

Terrine Premier Menu

Daiquiri - \$37

Exquisito Rum. Lime. Simple.

Exquisito Rum is a blend of 7 to 23-year-old rums from the Facundo family's private reserves. Very aromatic and initially sweet, but after a few minutes, the underlying complexity begins to show notes of lavender honey, assam tea, mocha, and fresh tobacco. This will be the best Daiquiri you have ever had.

Gold Rush - \$19

Kentucky Spirit Single Barrel Terrine Select. Lemon. Honey.

Kentucky Spirit is a single barrel select that was chosen by Terrine bar for its spice and distinctly smooth flavors of Caramel, Brown Sugar, Tobacco and White Pepper. It drinks much more like a rye than a bourbon but it still has the traditional 75% corn, 12% Rye and 13% Malted Barley build that Jimmy Russel loves so much. It sits 8-10 years in the best section of the rickhouse. This will be the best Gold Rush you have ever had.

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### Bourbon Old Fashioned - \$60

George T Stagg. Simple. Angostura Bitters.

This is a truly one of a kind experience. This is single handedly something very unique and special. This extremely hearty whiskey ages in new charred oak barrels for no less than 15 years. Straight out of the barrel, uncut and unfiltered, the taste is powerful, flavorful and intense. Lush toffee sweetness and dark chocolate with hints of vanilla, fudge, nougat and molasses. Underlying notes of dates, tobacco, dark berries, spearmint and a hint of coffee round out the palate. This is extremely rare and limited with us only able to make 12 of these. We were lucky enough to get one of these rare bottles for the whole year and there is no better way to enjoy it than in the Old Fashioned Style.

### Camparinette - \$17

Old Raj Navy Strength. Alessio Vermouth. Campari.

What menu would be complete without a wonderful and bold Gin drink. The Camparinette was the original name of what we now call the Negroni (the Negroni originally being a totally different drink). This is a mixture of the best of the best. Old Raj begins with a classic set of botanicals among which are juniper, citrus, coriander, cassia, and other classics. But what really sets it apart is a slight golden tint, which is a result of the post-distillation addition of saffron. Blending this with a fantastic Traditional Vermouth in Alessio and of course Campari you end up with single handedly the best Camparinette or Negroni you will ever have.

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The Flight - Premier Tequilas - \$25

7 Leguas Silver

Tequila Ocho 2015 - La Latilla

Fortaleza 2015