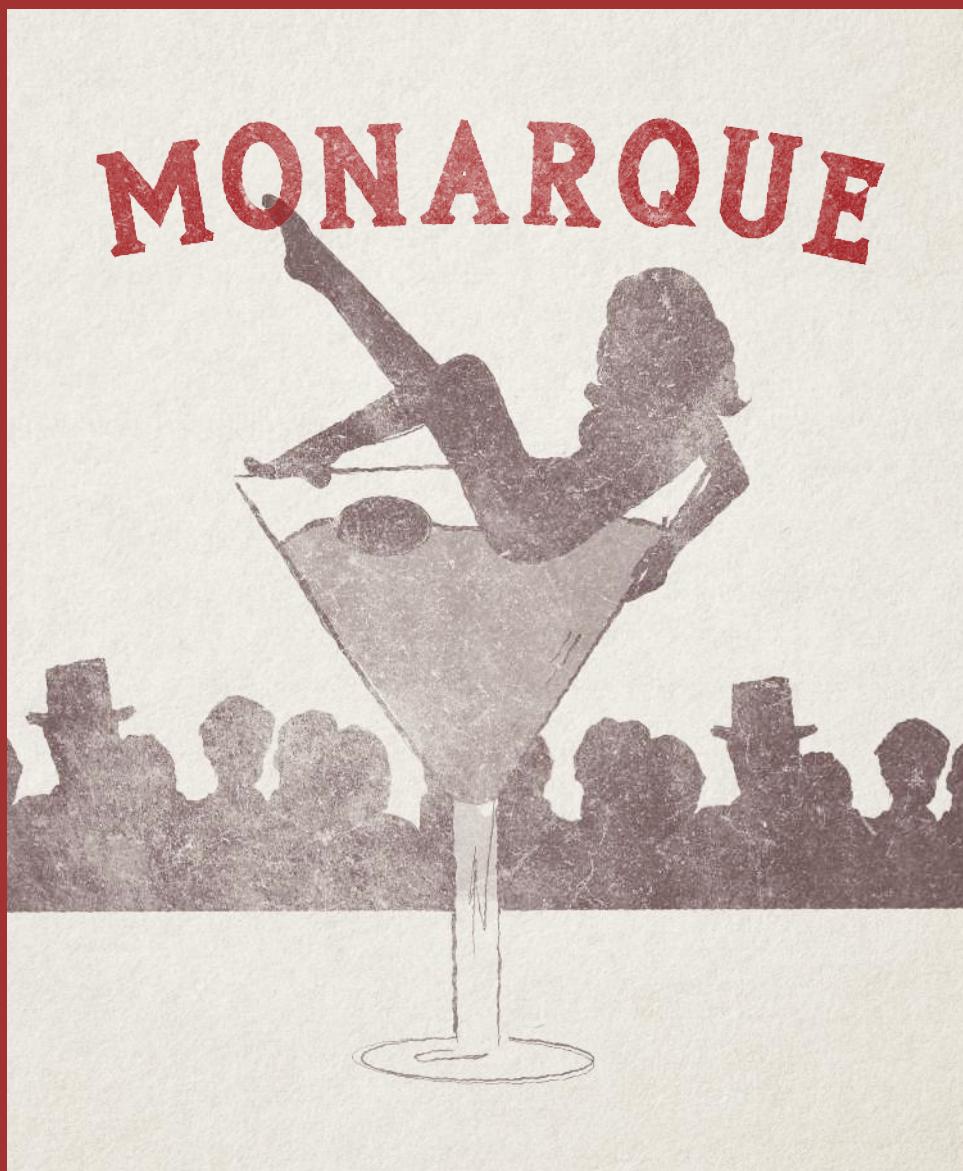


COCKTAILS





Host a Soirée.

*Celebrate your special event in
Monarque's beautifully adorned
private dining room.*

*For More Information, Please E-mail
Events@AtlasRestaurantGroup.com*

ATLAS RESTAURANT GROUP

ALEX SMITH, *President/Owner*

ERIC SMITH, *Co-Owner*

BRIAN MCCORMACK, *Chief Operating Officer*

DAVID GOODMAN, *Managing Partner*

ROY KELIN, *VP of Operations*

STEPHEN LONDON, *Director of Operations - Atlas Quarter*

AARON TAYLOR, *Corporate Chef* JULIAN MARUCCI, *Chef Partner*

present

A FRENCH BRASSERIE



Regional Corporate Chef

MARC HENNESSY

Executive Chef

DEVIN PARKS

Restaurant Manager

TALIAH LEWIS

Private Dining Manager

NICOLE MANNING

Chief Sommelier

JOHN KELLEY

Head of Mixology

ANDREW NICHOLS

Entertainment Coordination by

BARRETT JOHNSON

MONARQUEBALTIMORE.COM



*Where Culinary Mastery
Takes Center Stage*

COCKTAILS

French 75 (\$18)

*Pierre Ferrand 1840 Cognac or Citadelle Gin, Lemon, Gomme,
Laurent-Perrier Brut Champagne*

As with many cocktails, the origins of the French 75 are lost to time. There is evidence that Charles Dickens served this concoction to his guests during the 1860's but the namesake French 75mm cannon was not invented until 1898. Given the time period of its inception, it was likely made with Cognac, the western world's spirit preference at the time.

- La Vie en Rose.....(\$17) *Aval Rosé Cider, Old Line Vodka,
Pineau des Charentes, Pomegranate, Rose*
- Bisou Chaton.....(\$18) *Olmecca Altos Plata Tequila, Green Chartreuse,
Strawberry, Lime*
- Elle Jeannier(\$18) *BSC Shot Tower Gin, Amer, Fig, Pear
Lemon, Hibiscus, Egg White*
- Pondichéry..... (\$20) *Tequila Ocho Blanco, Apricot, Plum,
Allspice, Verjus, Honey, Chaat, Cardamom*
- Empêchement (\$17) *Four Roses Bourbon, Peach, Lemon,
Brown Butter, Tarragon*
- Maximilian..... (\$20) *Mezcal Vago Elote, Centebre, Cassis,
Pineapple, Coconut, Lime, Absinthe*
- Réveille Moi..... (\$19) *Michter's Small Batch Bourbon, Plantation Dark Rum,
Amaro Alpino, Chocolate, Espresso*
- Le Faucon (\$20) *Sagamore Spirit Rye, Delord 25yr Armagnac,
Fernet, Caraway, Corn, Oat, Black Walnut*

NON-ALCOHOLIC

- L'amant (\$14) *Seedlip Spice, Passionfruit Shrub, Coconut, Ginger*
- Rose Enchantée (\$14) *Seedlip Grove, Raspberry-Lemon Shrub,
Hibiscus, Lavender, Rose*
- Faune la Fée (\$14) *Seedlip Garden, Lyre's Absinthe, Bergamot
Vanilla, Lime, Elderflower*

BY THE GLASS

SPARKLING

| | |
|--|--------------------|
| Antech, Brut Nature Crémant de Limoux | \$15 ⁰⁰ |
| Sparr, Brut Crémant d'Alsace Rosé. | \$18 ⁰⁰ |
| De La Bélière, Bugey-Cerdon | \$16 ⁰⁰ |
| Laurent-Perrier, 'La Cuvée' Brut Champagne | \$28 ⁰⁰ |

WHITE

| | |
|--|--------------------|
| Pellé, 'Morogues' Menetou-Salon, Sauvignon Blanc, 2022 | \$19 ⁰⁰ |
| R Gassmann, Alsace, Pinot Blanc, 2020. | \$16 ⁰⁰ |
| Font Du Loup, Côtes-du-Rhône Blanc, 2021. | \$18 ⁰⁰ |
| Gueguen, Bourgogne, Côtes Salines, 2020. | \$16 ⁰⁰ |
| Gentilhomme, Macon-Péronne, 2021. | \$17 ⁰⁰ |
| L'Oiselinière, Muscadet Sèvre-et-Maine, 2021. | \$14 ⁰⁰ |

ROSÉ

| | |
|---|--------------------|
| Miraval, Côtes de Provence Rosé, 2021 | \$17 ⁰⁰ |
| Herbauges 'Eléon d'Or', Loire Rosé 2021 | \$13 ⁰⁰ |

RED

| | |
|---|--------------------|
| St. Aviron, Chenas, Beaujolais, 2020 | \$14 ⁰⁰ |
| Terres Gentilles, Bourgogne, Pinot Noir, 2020 | \$18 ⁰⁰ |
| Vieux Lazaret, Châteauneuf-du-Pape, 2020 | \$29 ⁰⁰ |
| Plince, Pomerol, 2013. | \$25 ⁰⁰ |
| St.-Damien 'La Bouveau', Côtes du Rhône, 2020. | \$15 ⁰⁰ |
| M Brédif, Chinon, Cabernet Franc, 2021. | \$18 ⁰⁰ |
| Comtesse de Malet Roquefort, Bordeaux, 2019 | \$14 ⁰⁰ |
| Du Cèdre 'Heritage', Cahors, 2020 | \$14 ⁰⁰ |

SWEET

| | |
|---|--------------------|
| Fenouillet, Muscat de Beaumes de Venise, 2022 | \$8 ⁰⁰ |
| Petit Guiraud, Sauternes, 2020 | \$15 ⁰⁰ |
| Madeloc, Banyuls | \$12 ⁰⁰ |

BEER

BOTTLE

| | |
|---|--------------------|
| Boulevard Bourbon Barrel-Aged Quadrupel Ale | \$14 ⁰⁰ |
| Brewer's Art Beazly Pale Strong Ale | \$8 ⁰⁰ |
| Hofbrau Helles Lager. | \$9 ⁰⁰ |
| Kronenbourg Blanc | \$7 ⁰⁰ |
| Kronenbourg Lager | \$7 ⁰⁰ |
| Pilsner Urquell. | \$7 ⁰⁰ |
| Rodenbach Grand Cru Flanders Red Ale | \$14 ⁰⁰ |
| Saison Dupont. | \$12 ⁰⁰ |

CIDRE

| | |
|----------------------------------|--------------------|
| Aval Rosé, 330 mL | \$10 ⁰⁰ |
| Wyndridge Original, 360 mL | \$8 ⁰⁰ |



TRANSFORM YOUR EVENT

Elevate your private dining experience with live entertainment at Atlas Restaurant Group. Select from local musicians, live DJs, cabaret performances, pianists, bands, and more.

ATLAS ENTERTAINMENT
Entertainment@AtlasRestaurantGroup.com



Give more than food. Give an
EXPERIENCE

Gift cards available for purchase in-stores and at
AtlasRestaurantGroup.com/gift-cards



COGNAC

BACHE-GABRIELSEN XO NATUR & ELEGANCE (\$33) Elegant and complex, it has been aged in Limousin oak casks for over 10 years and offers layers of mellow fruit flavors, light floral notes and a hint of vanilla on the dry finish.

BAPT & CLEM MONTIFAUD 7YR

(\$44) Complex aromatics of dry apricot, candied orange zest, cedar wood, and vanilla bean. The tannins are silky with a remarkable balance with a slightly toasted caramel finish.

BOURGOIN MICRO BARRIQUE SINGLE CASK (\$89) Pure and terror-driven, soft and silky with subtle floral and fruity notes, and without intrusive smoky flavors or wood tannins.

CAMUS BORDERIES XO (\$61) Single growth cognac from the smallest and rarest of the cognac growing areas. A strong floral nose with dry scents of raisins and dates. Some oak spices are also present and a delightful scents of menthol and marzipan develop with time. Light and rounded body that delivers oak, nuts and lots of fruity notes

COURVOISIER VSOP (\$21) A skillfully crafted cognac that is a blend of several crus with a perfect balance between Fins Bois, Grande and Petite Champagnes with notes of peach and toasted almond.

DELAMAIN PALE & DRY XO (\$40) Intense floral aromas, backed by vanilla. It's mellow roundness on the palate blossoms into a full-bodied fruitiness, with a slight, harmonious hint of licorice.

DELAMAIN TRÈS VÉNÉRABLE (\$165) Floral and spice give way to complex aromas of incense, dried fruits, vanilla, licorice and honey. Initial freshness and delicacy on the palate unfold into mature flavors underscored by rancio and rich fruitcake.

DROUET XO ULYSSE (\$47) Complex aromas of hazelnut, coffee cake, mocha and dried orange peel. The texture is silky and exudes flavors of cedar, nutmeg, and sweet brown spices. This well-matured cognac has been seasoned for a generation in older, seasoned, casks which help to develop its aromas and rancio character.

D'USSE VSOP (\$20) Masterfully crafted at Chateau de Cognac, one of the oldest Cognac houses in France. Naturally aged to a beautifully bold blend with a rich bouquet of woody notes. Smooth flavors of spice, almond, cinnamon, and dried fruit accents.

FRAPIN CHATEAU DE

FONTPINOT XO (\$69) This XO cognac is the fruit of long aging in dry cellars, which gives it a subtle, complex, refined, long-lasting bouquet consisting of dried apricot, marzipan, hazelnut, nougat, port notes, and the famous "rancio" character.

GUILLON-PAINTURAUD HORS

D'AGE (\$78) Made from the best eaux-de-vies from Grand Champagne, every wine in the blend has been aged for around 30 years. A medium-weighted Cognac that's still vibrantly fruity, even at this great age.

COGNAC

HARDY NOCES D'ARGENT 25YR (\$68)

A distinguished Cognac that combines the rich aromas of raisins and tobacco with fine notes of spices and honey. This cognac is the blended celebration of Grande and Petite Champagne cognacs.

HENNESSY XO (\$85) Fragrant scents of crystallized fruit, oak, spices, and emanations of old leather. Lovely long aftertaste of cinnamon and vanilla.

HENNESSY PARADIS (\$350) Fabulous bouquet of rose, sweet oak and spice invades the palate and leaves a long, lingering impression of velvety elegance and finesse.

HINE TRIOMPHE (\$250) The woody aromas lead into a more intense palate of liquorice, chocolate and mild spices. Caramelized apples and plums dominate the finish.

JACKY NAVARRE CRAVACHE

D'OR (\$53) A blend of eaux-de-vie from the prestigious Premier Cru aged for an average of 20 years. Unlike most Cognacs, it is non-chill filtered, nor colored or boiséd and comes straight from the cask. A light, floral nose, lengthy finish and everlasting rancio.

JACKY NAVARRE VIEILLE

RESERVE 50YR (\$85) This fourth-generation family allows nature to define the terms of production. The flavors are concentrated and intense, transforming on the palate including tropical fruits, flowers, nuts, crème brûlée, & tobacco.

JEAN FILLIOUX TRÈS VIEUX (\$54)

A powerful but elegant cognac. Vanilla aroma explodes on the nose and on the palate with notes of candied fruit, orange marmalade, quince, pear.

MARTELL CORDON BLEU (\$71)

Bouquet is semisweet; several minutes of aeration unleashes much deeper scents of honeydew melon, cantaloupe, roasted almonds and apple butter. Palate is full bodied, generous and sweet.

NAUD VSOP (\$20)

Auburn with shiny gold reflections. Elegant and delicately vanilla, complemented by aromas of dried fruits and sweet spices. Supple and fruity palate evolving towards notes of orange and peach complemented by a woody touch.

NORMANDIN-MERCIER PRESTIGE

(\$47) Nuanced and complex, this shows a floral lilt up front, segueing into more substantial vanilla and honey aromas. The palate offers cocoa & leather lightening to ginger spice.

PAUL BEAU HORS D'AGE 30YR (\$45)

The Beau family is one of the oldest artisanal cognac distillers – in Segonzac. A smoky and spicy brandy with cherry and green apple fruit, caramel, mild rancio, with a long earthy finish.

PIERRE FERRAND 1840 (\$14)

An aromatic cognac of juicy grapes followed by floral and blossom notes with a hint of cedar. A clean, yet warm flavor of fruity notes on the palate with a sweet honey and spice finish.

PIERRE FERRAND AMBRE (\$16)

Blended solely from aged eaux de vie produced within the 1st Cru de Cognac, specifically from grapes grown within the Grande Champagne Cognac appellation. The subtle vanilla nose develops floral notes of rose and violet. Fruity plum and apricot aromas move towards notes of sweet apple and pear pastries.

COGNAC

RÉMY MARTIN VSOP (\$20)

The world's first V.S.O.P Cognac Fine Champagne, Remy Martin V.S.O.P is a well-balanced and multi-layered cognac aged up to 14 years. Dominant notes of vanilla on the nose from aging in French Limousin oak barrels, followed by ripe apricot, and baked apple. A harmony between the firm character of ripe fruit and subtle notes of liquorice.

RÉMY MARTIN 1738 (\$26) Aged up to 20 years in French oak casks, 1738 is a well balanced and smooth cognac from the two finest quality vineyards of Cognac. Round and mellow with oaky notes of butterscotch and spices.

RÉMY MARTIN LOUIS XIII (\$500)

Blended from around 1,200 different eaux-de-vie from the Grande Champagne appellation, and some of the spirit was distilled more than 100 years ago. On the palate, this cognac offers long and intensely woody flavors with layers of figs, dates, prunes, dried apricot and vanilla.

TESSERON LOT 53 XO PERFECTION

(\$118) A blend of Tesson's most sublime stocks of Grande Champagne Cognac still in barrel, a blend of Ugni Blanc & Folle Blanche grapes aged two generations, approximately 50 years. It shows supreme finesse and supple opulence.

TESSERON LOT 29 XO EXCEPTION

(\$225) A blend of rare stocks of cognac from Grande Champagne, aged for three generations. The flavor is a perfect balance of power and finesse. Flowers and tropical fruit on the nose are balanced by cocoa and marmalade on the palate.

ARMAGNAC

DELORD BLANCHE (\$16) From the same terroir as Armagnac, but different in its transparent color and its aromas. The nose is intense and flattering with aromas of fresh grape, citrus, pear and green almond. The attack is round and oily.

CHÂTEAU DE LÉBERON 29YR SINGLE CASK 1986 (\$85) A welcoming warm nose that develops honeyed and spicy notes. The attack on the palate is open & balanced; the finish is straight and persistent, around powerful notes of cocoa.

DARROZE LES GRANDS ASSEMBLAGES 40YR (\$93) Named “The Great Blends” from its diversity in crus, vintages, grape varieties and styles. At 40 years old, the oak aging has had quite an effect on the eaux-de-vie, with lashings of woody notes, excellent complexity and finesse alongside powerful rancio.

DARTIGALONGUE HORS D’AGE (\$23) This Armagnac opens up quickly on the tongue offering flavors of ripe grapes and tropical fruit.

DELORD 25YR (\$31) Subtle and complex nose, with hints of nuts, fruit and chocolate. Initial palate is bursting with flavor, including notes of dates, figs, toffee, caramel and chewy leather.

DOMAINE D’AURENSAN 20YR (\$71) The Aurensan area is known for producing robust eau-de-vie. Think cinnamon, butter, maple syrup and warm, toffee on nose and palate. Drying oak, walnut & cinnamon tones.

DOMAINE D’ESPÉRANCE 13YR SINGLE CASK 2000 (\$61) This is a single vintage, single varietal. The nose offers honey, pear, and florals. The palate has cinnamon, clove, cardamom and pepper.

L’ENCANTADA PIBOUS 24YR SINGLE CASK 1995 (\$78) The nose is rich and intense, a complex and heady aroma of cedar, sandalwood, tobacco, black and red fruits, and cacao. The palate is enormous, concentrated with caramel and rich fruit flavors. Sweeter in the middle and dry on the finish.

L’ENCANTADA DOMAINE DEL CASSOU 1999 SINGLE CASK (\$71) Produced exclusively from the Baco grape variety. In order to preserve the naturally fruity character of its Armagnacs, the estate uses only used red oak barrels for maturation. Notes of orange peel/tangerine evolving into milk chocolate and candied apricots. Finishes with marks of vanilla, coconut milk and banana.

MARIE DUFFAU NAPOLEON (\$16) Using only estate grown grapes from the heart of Bas Armagnac, this 6 year old expression has a complex array of aromas. Dried fruits such as prunes, apricots, and raisins fill the head space of the glass. The taste has warming flavors of caramel, plum, and spice that leave your palate fully coated.

ODVI (\$16) It bears a history that dates back to the 14th Century. Crafted in the Southwest of France using time-honored traditions, independent producers, sun-ripened grapes, and continuous distillation. ODVI was crafted with the cocktail lover in mind to be ideal for both sipping and mixing.

PM SPIRITS PROJECT VS (\$17) PM Spirits has teamed up with acclaimed producer Claire de Montesquiou of Domaine d’Espérance to craft an exclusive line of small-batch Armagnacs. Working together, the duo created a custom blend for a VS.

EAU DE VIE

BALTIMORE SPIRITS COMPANY FUMUS PUMILA (\$12) Fermented in wooden vats, Fumus Pumila is double copper pot distilled. The spirit is diluted to proof with the end runs of the second distillation & never watered down: a process unique to Mezcal. By sticking close to these traditional Mezcal production techniques, we create a spirit that's not just a smoked apple brandy, but a spirit that truly carries with it the expressive qualities of a Mezcal.

CYRIL ZANGS "DOUBLE ZERO" EAU DE VIE DE CIDRE (\$33) Cyril partnered with Jean Roger Groult to create this uniquely pure distillate of Calvados Apples. Using more than 30 varietals of apples, primarily bitter-sweet with a bit more sweet than sour to balance it out. The ripe apples are pressed before natural fermentation and 10 months of aging. Powerfully complex and filled with aromas, this is one of the very few pot-stilled white spirits that can be considered world class.

DISTILLERIE CAZOTTES NOIX DU PAYS D'OC (\$38) Fruity, floral, and vegetal scents on the nose. The body and the richness is very complex on the palate with strong notes of walnuts.

DISTILLERIE CAZOTTES 72 TOMATES (\$53) Laurent Cazottes planted 72 varieties of heirloom species on his farm & uses all of them for this one-of-a-kind liqueur. Notes include leafy greens, fresh tomato, cantaloupe, dates, mulberries, and grass.

DESTILLERIE PURKHART BLUME MARILLEN (\$10) Captures the lovely bouquet and taste of Klosterneuburger apricots found in the Wachau region of the Danube Valley. This fruit brandy is famed for its delicate floral bouquet and a long, elegant finish.

DESTILLERIE PURKHART PEAR WILLIAMS (\$13) Using only "Williams" pears from South Tirol, whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish.

F. MEYER FRAMBOISE (\$27) The aroma of this Framboise is spectacularly vibrant with unmistakable notes of fresh raspberries. It's bright, lively, and fruit-forward on the palate, with a green, leafy undertone. A truly lovely eau-de-vie.

F. MEYER KIRSCH (\$27) This Kirsch has a beautiful aroma of cherries and roses. The spirit is proofed to the perfect strength, carrying full cherry flavor with no rough edges and no off notes.

G.E. MASSENEZ, MIRABELLE YELLOW PLUM BRANDY (\$11) Yellow Plum with a lightly spiced finish that balances out the sweetness. Easy to find almond notes, typical of stone fruit, subtle notes of white flowers. Very fruity, lingering flavor makes it truly tempting to taste.

HANS REISETBAUER CARROT EAUDEVIE (\$66) Perhaps the most famous of the widely acclaimed Reisetbauer eau de vies, this is distilled from 100% carrot grown by a local farmer. Using nearly 50 pounds of the vegetables to produce one of these bottles, the result is a concentrated spirit that sings with aromas and flavors of glazed carrots, wet earth, and ripe stone fruits.

EAU DE VIE

ROCHELT QUINCE (\$135) Made from a quince variety known as, “Ronda,” grown in upper Austria. The flavors work their way from honeysuckle, chamomile, and flowers to a crescendo of passion fruit, sweet herbs, white pepper, fresh ginger and cooked quince.

ROCHELT GEWÜRZTRAMINER GRAPE (\$135) Outstanding grapes characterized by their reddish color and intense flavor grown on the best sites in the Austrian region of Burgenland. This fine brandy is a rare delicacy full of fruity-aromatic grape flavors, rose-petal aromas and a zesty taste on the palate.

ROCHELT MUSCAT (\$135) Rochelt Muscat grapes are characterized by their intense floral scent & hints of nutmeg. The result is a well-balanced distillate with flowery aromas & mild, zesty grape flavors.

ROCHELT MORELLO CHERRY (\$135) Each cherry is picked by hand only when it has achieved the optimal sweet-sour balance. This fruit brandy is bursting with fresh, fruity flavors accompanied by a touch of cinnamon and bitter almond.

ROCHELT WACHAU APRICOT (\$135) One of best fruit-growing regions in Austria offering ideal soil and climate conditions for cultivating the fruit. Farmers harvest the fruit when they’re fully ripe, juicy to the pit, and have fallen to the ground resulting in a smooth and mild flavor, yet strong and full.

ROCHELT GRAVENSTEIN APPLE (\$135) A juicy, highly aromatic apple of outstanding quality. Grown in the best climate conditions for this apple developing its subtle flavors through the variation between warm days & cool nights. The result is a brandy full of delicate fruity apple flavors.

ROCHELT BASEL CHERRY (\$135) This distinguished cherry is part of the family of sweet cherries and is cultivated in the Basel region of Switzerland. It is heart-shaped, juicy, sweet, and characterized by its gentle, aromatic and clear taste.

ROCHELT BLACK ELDERBERRY (\$135) These black berries are cultivated in Lower Austria, where they grow naturally without the use of any pesticides. Over time the distillate matures into a fine, multi-layered fruit brandy full of smooth, rich and aromatic elderberry flavors with a hint of dark chocolate.

ROCHELT WILD RASPBERRY (\$175) A rare and extremely limited made from raspberries that have grown in the wild in the Carpathian forests. The spirit is bursting with flavors that are deep, concentrated, and intensely fruity and spicy.

ST. GEORGE RASPBERRY CALIFORNIA (\$16) An intensely ripe, lush, and focused unaged fruit brandy that captures exactly with the raw fruit smells like at the peak of ripeness. Perfectly clear but each sip is rich with raspberries.

ST. GEORGE PEAR BRANDY (\$16) Made from aromatic dry-farmed, organic Bartlett pears. Dry farming is important because it concentrates the flavor of the pears. Using the whole fruit gives the brandy incredible flavor. Holstein copper pot stills capture all the nuance of the ripened fruit.

CALVADOS

CHÂTEAU DU BREUIL VSOP (\$22) Light amber in color with scents of apple in the forefront, some cider, apple purée, and hints of oak with a soft apple strudel like flavor. Fresh and clean apple notes with hints of cinnamon on the finish. Its minimum of four years of aging give smoothness and roundness to this spirit

CHRISTIAN DROUIN VSOP (\$32) Drouin achieves harmony by combining the sharp freshness of perry pears with the smoothness of cider apples. They are distilled in a column still and then aged in old, often used casks that preserve the subtle balance of this Calvados. Suited as a long drink at aperitif time, it is also paired well in cocktails. The “Selection” refers to the best part of the distillate which is then singled out for maturation in sherry oak casks, creating a mellow, rich, dry and relaxing drink.

BAPT & CLEM DROUIN 6YR (\$31) This cuvée comes from a blend of two 6 year old barrels of Calvados, specially selected and blended by Marc Darroze. Pear, rose, apple, geranium, and toast. On the palate, the sweetness of the tannins gives a particular elegance.

ROGER GROULT 3YR (\$20) 3-year-old Calvados reveals intense aromas of tart fresh apple. Very smooth and sweet, it will be ideal in a cocktail or as a digestif, chilled or at room temperature.

COQUEREL VSOP (\$20) Ripe apples, apple stalks and peels, with an immersive aroma. Flavors of apple compote, vanilla, subtle clove, fruit bread. With time, honey sweetness and some ginger also crystallize out. On the palate spicy apple, clove, oak wood, baked apple, hints of pears, the alcohol is noticeable but well integrated. Dry finish with apple wood and bittersweet notes.



ATLAS FARMS

FARM, FRESH INGREDIENTS TO YOUR PLATE

Atlas Restaurant Group's newest agricultural venture, committed to creating a true farm-to-table experience as a fully sustainable, organic farm.

@TheAtlasFarms

SCOTCH

| | |
|--|----|
| Balvenie 16yr French Oak | 75 |
| Benriach The Smoky 10yr | 23 |
| Compass Box Great King St.Artist's Blend14 | |
| Craigellachie 13yr Bas Armagnac | 26 |
| Glendronach 12yr | 24 |
| Glenlivet 12yr | 22 |
| Johnnie Walker Black | 15 |
| Johnnie Walker Blue | 95 |
| Laphroaig 10yr | 23 |
| Macallan 12yr Sherry Oak | 30 |
| Oban 14yr | 38 |

IMPORTED WHISKEY

| | |
|--------------------------------------|----|
| Brenne 10yr | 35 |
| Domaine Hautes Glaces Les Moissons . | 39 |
| Crown Royal | 13 |
| Jameson | 13 |
| Suntory Toki | 15 |
| Yamazaki 12yr | 50 |

AMERICAN WHISKEY

| | |
|--|----|
| Angel's Envy | 18 |
| Basil Hayden's | 18 |
| Blanton's | 23 |
| Buffalo Trace | 14 |
| Knob Creek | 17 |
| Jack Daniels | 10 |
| Maker's Mark | 12 |
| McClintock Maryland White Whiskey | 16 |
| Michter's Small Batch | 17 |
| Sagamore Spirit | 11 |
| St. George Breaking & Entering | 17 |
| Woodford Reserve | 14 |
| Woodford Reserve Double Oaked | 21 |
| Woodford Reserve Rye | 16 |
| WhistlePig 10yr | 28 |
| WhistlePig Piggyback | 19 |

VODKA

| | |
|-------------------------|----|
| Belvedere | 12 |
| Chopin | 12 |
| Grey Goose | 14 |
| Ketel One | 12 |
| Old Line Case One | 12 |
| Reyka | 10 |
| Tito's | 14 |

SUGARCANE

| | |
|-------------------------------------|----|
| Bacardi Reserva Limitada | 26 |
| Bacardi Superior | 10 |
| Canerock Spiced Rum | 12 |
| Clairin Sonson | 15 |
| Clairin Vaval | 15 |
| Clement Canne Bleue | 13 |
| Clement XO | 20 |
| Diplimatico Reserva Exclusiva | 16 |
| Neisson Blanc | 10 |
| Plantation Dark Rum | 9 |
| Plantation 3-Star | 9 |
| Plantation Pineapple | 11 |
| Zacapa 23yr | 18 |

GIN

| | |
|-----------------------------------|----|
| Barr Hill | 14 |
| Barr Hill Tomcat | 19 |
| Bombay Sapphire | 10 |
| BSC Shot Tower | 12 |
| Citadelle | 9 |
| Citadelle Reserve | 16 |
| Citadelle Vive La Cornichon | 16 |
| Drouin Le Gin | 14 |
| Ford's | 13 |
| G'Vine Flouraison | 14 |
| G'Vine Nouaison | 17 |
| Hendrick's | 16 |
| Monkey 47 | 19 |
| Plymouth | 13 |
| Sweet Gwendoline | 14 |
| Tanqueray | 11 |
| Yu Gin | 16 |

AMER

| | |
|----------------------------------|----|
| Amaro Montenegro | 14 |
| Amaro Nonino Quintessentia | 19 |
| Aperol | 12 |
| Bigallet China-China Amer | 14 |
| Campari | 13 |
| Fernet Branca | 13 |
| Salers | 8 |
| Suze Saveur d'Autrefois | 10 |

SHERRY

| | |
|--------------------------------------|---|
| Lustau 'Los Arcos' Amontillado | 6 |
|--------------------------------------|---|

AGAVE

| | |
|-----------------------------------|----|
| Banhez Ensemble | 11 |
| Casamigos Blanco | 19 |
| Casamigos Reposado | 21 |
| Casamigos Añejo | 22 |
| Clase Azul Reposado | 52 |
| Don Julio Reposado | 23 |
| Don Julio 1942 | 54 |
| Fortaleza Blanco | 19 |
| Ocho Single Estate Blanco | 17 |
| Ocho Single Estate Reposado | 22 |
| Olmea Altos Plata | 12 |
| Los Siete Misterios Doba | 14 |
| Patrón Silver | 19 |
| Sombra Reposado Mezcal | 16 |
| Vago Elote Mezcal | 20 |

ABSINTHE

| | |
|-------------------------------------|----|
| Absente | 20 |
| Butterfly | 31 |
| Duplais Verte | 31 |
| Kubler Superieure | 16 |
| La Clandestine | 31 |
| La Muse Verte | 23 |
| Larusse Bleue | 38 |
| Leopold Bros. Verte | 25 |
| Lucid | 25 |
| Pernod Recette Traditionnelle | 28 |
| St. George Verte | 20 |
| Vieux Carre | 21 |
| Vieux Pontarlier | 24 |
| Vilya Blanche | 22 |
| Vilya Verte | 25 |

QUINA & VERMOUTH

| | |
|---|----|
| Bonal Gentiane Quina | 7 |
| Byrrh Grand Quinquina | 7 |
| Cocchi Vermouth di Torino | 7 |
| Dolin Vermouth de Chambéry Dry | 6 |
| L.N. Mattei Cap Corse Blanc Quinquina .. | 7 |
| L.N. Mattei Cap Corse Rouge Quinquina ... | 7 |
| Maurin Quina Le Puy | 13 |
| Tempus Fugit Kina L'Aero d'Or | 13 |

PINEAU DES CHARENTES

| | |
|---------------------------|----|
| Jacky Navarre Rose | 25 |
| Jacky Navarre Vieux | 25 |
| Pierre Ferrand 5yr | 13 |

SPIRIT FREE

| | |
|----------------------|----|
| Seedlip Garden | 12 |
| Seedlip Spice | 12 |
| Seedlip Grove | 12 |

ELIXIR

| | |
|--------------------------------|----|
| Combiér Elixir | 11 |
| Dolin Genepy les Chamois | 11 |
| DOM Benedictine | 13 |

CREDITS & ACKNOWLEDGMENTS

Interior design by Patrick Sutton. Construction by Hencken & Gaines. Audio Equipment by Martin Audio. Plant decor by Callahan Gardens. Dishware, customized printed goods, and food service items by Acme Paper. Menu Printed by Creative Print Group.

| | |
|--|-------------------|
| Chief of Staff | Patty Szparaga |
| Vice President of HR | Julie East |
| Director of HR | Gabby Crook |
| HR Business Partner | Micheal Lombardi |
| | Diana Vasquez |
| HR Generalist | Elicenda Salgado |
| HR Coordinator | Christina Summers |
| VP of Finance | Tracey English |
| Staff Accountant | Kayla Borrero |
| Director of Procurement | Theresa Donnelly |
| Inventory & Purchasing Coordinator | Kamil Kaniowski |
| Food & Beverage Coordinator | Mike Wilson |
| VP of Marketing & Brand | Erin Black |
| Director of Marketing & PR | Joe Sweeney |
| Marketing Manager | Isabella Shapiro |
| Corporate Photographer | Charlotte Thomsen |
| Art Director | Hillary O'Neil |
| Graphic Designer | Katherine Downes |
| Junior Graphic Designer | Colette Sybert |
| Private Dining Manager | Nicole Manning |
| | Kristen Hladky |
| | Andrew Haynes |
| | April Litchenberg |
| Entertainment Director | Barrett Johnson |
| Entertainment Manager | Emma Hoey |
| Office & Reservations Manager | Renita Wilson |

ON THE TOWN

DINING, DRINKS, & ENTERTAINMENT



TAGLIATA

HARBOR EAST

TAGLIATA — ITALIAN

An Italian chophouse featuring hand-cut steaks, fresh hand-rolled pastas, house-made charcuterie and a bounty of fresh seafood. The largest wine list in Baltimore. Guests can listen to live music being performed nightly on our 1926 Steinway piano. Open for dinner and lunch. TagliataRestaurant.com.

BYGONE — AMERICAN

Harbor East's grandest can't-miss destination. Enjoy a unique menu, breathtaking city views from the Four Season Hotel 29th floor. An American gastro bistro with open rotisserie grill, signature whiskey bar and craft cocktails. TheBygoneRestaurant.com.

LOCH BAR — AMERICAN/SEAFOOD

A classic seafood tavern and whiskey bar. Featuring one of the region's largest raw bars, the most substantial whiskey menu in all of Baltimore with a wide selection of local craft beers and handcrafted cocktails. LochBar.com.

OUZO BEACH — MEDITERRANEAN/BAR

A relaxing oasis of style & entertainment overlooking Baltimore's Inner Harbor. Escape the city hustle and step into Ouzo Beach's Mediterranean villa-inspired interior where you can unwind with cocktails. OuzoBeach.com.

AZUMI — JAPANESE

Authentic Japanese cuisine with a strong focus on sushi matched with an amazing "hot kitchen." Azumi's Sake and Japanese Whiskey program is one of the largest in the region. Recently named the city's best Japanese restaurant by Baltimore Magazine. AzumiRestaurant.com.

THE RUXTON — STEAKHOUSE

Experience a culinary adventure with 11 cuts from Chicago's famous Meats by Linz, offering prime Black Angus Beef, Long Island Duck, and Virginia's New Frontier Farm Bison. Delight in seasonal seafood entrees and a fine wine selection from California, France, Spain, and Italy to enhance your dining experience.

MAXIMÓN — MEXICAN & SOUTH AMERICAN

High end South American cuisine with a Mexican focus. Ceviches, tacos, family style platters, and more. Craft cocktails and a wide selection of tequila & mezcal. MaximonRestaurant.com.

OUZO BAY — MEDITERRANEAN

Authentic Mediterranean cuisine, emphasizing the freshest seafood with fish flown in daily. Hand-crafted cocktails, small batch whiskeys and an extensive Ouzo. OuzoBay.com.

ITALIAN DISCO — ITALIAN

A menu by famed Italian chef Julian Marucci, brings a large offering of Neapolitan style pizzas, pastas, sandwiches, and extensive beer list. Enjoy our jukebox loaded with the best dance-floor cuts from the 70s and 80s and get your groove on with an elevated Fiat transformed to a DJ booth on weekends. [TheItalianDisco.com](#).

ELK ROOM — SPEAKEASY

The Elk Room will transport you back to a time when guests had to uncover a location before indulging in spirits. Featuring inventive cocktails, The Elk Room offers guests a distinct cocktail experience complemented by live jazz music Thursdays–Saturdays. Can you #FindTheElk? [TheElkRoom.com](#).



JAMES JOYCE — IRISH PUB

A traditional Irish Pub and Restaurant, designed and built in Ireland. Once inside you will be transported across miles of ocean, to a charming setting where locals can enjoy traditional Irish fare while listening to live music. [JamesJoyceBaltimore.com](#).

ORDER OF THE ACE — COCKTAIL BAR

Located in Harbor East, Order of the Ace is a 40 seat cocktail bar that promises to be a sophisticated haven for cocktail enthusiasts. The curated lineup of talented local musicians will create an unforgettable experience for guests, enhancing their enjoyment of craft cocktails and fostering a lively and vibrant atmosphere.

FEDERAL HILL

WATERSHED — SEAFOOD

A classic Maryland seafood restaurant with rooftop deck in Federal Hill's Cross Street Market with picnic tables, billiards and cornhole. [WatershedBaltimore.com](#)

ATLAS FISH MARKET — SEAFOOD/RAW BAR

The lower level of Federal Hill's Cross Street Market will have two new stalls, one selling fresh seafood and the other offering a raw bar. [AtlasFishMarket.com](#)

FELLS POINT

THE CHOPTANK — SEAFOOD

A classic fish & crab house, located in the renovated 200-plus-year old Broadway Market's south shed with expansive patio. Offering Maryland's famous cuisine, highlighted by steamed hard-shell blue crabs, with cocktails, crushes, and 20 draft beer selections. Live music by local artists 7-nights a week. [TheChoptankBaltimore.com](#).

THE ADMIRAL'S CUP — BAR & GRILL

One of Baltimore's oldest bars established in 1790 in the heart of Fell's Point. A great spot for locals or tourists to get tasty drinks, live music or views of the harbor or the square. The menu includes small plates of local fare like crab dip, oysters on the half shell, sandwiches, crab cakes, and more.

THE WATERFRONT HOTEL — BAR & GRILL

The Waterfront Hotel, the second oldest brick building in Baltimore, is a bar that embodies the true spirit of Baltimore featuring your favorite pub fare and live music seven days a week. Live Music Nightly. [WaterfrontHotelFellsPoint.com](#).

BALTIMORE COUNTY

PERENNIAL — AMERICAN

In harmony with the seasons, Perennial's culinary team imagine and create dishes steeped in American tradition with a focus on the Mid-Atlantic enclave. Sourcing local ingredients strengthens their ties with its community and lays the foundation for an extraordinary dining experience. [PerennialTowson.com](#).

CUNNINGHAM'S CAFE & BAKERY — CAFE

Cunningham's Cafe features artisan bread, pastries, sandwiches, custom desserts, and proudly serve local small batch coffee. [CunninghamsTowson.com](#).

THE VALLEY INN — AMERICAN

The Valley Inn is a historic tavern and grill serving traditional American cuisine. From small plates to generously portioned entrées. Their outdoor patio equipped with bocce ball & cornhole can be enjoyed during the warmer months [TheValleyInnMD.com](#).

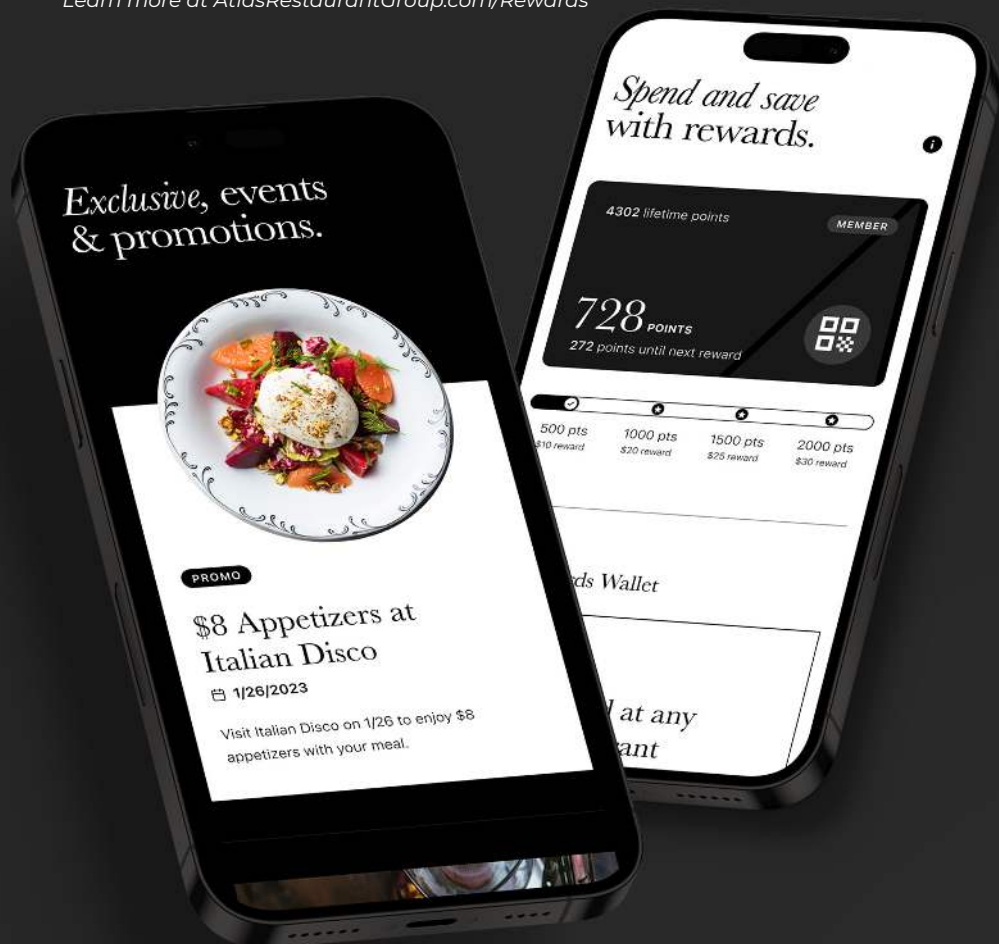
THE OREGON GRILLE — STEAKHOUSE

A romantic getaway just north of downtown, The Oregon Grille is located in the heart of Maryland's most beautiful horse country. This 19th century stone farmhouse proudly serves classic American cuisine featuring prime steaks, seafood, and an award winning wine list. [TheOregonGrille.com](#)

Dine in Style, Delight in Rewards

Elevate Your Experience
with our Exclusive Rewards Program

Learn more at AtlasRestaurantGroup.com/Rewards



ATLAS
RESTAURANT GROUP

The Bygone not included in loyalty program.