

## { IDEOLOGY }

**W**e approach the 'art of drink' with a sense of pride, and view our success as tied to your enjoyment. It's your hard earned money, it's your experience, and it's very important to us that you enjoy every moment of it.

Each day in the Passport Club begins by squeezing fresh lemons, limes, oranges and grapefruits by hand. Next we make our own infusions, sodas, syrups, and bitters. Finally we finish our daily preparation by taking a last minute trip to our backdoor herb garden for the night's selection of garnishes and fresh ingredients. These small nuances bring what we believe is an unmatched level of depth and complexity to our original creations. Once you experience a cocktail made with our level of attention to freshness and loyalty to technique, we believe you'll understand our dedication and commitment.

Our dedication and commitment doesn't stop at the art of making drinks. Our beer collection is constantly examined, and exploration for novel beers is continuous. We identify beers that could benefit from aging in the bottle and give them time to fully express themselves before allocating them for sale. Our beer collection is designed to offer the world's top examples of the most exemplary styles, with a small dash of unique, innovative beers that are pushing the proverbial envelope.

We truly hope that you enjoy every moment of your time in the Passport Club, and if you need anything, please don't hesitate to ask.

Sincerely,

**PASSPORT CLUB TEAM**



## { ON TAP }

Newcastle Ltd: Brown Ale 3.75  
Boston Beer Company: Sam Adams Seasonal 3.75

## { BY THE BOTTLE }

### BELGIUM

Brouwerij Duvel Moortgat: Duvel 8.00  
Brouwerij Huyghe: Delirium Tremens 7.25  
Brouwerij Lindemans: Lindemans Framboise 9.95  
Brouwerij St. Bernardus NV: St. Bernardus Abt 12 8.00  
Brouwerij Van Hoegaarden: Hoegaarden White Ale 4.00  
Brouwerij Van Steenberge: Piraat (Amber Triple) 6.75  
Brouwerij Van Steenberge: Gulden Draak 8.00  
Stella Artois: Stella Artois 3.50

### CZECH REPUBLIC

Plzensky Prazdroj: Pilsner Urquell 3.75

### GERMANY

Brauerei Tucher Brau: Tucher Helles Hefe-Weizen 5.00  
Erdinger Weissbräu: Erdinger Hefe-Weissbier 4.00  
Hacker-Pschorr Bräu: Hacker-Pschorr Weisse 4.00  
Paulaner Salvator Thomasbrau: Paulaner Hefe-Weizen 3.75  
Franz Inselkammer: Ayingen Brau-Weisse 4.50  
Franz Inselkammer: Ayingen Celebrator Doppelbock 6.50  
Brauerei Weihenstephan: Weihenstephan Hefe-Weissen 5.25

### HOLLAND

Amstel Brouwerij: Amstel Light 3.75  
Heineken Nederland B.V.: Heineken 3.75

### IRELAND

Guinness Ltd.: Guinness Draught 4.00

### JAMAICA

Desnoes and Geddes Limited: Red Stripe 3.75

### NORTH AMERICA

Boston Beer Co.: Sam Adams Boston Lager - Boston 3.50  
Boulevard Brewing Co.: Wheat - Kansas City 3.50  
Boulevard: Double-Wide I.P.A. (750ml) - Kansas City 12.00  
Boulevard Brewing Co.: The Sixth Glass (750ml) - 12.00  
Boulevard: Long Strange Tripel (750ml) - Kansas City 12.00  
Brewery Ommegang: Hennepin (750ml) - New York 12.00  
Brewery Ommegang: Rare VOS (750ml) - New York 12.00  
Brewery Ommegang: Witte - New York 5.50  
Brewery Ommegang: 3 Philosophers (750ml) - New York 16.50  
Coors Brewing: Blue Moon - Colorado 3.50  
Dogfish Head Craft Brewery: 60 Minute IPA - Delaware 5.25  
Grupo Modelo: Corona Extra 3.75  
Left Hand Brewing Company: Sawtooth Ale - Colorado 4.75  
New Belgium Brewing Inc.: Fat Tire - Colorado 3.75  
New Belgium Brewing Inc.: 1554 - Colorado 3.75  
Rogue Ales Brewery: Chocolate Stout (22 oz) - Oregon 9.00  
Sierra Nevada Brewing Co.: Pale Ale - California 3.50  
Sierra Nevada Brewing Co.: Torpedo Extra IPA - California 4.00  
Sierra Nevada Brewing Co.: Bigfoot Barleywine - California 4.00  
Sprecher Brewing Company: Black Bavarian - Wisconsin 5.25

### UNITED KINGDOM

J.W. Lees & Co. Ltd: J.W. Lees Harvest Ale 11.00  
Samuel Smith Old Brewery: Organic Hard Cider 8.00  
Samuel Smith Old Brewery: Samuel Smith Nut Brown Ale 5.25  
Traquair House Brewery: Traquair House Ale 9.95

Most beers on this menu are subject to limited allocations

## { HOUSE DRINKS }

### PASSPORT CLUB SWIZZLE

Unaged Rum is muddled with mint, lime juice, our housemade falernum syrup and a touch of bitters then shaken and topped with Champagne ~ 7

### HALFMAST MARTINI

Our crisp 1:1 martini makes use of Plymouth Gin, dry vermouth, orange bitters and a lemon twist ~ 8

### RUSTY COMPASS

Scotch is muddled with lemon wedges, then shaken with Earl Gray Tea syrup and topped with housemade ginger beer; served over ice ~ 6

### CALICO JACK

A healthy 2 ounce portion of dark rum, and a full bottle of rootbeer served with a glass of ice and plenty of lime slices ~ 7

### PASSPORT CLUB MARGARITA

Don Julio is shaken with Cointreau, fresh squeezed lime juice & and a slice of orange; on the rocks with a smoked salt rim ~ 10

### PASSPORT GIN FIZZ

Farm fresh egg-white shaken with Plymouth Gin, wild blueberries, cream, fresh squeezed lemon juice, and sugar, topped with homemade ginger beer ~ 9

### BUDDHA HOUSE 'MARTINI'

Juniper infused vodka, housemade Asian liqueur, and a splash of infused white wine; shaken, then poured straight up in a spice rimmed martini glass ~ 8

### CACTUS FRUIT MARGARITA

Tequila and fresh squeezed lime juice are shaken with cactus fruit puree and a touch of orange liqueur ~ 6

### VANILLA-COGNAC LATTE

Navan vanilla cognac is shaken with our housemade brandy cream liqueur and poured straight up ~ 7

### MISTY MORNING

Vodka is shaken with fresh squeezed lime juice, ginger syrup, and a splash of cranberry juice, topped with a homemade maraschino cherry ~ 7



## { HOUSE DRINKS }

### SMOKED JACK OLD FASHIONED

We cold smoke Jack Daniels Tennessee Whiskey, then shake it with an orange slice, a homemade maraschino cherry, and a few drops of our vanilla-cherry bitters ~ 7

### JAMAICAN HURRICANE

Coconut and bananas are blended with fresh squeezed lime juice, banana bitters, rum, and homemade sweet and sour ~ 5

### BLUEBERRY CAIPIRINAH

Brazil's national drink takes half of a lime and muddles it with cane sugar and Oronoco, a sugarcane juice based spirit; pronounced (kie-per-eeen-yuh), ours adds wild blueberries ~ 9

### HIBISCUS ROYALE

Raspberry and peach liqueurs are poured over a hibiscus flower and topped with champagne ~ 8

### GRILLED PINEAPPLE MOJITO

We combine grilled fresh pineapple, toasted coconut, rum, fresh squeezed lime juice, and garden fresh mint, shake hard with ice and serve on the rocks ~ 5

## { COLD WEATHER }

### APPLE BRANDY HOT TODDY

Apple Brandy is stirred with cloves, a star anise pod, allspice berries, honey liqueur, and a lemon wedge; served hot ~ 8

### HOT BUTTERED RUM

Spiced rum is stirred with our housemade rum butter, maple syrup, and hot apple cider ~ 6

### IRISH COFFEE

Jameson's Irish Whisky is stirred with hot coffee and topped with our drunken mint whipped cream ~ 7

### BOURBON FURNACE

Oak aged Bourbon is stirred with hot apple cider, cloves, allspice berries, maple syrup and a few drops of our smoked vanilla bitters ~ 8



## { CLASSIC COCKTAILS }

### MINT JULEP

(Kentucky, U.S. 1803)

Garden fresh mint is muddled with Knob Creek Bourbon and sugar; served with crushed ice ~ 7

### CLASSIC DAIQUIRI

(Havana, Cuba 1905)

Mt. Gay Silver Eclipse is shaken with fresh squeezed lime juice and pure cane sugar ~ 5

### OLD FASHIONED

(Hudson, New York 1806)

Often touted as the first cocktail, a classic mix of bourbon, water, sugar and bitters ~ 5

### SAZERAC

(New Orleans, U.S. 1859)

Sazerac Rye Whiskey is stirred with Peychaud's bitters and demerara sugar; served in an absinthe rinsed glass with a lemon scented rim ~ 9

### PEGU COCKTAIL

(Rangoon, Burma 1930)

A perfect mix of Beefeater gin, lime juice, Cointreau, and Angostura bitters ~ 7

### HURRICANE

(New Orleans, U.S. 1937)

A New Orleans tradition, this is the original recipe made from scratch, a blend of rums and fruit juices ~ 8

## { DESSERT COCKTAILS }

### BLUE MOUNTAIN MAGIC

Coffee infused liqueur, cream infused liqueur, coffee, and a dollop of whipped cream ~ 5

### BRANDY ALEXANDER

Vanilla bean ice cream, brandy, chocolate infused liqueur and fresh cream are blended and topped with a pinch of nutmeg ~ 7

### GRASSHOPPER

Mint and chocolate liqueurs blended with vanilla bean ice cream and garnished with shaved chocolate ~ 5

### SPIKED HOT CHOCOLATE

Our homemade dark-chocolate hot chocolate is given a shot vanilla cream liqueur and served with our Kahlua infused marshmallow ~ 5

### ESPRESSO MARTINI

Vanilla bean ice cream, espresso, brandy, chocolate infused liqueur and fresh cream are blended and topped with a pinch of nutmeg ~ 7

## { NON-ALCOHOLIC }

### SOPHISTICATED LADY

Muddled cucumber is blended with cranberry juice and touch of lime for our sophisticated twist on this non-alcoholic classic ~ 3

### NOJITO

Fresh mint leaves are muddled with lime wedges and raw sugar, then topped with lemon-lime soda ~ 3

### FRESH LEMONADE OR LIMEADE

Fresh squeezed lemon or lime juice is shaken with homemade simple syrup and poured over ice ~ 3

### PINK LEMONADE

Homemade lemonade topped with fresh squeezed grapefruit juice and a dash of pomegranate syrup ~ 3

### CABANA COOLER

Pineapple juice is mixed with fresh squeezed lemon and lime juice then topped with club soda ~ 2

### LOOSE LEAF TEA

Inquire about our seasonal loose-leaf tea served tableside in tea strainers ~ 4

## { PREMIUM SPIRITS }

### WHISKEY

Templeton Rye  
Gentleman Jack  
Jameson  
Crown Royal Special Reserve

### BOURBON

Basil Hayden's 8 yr  
Blanton's  
Booker's  
Bulleit  
Knob Creek  
Maker's Mark

### GIN

Hendrick's  
Martin Miller's  
No. 209  
Plymouth Dry Gin

### SINGLE MALT

Macallan 15 Year  
Lagavulin 16 Year  
Balvenie Sherryoak 17 Year  
Glenlivet 18 Year  
Michael Collins Irish

### COGNAC

Courvoisier VSOP  
Hennessy VSOP

### SCOTCH

J&B  
Johnnie Walker Black  
Johnnie Walker Red

### RUM

10 Cane Rum  
Pampero Anniversario  
Pyrat XO  
Ron Zacapa 23

### VODKA

Ciroc  
Effen  
Grey Goose  
Ketel One

### TEQUILA

Cuervo Reserva Familia  
Don Julio Añejo  
Don Eduardo Silver  
Patrón Añejo

