, France	60-
Chateauneuf- Du -Pape, Perrine & Fils '07, France	75-
Montepulciano, Zaccagnini '08, Italy	50-
Amarone, Cesari '07, Italy	75-
Barolo, Ceretto, '06, Italy	80-

\* *Please enjoy your desserts and after dinner cocktails in our lounge Thursday - Saturday*

\* *BYOB - If you choose to bring in your favorite bottle of wine, there will be a charge of \$15/bottle. \$20/bottle for 1.75 liters.*