



## DRINKS MENU

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### BEER ON TAP



**NEW**

#### **Cheeky Monkey XPA, 4.8%ABV, sml \$8.50 / lrg \$12**

Fresh Margaret River rain water, hops, malts and yeast. No preservatives, no additives and unpasteurised. Ridiculously refreshing and bursting with citrus.



**NEW**

#### **Cheeky Monkey Kölsch, 4.2%ABV, sml \$7 / lrg \$10**

Clean, classic draught beer served chilled from 2021s AIBA Champion Small Australian Brewery.



#### **Colonial South West Sour, 4.6%ABV, sml \$8 / lrg \$11**

Pale, Wheat and Munich malts give a slight haze, and build a light body with a hint of sour, enjoyably low bitterness, and vibrant tropical aroma.



#### **Wilson Brewing**

#### **Rough Seas Pale Ale, 5.8%ABV, sml \$8 / lrg \$11**

A new world Australian Pale Ale from Albany, with a copper haze body, piney, tropical hop aromas and a refreshing bitter hop finish.

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### ALCOHOLIC KOMBUCHA

#### **Naughty Booch, Ginger and Lemon, 4.6%ABV, \$9**

Light & refreshing – Kombucha with a cheeky edge. Served in a highball with ice.

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#JASPERSPEMBERTON

Small Bar Licence – Jaspers Bar (WA) Pty Ltd "Licensee"



# DRINKS MENU

## BOILERMAKERS

Matching a large beer with whisky or bourbon. Add chocolate for a full experience.



### TOOLBOX PART 3, \$32

**Glenfiddich Experiment 01 IPA, 47%ABV**

**Pirate Life Throwback Session IPA, 3.5%ABV**

Our third iteration of this popular pairing couples Pirate Life's IPA alongside this Speyside experiment – imagine if Frankenstein was built in a Men's Shed and emerged as Gary Ablett (either one). Brilliant.

+ Sue Lewis  
55% Passionfruit  
chocolate, \$4

### FULL-BODIED, \$24

**Jameson Caskmates Stout Edition 40%ABV**

**+ Boston Shark Eye Stout 5.6%ABV**

Fantastic swirls of deep black with a blood orange tinge with Italian espresso aromas & dark chocolate which linger on the palate to add depth to the twist on this Irish classic.

+ Sue Lewis  
64% Madagascar  
chocolate, \$4

### DARK AND SMOKEY, \$27

**Ardberg 10yo, 46%ABV + Colonial Porter, 6%ABV**

"The most complex of all" classic Islay – sweet, peaty, smokey & spicy – blends harmoniously with rich roasted cocoa & coffee notes.

+ Sue Lewis  
36% Caramelia  
chocolate, \$4

### TWO MONKEYS, \$24

**Monkey Shoulder w/Ginger Ale, 40%ABV**

**+ Cheeky Monkey Kölsch, 4.2%ABV**

"Like 007 wearing a tuxedo wetsuit" – a duo as smooth as it gets: toasted barley, butterscotch, manuka honey, hot-buttered-toast vibe, paired with the breadly, subtle spice of this refreshing kölsch.

+ Sue Lewis  
70% Honeycomb  
chocolate, \$4



NEW

### ALBANY PROUD, \$34

**Limeburners Port Cask, 40%ABV**

**+ Wilson's Rough Seas Pale Ale, 5.8%ABV**

Arguably Albany's finest duo – new world Australian Pale Ale with tropical hop aromas and bitter hops paired with the famed distillers dram with notes of fruit cake, stewed plums and fresh nutmeg.

+ Sue Lewis  
64% Madagascar  
chocolate, \$4



NEW



## DRINKS MENU

### BOILERMAKERS

Matching a large beer with whisky or bourbon



#### **BARNYARD, \$25**

**Wild Turkey Straight Rye, 40.5%ABV**  
**+ Feral Hop Hog Pale Ale, 5.8%ABV**

American Pale Ale with massive pine needle and citrus aromas coupled with spicy citrus rye whiskey, Coke and ice. Order the Pork Belly Ribs and make it a 'triple oink'.

#### **BLUEY, \$23**

**Crown Royal, 40%ABV**  
**+ Boston Tingletop, 3.5%ABV**

The classic 'rye and dry' is a Canadian whisky and ginger ale, so Denmark's iconic & refreshing ginger beer

#### **BUFFALO BROWN, \$21.50**

**Buffalo Trace, 45%ABV**  
**+ Boston Right Nut Brown Ale, 5.7%ABV**

Brown sugar, sweet oak and chocolate raisins reach a new level of complexity combined with the nutty fruity hops of this fine ale.

+ Sue Lewis  
64% Madagascan  
chocolate, \$4

#### **SURF N TURF, \$38**

**Michter's US\*1 Bourbon, 45.7%ABV**  
**+ Colonial South West Sour, 4.6%ABV**

Vibrant tropical aroma, low bitterness, and refreshing sour paired with the smooth caramel & grassy notes from small batch aged bourbon from America's first distiller (1753).

+ Sue Lewis  
70% Honeycomb  
chocolate, \$4

#### **STUNT DRIVER, \$20**

**Lyre's American Malt & Ginger Ale, 0.0%ABV**  
**Heaps Normal, Quite XPA, LESS THAN 0.5%ABV**

Honey notes, vanilla & toasted nuts 'bourbon' matched with World Beer Award's full-flavoured XPA.



+ Sue Lewis  
55% Passionfruit  
chocolate, \$4



## DRINKS MENU

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### FROM THE FRIDGE BEERS



#### **Boston Shark Eye Stout, 5.6%ABV, \$13**

Oak aged oatmeal stout, dark and silky smooth with a touch of sweetness

#### **Boston Tingletop Ginger Beer, 3.5%ABV, \$13**

Spiced, candied ginger, crisp and refreshing not overly sweet

#### **Boston The Right Nut Brown Ale, 5.7%ABV, \$12**

Toasted nuts & biscuit flavours, smooth finish. Gold medal winning

#### **Colonial Small Ale, 3.5%ABV, \$9**

Lower in alcohol, and refreshingly full in flavour

#### **Colonial Porter, 6%ABV, \$11**

Rich roasted malts. Big and bold but not overpowering

#### **Feral Hop Hog Pale Ale, 5.8%ABV, \$12**

Citrusy flavours and hop aromas, rounded out with a solid malt backbone

#### **Heaps Normal, Quite XPA, 0.5%ABV, \$9**

Delicious & refreshing tropical and citrus aroma with a lingering beery finish.

World Beer Award winner

#### **Pirate Life Throwback Session Ale, 3.5%ABV, \$11**

Striking orange BIG IPA flavours without the big ABV

### FROM THE FRIDGE CIDER

#### **Colonial Bertie, 4.6%ABV, \$8**

Medium-sweet. Hand-picked and cold-pressed; crisp, delicious & big on taste

#### **Monkey Rock Pineapple Cider, 4.0%ABV, \$14**

If you enjoy a crisp cider with refreshing sweetness, you have to try this

#### **The Hills Pear Cider, 5.0%ABV, \$12** (gf/v-friendly)

Award-winning, crisp, hints of spice, cinnamon, and crystallized ginger,

made with 100% fresh fruit. No added concentrate, flavours, sugars or water.





## DRINKS MENU

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### WINE

James Halliday – “The Pemberton area was one of the best regions in Australia for **pinot noir** and **chardonnay**, but it is now clear Pemberton has as much Rhone and Bordeaux as Burgundy in its veins.”

- SPARKLING **Pemberley of Pemberton Lustre NV, \$15 / \$69**  
Multi award-winning Sparkling Chardonnay Pinot Noir. Crystal clear, fresh berry fruit flavours with a slight yeasty complexity and creaminess. Served with fresh strawberry.
- WHITE **Below & Above 2018 Chardonnay, \$14 / \$63**  
Bright with a golden, yellow hue, this wine has a toasted grain, honeyed ripeness and stone fruit with a nectarine edge aroma.
- WHITE **Picardy Sauvignon Blanc Semillon, \$12 / \$54**  
Inspired by both old world and new world styles to make a white blend having minerality with excellent structure and texture, while retaining vibrant fruit.
- RED **Below & Above 2017 Merlot, \$14 / \$63**  
An open and accessible wine brimming with cherry fruit, chocolate lined with mocha-tinged oak and earth notes.
- RED **Below & Above 2018 Pinot Noir, \$14 / \$63**  
Supple balanced layers of earthy raspberry, black spicy oak, offset dried herbs. A medium weight yet smooth. Burgundian Oak and succulent fruit for a long elegant finish.
- RED **Castle Rock Cabernet Sauvignon 2018, \$12 / \$54**  
“The stunning sub-region of Porongurup (40km north of Albany) is gaining traction for its production of exemplary wines,” James Halliday. Blackberry fruit characters, firm tannin structures. Long and fine finish.
- RED **Picardy Shiraz, \$12 / \$54**  
Notable features include: excellent colour, pronounced fruit flavour, low pH without high acidity and fine-grained tannins. This is a complex wine.



## SPIRITS

Fever Tree paring  
Add \$3.50

### GIN FROM WA

Elderflower Tonic  
Maraschino Cherry

**Rainfall Distillery Cherry Pink Gin, 40%ABV, \$12**  
Infused with botanicals and Southern Forest cherries.



**NEW**

Elderflower Tonic  
Summer berries

**Giniversity Botanical Gin, 42%ABV, \$11**  
Botanicals such as Juniper, Lemon Myrtle and Eucalypt, distinctly WA.

#### **OMG Berry Bliss Gin, 44%ABV, \$10**

Indian Tonic  
Summer berries

Soft and slightly sweet gin by blending natural ingredients grown on the farm with essence of strawberries, & raspberries. Violet from butterfly pea flowers.

#### **OMG Citrus Twist Gin, 44%ABV, \$10**

Mediterranean Tonic  
Grapefruit garnish

First release – zesty and fruit-driven citrus seasonal fruits including lemons, limes, mandarins – cilantro seeds add a delicate warmth.

#### **OMG Wildflower Honey Gin, 44%ABV, \$10**

Lime & Yuzu Soda  
Lemon garnish

Seasonal release – The softness of Cervantes honey is balanced by zesty and aromatic kaffir lime and lemongrass, delivering an enchantingly flavourful gin.

#### **West Winds The Broadside Navy, 57.9%ABV, \$14**

Aromatic Tonic  
Grapefruit garnish

Multi award-winning. Its intensity of flavour comes from the delicious Sea Parsley seasoned with Margaret River sea salt.

#### **West Winds The Wild Plum, 39%ABV, \$12**

Orange wedge

2020 release, made with native Davidson plums and Sloe berries.  
The plums offer a tart finish set against a sweetness thanks to banksia honey and sloe berries, all perfectly balanced out with robust citrus notes.

#### **West Winds Pinque Rosé, 37.5%ABV, \$12**

Orange wedge

Margaret River Cab Sav give a beautiful hue, red berry character, strawberries, soft vanilla, orange peel, sweet spice and juniper.

## SPIRITS

Fever Tree paring  
Add \$3.50

### GIN

#### **Adelaide Hills 78° Small Batch, 42%ABV, \$9.50**

Mediterranean Tonic  
Lime garnish

Complex and savoury, distilled from a grape based spirit and infused with 12 botanicals, selected specifically for their purity and quality. It's brilliant, and our house gin.  
*Double Gold – 2017 American Distilling Institute Awards.*

#### **Boatrocker Jungle Gin, 42%ABV, \$11**

Lime &  
Yuzu Soda

Inspired by the flavours of South East Asia – fresh makrut (kaffir) lime leaves, ginger, lemongrass and kumquats mixed with traditional gin botanicals.

#### **Isle of Harris, 45%ABV, \$16**

Mediterranean Tonic  
Grapefruit garnish

Scottish gin infused with nine botanicals, with Sugar Kelp playing the starring role, bringing a complex, maritime edge. Macedonian juniper, coriander, cassia, angelica, Indonesian *cubeb*s (Javan pepper), bitter orange peel, liquorice and orris root.

#### **Hartshorn Sheep Whey Gin, 45%ABV, \$18**

Over ice  
or add Soda

Lemon myrtle, anise myrtle, wattle seed, Tasmanian pepper leaf and two secret botanicals – “an Australian native flower and sweet grass” – that have never been used in gin before.

#### **Scapegrace Black Gin, 57%ABV, \$13**

Indian Tonic with  
Apple slice

The world's first naturally black (and colour changing) gin. Botanicals include aronia berry, saffron, pineapple, butterfly pea flower and sweet potato.

#### **Scapegrace Goldi Locks Gin, 57%ABV, \$16**

Indian Tonic with  
Orange garnish

A juicy Navy Strength gin with three layers of citrus, orange, lemon and tangerine.

#### **Craft & Co Gingerbread Gin, 25%ABV, \$12**

Soda  
Apple slice

Utterly unique, this unashamedly unfiltered gin retains all the warmth from the macerated ginger root, smashed nutmeg, cinnamon and tonka beans.

#### **Craft & Co Apple Pie Gin, 40%ABV, \$12**

Soda  
Apple slice

A mouthful of fresh baked apple pie, shortbread, subtle aromatic spices of cinnamon, nutmeg and vanilla, finishing with a clean juniper backbone.



**NEW**

#### **Artillery Earl Grey Gin Tea + Soda, 15%ABV, \$16**

Australia's first craft gin teas. Double-shot over ice, topped up with Soda in a tall glass with fresh orange slice & lemon garnish.



**NEW**

#### **Artillery Oolong Gin Tea + Lemonade, 15%ABV, \$16**

Double-shot over ice, topped up with Fever Tree Lemonade in a tall glass with fresh lime wedge.

## VODKA

### **42 Below, 40%ABV, \$9.50**

NZ pure. Sweetness with touch of pepper, mildly sweet. Superb.

### **Cape Grim 666 Autumn Butter Vodka, 40%ABV, \$12**

Handmade combining low heat, loads of local butter and whole vanilla pods, giving the resulting liquid a creamy, complex taste unlike any other flavoured vodka

### **Hartshorn Sheep Whey Vodka, 40%ABV, \$16**

Serve the World's Best Vodka alone in a large aromatic glass

### **Old Youngs Pavlova Vodka, 40%ABV, \$9.50**

What's more Aussie Chrissy than pavlova? WA's Old Youngs offers flavours of meringue base with summer fruit infusion. Add Fever Tree Pink Grapefruit Soda, \$4

### **Zubrowka Bison Grass Vodka, 40%ABV, \$9.50**

"Smells of freshly mown hay and spring flowers, of thyme and lavender."  
Serve with Fever Tree Lime & Yuzu Soda, \$4

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## LIQUER

### **Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$10**

A bittersweet blend of top-grade Arabica coffees and Australian wheat vodka.  
Each and every bottle is made by hand north of Sydney.

### **Karri Honey Whisky Liqueur, 30%ABV, \$16.50**

A rich smooth blend of specially selected small batches of Limeburners malt whisky married with WA karri honey, and infused with exotic spices.

### **Sheep Dog Peanut Butter Whiskey Liqueur, 35%ABV, \$11**

Peanut Butter? Whiskey? Yes! Rich peanut butter flavor with the bourbon whiskey contributing hints of butterscotch, caramel latte, and hazelnut.

### **Honeybee**

A twist on the classic Rusty Nail using one shot of Limeburners Karri Honey Liqueur with half a shot of Limeburners Sherry Cask Whisky and lots of ice, **\$28**

Craig Silvey's inaugural novel, *Jaspers Jones* inspired our name.  
*Honeybee*, his second novel had to become a Jaspers cocktail!



## RUM

### **Dictador 12yo, 40%ABV, \$12**

Soft and round feel in the mouth with caramel, cocoa, and honey light coffee flavours.

### **Dictador 20yo, 40%ABV, \$20**

Soft and round, yet big and full flavoured, with caramel, vanilla, cocoa and roasted honey – a strong and rare texture  
*Multi-award winning, inc Triple Gold 2016*

### **Dictador XO Insolent, 40%ABV, \$25**

Virgin sugar cane honey, aged in bourbon, sherry and port casks. Extremely smooth, with a range of exquisite flavours starting with fudge, intense vanilla, parfait caramel, and Colombian coffee.

### **Dictador Best of '87, 43%ABV, \$39**

Individually numbered and signed by Master Blender, Hernan Parra. It's rare that single casks of rum are released, and with Jaspers securing one of only 300 bottles worldwide, this is a never-to-be-repeated gem.

### **Illegal Tender 1808, 40%ABV, \$9.50**

From 1787 rum was an unofficial currency in Australia. The 1808 is small batch double distilled un-aged cane spirit from Dongara WA. Fresh and fragrant.

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## TEQUILA

### **Tequila Corazón Single Estate, 40%ABV, \$9.50**

Iodine mineral tone and a creamy texture that fills the mouth and leads into an invigorating, spicy finish.



## COCKTAILS

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### FISH BOWLS

Oversized glasses w/double shots, filtered ice, garnish and Fever Tree premium mixers.

#### ‘Aromatic Zest’

**Double pour 78° AHD Gin, 42%ABV, \$26**

Served with Fever Tree Aromatic Tonic, Lemon and Lime

#### ‘Botanical Berries’

**Double pour Republic of Fremantle Gin, 42%ABV, \$26**

Served with Fever Tree Mediterranean Tonic and Summer Berries

#### ‘Cherry Blossom’

**Double pour Rainfall Cherry Pink Gin, 40%ABV, \$29**

Served with Fever Tree Elderflower Tonic, Maraschino Cherry

#### ‘P!NK Vodka’

**Double pour 42Below Vodka, 40%ABV, \$28**

Served with Fever Tree Pink Grapefruit Soda

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### SOURS

#### Gin Sour

Double Pour 78° AHD Gin (42%ABV), Lime Juice, Sugar Syrup, Egg White, **\$26**

#### Whiskey Sour

Double pour Buffalo Trace (40%ABV), Bitters, Lemon Juice, Sugar Syrup, Egg White, **\$25**

#### Pemby Sour

Double Pour Wild Turkey Rye Whiskey (40.5%ABV), Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters & topped with a dash of Picardy Shiraz, **\$26**

#### 1858 Simple Sour

Sours are said to have been invented in Canada roughly the same year as Canadian Club opened its distillery – double shot of Canadian Club, Lemon Juice, Sugar Syrup, **\$18**





## COCKTAILS

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### CLASSICS

#### Peach Bellini

Sparkling Pemberley Luſtre Chardonnay with Peach Puree and Strawberry Garnish, **\$17**



**NEW**

#### Pinque Martini

Double Pour Weſt Winds Pinque Rosé Gin (37.5% ABV) Dolin Dry Vermouth, Antica Formula Vermouth, Lemon Peel Garnish, **\$24**



**NEW**

#### Watermelon Sugar, Hi!

Summer-fresh! AHD 78° Gin, Watermelon Liqueur, Lime Juice, Sugar Syrup, Basil Leaves, Sugar Rimmed Glass, **\$21**

#### Margarita

One & Half shots of Corazón Tequila (40%ABV) with Agave Nectar, Cointreau Liqueur (40%ABV). Lime garnish, **\$27**

The Margaritas fresh, zesty flavour is designed to pair perfectly with our rich Pork Belly Ribs

#### Old Fashioned

The undisputed classic cocktail. Double pour Buffalo Trace Bourbon (40%ABV), Sugar Syrup, Bitters. Fresh Orange Peel and a Maraschino Cherry, **\$25**

#### Moscow Mule

Our Mules are fresh, sharp, palette cleansing kicks. Enjoy a double pour 42 Below Vodka (40%ABV), Fever Tree Ginger Beer & Lime, **\$25**

#### Kentucky Mule

Double Pour Buffalo Trace, Fever Tree Ginger Beer & Lime, 40%ABV, **\$25**

#### Bottle-Aged Negroni

Equal parts AHD 78° gin, AHD Italian Bitter Orange, Cinzano 1757 Rosso Vermouth, **\$25**

#### Jaspers Whisky Coffee Negroni

Coffee and Campari mix bitter notes, stretching the boundaries of coffee's dark, earthy flavours. Added depth from red wine-cask matured Starward Two-Fold whisky, Mr Black's Coffee Liqueur, Campari, & Antica Formula Carpano Italian Vermouth, **\$25**



## NON-ALCOHOLIC

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### BABY DRIVER



Stay sharp behind the wheel with these non-alcoholic classics  
– all the taste, none of the complications. We pour award-winning Lyres.

#### **Zero Toddy, \$14**

Lyre's 'American Malt', spiced tea syrup with cloves, cinnamon, star anise, nutmeg, white sugar, lemon garnish. Served hot.

#### **Lyre's G&T, \$10**

Lyre's 'London Dry Spirit', with Fever Tree Indian Tonic, Lime. Juniper, citrus and pepperberry deliver a generous, dry finish.

#### **Lyre's 'Bourbon' & Coke, \$10**

Lyre's 'American Malt', with Coca-Cola. Generous flavours of vanilla and toasted nuts with herbal notes providing a complexity, offset by a long, mellow finish.

#### **American Mule, \$11**

Lyre's 'American Malt', Fever Tree Ginger Beer, lime, crushed ice.

#### **Caribbean Mule, \$12**

Lyre's 'Dark Cane Spirit', Fever Tree Ginger Beer, lime, crushed ice.

#### **Lyre's Spiced 'Rum', \$10**

Zero alcohol Lyre's 'Dark Cane Spirit', with Fever Tree Smoked Orange Ginger Ale – gingers combined with sweet clementines and spicy cinnamon.

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### FISH BOWL MOCKTAILS

#### **Lemon Blossom, \$14**

Lyre's 'London Dry Spirit', Fever Tree Lemonade, maraschino cherry.

#### **Summer Berries, \$14**

Lyre's 'London Dry Spirit', Fever Tree Elderflower Tonic, berries.

#### **Grapefruit Bowl, \$14**

Lyre's 'London Dry Spirit', Fever Tree Mediterranean Tonic, grapefruit.



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While non-alcoholic, these look exactly like their alcoholic 'twins', thus we only serve these to adults over 18.



## SOFT DRINKS

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### **FEVER TREE MIXERS, \$3.50**

#### Tonics:

Aromatic  
Elderflower  
Indian  
Mediterranean

Premium Lemonade

Ginger Beer

Smoky Ginger Ale

Spiced Orange Ginger Ale

#### Sodas:

Classic Soda  
Yuzu Lime Soda  
Pink Grapefruit Soda

### **SOFT DRINKS**

Coca-Cola 250ml, \$3

No Sugar, 250ml, \$3

Diet, 250ml, \$3

Kirk's Lemonade, 375ml, \$4

Creaming Soda, 375ml, \$4

Ginger Beer, 375ml, \$4

Juice Box Apple, 250ml, \$3

Orange, 250ml, \$3

Margaret River Lemon Lime Bitters, \$6

San Pellegrino Sparkling Water, 750ml, \$7





**CHOC X WHISKY**

**SUE LEWIS**

CHOCOLATIER

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## MATCHING WHISKY & CHOCOLATE



Chocolatier, Sue Lewis has created melt-in-your-mouth slivers of chocolate which we've paired with selected whiskies that elevate the flavours in each.

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### DARK FRUITS

Sue Lewis 64% dark chocolate from Madagascar (fruity, sharp, tangy).

**Starwood Solera**, 43%ABV + CHOCOLATE, **\$23**

**Spring Bay Sherry Cask**, 46%ABV + CHOCOLATE, **\$33**

### DOUBLE FERMENTED

Sue Lewis 55% double-fermented dark chocolate with passionfruit from Brazil.

**Arran, The, Machrie Moor**, 46%ABV + CHOCOLATE, **\$22**

*Dried grass, peat smoke and hints of vanilla and tropical fruit*

**Glenfiddich IPA**, 43%ABV + CHOCOLATE, **\$25**

**Glenmorangie Signet**, 46%ABV + CHOCOLATE, **\$43**

### HONEYCOMB

Rich dark chocolate pairs with these deep, rich whiskies. Sue Lewis 70% dark chocolate with honeycomb – blended Caribbean origin with wildflower honey used in the honeycomb.

**Ardbeg Uigeadail**, 54.2%ABV + CHOCOLATE, **\$28**

**Lagavulin 16yo**, 43%ABV + CHOCOLATE, **\$27**

### SALTED CARAMEL

Sue Lewis 36% Caramelia – caramelised milk chocolate with a the hint of saltiness that marries beautifully with the maritime salt spray of these coastal distilleries.

**Oban Little Bay**, 43%ABV + CHOCOLATE, **\$21**

**Highland Park 18yo**, 43%ABV + CHOCOLATE, **\$41**

**Mackmyra Svensk Rök**, 61.4%ABV + CHOCOLATE, **\$30**

### DEEP-FRIED MARS BAR

Slices of deep-fried Mars bar served with vanilla ice cream & caramel sauce, **\$12**

**Buffalo Trace Kentucky Straight Bourbon**, 40%ABV, **\$9.50**

**Glenkinchie 12yo**, 40%ABV, **\$17**



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 **END**

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