

the LAST WORD

CHAPTER ONE

{ *beers* }

CHAPTER TWO

{ *wines by the glass and bottle* }

CHAPTER THREE

{ *lighter cocktails* }

CHAPTER FOUR

{ *stronger-flavored, bitter, and herbal, drinks* }

CHAPTER FIVE

{ *nightcaps and sweet finishing cocktails* }

CHAPTER SIX

{ *whiskeys* }

GLOSSARY OF TERMS

I This chapter focuses on some of the finest iterations of beer from around the world and here in Michigan, with a heavy focus on Belgian ales. The 750ml bottles make a great sharing size.

BELGIAN

Abbey of Rochefort	
-Trappist	6
Abbey of Westmalle	
-Dubble	6
Chimay - White Ale	9
Chimay - Blue	11
Delirium Tremens	9
Dupont - Saison	9
Duvel - Golden Ale	8
Hoegaarden	4.5
Leffe - Blonde	4.5
Orval - Trappist	6.5
Piraat	6.5
Petrus	7
Duchesse De	
Bourgogne (750ml)	18
St. Bernardus (750ml)	18
St. Louis Framboise	8

GERMAN

Weißenstephaner	4.5
Hofbrauhaus	4.5
Hacker Pschorr - Weisse	4.5

MICHIGAN

Atwater- Dirty Blonde	4.5
Bell's - Two Hearted	4.5
Dark Horse	
-Crooked Tree	4.5
Founders - Red Rye	4.5
Founders - Scotch Ale	4.5
Short's	
- Huma Lupa Licious	4.5

OTHER

Brooklyn Brewery	
-Brooklyn Lager	4.5
Great Lakes	
-Edmund Fitzgerald	4.5
Guinness - Extra Stout	5
Marston's Pedigree	
-Pale Ale	6.5
Stroh's - Lager	3
Rogue - Dead Guy (22oz)	13
Unibroue	
-Trois Pistoles	15
Domaine Dupont	
-Apple Cider	13

Though the cocktails take top billing, the wines in this chapter won't be diminished. Selected by Michael Descamps, one of the midwest's top sommeliers, this wine list showcases a variety of wine-making regions with incredible value.

SPARKLING

	GLASS	BOTTLE
Elio Perrone Sourgal Moscato d'Asti, Piemonte, Italy 2010	6	27
Duval-Leroy Champagne Brut, France NV	12	50
Veuve Clicquot Yellow Label Brut Champagne NV	-	75

WHITE

Hooked Riesling, Pfalz, Germany 2010	6	22
Kono Sauvignon Blanc, Marlborough, New Zealand 2011	6	22
Newton Red Label Chardonnay, Napa Valley 2010	7	27
Miner 'Simpson' Viognier, Napa Valley, 2009	6.5	25
Louis Jadot Macon-Villages Blanc, Burgundy, France 2010	6.5	25

RED

Brassfield 'Serenity Ranch' Pinot Noir, High Valley, California 2010	7	27
Maipe Malbec, Mendoza, Argentina 2010	7	27
Charles Smith 'Boom Boom' Syrah, Columbia Valley, Washington 2009	6.5	25
Bridesmaid Red, Napa Valley 2007	14	55



The Last Word is a classic cocktail created in Detroit at the Detroit Athletic Club in 1921. Like our namesake, the cocktails on this menu use only the best ingredients, made in house when possible, and strive to strike the perfect balance on the palette.

All following drinks are \$9 unless noted otherwise. Those with the above insignia are House Recipes.

This menu is only a guide, and if you choose to stray from it, we will gladly make you any drink from around the world, or from Detroit as the case may be.

CHAPTER

3

This chapter features cocktails on the lighter side of the palette. These drinks will help you ease into the evening unencumbered.

THE OSBORN

Hendrick's Gin
Fresh Pineapple
Fresh Jalapeno
Fresh Lime Juice
Ginger Beer

A FLIPPIN BELLINI

Tito's Craft Vodka
Prosecco
Pimento Dram
Fresh Lemon Juice
Fresh Peach
Egg White

VARIATION ON A THEME

New Amsterdam Gin
Fresh Lemon Juice
Chandon Brut
Basil

TUSCAN ROSE

Tito's Craft Vodka
Limoncello
Fresh Lemon Juice
Rosemary

MARINER'S MOUSTACHE

Knickerbocker Gin
Violet Liqueur
Fresh Lime Juice
Egg White

This chapter brings in some stronger flavors. More of the classics represented here, many of which, like the **Negroni**, use bitter and herbal ingredients.

FRENCH COLLECTIVE

Hennessy
Lillet Blanc
Absinthe Ordinaire
Fresh Lemon Juice

TEN FEET TALL

Blue Coat Gin
Bar Sol Pisco
Aperol
Punt e Mes

NEGRONI

#209 Gin
Carpano Antica Vermouth
Campari

LA VERDAD

El Mayor Tequila Blanco
Hangar One Mandarin
Blossom
Fresh Lemon Juice
Egg White

CLASSIC MARGARITA

Corralejo Tequila Blanco
Cointreau
Fresh Lime Juice
Agave Nectar

HANKY PANKY

Rouge Pink Spruce Gin
Punt e Mes
Fernet Branca

PENICILLIN

Dewar's Blended Scotch
Laphroaig Single Malt Scotch
Fresh Lemon Juice
Fresh Ginger
Michigan Honey Syrup

MANHATTAN #1

Buffalo Trace Bourbon
Carpano Antica Vermouth
Angostura Bitters
Brandied Cherry

MANHATTAN #2

Bulleit Rye
Punt e Mes
TLW House Bitters
Brandied Cherry

BOOK EM DANNO

Rhum J.H.
Fresh Coconut Water
House-made Orgeat
Fresh Lime Juice
Laphroaig Qtr Cask Rinse
Bittermans Tiki Bitters

THE RYE WITCH

Bulleit Rye
Liquore Strega
Sherry
Sugar cube
Reagan's Orange Bitters

5 These drinks are perfect to end the night with: they carry some of the heavier characteristics, but balance them with lighter and sweeter finishes.

WYNWOOD

Barbancourt Rhum
RumChata
Fresh Lime Juice
Egg White
Angostura Bitters

DON'T MIND ME

Sombra Mezcal
Punt e Mes
Orange Curacao
House-made Falurnum
Fresh Lime Juice

SPAGHETTI WESTERN

Elijah Craig 12yr Bourbon
Campari
Sweet Cherry Tomatoes
Fresh Lemon Juice
Pinch of Smoked Sea Salt
Stroh's Lager

THE LAST WORD

Gin - Your Choice
Green Chartreuse
Maraschino Liqueur
Fresh Lime Juice

ROSEMARY'S BABY

Bar Sol Pisco
Rosemary Syrup
Fresh Lime Juice
Muddled Blueberries

PORT FLIP

Tawny Port
Hennessy
One Egg Yolk
Fresh Grated Nutmeg

YOU'RE MY BOY BLUE ...(YOU'RE MY BOY)

Elijah Craig 12yr Bourbon
St Germain Elderflower
Fresh Lemon Juice
Muddled Blueberries

MAI TAI

10 Cane Rum
Rhum J.M.
Solerno Blood Orange
Liqueur
House-made Orgeat Syrup
Fresh Lime Juice
Lemon Hart Rum Float

We like to give our customers the option of trying all that our whiskey collection has to offer without going bankrupt or ending up under the table. Hence, the tasting pour: one ounce can sometimes be the perfect amount. This page has the American whiskeys, Scotch can be found on the next.

BOURBON

	TASTING (1oz)	SIPPING (2oz)
Angel's Envy	5	8
Baker's	4.5	8
Basil Hayden's	4.5	8
Blanton's	6	10
Booker's	6	10
Bulleit	3.5	6
Elmer T Lee	4	7
Four Roses Barrel Select	4	7
Hancock's	6	9.5
Jefferson Reserve	6	9.5
Jim Beam	3.5	5
Knob Creek	4	6.5
Knob Creek 9yr Single Barrel	5	8.5
Maker's Mark	3.5	6
Redemption High-Rye	3.5	6
Ridgemont Reserve 1792	4	6.5
Woodford Reserve	4	6.5

RYE

Redemption Rye	3.5	6
Bulleit Rye	3.5	6
Jim Beam Rye	3.5	5.5
Russel's Rye	4	6.5
R1 Rye	5	8

~ CHAPTER SIX (CONT'D) ~

SCOTCH

	TASTING (1oz)	SIPPING (2oz)
Auchentoshan Three Wood	6.5	10.5
Balvenie Doublewood 12yr	6	10
Bowmore 12yr	5	8.5
Bruichladdich 12yr	7	11.5
Cardhu 12yr	4	7.5
Dalwhinnie 15yr	6	10
Dewars White Label	4	7
Edradour 10yr	6	10
Glenmorangie 25yr	55	90
Highland Park 18yr	12	19.5
Johnnie Walker Red	3	5.5
Johnnie Walker Black	4	7.5
Johnnie Walker Blue	20	34
Lagavulin 16yr	9.5	15.5
Laphroaig Qtr Cask	6	10
Laphroaig 18yr	8	13.5
McAllan 12yr	5.5	9
McAllan 17yr Fine Oak	12	19.5
McAllan 21yr Fine Oak	23.5	40
Oban 14yr	8	13.5

OTHER

Crown Royal	3.5	5.5
Jameson's	3.5	6
Power's	3.5	5.5
Redbreast 12 yr	5	8
Middelton Rare	14.5	24
Jack Daniel's	3.5	5

~ GLOSSARY OF TERMS ~

We would like to introduce you to a few of our favorite ingredients. These are items you may see in our current menu.

Aperol - Italian aperitif produced by the Campari company. While it was created in 1919, it did not become popular until after World War II. Its ingredients are, among others, bitter orange, rhubarb and cinchona.

Benedictine - Made of herbs, roots and sugar with a Brandy base. Originally used to revive tired Benedictine monks beginning in 1510

Cachaca - A Brazilian liquor similar to rum, but made from fresh sugarcane juice that is fermented and distilled, rather than molasses. However, some rums are also made from distilled sugar cane juice so cachaça is also known as Brazilian Rum.

Carpano Punt e Mes - Red vermouth. It is dark brown in color and has a bitter flavor. Punt e Mes literally means "point and a half". It has been said that it owes its name to a sudden raise of the stock market (naturally, of a point and a half) which greatly benefitted the Carpano distilleries, which then created the vermouth brand to commemorate the occasion. Alternatively it may refer to the flavor being characterized as one "point" of sweetness and half a point of bitterness.

Carpano Antica - is a red vermouth made from an original recipe Antonio Benedetto Carpano, the man credited with creating modern vermouth in Turin in 1786. Carpano originally developed vermouth by mixing herbs with a base wine and then sweetening it by adding spirit.

Calvados - an apple based brandy produced in Normandy, France. The apples are fermented into cider which is then distilled using pot stills in order to make Calvados.

Chartreuse - Cordial flavored with over 130 herbs, fruit and spices that are infused, macerated and distilled. Produced in green and yellow versions. The recipe for green chartreuse is a closely guarded secret that is known by only 3 monks at any time.

Campari - Italian drink developed by Gaspare Campari in 1860. It is made by steeping a secret mixture of herbs in alcoholic spirits. It

~ GLOSSARY CONT'D ~

was originally colored with carmine dye, derived from crushed cochineal insects which gave the drink its distinctive red color.

Dubonnet Rouge - Sweet, wine-based aperitif. It is a blend of fortified wine, herbs, and spices (including a small amount of quinine), with fermentation being stopped by the addition of alcohol. Sold in 1846 by Joseph Dubonnet in as a way of persuading French Foreign Legionnaires in North Africa to drink quinine to combat malaria.

Fernet Branca - The exact recipe of Fernet-Branca is a secret but the producers, Fratelli Branca Distillerie, do say that it contains 27 different herbs and spices taken from four continents. Fratelli Branca Distillerie claim that the recipe has remained unchanged since its invention in 1845. The name "Fernet" belonged to a Doctor Fernet, a fictional Swede with whom Branca originally shared the credit for Fernet, presumably to add authority to claims of the drink's health benefits.

Lillet Blanc - French Aperitif made from a blend of wine, liqueurs, fruits and herbs. It originated in the French village of Podensac and has been made since the late 1800s, though the current formula dates from 1986.

Limoncello - Italian lemon liqueur mainly produced in Southern Italy, especially in the region around the Gulf of Naples. The liquor was born at the beginning of the 1900s, in a small boarding house on the island Azzurra.

Liquore Strega - Italian herbal liqueur produced since 1860, classified as a digestif. Its yellow color comes from the presence of saffron in its recipe that is said to include 70 herbs

Orgeat Syrup - sweet syrup made from almonds, sugar and orange flower water

Pisco - A colorless grape brandy produced in wine-making regions of Peru and Chile. Peruvian Pisco is produced only using copper pot stills much like Scotch.

Velvet Falernum - sweet syrup used in Caribbean and tropical drinks. It contains flavors of Almond, Ginger, clove, allspice, Vanilla and Lime.