

# Touché & Rib Room Bar Menu

## Menus » Touché & Rib Room Bar Menu

Enjoy the following drink and food menu at either our Touché or Rib Room bars.

### STIRRED AND SHAKEN

While the origin of the martini is unknown, it dates back to the late 19th century when variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred and shaken to properly combine the ingredients while limiting dilution.

#### **Ultimate Martini – \$11**

*Belvedere Unfiltered is made with Dankowskie Diamond Rye, but left unfiltered for a distinctive sea air flavor and creamy mouthfeel. It's a whiskey drinker's vodka.*

#### **Contemporary Cosmopolitan – \$11**

*Grey Goose shaken with Cointreau, Cranberry Juice and Muddled Limes as a nod to the Cosmopolitan, made popular in the 1990s.*

#### **Lemon Drop – \$11**

*The Botanist Gin has flavors of Lavendar, Lemon Peel and Herbs. Shaken with Fresh Lemon and garnished with a Basil Leaf.*

#### **Botanical Martini – \$12**

*Hendrick's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors of Lillet.*

### WHISKEY OR RYE

Created in the 1870s, the original Manhattan was made with rye whiskey. Today, there are many varieties of whiskeys, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

#### **Rye Manhattan – \$11**

*Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.*

#### **Craft Manhattan – \$13**

*Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.*

#### **46 Manhattan – \$12**

*Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is paired with Carpano Antica Sweet Vermouth. Stirred with Angostura Bitters.*

#### **Royal Manhattan – \$11**

*Crown Royal Black, a Canadian Whisky made from a blend of Whiskies has a bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.*

### TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

#### **Moscow Mule – \$11**

*Kettle One Vodka and Ginger Beer.*

#### **Champagne Cobbler – \$12**

*Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.*

#### **American Smash – \$12**

*Tito's Handmade Vodka muddled with Lemons, Basil, Strawberries and Sugar.*

#### **Knickerbocker – \$13**

*Bacardi Superior Rum, Fresh Lime, Rasperry Purée, Grand Marnier Raspberry Peach.*

### WITH OR WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the "Sidecar" during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

#### **Elevated Margarita – \$11**

*Avión Silver Tequila comes from the Highlands in Mexico and has a clean bouquet of Citrus, Vanilla, Pineapple and Salt. Shaken with Cointreau.*

#### **Third Generation Margarita – \$12**

*Sauza Tres Generaciones Reposado Tequila comes from the Lowlands of Mexico and has a bouquet of White Pepper, Vanilla and Oak. Shaken with Cointreau, Fresh Lime and Agave Nectar.*

#### **Añejo on the Rocks – \$13**

*Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Agave Nectar.*

#### **Smoky Margarita – \$11**

*Del Maguey Vida Mezcal has a heavy, smoky flavor, akin to a Single Malt Scotch and is shaken with Grand Marnier.*

### HOMEGROWN

Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

#### **Basil Peach Gimlet – \$10**

*Cîroc Peach Vodka, Fresh Lime, Simple Syrup, Basil Leaf and Peach Bitters.*

#### **Key Lime Collins – \$11**

*Cruzan Key Lime Rum, Fresh Lemon and Lemon-Lime Soda and a Whole Half Lime.*

#### **Peach Palmer – \$12**

*Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.*

#### **White Whiskey berry Sour – \$13**

*Jacob's Ghost White Whiskey, Fresh Lemon, Sugar and Strawberry Purée.*

### WHAT'S BREWING

#### **AMERICAN – \$5**

*Budweiser / Bud Light / Coors Light / Michelob ULTRA / Miller Lite*

#### **PREMIUM – \$6**

*Stella Artois / Sam Adams Boston Lager / Corona Extra / Guinness / Heineken / Blue Moon / Amstel Light / St. Pauli Girl N.A.*

#### **REGIONAL – \$6**

*Abita Amber / NOLA Blonde / Lazy Magnolia*

### WINES BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

#### **SPARKLING WINES**

#### **Maschio, Prosecco, Brut DOC – \$10**

*Treviso, Veneto, Italy 187ml.*

#### **Le Grande Courtâge, Blanc de Blancs, Brut, "Grand Cuvée" – \$15**

*France 187ml.*

#### **Chandon, Rosé – \$12**

*California 187ml.*

#### **WHITE WINES**

#### **Santa Cristina, Pinot Grigio – \$11 6 oz pour / \$14.75 9 oz pour**

*Venezia, Italy*

#### **Kris, Pinot Grigio, "Artist Cuvee" – \$8 6 oz pour / \$10.75 9 oz pour**

*delle Venezie, Italy*

#### **Joel Gott, Sauvignon Blanc – \$9 6 oz pour / \$12 9 oz pour**

*California*

#### **Whitehaven, Sauvignon Blanc – \$11 6 oz pour / \$14.75 9 oz pour**

*Marlborough, New Zealand*

#### **Hidden Crush, Chardonnay – \$9 6 oz pour / \$12 9 oz pour**

*Central Coast, California*

#### **Kendall-Jackson, Chardonnay, "Vintner's Reserve" – \$10 6 oz pour / \$13.25 9 oz pour**

*California*

#### **RED WINES**

#### **Elouan, Pinot Noir – \$13 6 oz pour / \$17.25 9 oz pour**

*Oregon*

#### **Hahn, Pinot Noir, "Nicky Hahn" – \$10 6 oz pour / \$13.25 9 oz pour**

*California*

#### **Charles Smith Wines, Merlot, "The Velvet Devil" – \$9 6 oz pour / \$12 9 oz pour**

*Columbia, Washington*

#### **Genesis by Houge, Meritage – \$10 6 oz pour / \$13.25 9 oz pour**

*Columbia Valley, Washington*

#### **Terrazas Alto del Plata, Malbec – \$12 6 oz pour / \$16 9 oz pour**

*Mendoza, Argentina*

#### **Raymond, Cabernet Sauvignon, "R. Collection, Lot No. 3" – \$10 6 oz pour / \$13.25 9 oz pour**

*Napa Valley, California*

#### **Louis M. Martini, Cabernet Sauvignon – \$11 6 oz pour / \$14.75 9 oz pour**

*California*

### SMALL BITES

#### **House Cut Fries – \$7**

*Truffle Aioli*

#### **A Selection of Artisan Cheeses – \$14**

#### **Charcuterie Board – \$15**

*A Daily Selection of Housemade Pâté / Sausages and Terrines*

#### **Stuffed Potato Skins – \$11**

*Gruyère Cheese / Prime Rib Debris*

#### **The Royal Club – \$15**

*Rotisserie Turkey or Shaved Roast Beef / Provolone / Bacon / Lettuce / Tomato*

#### **Rib Room Burger – \$14**

*House Ground Half Pound Burger / Vermont Cheddar / Spiced Aioli / Pickle*

#### **Grilled Chicken Sandwich – \$14**

*Grilled Breast of Chicken / Provolone Cheese / Roasted Tomato / Rosemary Aioli / Sea Salt Fries*

#### **Fried P&J Oyster Po'Boy – \$16**

*Leidenheimer French Bread / Frisee / Hot House Tomato / Shaved Red Onion / Aioli / Sea Salt Fries*

#### **Prime Rib Debris Po'Boy – \$19**

*Leidenheimer French Bread / Horseradish Mayonnaise / Sea Salt Fries*

#### **Southern Fried Catfish Fingers – \$11**

*Homemade Remoulade*

#### **Cochon de Lait Sliders – \$13**

*Slow Roasted Pork / Spicy Slaw / Housemade BBQ / Sea Salt Fries*