

WHITE WINES

| | Glass | Bottle |
|---|-------|--------|
| Pinot Grigio, Barone Fini, Italy | 15.00 | 58.00 |
| Riesling, Hosmer, New York | 15.00 | 58.00 |
| Sauvignon Blanc, Cape Mentelle, Australia | 16.00 | 62.00 |
| Sancerre, Michel Girard, France | 20.00 | 78.00 |
| Rose, Lancyre, France | 15.00 | 58.00 |
| Chardonnay, Newton, California | 16.00 | 62.00 |

RED WINES

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| Pinot Noir, Smoke Tree, California | 16.00 | 62.00 |
| Merlot, Lava Cap, California | 15.00 | 58.00 |
| Malbec, Portillo, Mendoza | 17.00 | 66.00 |
| Zinfandel, Kenwood, California | 16.00 | 62.00 |
| Cabernet Sauvignon, Matthew Joseph, California | 16.00 | 62.00 |
| Cabernet Blend, Whitehall Lane, 'Tre Leoni' Napa Valley, California | 20.00 | 78.00 |
| Cabernet Sauvignon, Newton 'Unfiltered', Napa Valley, California, 2013 | | 125.00 |

CHAMPAGNE/SPARKLING WINES

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|--------------------------------------|-------|--------|
| Moet & Chandon, Brut Imperial | 26.00 | 130.00 |
| Veve Clicquot, Yellow Label, Brut NV | 30.00 | 150.00 |
| Marquis de la Tour, Brut, France | 15.00 | 75.00 |
| Col Vetoraz, Prosecco, Italy | 16.00 | 80.00 |
| Jeio, Cuvee Rose, Italy | 14.00 | 70.00 |
| Veve Clicquot, Rose, Brut NV | | 175.00 |
| Dom Perignon | | 375.00 |

SPECIALTY COCKTAILS

19.00

BARREL AGED OLD FASHIONED

Sagamore rye, angostura and lavender bitters

HAVANA FIZZ

Mount Gay rum, Champagne, lime juice, mint

SHANGHAI MARGARITA

Sauza, agave nectar, lime juice, minced ginger

SUMMER MULE

Belvedere Smogery Forest Single Estate infused with strawberry and hibiscus, fresh lime, ginger beer

SMOKEY ORANGE SOUR

Glenfiddich Fire & Cane scotch, lemon and orange juices

THE PULITZER

Nolet's gin, St. Germain Elderflower liqueur,
Fernet Branca, agave nectar

KENTUCKY GINGER

Bourbon, ginger liqueur, muddled rosemary

THE CARNEGIE PUNCH

A refreshing accompaniment to a fine cigar.
Blend of Bacardi 8 Year Rum, Rockey's Liqueur,
Combiér Banana Liqueur, Pineapple Juice,
Peychaud's Bitters, Champagne 20.00

CHURCHILL

Glenmorangie 10, Grand Marnier,
sweet vermouth, fresh lime juice

BLOOD ORANGE SPRITZ

Aberfeldy, blood orange vermouth, lemon, soda water

BOULEVARDIER

Angel's Envy, Carpano Antica, Aperol

SCOTCH PALMER

Craigellachie 13 Year scotch, lapsang suochong tea,
chammomile ginger bitters, fresh lemon, honey syrup

PORT

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| Krohn 10 Year Tawny | 17.00/100.00 |
| Fonseca Late Bottle Vintage | 16.00/95.00 |
| Sandeman 20 Year Tawny | 25.00/150.00 |
| Taylor Fladgate 30 Year Tawny | 45.00/270.00 |
| Graham's Vintage 2000 | 40.00/250.00 |

COGNAC/ARMAGNAC

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|----------------------------|--------|
| Remy Martin VSOP | 20.00 |
| Hine "Rare" VSOP | 19.00 |
| Hennessy Paradis | 165.00 |
| Delamain XO | 25.00 |
| Hennessy XO | 55.00 |
| Remy Martin XO | 50.00 |
| Remy Martin Louis XIII | 500.00 |
| Armagnac Larressingle VSOP | 17.00 |

SIPPING TEQUILA/MEZCAL

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|--------------------------|-------|
| Riazul Anejo | 18.00 |
| Riazul Reposado | 17.00 |
| Volcan Cristalino Anejo | 18.00 |
| Don Julio 1942 | 46.00 |
| Cincoro Anejo | 40.00 |
| Clase Azul Reposado | 35.00 |
| Riazuleno Clasico Mezcal | 18.00 |

AGED RUM

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|---------------------------------------|-------|
| Flor de Cana, 18 Year, Nicaragua | 16.00 |
| Zacapa Centenario, 23 Year, Guatemala | 18.00 |
| Zacapa Centenario XO, Guatemala | 35.00 |
| Brugal, 1888, Dominican Republic | 16.00 |

IRISH WHISKEY

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|------------------------|-------|
| Red Breast, 12 Year | 18.00 |
| Tullamore Dew, 15 Year | 20.00 |
| Yellow Spot, 12 Year | 23.00 |

SINGLE MALT SCOTCH

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| Balvenie, Doublewood, 12 Year, Speyside | 19.00 |
| Balvenie, Caribbean Cask, 14 Year, Speyside | 24.00 |
| Benriach, The Smoky, 10 Year, Speyside | 18.00 |
| Oban, 14 Year, Western Highland | 24.00 |
| Craigellachie, 13 Year, Speyside | 18.00 |
| Talisker, 10 Year, Isle of Skye | 21.00 |
| Ardbeg Uigeadail, Islay | 18.00 |
| Laphroaig, 10 Year, Islay | 17.00 |
| Lagavulin, 16 Year, Islay | 26.00 |
| Bruichladdich, 2011, Islay Barley | 18.00 |
| Dalmore Cigar Malt Reserve, Highland | 38.00 |
| Highland Park, 12 Year, Highland | 17.00 |
| Highland Park, 18 Year, Highland | 38.00 |
| Macallan, 12 Year, Highland | 25.00 |
| Macallan, 18 Year, Highland | 70.00 |
| Macallan, Reflexion, Highland | 250.00 |
| Macallan, Rare Cask, Highland | 75.00 |
| Glenlivet, 18 Year, Highland | 35.00 |
| Glenfiddich, 14 Year, Highland | 19.00 |
| Glenfiddich, 21 Year, Highland | 45.00 |
| Glenmorangie, Quinta Ruban, 14 Year | 19.00 |
| Glenrothes, 12 Year, Speyside | 17.00 |
| Glenrothes, 18 Year, Speyside | 40.00 |
| Glenmorangie, Nectar d'Or | 21.00 |
| Johnnie Walker Green Label, Blend | 20.00 |
| Johnnie Walker 18 Year, Blend | 28.00 |
| Johnnie Walker Blue Label, Blend | 55.00 |
| Balvenie, 21 Year, Speyside | 45.00 |
| Balvenie, 30 Year, Speyside | 165.00 |

JAPANESE WHISKEY

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| Suntory, Toki, Blend | 16.00 |
| Yamazaki, 12 Year, Single Malt | 45.00 |

BOURBON

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| Basil Hayden 80° | 19.00 |
| Bulleit 90° | 18.00 |
| Makers Mark Cask Strength 108° | 18.00 |
| Woodinville 90° | 16.00 |
| Knob Creek 100° | 19.00 |
| Woodford Reserve 90.4° | 19.00 |
| Angel's Envy 86.6° | 19.00 |
| Angel's Envy Cask Strength 124.5° | 45.00 |
| Michter's 83.4° | 17.00 |
| Blanton's 93° | 28.00 |
| Sinatra Select 90° | 35.00 |
| Pappy Van Winkle 10 Year | 100.00 |
| Pappy Van Winkle 12 Year | 150.00 |
| Pappy Van Winkle 15 Year | 200.00 |

RYE

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|---------------------|-------|
| Sagamore Rye | 17.00 |
| Rittenhouse Rye | 16.00 |
| Bulleit Rye | 17.00 |
| Michter's Rye | 17.00 |
| Whistle Pig 10 Year | 18.00 |
| Angel's Envy Rye | 24.00 |

BEER

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| Amstel Light, Netherlands | 9.00 |
| Stella Artois, Belgium | 9.00 |
| Sam Smith's Oatmeal Stout, England | 10.00 |
| Sierra Nevada Pale Ale, California | 9.00 |
| Pilsner Urquell, Czech Republic | 9.00 |
| Heineken, Holland | 9.00 |
| Corona, Mexico | 9.00 |
| Lagunitas I.P.A., California | 9.00 |
| Allagash White, USA | 9.00 |
| Down East Cider, USA | 9.00 |
| Beck's Non-Alcoholic Beer, Germany | 9.00 |

SMALL PLATES

ARTISANAL CHEESES

Artisanal Cheeses served with grapes, crackers, and crostini 26.00

QUESADILLA

Smoked Turkey, Provolone and Monterey Pepper Jack Cheeses served with a cilantro and lemon pico de gallo 16.00

NUTS & OLIVES

Mixed Nuts, Gourmet Olives, and Wasabi Peas 12.00

TRUFFLED POPCORN

Popped to order, seasoned with our special spicy mix and drizzled with truffle oil 11.00

ROAST BEEF SLIDERS

Sliced thin and topped with Swiss Cheese and sweet pepper relish 18.00

FLAT BREAD PIZZAS

Prosciutto, Pesto, Arugula and Grated Parmesan 18.00

Goat Cheese, Sundried Tomatoes, Baby Spinach, Truffle Oil 17.00

PRETZEL BITES

Served with Spicy Mustard 11.00

the
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