

— THE —  
**B O U R B O N R O O M**

**Tasting Menu**

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**SMALL PLATES**

**Seared Sashimi** – Seared and sliced yellowfin tuna with marinated seaweed salad and toasted nori flakes - \$12

**House Meatball Trio** – Our mix of beef, pork, & veal served with three unique dipping sauces: spicy arrabiata, coconut curry, and mushroom ragù - \$9

**House Cured Salmon** – Spring run salmon, house cured fresh dill, brown sugar, lemon vodka, cracked pepper, and sea salt – sliced thin and served with shaved cucumber, sour cream and caperberries - \$9

**Socca Roulade** – Chickpea crêpe filled with ratatouille and topped with a toasted goat cheese medallion - \$8

**Tuna Poke** – Sushi grade diced yellowfin tuna, fresh watermelon, feta cheese, scallions & balsamic drizzle - \$9

**Beef Carpaccio** – Wafer thin, Prime aged beef sirloin with smoked salt, cracked pepper, arugula, shaved parmesan, & olive oil - \$10

**Pork Belly** – All-natural smoked pork belly morsels pan seared with Korean style barbeque served with pickled seasonal vegetables - \$9

**Mushroom Ragù** – Sautéed blend of shitake, portabella, oyster & button mushrooms with brandy & light cream, served in a pastry shell - \$9

**BURGERS** | Served with your choice of house veggie chips, German potato salad, or house slaw  
Add bacon - \$2 | Add Gruyère or aged cheddar - \$1

**Bourbon Room Burger** – Our 8-ounce signature blend of ground beef, pork, and veal charbroiled to your liking topped with smoked sliced tomato, cornichon pickle, seasonal greens, and bourbon aioli on a grilled Kaiser roll - \$14

**Classic Burger** – Our 8-ounce signature blend of ground beef, pork, and veal charbroiled to your liking. Served with a house pickle spear, lettuce, tomato, and onion - \$12

**FROM THE DELI** | Served with your choice of German potato salad, or house slaw

**Beef on Weck** – Roast beef piled high on a traditional Kimmelwick bun with horseradish sauce and au jus - \$12

**Grilled Portabella** – On Kaiser with carrot spread, roasted vegetables, & sprouts - \$12

**Maple Ham & Brie** – Served on baguette with fig jam and arugula - \$12

**Bánh Mì** – Roasted chicken with pickled vegetable and a cucumber cilantro mayo on baguette - \$13

**SOCIABLES**

**Charcuterie** – A rotating selection of dried and cured hams, pâtés, prosciutto and salami served with cornichon pickle, caper berry, Dijon mustard, fig jam, and roasted Marcona almonds - \$16 (for 2) / \$29 (for 4+)

**Cheese & Fruit** – An assortment of hard & soft sheep, cow, & goats milk cheese with cinnamon poached pear & fresh strawberries, fig marmalade & roasted marcona almonds - \$16 (for 2) / \$29 (for 4+)

**Breads & Spreads** – Roasted garlic hummus, Mediterranean olive tapenade, chilled ratatouille, lingonberry jam, & whipped compound butter - \$12

**Clam Bake** – Steamed littleneck clams, Prince Edward Island mussels, white shrimp, baby Dutch potatoes, red onion, spring corn and Linguiça sausage baked in chopped garlic, white wine, fresh thyme, roasted lemon, butter and Old Bay - \$19 (small) / \$34 (large)

**Mussels by the Pound** – Prince Edward Island mussels steamed with a choice of sauce: coconut curry, spicy arrabiata, or white wine garlic - \$15 (for 1lb) / \$28 (for 2lb)

**Oyster Tasting** – Fresh, rotating selection of Atlantic oysters served with dipping sauces - \$15 (6) / \$27 (dz)

**DESSERT SAMPLER** | \$12

Chef's daily special dessert trio, ask your server

DOWNTOWN SOCIAL

THE  
BOURBON ROOM

Cocktails

GIN

**Social 85**

Our twist on the classic French cocktail – Tommyrotter barrel aged gin, lemon, orgeat & prosecco - \$12

**Scarborough Collins**

Sly Fox gin, Crème de Mure, charred rosemary, club & lemon - \$12

**Social Fizz**

Broker's Gin, lemongrass and lime syrup, orange bitters, Gran Marnier & egg white foam & soda - \$12

TEQUILA

**Café Social**

Coffee lover's night cap – Tres Agaves Blanco tequila, Deathwish Coffee Vodka, Cointreau, shaken with an orange slice - \$12

**Oaxacan Old Fashioned**

A nod to the award-winning Death & Co – Mezcal Reposado, Don Julio 70yr tequila, agave nectar, Angostura & charred orange - \$12

RUM

**Caipirinha**

The national cocktail of Brazil – Cachaca, demerara syrup & lots of fresh lime - \$12

**Social Mai Tai**

Gosling's dark rum, Bacardi, Malibu Coconut rum, orange juice, lime, orgeat & Angostura - \$12

WHISKEY

**Sour Flip**

Whiskey perfection – Stranahan's Single Malt Small Batch Whiskey, fresh orange, lemon, and lime, a touch of syrup, and an egg white foam & topped with a brandied cherry - \$12

**Boulevardier**

A true classic – Woodford Reserve Bourbon, Campari, Atxa Rosso Vermouth, brandied cherry & orange twist - \$12

**Sazerac**

Bulleit Rye, Pernod Absinthe wash, Peychaud's & Angostura & charred blood orange - \$12

VODKA

**Blood Orange Cosmo**

Skyy Blood Orange Vodka, charred blood orange, Cointreau, fresh squeezed lime & blood orange bitters - \$12

OLD FASHIONED

**Smoke Show**

Laphroaig 10yr Scotch, muddled orange & brandied cherry, Angostura & demerara syrup - \$12

**Rosemary's Baby**

Basil Hayden's Bourbon, muddled orange, demerara syrup, Angostura & charred rosemary - \$12

**Exchange Street**

Bulleit Bourbon, St. Germain, Gosling's Ginger Beer, Angostura & lemon twist - \$12

THE  
BOURBON ROOM

Wine

SPARKLING WINE

Glass | Bottle

**Pol Roger Champagne Brut NV**  
France | \$85

**Besserat de Bellefon Champagne Rose NV**  
France | \$99

**Lamberti Prosecco**  
Italy \$8 |

WHITE WINE

Glass | Bottle

**Friend & Farmer Organic & Vegan Verdejo 2017**  
Spain \$6 | \$18

**Red Tail Ridge Finger Lakes Riesling 2016**  
New York \$8 | \$24

**Chateau Pigoudet Coteaux d'Aix-en-Provence  
Rose Premiere 2017**  
France \$9 | \$27

**Fossi Vini delle Venezie Pinot Grigio 2017**  
Italy \$6 | \$18

**Fable Wines Chardonnay 2016**  
California \$10 | \$30

**Bodega Garzon Sauvignon Blanc 2017**  
Uruguay \$11 | \$33

**Ca' Bianca Moscato d'Asti 2017**  
Italy \$9 | \$27

**Santi Pinot Grigio delle Venezie Sortesele 2016**  
Italy | \$27

**Owen Roe Mirth Chardonnay 2017**  
Washington \$8 | \$24

**Paraiso Vineyards Chardonnay 2015**  
Washington | \$45

Enjoy our ever changing, seasonally & globally inspired wine selection. Check back often for fresh discoveries & new favorites.

“Where there is no wine, there is no love.”  
- Euripides

RED WINE

Glass | Bottle

**Friend & Farmer Organic & Vegan Tempranillo 2017**  
Spain \$6 | \$18

**Alhambra Valle de Uco Reserva Single Vineyard 2016**  
Argentina \$8 | \$24

**Penalolen Valle del Maipo Cabernet Sauvignon 2015**  
Chile \$10 | \$30

**Lockhart Cabernet Sauvignon 2015**  
California \$7 | \$21

**Bodan Roan Pinot Noir 2016**  
California \$7 | \$21

**Frascole Chianti Torre di Vico 2016**  
California \$8 | \$24

**Bodega Garzon Cabernet Franc 2017**  
Uruguay | \$33

**Selby Sonoma County Merlot 2015**  
California | \$30

**Old Parcel Pinot Noir 2016**  
Oregon \$10 | \$30

**Jason Stephens Santa Clara Valley Cabernet  
Sauvignon 2013**  
California | \$45

**Chateau Saint-Sulpice Bordeaux 2015**  
France \$10 | \$30

THE  
BOURBON ROOM

The Top Shelf & Bottled Beer

THE TOP SHELF

Cloudsplitter Single Malt	\$11
Knob Creek Rye 100	\$11
Angels Envy Bourbon	\$11
Basil Hayden Bourbon	\$11
Makers 46 Bourbon	\$11
Knob Creek 9yr 120	\$11
Four Roses Single Barrel Bourbon	\$11
Johnnie Walker Black	\$11
Glenfiddich 12yr	\$12
Glenlivet 12yr	\$12
Laphroaig 10yr	\$13
Redbreast	\$14
Balcone's Rumble	\$14
Balvenie 12yr Doublewood	\$14
Aberlour 12yr	\$14
Balcones Texas Single Malt	\$15
Macallan 12yr Sherry Cask	\$15
Stranahan's Sherry Cask Single Malt	\$16
Widow Jane Bourbon	\$16
Whistlepig 10yr Rye	\$17
Weller Special Reserve Bourbon	\$18
EH Taylor Four Grain Bourbon	\$18
Johnnie Walker Platinum	\$18
Chivas Regal 18yr	\$18
Blanton's Bourbon	\$20
Lagavulin 16yr	\$20
Aberlour 16yr	\$20
Weller Antique 107 Bourbon	\$23
Michter's 10yr Bourbon	\$23
Macallan 15yr Fine Oak	\$23
Aberlour 18yr	\$29
Johnnie Walker Blue	\$44
Macallan 18yr Sherry Cask	\$46

BOTTLED BEER

Michelob Ultra	\$4
Buckler NA	\$5
Coors Light	\$4
Bud Light	\$4
Budweiser	\$4
Amstel Light	\$5
Heineken	\$5
Corona	\$5
Pabst Blue Ribbon	\$4
Leinenkugel's Summer Shandy	\$5
Samuel Adam's Seasonal	\$5
Angry Orchard Hard Cider	\$5
Stella Artois	\$6
Down East Cider	\$6