



## Mezze

<b>Hummus</b> GF V VeO 10 Smooth & creamy chickpea dip. Served with house-made pita	<b>Cheese Rolls</b> V 13 Deep fried, stuffed with mozzarella, swiss & feta cheeses. Served with chili aioli
<b>Baba Gannouj</b> GF V Ve 11 Smoky eggplant & tahini dip. Served with house-made pita	<b>Phoenician Fries</b> GF V VE 9 Dusted with za'atar and served with tahini ranch
<b>Tabbouleh</b> V Ve 12 Salad with parsley, cracked wheat, tomato, & lemon	<b>Brussel Sprouts</b> GF V VE 12 Fried crispy, glazed with pomegranate molasses
<b>Fried Kibbeh</b> 14 Beef and cracked wheat croquette with yogurt sauce	<b>Fattoush</b> GFO V VE 10 Spring mix, cucumber, tomato, radish, fried pita chips. Served with our house vinaigrette
<b>Falafel</b> GF V Ve 12 Deep fried, spiced chickpea fritter with tahini sauce	<b>Muhammara</b> V VE 15 Roasted red pepper dip with walnuts, pomegranate & aleppo pepper. Served with house-made pita
<b>Burrata</b> GFO V 14 With a roasted tomato vinaigrette, fresh tomato, fig vincotto & fresh mint. Served with house-made pita	<b>Warak Enab</b> GF V VE 11 Grape leaves stuffed with rice, fresh herbs & lemon
<b>Hot Mezze Sampler</b> 24 A sampling of falafel, beef kibbeh, cheese rolls, & brussel sprouts. Served with house-made pickles and pita.	<b>Cold Mezze Sampler</b> GFO VE 20 A sampling of hummus, baba gannouj, tabbouleh, muhammara, cucumber yogurt salad, & bean salad. Served with house-made pita

## Small Plates

<b>Chicken Shawarma</b> GF 15 Marinated & grilled chicken with rice, pickles & garlic sauce	<b>Lentil Soup</b> GF V VE cup 8 / bowl 14 Lentils, carrots, potatoes, & turnips seasoned with fresh lemon juice, cumin & cinnamon
<b>Beef Shawarma</b> GF 16 Marinated & grilled beef ribeye with rice, pickles & tahini sauce	<b>Farmer's Salad</b> GF V 12 Spring mix with fresh figs, feta, walnuts, pomegranate & onion. Served with honey vinaigrette
<b>Wings</b> GF 18 Crispy chicken wings, glazed with pomegranate barbecue sauce	<b>Moussaka</b> GF V VE 14 Tomato based stew with eggplant, chickpeas, onions & garlic. Served over rice

**WE Cater! Check out the Catering Menu**

nataliesrva.com





# Mains

## Meat

- Shish Tawook** <sup>GF</sup> 22  
Marinated and chargrilled chicken kebab. Served with rice, grilled vegetables & garlic sauce
- Kafta Kebab\*** <sup>GF</sup> 22  
Ground beef, onion, herbs & spices, skewered and grilled. Served with rice, grilled vegetables & tahini sauce
- Lamb Kebab\*** <sup>GF</sup> 26  
Marinated and chargrilled lamb sirloin. Served with rice, grilled vegetables & tahini sauce
- Braised Short Rib** <sup>GF</sup> 28  
Slow braised beef short rib, skewered and chargrilled. Served with rice, grilled vegetables & tahini sauce

## Fish

- Shrimp Kebab** <sup>GF</sup> 24  
Garlicky shrimp, skewered and chargrilled. Served with rice, grilled vegetables & tahini sauce
- Mediterranean Salmon\*** <sup>GF</sup> 26  
Fresh salmon, seared with tomato ginger chutney and lemon. Served with rice & grilled vegetables
- Ahi Tuna\*** <sup>GF</sup> 26  
Seared and crusted with za'atar with spicy red chermoula and lemon. Served with rice & grilled vegetables
- Scallops\*** <sup>GF</sup> 30  
Seared with herby chermoula and lemon. Served with rice & grilled vegetables

## Vegetable

- Seared Halloumi** <sup>GF V</sup> 26  
Seared halloumi cheese. Served with rice, grilled vegetables & pomegranate molasses
- Grilled Eggplant** <sup>GF V VE</sup> 22  
Grilled and glazed with pomegranate molasses. Served with rice, grilled vegetables & tahini sauce
- Crispy Spiced Cauliflower** <sup>GF V VE</sup> 20  
Fried and dusted with our house spice blend. Served with rice, grilled vegetables & tahini sauce

## For Two

- Mixed Grill\*** <sup>GF</sup> 48  
Shish tawook, kafta, lamb & braised short rib kebabs. Served with rice, grilled vegetables, tahini & garlic sauce
- Seafood Mixed Grill\*** <sup>GF</sup> 52  
Shrimp kebab, mediterranean salmon, ahi tuna & scallops. Served with rice, grilled vegetables & sauce assortment \*
- Vegetable Mixed Grill** <sup>GF V VE</sup> 44  
Grilled portobello, grilled eggplant, spiced cauliflower & crispy brussel sprouts. Served with rice, grilled vegetables, tahini & garlic sauce

### Kids Meal

9

Choose a main and a side:

### Mains

- Chicken Kebab <sup>GF</sup>  
Kafta Kebab <sup>GF</sup>  
Cheese Rolls <sup>V</sup>  
Chicken Tenders

### Sides

- Fries <sup>GF V VE</sup>  
Rice <sup>GF V VE</sup>  
Salad <sup>GF V VE</sup>  
Hummus <sup>GF V VE</sup>

# Dessert

- Baklava** 11  
Crispy phyllo pastry wrapped around a walnut pistachio filling, drizzled in syrup
- Ashta** <sup>GF</sup> 13  
Clotted cream "custard" flavored with rose & orange blossom. Topped with wildflower honey, crushed pistachios & seasonal fresh fruit

- Knafa** 14  
Melted akkawi & mozzarella cheeses topped with a semolina dough & doused with rose & orange blossom syrup
- Pistachio Creme Brûlée** <sup>GF</sup> 15  
Creamy custard infused with pistachio & topped with torched turbinado sugar

- Grilled Figs** <sup>GF VE</sup> 13  
Grilled figs macerated in balsamic syrup. Topped with coconut milk "ice cream", fig vincotto & olive oil



## Mezze

<b>Hummus</b> <sup>GF V Ve O</sup> <b>10</b> Smooth & creamy chickpea dip. Served with house-made pita	<b>Cheese Rolls</b> <sup>V</sup> <b>13</b> Deep fried, stuffed with mozzarella, swiss & feta cheeses. Served with chili aioli
<b>Baba Gannouj</b> <sup>GF V Ve</sup> <b>11</b> Smoky eggplant & tahini dip. Served with house-made pita	<b>Phoenician Fries</b> <sup>GF V VE</sup> <b>9</b> Dusted with za'atar and served with tahini ranch
<b>Tabbouleh</b> <sup>V Ve</sup> <b>12</b> Salad with parsley, cracked wheat, tomato, & lemon	<b>Brussel Sprouts</b> <sup>GF V VE</sup> <b>12</b> Fried crispy, glazed with pomegranate molasses
<b>Fried Kibbeh</b> <b>14</b> Beef and cracked wheat croquette with yogurt sauce	<b>Fattoush</b> <sup>GFO V VE</sup> <b>10</b> Spring mix, cucumber, tomato, radish, fried pita chips. Served with our house vinaigrette
<b>Falafel</b> <sup>GF V Ve</sup> <b>12</b> Deep fried, spiced chickpea fritter with tahini sauce	<b>Muhammara</b> <sup>V VE</sup> <b>15</b> Roasted red pepper dip with walnuts, pomegranate & aleppo pepper. Served with house-made pita
<b>Burrata</b> <sup>GFO V</sup> <b>14</b> With a roasted tomato vinaigrette, fresh tomato, fig vincotto & fresh mint. Served with house-made pita	<b>Warak Enab</b> <sup>GF V VE</sup> <b>11</b> Grape leaves stuffed with rice, fresh herbs & lemon
<b>Hot Mezze Sampler</b> <sup>GFO V VE</sup> <b>24</b> A sampling of falafel, beef kibbeh, cheese rolls, & brussel sprouts. Served with house-made pickles and pita.	<b>Cold Mezze Sampler</b> <sup>GFO V VE</sup> <b>20</b> A sampling of hummus, baba gannouj, tabbouleh, muhammara, cucumber yogurt salad, & bean salad. Served with house-made pita

## Phoenician Bowls

**Rice Bowl** <sup>GF</sup> **10**    **Salad Bowl** <sup>GF</sup> **10**

**Toppings** - fresh tomato, blistered cherry tomatoes, cucumber, radish, pickles, pickled turnips, hummus, baba gannouj, feta, olives

**Add -**

<b>Chicken Shawarma</b> <b>5</b>	<b>Chicken Kebab</b> <b>6</b>
<b>Beef Shawarma</b> <b>6</b>	<b>Lamb Kebab*</b> <b>7</b>
<b>Falafel</b> <b>5</b>	<b>Kafta</b> <b>6</b>
<b>Crispy Shrimp</b> <b>6</b>	<b>Salmon*</b> <b>8</b>
<b>Grilled Shrimp</b> <b>6</b>	<b>Avocado</b> <b>3</b>



## Handhelds

<b>Chicken Shawarma Wrap</b>	<b>15</b>	<b>Beef Shawarma Wrap</b>	<b>16</b>
Marinated and grilled chicken, pickles, pickled turnips, tomato, spring mix, garlic sauce		Marinated and grilled ribeye beef, pickles, pickled turnips, tomato, spring mix, tahini sauce	
<b>Falafel Wrap</b> <sup>V Ve</sup>	<b>14</b>	<b>Lamb Burger</b>	<b>16</b>
Crispy chickpea fritter, pickles, pickled turnips, tomato, spring mix, tahini sauce		Seared lamb patty on a ciabatta roll with fresh tomato, spring mix & feta aioli. Served with your choice of fries or side salad.	
<b>Crispy Shrimp Wrap</b>	<b>15</b>	<b>Portobello Sandwich</b> <sup>V Ve</sup>	<b>15</b>
Crispy shrimp, pickles, tomato, spring mix, garlic sauce, chili aioli		Grilled portobello mushroom cap with roasted red pepper, spring mix, chermoula, & garlic sauce	

Sub Gluten Free Wrap/Bun +2

## Soup & Salad

<b>Fattoush</b> <sup>GFO V Ve</sup>	<b>10</b>	<b>Moussaka</b> <sup>GF V Ve</sup>	<b>14</b>
Spring mix, cucumber, tomato, radish, fried pita chips. Served with our house vinaigrette		Tomato based stew with eggplant, chickpeas, onions & garlic. Served over rice	
<b>Farmer's Salad</b> <sup>GF V</sup>	<b>12</b>	<b>Lentil Soup</b> <sup>GF V Ve</sup>	<b>cup 8 / bowl 14</b>
Spring mix with fresh figs, feta, walnuts, pomegranate & onion. Served with honey vinaigrette		Lentils, carrots, potatoes, & turnips seasoned with fresh lemon juice, cumin & cinnamon	

## Dessert

<b>Baklava</b>	<b>11</b>	<b>Knafa</b>	<b>14</b>
Crispy phyllo pastry wrapped around a walnut and pistachio filling, drizzled in syrup		Melted akkawi and mozzarella cheeses topped with a semolina dough and doused with rose and orange blossom syrup	
<b>Ashta</b> <sup>GF</sup>	<b>13</b>	<b>Pistachio Creme Brûlée</b> <sup>GF</sup>	<b>15</b>
Clotted cream "custard" flavored with rose and orange blossom. Topped with wildflower honey, crushed pistachios and seasonal fresh fruit		Creamy custard infused with pistachio and topped with torched turbinado sugar	
<b>Grilled Figs</b> <sup>GF Ve</sup>	<b>13</b>		
Grilled figs macerated in balsamic syrup. Topped with coconut milk "ice cream", fig vincotto & olive oil			



## Signature Cocktails

<b>Pink Lion</b> Arak, Grapefruit, Pistachio Orgeat, Lemon	13	<b>Charred For Life</b> Grilled Figs, Pisco, Lemon, Lime, Aquafaba	13
<b>The Lebanese Cocktail</b> Bourbon, Apple Brandy, Lemon, Orgeat, Cardamom Bitters	13	<b>Spritz &amp; Glamour</b> Bergamot Liqueur, Elderflower Liqueur, Prosecco, Mint, Soda	12
<b>Cherry Bomb</b> Vodka, Cherry Preserves, Lime	12	<b>Ice Spice</b> Demerara Rum, Gold Rum, Cinnamon Syrup, Lime, Grapefruit, Angostura Bitters	13
<b>Lebanese Garden</b> Bourbon, Elderflower Liqueur, Lemon, Cucumber, Mint	13	<b>Apple of My Pie</b> Apple Brandy, Apple Cider, Butterscotch Schnapps, Lemon	13
<b>Chef's Old Fashioned</b> Buffalo Trace Bourbon, Maple Syrup, Peychaud's Bitters, Angostura Bitters, Saline Solution	11	<b>Arak &amp; Roll</b> Arak, Blackberry Preserves, Lemon, Mint	13

## Zero Proof

<b>Lion Tamer</b> Grapefruit, Pistachio Orgeat, Lemon, Soda	7	<b>Happier Ol' Spritz</b> Ritual Italian Aperitif, De-alcoholized Sparkling Wine, Club Soda, Orange	9 6
<b>Pom Pom</b> Pomegranate, Orgeat, Lime, Soda	7	<b>Natalie's Lemonade</b> Lemon, Mint, Soda	9
<b>Crimson Peak</b> Seedlip Grove, Seedlip Garden, Beet Juice, Blueberry Juice, Hibiscus Syrup, Lemon, Mint	10	<b>The Secret Garden</b> Seedlip Garden, Mint Tea, Grenadine, Lime, Aromatic Bitters	

Natalie's  
2825 Hathaway Rd.



Beverage Menu

## Local Draughts

Vienna Lager, Devil's Backbone - 9  
Pocahontas, CotU - 10  
IPA X, Ardent - 10  
Brown Ale, Legend - 9

Ask your server about our rotating  
draughts!

## Bottles

Beirut Lager - 7  
Bud Light - 7  
Budweiser - 7  
Stella Artois - 8  
Heineken - 8  
Richmond Lager, Hardywood - 7  
Pilsner, Ardent - 8  
Sour Monkey, Victory - 8  
Ramble On, Starr Hill - 8  
Jai Alai, Cigar City - 8  
Heineken 0.0 Non-Alcoholic - 7  
Bold Rock (Rotating) - 8

## Wine by the Glass

Chardonnay - 9  
Sauvignon Blanc - 9  
Pinot Noir - 9  
Côtes du Rhône - 9  
Prosecco, Barbourville - 10

## White & Sparkling

**Zenato Pinot Grigio**  
Peschiera, Italy, 2022 30

**Noble House Riesling**  
Mosel, Germany, 2022 34

**Massaya "Blanc" Sauvignon/Obeidi**  
Bekaa Valley, Lebanon, 2021 42

**Chateau Musar "Jeune Blanc"**  
Viognier/Vermentino/  
Chardonnay  
Bekaa Valley, Lebanon, 2020 40

**Simonet "Blanc de Blancs"**  
Sparkling Wine Brut  
Wissembourg, France, NV 30

**Highland Cellars "Koor Dry White"**  
Voskehat  
Yerevan, Armenia, 2019 28

**Chateau Heritage "Foothills"**  
Sauvignon Blanc/  
Obeidi/Chardonnay/  
Viognier/Muscato  
Bekaa Valley, Lebanon, 2022 33

**ArmAs Semi-Sweet Kangun**  
Aragatstotn, Armenia, 2020 28

**ArmAs Dry Kangun**  
Aragatstotn, Armenia, 2020 28

**La Tour Blanche "Emotions"**  
Sauternes Sémillon/Sauvignon  
Blanc/ Muscadelle  
Gironde, France, 2020 22

## Rosé

**Massaya Cinsault Rosé**  
Bekaa Valley, Lebanon 2020 40

**Mont Gravet Cinsault Rosé**  
Southwest, France 2022 30

**Dio Fili Xinomavro/Mosxomavro**  
Rosé  
Siatista, Greece, 2022 21

**Chateau Heritage "Foothills"**  
Grenache/Carignan/Cabernet  
Sauvignon/Syrah  
Bekaa Valley, Lebanon, 2021 36

**Makmel "Cuvee Francesca"**  
Arinarnoa Rosé  
Bekaa Valley, Lebanon, 2020 23

**Barbourville "Cuvee 1814" Pinot**  
Noir Brut Rosé  
Vicenza, Italy, NV 45

## Red

**Le Charmel Pinot Noir**  
Pays d'Oc, France 2021 32

**Catena "Vista Flores" Malbec**  
Mendoza, Argentina 2020 34

**Massaya "Le Colombier"**  
Grenache  
Noir/Cinsault/Tempranillo  
Bekaa Valley, Lebanon, 2020 46

**Chateau Musar "Rouge"**  
Cinsault/Syrah/Cabernet  
Sauvignon  
Bekaa Valley, Lebanon, 2020 50

**Chateau Heritage "Saint Elie"**  
Cabernet Sauvignon  
Bekaa Valley, Lebanon, 2017 48

**Sean Minor Cabernet Sauvignon**  
Paso Robles, California 2020 40

**Textbook Cabernet Sauvignon**  
Napa Valley, California 2020 70

**Caymus Cabernet Sauvignon**  
Napa Valley, California 2014 125

**Massaya "Cap Est" Grenache**  
Noir/Mourvedre  
Bekaa Valley, Lebanon 2018 58

**ArmAs Dry Areni**  
Aragatstotn, Armenia 2018 32

**Barbourville "Octagon"**  
Merlot/Cabernet Franc/Petit  
Verdot  
Barbourville, Virginia 2019 90

**Barbourville Reserve Cabernet**  
Franc  
Barbourville, Virginia 2021 50



## Brunch Specials

**Shakshuka** GF V VEO **13**  
Simmered tomatoes, peppers, onions & garlic with poached eggs, avocado & fresh herbs.  
Served with house made pita  
**Add Braised Short Rib +7**

**Atayef** V **13**  
Semolina pancakes stuffed with Ashta (sweet cream) and topped with wildflower honey, crushed pistachios & fresh fruit

**Fatayer**  
Stuffed handmade pies (6)

<b>Spinach</b> V	<b>9</b>
<b>Cheese</b> V	<b>10</b>
<b>Meat</b>	<b>11</b>

**Omelette** GF V **12**  
Three eggs, cheese & tomatoes with your choice of sauce. Served with fries.  
Sauces: Garlic, Tahini, Chili Aioli, Tahini Ranch, Chermoula  
**Add Avocado +3**  
**Add Chicken Shawarma +3**  
**Add Beef Shawarma +4**

**Manakish** GFO VO VEO  
Crispy house made dough with fresh toppings

<b>Za'atar</b>	<b>6</b>
<b>Cheese</b>	<b>7</b>
<b>Muhammara (spicy red pepper dip)</b>	<b>8</b>
<b>Lahm bi Ajeen (beef)</b>	<b>8</b>

## Brunch Cocktails

**Bloody Miriam** **12**  
Arak, House Bloody Mary Mix, House Pickles

**Corpse Reviver No.2** **11**  
London Dry Gin, Lillet Blanc, Orange Curacao, Lemon, Absinthe Rinse

**Gordon's Breakfast** **10**  
Gin, Lime, Cucumber, Hot Sauce, Worcestershire, Salt, Pepper

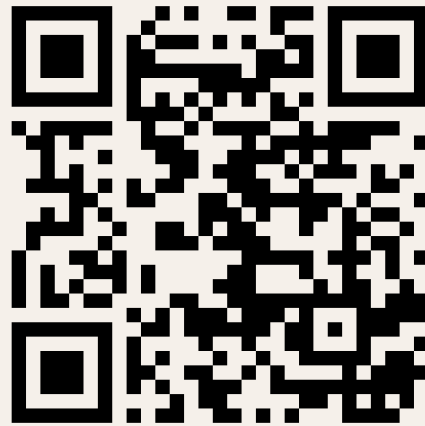
**Mimosa** **8**  
Prosecco with your choice of fresh juice: Orange, Grapefruit, Pomegranate, Cherry, Cranberry, Pineapple, Beet, Blueberry

**Mimosa Flight** **14**  
Your choice of four fresh juices & Prosecco

**Breakfast Margarita** **11**  
Tequila, Cointreau, Lime, Orange Marmalade



We at Natalie's love food and the community and culture surrounding it. However, our mission at Natalie's goes well beyond dining. Our central focus is on training, employing, and advocating for those with disabilities and special needs. Your patronage goes a long way to furthering that cause. We appreciate your support!



**Scan here to learn more**





## Bourbon

1792 Bottled in Bond  
Angel's Envy  
Angel's Envy Private Selection  
Blade & Bow  
Blanton's  
Blanton's Gold  
Blanton's Straight From the Barrel  
Blood Oath Pact No. 10  
Booker's  
Buffalo Trace  
Eagle Rare 10 Year  
E.H. Taylor Small Batch  
E.H. Taylor Single Barrel  
E.H. Taylor Barrel Proof  
Elijah Craig  
Elijah Craig 18 Year  
Elijah Craig Barrel Proof  
Elijah Craig Private Barrel  
Elijah Craig Toasted Barrel  
Elmer T. Lee  
Ezra Brooks Cask Strength  
Filibuster Bottled in Bond  
Filibuster Dual Cask  
Filibuster Triple Cask (Cider Casks)  
Filibuster Triple Cask (Tokaji Barrels)  
Four Roses  
Four Roses 2023 Anniversary Edition  
Four Roses Single Barrel  
Four Roses Single Barrel Barrel Strength  
George T. Stagg  
Heaven Hill Bottled in Bond  
Heaven's Door  
Heaven's Door Cask Strength  
I.W. Harper 15 Year  
Jacob's Pardon  
Joseph Magnus Cigar Blend  
Knob Creek  
Knob Creek 12 Year  
Knob Creek 18 Year  
Larceny  
Little Book Chapter 7  
Maker's Mark  
Maker's Mark Private Select Barrel  
Michter's

Oak & Eden Wheated  
Old Fitzgerald Bottled in Bond  
Old Forester Single Barrel Barrel Strength  
Old Forester 1924  
Old Grand-Dad Bonded  
Orphan Barrel Indigo's Hour  
Penelope Architect  
Penelope Rio  
Ragged Branch  
Russell's Reserve Private Barrel  
Stagg  
Wild Turkey 101  
Wild Turkey Kentucky Spirit  
W.L. Weller Antique 107  
W.L. Weller Full Proof  
W.L. Weller Special Reserve  
W.L. Weller 12 Year  
Willett Pot Still Reserve  
Woodford Reserve  
Woodford Reserve Double Oaked  
Woodford Reserve Master's Collection  
Yellowstone Hand Picked Collection

## Rye

Bulleit Rye  
Clyde Mays 5 Year  
Copper Fox  
High West Double Rye  
Jack Daniel's Bonded Rye  
Jack Daniel's Single Barrel Barrel Proof  
Jack Daniel's Twice Barreled Rye  
Knob Creek Single Barrel Select  
Michter's Single Barrel 10 Year  
Michter's Toasted Barrel  
Old Overholt  
Pikesville  
Penelope Tokaji Cask Finish  
Rittenhouse  
Sagamore Spirit Barrel Select Rye  
Uncle Nearest Straight Rye  
Whistlepig Statestock VA  
Whistlepig Piggyback 6 Year  
Willett Straight Rye

## American Whiskey

Jack Daniel's  
Jack Daniel's Bonded  
Jack Daniel's Single Barrel Select  
Jack Daniel's Single Barrel Barrel Proof  
Jack Daniel's 10 Year  
Jack Daniel's 12 Year  
Michter's Sour Mash  
Michter's Unblended American  
Uncle Nearest 1884  
Uncle Nearest 1856

## Blended Whiskey

High West Campfire  
Suntory World Whisky AO  
Jack Daniel's Triple Mash

## Scotch

Ardbeg Heavy Vapours  
Dewar's White Label  
Glenfiddich 12 Year  
Glenlivet 12 Year  
Johnnie Walker Black  
Laphroaig 10 Year  
Macallan 12 Year  
Monkey Shoulder

## Irish

Dead Rabbit  
Jameson  
Jameson 18 Year  
Powers



### *Gin*

Aviation  
Barr Hill  
Beefeater  
Bol's Genever  
The Botanist  
Brennivin Aquavit  
Empress 1908  
Gray Whale  
Hendrick's  
Ingenious Old Tom Gin  
Linie Aquavit  
New Amsterdam  
Nikka Coffey  
Plymouth  
Roku  
Tanqueray  
Tanqueray Rangpur Lime  
Virago  
Vitae

### *Tequila & Mezcal*

Banhez  
Casamigos Blanco  
Casamigos Mezcal  
Cazadores Blanco  
Cazadores Reposado  
Clase Azul Mezcal  
Clase Azul Reposado  
Del Maguey Vida  
Don Julio Blanco  
Dos Hombres  
Espolón Blanco  
Espolón Reposado  
Espolón Añejo  
Ilegal  
Madre Mezcal  
Milagro Reposado  
Montelobos Espadín Mezcal  
Olmeca Altos Añejo  
Olmeca Altos Reposado  
Patron Añejo  
Teremana Blanco  
Teremana Reposado

### *Vodka*

Absolut  
Cirrus  
Grey Goose  
Haku  
Ketel One  
Ocean Organic  
Tito's  
Waterman Organic

### *Rum*

Angostura White Oak  
Appleton Estate Signature  
Bacardi Gold  
Bacardi Spiced  
Bacardi White  
Batavia-Arrack  
Clement Martinique VSOP  
Diplomatico Ambassador  
Diplomatico Planas  
Diplomatico Reserva Exclusiva  
Don Q Cristal  
El Dorado 12 Year  
Flor de Caña 12 Year  
Flor de Caña 18 Year  
Havana Club Añejo Clásico  
Koloa Gold  
Koloa Kauai Dark  
Lemon Hart & Son 151  
Mount Gay Eclipse  
Novo Fogo Silver Cachaça  
Plantation 3 Star  
Probitas  
Pussers  
Rhum Barbancourt 8 Year  
Rhum Barbancourt White  
Smith & Cross  
Vitae Golden Rum  
Vitae Platinum Rum  
Virago Four Port  
Virago 151

### *Amari*

Amaro Nonino  
Aperol  
Averna  
Branca Menta  
Campari  
Cynar  
Fernet-Branca  
Gran Classico Bitter  
Jagermeister  
Luxardo Bitter Bianco  
Montenegro  
Rabarbaro Zucca  
Strega  
Suze

### *Arak*

Ksarak  
Le Brun  
Touma

### *Cordials*

Allspice Dram  
Amarula  
Ancho Reyes  
Bailey's  
Banane du Brésil  
Belle Isle Blackberry Vanilla  
Belle Isle Blood Orange  
Belle Isle Cold Brew Coffee  
Belle Isle Honey Habanero  
Belle Isle Lemon Lavender  
Belle Isle Yuzu Ginger  
Benedictine  
Chambord  
Chartreuse Green  
Chartreuse Yellow  
Clement Creole Shrub  
Cointreau  
Creme de Banane  
Creme de Cacao  
Creme de Menthe  
Creme de Violette  
Disaronno  
Domaine de Canton  
Drambuie  
Bigallet China-China  
Frangelico  
Galliano  
Genepy  
Godiva White Chocolate  
Golden Falernum  
Grand Marnier  
Heering Cherry  
Italicus  
Kahlua  
Kronan Swedish Punsch  
Licor 43  
Lillet Blanc  
Lillet Rouge  
Limoncello  
Luxardo Amaretto  
Luxardo Maraschino  
Midori  
Mr. Black Coffee Liqueur  
Mt. Defiance Creme de Cassis  
Pama  
Pamplemousse Liqueur  
Pimm's No. 1  
Spiced Pear Liqueur  
St. Germain  
Trader Vic's Macadamia  
Velvet Falernum  
Vitae Coffee Liqueur  
Yeni Raki