

AFTER DINNER

COGNAC

Remy Martin Louis XIII 800
Bardseth XO Single Cru 24
Bardseth VSOP 18
Park Chai No.8 55
Park XO Lunar New Year 2022 50
Maison Surrenne 1946 250
Pierre Ferrand Selection des Ange 50
Hennessy VSOP 27
Hennessy 250th Anniversary 125
Courvoisier VSOP 20
Remy Martin Tercet 24

ARMAGNAC

Esperance 1998 40
Sempe Grande Reserve 65
Château de Laubade L' Unique 32
Dartigalongue Hors d'Age 18

CALVADOS

Boulard Grand Solage VSOP 24
Claque-Pepin Fine 14
Roger Groult 3 Year 17

BRANDY USA

Germain Robin XO 48
Argonaut Saloon 16
Argonaut Fat Thumb 19
Argonaut The Claim 40
L'Encantado Tattoo Series 2 32

FRUIT BRANDY USA

Clear Creek Apple 15
St. George Apple 18
Clear Creek Pear 20
St. George Pear 19

SINGLE MALT SCOTLAND

Oban 18 Year 55
Dalmore King Alex II 60
Macallan M 1200
Macallan M Black 1400
Macallan Fine Oak 21 Year 175
Macallan Rich Cacao 35
Glenmorangie Dornoch 55
Glenmorangie Lasanta 18
Glenmorangie Pride 1981 450
Benriach The Twelve 22
Balvenie Tun 1590 Batch 5 125
Balvenie Caribbean 14 Year 34
Glenfiddich 14 Year 18
Glenfiddich Winter Storm 21 Year 50
Glenfiddich 30 Year 125
Springbank 10 Year 24
Springbank 15 Year 40
Springbank 18 Year 55
JHS Highland Park 13 Year 35
Bowmore Mizunara Cask 150
Laphroaig Lore 30
Laphroaig 16 Year 45
Laphroaig 28 Year 165

BOURBON

Dark Door Single Barrel 20
Kentucky Vintage 18
Rowan's Creek 14
Noah's Mill 18
Doc Swinson's Alter Ego 20
Stellum 14
Wild Turkey Tribute 15 Year 225
Four Roses Single Barrel 25
Wilderness Trail 8 Year 20
Michter's Celebration 400 (1oz POUR)
JHS Knob Creek 9 Year 14
WL Weller CYPB 165
WL Weller 12 Year 100
Hancock's President's Reserve 60
Van Winkle Family Reserve 17 Year 1900
JHS Blanton's 28
Buffalo Trace Kosher Wheat 85
JHS Elijah Craig 8 Year 21

WHISKY JAPAN

Hibiki Harmony 32
Nobushi 20
JHS Kaiyo Mizunara Cask 20

AGAVE

Dos Armadillos Extra Añejo 90
Lobos Extra Añejo 35
Corralejo Extra Añejo 35
Cincoro Añejo 30
Don Julio 1942 Primavera 45
Clase Azul Reposado 45

MEZCAL

Los Siete Misterios Coyote 35
Los Siete Misterios Pechuga 35
Clase Azul Durango 65
Mezcales de Leyenda Tehuacan 70

AMARO

Nonino 19
Averna 14
Ramazotti 13
Fernet Branca 13
Montenegro 14

GRAND MARNIER COLLECTION

Cordon Rouge 16
1880 75
150th Anniversary 50
Quintessence 125

ABSINTHE

St George 22
Lucid 20

A 20% Service Charge is included on each guest check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation which includes wages, commissions and benefits.

SWEETS

WHITE CHOCOLATE COCONUT CREAM PIE 15

Chef John Howie's famous recipe.

VANILLA BEAN CRÈME BRULEE 11

Crackling sugar crust, raspberries.

NEW YORK STYLE CHEESECAKE 13

Graham cracker crust, whipped crème fraîche, fresh raspberry sauce.

BOURBON CHERRY BREAD PUDDING 15

Bourbon soaked tart cherries, caramelized pear, cracked hazelnuts, warm spices, whipped cream glaze, Maker's Mark ice cream.

OLYMPIC MOUNTAIN SORBET OR ICE CREAM 8

Ask your server for today's selection.

FLOURLESS SEMI-SWEET CHOCOLATE VOLCANO CAKE 14

Warm caramel, dark chocolate ganache, vanilla crème, shaved white chocolate.

TABLESIDE FOR TWO

BANANAS FOSTER 26

The classic recipe from Brennan's in New Orleans, banana, brown sugar, butter, banana liqueur, Cruzan "151" rum, and cinnamon served on vanilla Ice cream.

ILLY CAFFE INTENSO

100% Arabica, bold roast, robust finish, warm notes of cocoa and dried fruit.

FRENCH PRESS 5 | 10

ESPRESSO : DOPIO 4 | 6

LATTE : CAPPUCCINO : MOCHA 6

THE DARK DOOR

BOURBON BARREL AGED COFFEE

This is more than just coffee. This is two years of new American oak. This is two years of finely aged winter wheat and corn from Washington State. This is four weeks of triple-picked Sulawesi coffee beans from Toraja, Indonesia. This is a small-batch, hand-crafted, medium dark, full-flavored experience. Aged in Wildwood Spirits Co.'s Barrel #6 and roasted at Novus Coffee Imports in Seattle.

FRENCH PRESS 7 | 14

TAKE HOME A 12oz BAG OF BARREL AGED COFFEE 18.75

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