



RAGING BULL

CHOPHOUSE & BAR



You could've sworn the smell of whiskey filled the air one hot and late evening. But it was impossible: it was the Thirsty Twenties, the Thirsty Thirties. There were no glass bottles in sight, except for a few empty milk bottles here and there. The day was hard and rough – it was only one drink after all, just one shot of whiskey, a can of beer – anything!

The Prohibition Era (1920 – 1933) was anything but a thrill for most Americans. During that time, alcohol consumption was banned. Due to this, people resorted to all sorts of bribes to get some of their bottled delights. Storage rooms in warehouses were transformed into underground bars, serving beverages that were deemed sins during that time. Certain figures in the mob rose during that era, mainly because they monopolised all the smuggled drinks.

Thankfully, that era is long behind us (unless you're below 18 years of age, then sorry!), but let these drinks at least remind you of the times when delights like these became the life of those who sought them.



• COCKTAILS •

The first published reference to the cocktail appears in the Farmer's Cabinet (Amherst, New Hampshire, April 28, 1803). The spoof editorial tells of a "lounger" who, with an 11 a.m. hangover, drank a glass of cocktail - excellent for the head.



COWBOY OLD FASHIONED

Raging Bull Bourbon Whiskey,
Sherry Wine, Vanilla



WHISKEY "BULL" SOUR

Bourbon Whiskey, Sherry Wine,
Lemon Juice, Rosemary, Cherry



DIRTY BLUE BLAZER

Bourbon Whiskey, Cassia,
Dirty Bitters



THYME FOR MULE

Thyme Infused Vodka,
Raspberries, Ginger Beer



BY THE HORNS

Bourbon Whiskey, Port Wine,
Dulce de Leche, Aromatic Bitter



FORT ON THE HILL

Dry Gin, Aperol, Red Berries Purée,
Lemon Juice, Prosecco



LIQUID COURAGE

Mezcal Joven, Aloe Vera,
Citrus, Firewater



RED CAPE

VSOP Cognac, Lemon Grass Sherbet,
Triple Sec



LAST RUNNER

Black Rum & White Rum, Jasmine Green Tea,
Pineapple Juice, Passion Fruit,
Milk, Calamansi Juice



HEY CHURCHILL

Rye Whiskey, Banana Purée,
Lemon Juice, Mint Leaves

HOUSE BARREL AGED



When cocktails age in wooden barrels, the maturing process often leads to surprising new aromas. Depending on the type of wood you use for aging, it also adds more depth of flavour. Harsher notes get smoothed out, and the drink becomes more cohesive.

AGED BOULEVARDIER

Bourbon Whiskey
Rosso Vermouth
Campari bitter
Orange bitters

AGED MARTINEZ

Dry Gin
Vermouth Rosso
Luxardo Maraschino
Orange bitters



CORN, RYE, BARLEY

The Gaelic "usquebaugh" meaning "water of life" phonetically became "usky" and then "whisky" in English.

AMERICAN WHISKEY

BOURBON AND RYE

	Glass	Bottle
Maker's Mark	350	4,500
Buffalo Trace	450	5,800
Bulleit	350	6,000
Knob Creek	950	18,000
Wild Turkey	400	4,500
Evan William's 1738	350	4,000
Evan William's Single Barrel	1,000	13,000
Woodford Reserve	800	10,500
Michter's Bourbon	750	9,500
Michter's American	750	9,500
Michter's Sour Mash	750	9,500
Michter's Rye	750	9,500
Michter's Bourbon 10yrs	1,800	25,000
Michter's Rye 10yrs	1,800	25,000
Hudson Manhattan Rye	1,200	8,500
Koval White Rye	500	7,000
Koval Millet	500	7,000
Koval Four Grains	500	7,500
Koval Oat	500	7,500
Whistle Pig Straight Rye 10yrs	1,100	14,000

TENNESSEE

	Glass	Bottle
Jack Daniel's	400	7,000
Jack Daniel's Gentleman Jack	450	6,500
Jack Daniel's Single Barrel	550	7,500

TAIWANESE WHISKEY

	Glass	Bottle
Kavalan Sherry Cask	1,000	13,500
Kavalan Original	800	12,000

JAPANESE WHISKEY

	Glass	Bottle
Nikka Coffey Grain	950	13,500
Hakushu Distiller's Reserve	1,500	19,500
Hakushu 12 yrs	2,500	30,000
Yamazaki Distiller's Reserve	1,500	19,500
Hibiki Harmony	1,350	16,500
Hibiki 17 yrs		130,000



SCOTCH WHISKY

BLENDED

	Glass	Bottle
Chivas Regal 12 yrs	400	5,000
Chivas Regal 18 yrs	600	8,000
Monkey Shoulder	450	6,500
Johnnie Walker Black Label	400	5,000
Johnnie Walker Blue Label	2,200	28,000
Johnnie Walker King George V	5,000	65,000

SPEYSIDE

	Glass	Bottle
Glenfiddich 12 yrs	600	8,000
Glenfiddich 15 yrs	700	9,500
Glenfiddich 18 yrs	1,100	15,000
Glenfiddich 21 yrs	3,000	39,000
Glenrothes Vintage Reserve	600	8,000
Glenrothes 2001	700	9,000
Balvenie Double Wood 12 yrs	800	10,000
Macallan Double Cask 12 yrs	1,000	13,000
Macallan Double Cask 15 yrs	2,000	25,000
Macallan Double Cask 18 yrs	4,000	55,000

ISLAND

	Glass	Bottle
Jura 10 yrs	500	7,000
Talisker 10 yrs	900	10,500

ISLAND

	Glass	Bottle
Auchentoshan Three Wood	700	9,000
Auchentoshan 12 yrs	500	6,000

ISLAY

	Glass	Bottle
Bowmore 12 yrs	500	7,000
Ardbeg 10 yrs	700	9,000
Lagavulin 16 yrs	1,400	18,000
Bruichladdich Classic Laddie	850	12,000
Laphroaig 10 yrs	700	9,000
Caol Ila 12 yrs	1,000	13,000

HIGHLAND

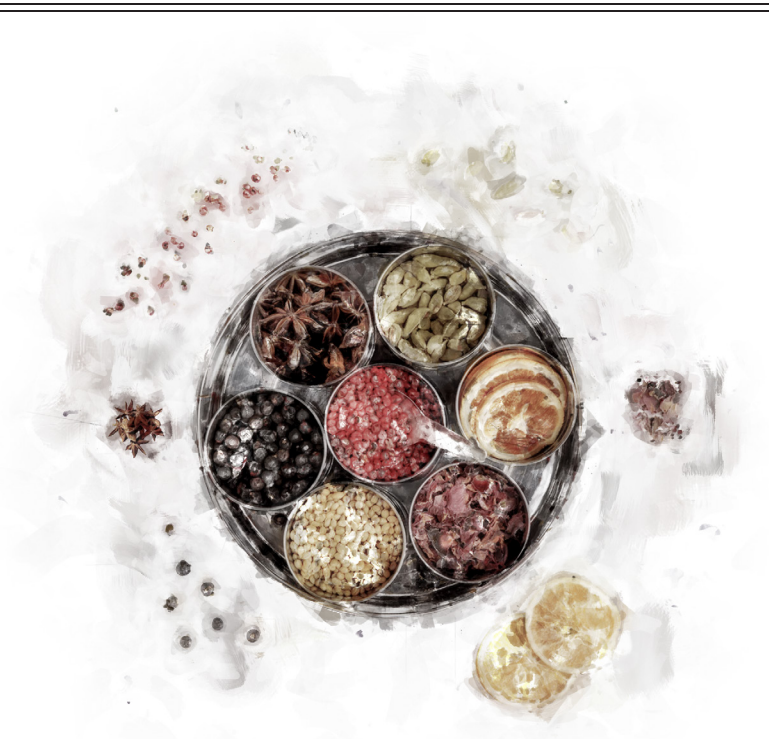
	Glass	Bottle
Glenmorangie 10 yrs	500	7,000
Singleton 12 yrs	500	7,000
Singleton 15 yrs	600	8,000
Singleton 18 yrs	1,000	13,000
Oban 14 yrs	800	10,000
Dalmore 12 yrs	750	10,000





JUNIPER BERRY

The English actually discovered gin when they were fighting the Thirty Years' War in the 17th century in Holland and saw Dutch soldiers drinking **Jenever** to boost morale before heading into battle. The term "Dutch Courage" was born, and the English brought the idea of making and drinking gin back with them. It would take another 150 years before they would have their own version.



BOTANICALS

Botanicals add flavour, art, fun and sophistication to your G&T. Gin garnishes can be fresh or dried and usually fall into four main categories: spices, herbs, fruit (including berries) and flowers. Adding botanicals to match or compliment your gin selection can either enhance its flavour or introduce a new dimension to your G&T.

GIN

		Glass	Bottle
Botanist	Scotland	700	9,000
Tanqueray No. 10	England	700	9,000
Monkey 47	Germany	800	7,500
Gin Mare	Spain	600	8,000
Whitley Neill	England	500	7,000
Koval	USA	600	7,500
Ki No Bi	Japan	800	9,500
Hendrick's	Scotland	650	8,500
G'Vine Nouaison	France	700	9,000
Del Profesorre Madame	Italy	700	9,000



SUGARCANE

A dark rum drinker and any rum lover will tell you clear rum is for mixed drinks while dark, aged rums are meant for neat consumption. Dark rums are naturally much deeper and sweeter since they receive their coloring from the molasses that remain leftover from the fermentation process.



SISTEMA SOLERA

Solera is a process for aging liquids such as wine, beer, vinegar, and brandy, by fractional blending in such a way that the finished product is a mixture of ages, with the average age gradually increasing as the process continues over many years.

RUM, CACHACA

RUM, RON, RHUM

		Glass	Bottle
Havana Club 7 yrs	Cuba	400	6,000
Bacardi 8 yrs	Cuba	450	6,000
Dictador 12 yrs	Colombia	900	10,000
Matusalem Gran Reserva 15 yrs	Dom. Republic	800	10,000
Ron Zacapa 23	Guatemala	1,000	12,000
Plantation 3-Star	Jam. Tri. Barb.	350	4,000
Plantation Original Dark	Tri. & Tob.	350	5,000
Don Papa 7 yrs	Philippines	350	4,000
Diplomatico Mantuano	Venezuela	500	6,000
Mount Gay XO	Barbados	800	10,000
El Dorado 12 yrs	Guyana	700	9,000
St. James Agricole	Martinique	500	8,500

CACHACA

		Glass	Bottle
Sagatiba Pura	Brazil	500	7,000
Leblon	Brazil	600	8,000



AGAVE

Agave is also known as piña due to its resemblance to a giant pineapple. The heart of the plant is called "agave nectar" which in the Nahuatl language means the moon's house, meaning the heart, the essence, the center, etc. It's about a product of two worlds merging, since a technique from the European continent is used to transform a very ancient and characteristic matter of the Mexican soil.



EL JIMADOR

"El Jimador" is the name given to the experienced farmers who select and cultivate the unique Blue Agave Plant, the raw material of true tequila. This plant, nature's most precious gift to Mexico, takes ten years of careful cultivation to reach maturity. It is hand-picked and cropped, and it takes a fine eye to select the quality agave which is used for tequilas.

TEQUILA, MEZCAL

TEQUILA

	Glass	Bottle
Don Julio Blanco	700	9,500
Don Julio Reposado	800	10,000
Don Julio Añejo	850	11,000
Patron Silver	600	8,000
Patron Reposado	700	9,000
Patron Añejo	800	10,000
Volcan Blanco	600	8,000
Volcan Cristalino	900	11,000
Clase Azul Reposado	2,200	30,000
Clase Azul Añejo		102,000
Clase Azul Ultra		280,000

MEZCAL

	Glass	Bottle
Casamigos Mezcal	1,200	18,000
Clase Azul Durango		55,000
Del Maguey Vida	700	9,500



• WHEAT, RYE, CORN, POTATO •

Consumed for at least 600 years in eastern and northern Europe, vodka can be made from anything that can be fermented and distilled. Classically made from rye, wheat or potatoes, vodka is flexible, and today it is made from ingredients ranging from grapes and oranges to milk and honey.



SHAKEN OR STIRRED?

James Bond movies in the 60's gave notoriety to the vodka martini. There has been a lot of arguments caused by his famous catchphrase "shaken, not stirred." Ideally, vodka martinis should be stirred, not shaken. A stirred martini will be a bit stronger, and thus more flavourful. It's easy to over-chill a martini by shaking it, and the primary result of a too-cold martini is that it becomes much more thin and tasteless.

VODKA

		<i>Glass</i>	<i>Bottle</i>
Absolut Elyx	Sweden	500	7,000
Belvedere	France	500	7,000
Grey Goose	Poland	500	7,500
Ketel One	Netherlands	400	6,000
Tito's	USA	400	6,000



GRAPE, APPLE

Some of the most commonly tasted notes in a brandy are vanilla, nuts, caramel and light florals, which when it comes to cigars you might be wondering how to make a successful pairing with such feminine flavors.



ALEMBIC

A. cucurbit; B. hood/corn; C. swan neck; D. condensing pot; E. depositor

BRANDY

COGNAC

	Glass	Bottle
Martell VSOP	600	8,000
Remy Martin VSOP	600	8,000
Remy Martin X0	1,800	24,000
Remy Martin Louis XIII	35,000	420,000
Hennessy VSOP	600	7,500
Hennessy X0	2,000	25,000
Pierre Ferrand 1840	500	7,000

ARMAGNAC

	Glass	Bottle
Chateau Laubade VSOP	600	8,000
Delors X0	850	10,500

CALVADOS

	Glass	Bottle
Pere Magloire VSOP	400	6,000
Chateau Du Breuil 12 yrs	1,200	16,000

GRAPPA

	Glass	Bottle
Naridini Bianca	300	5,000



HOPS, CEREALS

In Mesopotamia (ancient Iraq), early evidence of beer is a 3900-year-old Sumerian poem honoring Ninkasi, the patron goddess of brewing, which contains the oldest surviving beer recipe, describing the production of beer from barley via bread.



THE BEER STEIN

In the 14th Century, the German Beer Stein started out as a mug.
During the 1920's porcelain and glassware were nearly all that they made.
Stoneware began to flourish more during the 1930's and 40's due to the rising and falling of the economy.
In the early 1970's Brazil opened up one of the largest exports in Beer Steins
making it accessible to everywhere in the world.

BEER

LOCAL

Raging IPA		450
El Toro Blanco	White IPA	450
Knockout	Wheat Ale	450

INTERNATIONAL

Corona	Mexico	300
Stella Artois	Belgium	300

