



SINGLE MALT SCOTCH

<i>Macallan 12</i>	16.25
<i>Macallan 15</i>	24.25
<i>Macallan 18</i>	49.50
<i>Macallan 25</i>	266.00
<i>Macallan 30</i>	505.50
<i>Macallan RareCast</i>	88.50
<i>Oban 18</i>	40.50
<i>Glenlivet 12</i>	12.50
<i>Glenmorangie 10</i>	13.75
<i>Glenfiddich 15</i>	18.75
<i>Lagavlin 16</i>	22.75
<i>Laphroaig Single Malt Scotch 10yr</i>	13.75

BLENDED SCOTCH

<i>Johnnie Walker Black</i>	59.00
<i>Johnnie Walker Blue</i>	13.75
<i>Johnnie Walker Red</i>	11.25
<i>Chivas 12</i>	13.75
<i>Dewars</i>	12.50

SINGLE MALT SCOTCH

<i>Angel's Envy</i>	19.25
<i>Basil Hayden's</i>	15.00
<i>Crown Apple</i>	12.00
<i>Crown Royal</i>	12.00
<i>Crown Royal Reserve</i>	14.25
<i>Crown Royal XR</i>	42.75

BRANDY/COGNAC

<i>Hennessy Richard</i>	923.00
<i>Courvoisier VS</i>	12.50
<i>Hennessy VS</i>	13.50
<i>Hennessy VSOP, Privilege</i>	21.00
<i>Hennessy XO</i>	88.50

JWIB

APÉRITIF COCKTAILS

FIRST LOOK

We take a classic Blood & Sand, add a touch of fresh blood orange puree & a couple dashes of Fee Brother's Cherry Bitter's to balance the sweetness. We then use Carpano Antica Sweet Vermouth, Cherry Heering Liqueur & Dewar's White Label Scotch to really make this cocktail a step above the original. 15

VELVET TOUCH

Smooth is an excellent way to describe this perfectly balanced island inspired cocktail. John D. Taylor's Velvet Falernum, a unique liqueur displaying flavors of lime, almond, vanilla, ginger, and clove is used for a touch of sweetness. Fresh lime juice, Aperol and Fee Brother's Rhubarb Bitters promotes the cocktail's sour and bitter side. Shaken vigorously with ice and strained into a frosted classic coupe glass. 15

FORTUNE TELLER

We start this cocktail with just the right mix of bitter, sweet & sour by combining a touch of Fee Brother's Grapefruit Bitters, Monin Pure Cane Syrup and fresh lemon juice. We continue by adding Pimm's #1, a gin based liqueur that is a touch on the bitter side. We add sweet floral freshness with St. Germain Elderflower Liqueur, then finish with Plymouth Gin. Shaken until frosty cold and served straight up in a classic martini glass with a little bit of sugar in the raw on the rim. 15

TINY BUBBLES

No aperitif menu could be complete without some bubbles. A pleasing blend of cherry & lemon make for a fresh and smooth cocktail for the cherry lover in all of us. Fee Brother's Cherry Bitters, fresh lemon juice and Monin Pure Cane Syrup combine with Grey Goose Cherry Noir and Cherry Heering Liqueur perfectly so as to be not too bitter, too tart or too sweet. We finish with a float of brut champagne for sparkle. Served straight up and icy cold in a chilled classic coupe glass. 15

JWIB

CONTEMPORARY COCKTAILS

BLUE HEAVEN RENDEZVOUS

Heavenly deliciousness in a tall frosty glass of blueberry & raspberry bliss! This cocktail will satisfy even the most picky berry fanatic. Monin Blueberry Syrup, fresh lemon juice and a fresh Boiron Raspberry Puree start this delight. We compliment these with Van Gogh AcaiBlueberry Vodka and Pallini Raspicello, a high end raspberry liqueur. 15

CARIBBEAN AMPHIBIAN

We start just like any mojito should start, with fresh mint leaves, fresh lime juice and some Monin Pure Cane Syrup. Our twist on the Cuban original is made with Ciroc Pineapple Vodka and fresh Boiron Pineapple Puree. This blend makes for a remarkably fresh concoction that is a house favorite. The Caribbean Amphibian is served just as the classic would be, ice cold on the rocks. 15

ERNEST'S TWISTED HEMINGWAY

Our Twisted Hemingway starts with fresh lime juice, then adds Monin Pure Cane Syrup for balance. We add Fee Brother's Grapefruit Bitters and fresh Boiron Blood Orange Puree, giving it that hint of grapefruit with a bit more sweetness. Add in some Luxardo Maraschino Liqueur and Bacardi Superior Light Rum and you have the perfect twisted daiquiri. We serve this shaken with ice and strained into a chilled classic coupe glass. 15

THE PERFECT PARTNER

This cucumber and watermelon cocktail is fresh from the vine. We start by muddling crisp cucumbers, fresh lemon juice and Monin Pure Cane Syrup. Fresh Boiron Watermelon Puree, Marie Brizzard's Watermelon Liqueur and The Perfect Partner, Hendrick's Gin a cucumber and rose petal infused base spirit. We shake with ice & fine strain into a frosted martini glass. 15



CONTEMPORARY COCKTAILS

PRICKLY MARGARITA

Our handmade margarita uses fresh lime juice, Madhava Agave Nectar, fresh Perfect's Prickly Pear Puree, Thatcher's Prickly Pear liqueur and finished with Maestro Dobel the world's first Diamond Tequila made from a blend of Reposado, Anejo and Extra Anejo tequilas. We serve our Prickly Margarita tall and frosty cold on the rocks. 15

JAMAICA MISTAICA

The Jamaica Mistaica is our version of Trader Vic's 1944 Mai Tai recipe. We start with Monin Pure Cane Syrup and Giffard Orgeat Syrup a French almond flavored syrup. Then combine fresh lime juice, Pierre Ferrand Dry Curacao a dry orange liqueur, and Appleton's Estate Signature Blend Rum. Shaken and served tall over ice for a refreshing salute to the original. 15

SIMPLY COMPLICATED

This cocktail is a refreshing blend of citrus and mandarin that is just a bit tart. Monin Pure Cane Syrup, fresh lemon juice and fresh Boiron Mandarin Puree are balanced with a few dashes of Angostura Orange Bitters. Orange Curacao and Ketel One Oranje Vodka complete our "complicated" cocktail. Topped with a delicious vanilla and walnut foam made in house from vanilla vodka and walnut liqueur. Garnished with a cinnamon dusted minimandarin. 15

TIN CUP CHALICE

This perfectly blended cocktail muddles fresh blackberries, fresh lemon juice and Republic of Tea Blackberry Sage Tea along with some good old fashioned American Whiskey Basil Hayden's Bourbon. We finish with a hint of honey from Wild Turkey American Honey Liqueur. Shaken with ice, fine strained over ice into a tall glass. 15

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DESSERT COCKTAILS

KEY LIME PIE

An impeccable combination of cream, lime and graham cracker will make you think you are eating a big slice of this Florida favorite. Monin Vanilla Syrup, fresh lime juice and heavy whipping cream mixed with Liquor 43 Vanilla Liqueur, Tuaca Liqueur an Italian liqueur flavored with hints of vanilla and citrus and Hangar One Kaffir Lime vodka. No pie is complete without a crust, so we rim our martini glass with cinnamon and graham cracker finished with fresh grated nutmeg over the top. 15

ALMOND JOY

We start this tasty treat with a splash of Monin Fudge Syrup & pour in a most amazing fresh Boiron Coconut Puree. We combine Godiva Chocolate Liqueur and give it it's nuttiness with a touch of Toschi Walnut Liqueur & complete this heavenly cocktail with a generous amount of Ciroc Coconut Vodka. Served in an ice cold martini glass that is rimmed with chopped coconut and cocoa. 15

HORCHATA

Modeled after the Mexican rice drink, this cocktail starts with Monin Vanilla Syrup, heavy whipping cream and a pinch of cinnamon. Sailor Jerry Spiced Rum, Jim Beam Red Stag Spiced Cinnamon Bourbon and RumChata, a Horchata flavored rumbased liqueur finish this cocktail. Shaken until ice cold and strained over a tall glass of fresh ice. 15

CARAMEL MACCHIATO

Need a little pickmeup? Look no further! We start with one shot of fresh espresso, a touch of heavy whipping cream, Monin Vanilla Syrup then add a few dashes of Fee Brother's Aztec Chocolate Bitters for balance. Liquor 43 Vanilla Liqueur, Godiva Milk Chocolate Liqueur and Three Olives Triple Espresso Vodka complete this cocktail. Served in a martini glass with a housemade vanilla caramel foam made from Van Gogh Caramel and Vanilla Vodkas with a little dark cocoa sprinkled on top. 15



BOTTLED BEER

Angry Orchard Crisp Apple	<i>Hard Cider</i>	5.50
Blue Moon Belgian	<i>White Wheat Ale</i>	5.50
Bud Light	<i>Light Lager</i>	4.25
Budweiser	<i>Lager</i>	4.25
Concrete Beach Brewery, Rica		
	<i>Wheat India Pale Ale</i>	5.50
Goose Island 312	<i>Urban Wheat Ale</i>	4.75
Heineken	<i>Lager</i>	5.50
Key West Sunset Amber	<i>Ale</i>	5.50
Lagunitas Brewing Company	<i>India Pale Ale</i>	5.50
LandShark	<i>Lager</i>	4.75
Not Your Father's Root Beer	<i>Ale</i>	6.50
Orange Blossom	<i>Pilsner</i>	5.50
Sam Adams	<i>Lager</i>	5.50
Sierra Nevada	<i>Pale Ale</i>	5.50
Stella Artois	<i>Pilsner</i>	6.50
O'Doul's	<i>Nonalcohol</i>	4.25



WINES BY THE GLASS

VINTAGE	SPARKLING WINES	G
NV	La Marca, Prosecco di Conegliano-Valdobbiadene Veneto, Italy	10
NV	Champagne, Taittinger, “La Française” Brut , France	20
2014	Rosa Regale, Brachetto di Acqui DOCG, Sweet Rosé Piemonte, Italy	14

VINTAGE	WHITE WINES & ROSÉ	G
2014	Riesling, August Kessler, Kabinett Pfalz, Germany	11
2013	Albariño, Condei de Alberei Rias Baixas, Spain	11
2014	Pinot Grigio, Benvolio Friuli Grave, Italy	10
2013	Pinot Grigio, Barrymore Monterey Country	12
2014	Falanghina, Urcialo Campania, Italy	13
2012	Chenin Blanc, Louis Laurent, Vouvray Loire Valley, France	11
2013	Greciano, Planeta, “La Segreta” Sicily, Italy	10
2014	Assyrtiko, “Atlantis” by Argyros Estate Santorini, Greece	15
2013	Rosé, JWB, Autour du Rosé California	12
2014	Dry Rosé, Dragon, Cuvée Prestige Côtes de Provence, France	14
2013	Chardonnay, Ballard Lane Central Coast	10
2013	Chardonnay, La Crema Monterey County	12
2013	Chardonnay, Hartford Court Russian River Valley	16
2013	Chardonnay, Sequoia Grove Carneros	13
2014	Chardonnay, Paul Hobbs, “Felino” Mendoza, Argentina	14
2014	Chardonnay, William Feve, “Champs Royaux” Chablis, France	16
2014	Sauvignon Blanc, Starborough Marlborough, New Zealand	10
2013	Sauvignon Blanc, Benziger Sonoma County	12
2014	Sauvignon Blanc, Reverdy, Sancerre Loire Valley, France	16



WINES BY THE GLASS

VINTAGE	RED WINES	G
2013	Pinot Noir, Carmel Road Monterey County	12
2012	Pinot Noir, La Crema Willamette Valley, Oregon	17
2013	Merlot, Olelo Paso Robles	10
2014	Red Blend, "Eruption" by Brassfield Volcano Ridge Vineyard, Lake County	14
2012	Tempranillo, Faustino Rioja, Spain	11
2012	GSM, Domaine Santa Duc, "Les Vieilles Vignes" Côtes du Rhône, France	13
2012	Zinfandel, Edmeads Mendocino County	12
2014	Malbec, Crios de Susana Balbo Mendoza, Argentina	11
2012	Montipulciano, Carletto, Montipulciano de Abruzzo Italy	10
2011	Super Tuscan, "Il Fauno" Tuscany, Italy	16
2011	Cabernet Sauvignon, Barons des Rothschild [Lafite] Réserve Spéciale Bordeaux	12
2015	Cabernet Sauvignon, Doña Paula, "Los Cardos", Menza, Argentina	12
2011	Cabernet Sauvignon, Edna Valley Vineyard Paso Robles	10
2012	Cabernet Sauvignon, MurphyGoode Alexander Valley	14
2012	Cabernet Sauvignon, Arrowood Sonoma County	17
2013	Sangiovese Cabernet Blend, David Arthur, Meritaggio Napa Valley	19
2012	Shiraz, Yangarra McLaren Vale, South Australia	12