

## SPECIALTY COCKTAILS

**Captain Ramius Mule** Wheatley Vodka, ginger beer,  
lime juice \$11

**Peabody Margarita** Corazon Blanco Tequila, agave nectar,  
lime juice \$10

**Mannahatta** Buffalo Trace Bourbon,  
Carpano Antica Formula Vermouth, bitters, Filthy Cherry \$12

**Daisy Miller** Four Roses Bourbon, Monin Hibiscus Syrup,  
lemon juice, Filthy Cherry \$10

**Fitzgerald** Manifest Barrel Aged Gin, lemon juice, bitters \$12

**Hemingway Daiquiri** Don Q Cristal Rum,  
Luxardo Maraschino Liqueur, grapefruit juice, lime juice \$12

**Pimlico Spritz** Peychaud's Aperitivo, grapefruit juice,  
sparkling wine, soda \$11

## BEER

**Coppertail Free Dive IPA** - Ybor City, FL \$7

**Pacifico Clara** - Mexico \$6

**Peroni Nastro Azzuro** - Italy \$7

**Stella Artois** - Belgium \$7

**Yeungling Lager** - Pottsville, PA \$6

**Cigar City Brewing Florida Cracker** - Tampa, FL \$7

**Clausthaler (Non-Alcoholic)** - Germany \$6

## WINE

### SANGRIA

**Sangria Lolea Frizzante, Red or White**  
Spain \$10

### SPARKLING

**Cantine Maschio Prosecco Brut**  
Prosecco, Italy \$9/\$27

**Francois Montand Brut, Blanc de Blancs**  
France \$10/\$30

**Villa Sandi Il Fresco Brut Rosé**  
Italy \$11/\$34

**Schramsberg, Blanc de Noirs**  
California \$75

**Charles Heidsieck Brut Reserve NV**  
Champagne, France \$85

**Ruinart, Blanc de Blancs NV**  
Champagne, France \$125

**Veuve Clicquot Brut Rosé NV**  
Champagne, France \$150

## WINE

### WHITE

**Frisk "Prickly" Riesling**  
Australia \$9 | \$27

**Pighin Pinot Grigio**  
Friuli, Italy \$10/\$30

**13 Celsius Sauvignon Blanc**  
Marlborough, New Zealand \$9/\$27

**Lola Chardonnay**  
Sonoma Coast, California \$13/\$40

**Laurenz V "Singing" Gruner Veltliner**  
Austria \$10/\$30

**Chateau de Sancerre**  
Sancerre, France \$60

**Jordan Chardonnay**  
Russian River Valley, California \$65

### ROSÉ

**Hogwash by Tuck Beckstoffer**  
California \$10 | \$30

**Cloud Chaser**  
Côtes de Provence, France \$13/\$40

### RED

**Borsao Garnacha**  
Spain \$9 | \$27

**Hahn Pinot Noir**  
California \$10/\$30

**King Estate Pinot Noir**  
Willamette Valley, Oregon \$15/\$45

**Catena "Vista Flores" Malbec**  
Mendoza, Argentina \$10/\$30

**Michele Chiarlo Barbera d'Asti**  
Piedmont, Italy \$9/\$27

**Marietta Cellars OVR Red Blend**  
California \$10/\$30

**Stickybeak Cabernet Sauvignon**  
Napa Valley, California \$15/\$48

**Cristom "Mt. Jefferson Cuvée" Pinot Noir**  
Willamette Valley, Oregon \$75

**Chappellet Signature Cabernet Sauvignon**  
Napa Valley, California \$125

**Nicholson Jones Proprietary Cuvée**  
Napa Valley, California \$110

**Clos de l'Oratoire des Papes Châteauneuf-du-Pape**  
Rhône, France \$115

**Contemassi Brunello di Montalcino**  
Tuscany, Italy \$85

## EDITOR'S PICKS

### Rum

Zaya Gran Reserva 12yr

### Gin

Manifest Barreled Gin

### Tequila

Maestro Dobel Diamante

Partida Añejo

Clase Azule Reposado

### Bourbon

EH Taylor Small Batch 100

Eagle Rare

Blanton's

Pappy Van Winkle (when available)

### Rye

Sagamore

### Scotch

Macallan 18 yr

Highland Park 18 yr

Balvenie 12 yr DoubleWood

Balvenie 14 yr Caribbean Cask

Balvenie 15 yr Sherry Cask

### Cognac

H by Hine VSOP

Rémy Martin VSOP

Hardy XO RARE

### Liqueurs / Cordials / Ports

Peychaud's Apertivo

Grand Marnier

St. George NOLA Coffee Liqueur

Fonseca Ruby Port

Taylor 10 yr Tawny Port

## TEBELLA TEA CO.

Black Iced Tea \$3

Strawberry Rosé Iced Tea \$4

Assorted Hot Teas \$4

## BUDDY BREW COFFEE

Brewed Coffee single-origin coffees, hand-roasted \$3

Bolt Cold Brew Iced Coffee \$6

Bolt Nitro Cold Brew Iced Coffee \$6

Espresso uniquely blended \$2.5

Americano single-origin coffee with cream \$3.5

Cappuccino espresso & steamed milk, micro-foam \$3.5

Latte espresso, generous portion of steamed milk \$3.75

## OTHER

Orange Juice \$3

Carafe of Orange Juice \$14

Milk whole or skim \$3

Soda Coke, Diet Coke, Coke Zero, Sprite,

Lemonade, Barq's Root Beer \$3.5

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## BEVERAGE MENU