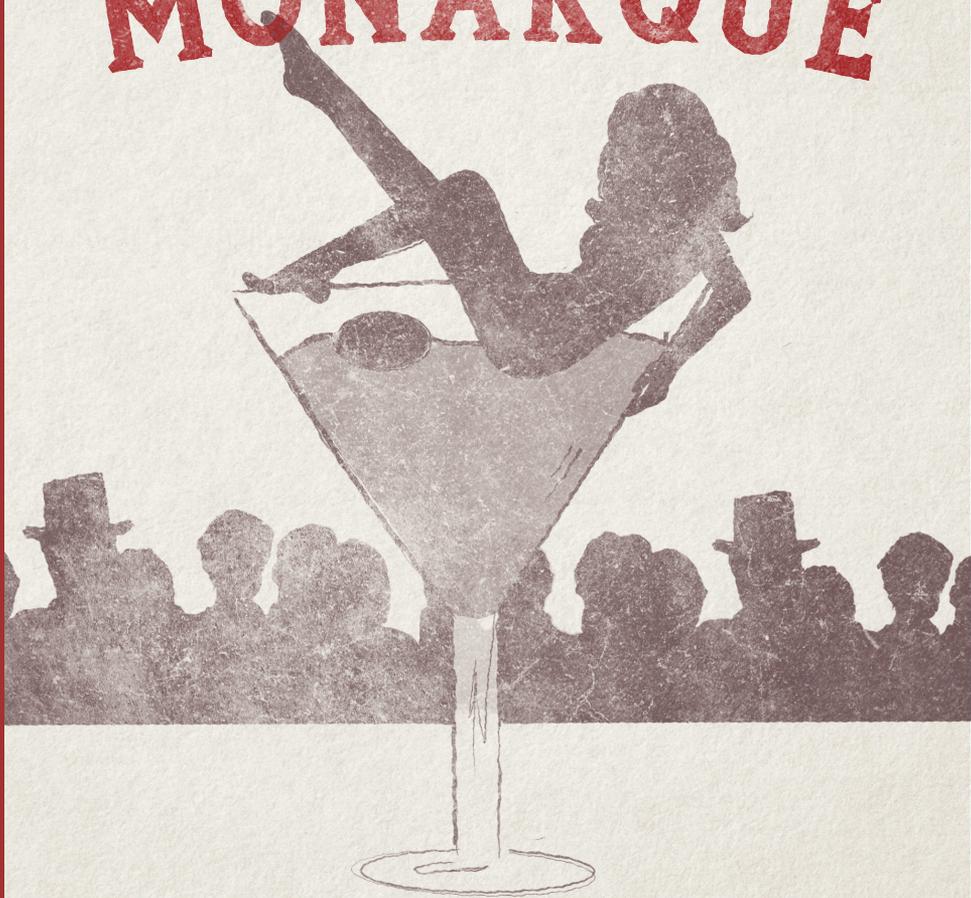


# COCKTAILS

## MONARQUE



BIENVENUE À



A FRENCH BISTRO & CABARET

*Executive Chef*  
**DEVIN PARKS**

*Private Dining Manager*  
**NICOLE MANNING**

*Restaurant Manager*  
**JORGE VILLACORTA**

*Beverage Director*  
**JOHN KELLEY**

*Assistant General Manager*  
**VERONICA ROSA**

*Entertainment Coordination by*  
**BARRETT JOHNSON**

---

PRESENTED BY

**ATLAS RESTAURANT GROUP**

**ALEX SMITH, *President/Owner***

**ERIC SMITH, *Co-Owner***

**BRIAN MCCORMACK, *Chief Operating Officer***

**DAVID GOODMAN, *VP of Operations***

**JULIAN MARUCCI, *Regional Corporate Chef***

**FRANK KEMP, *Director of Operations - Atlas Quarter***

**AARON TAYLOR, *Corporate Chef***

---

---

# COCKTAILS

## French 75 (\$18)

*Ferrand 1840 Cognac or Citadelle Gin,  
Lemon, Gomme, 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 . . . . . (\$18) Old Line Vodka, Pineau des Charentes,  
Pomegranate, Rose Cider, Lime
- Simone . . . . . (\$18) Morin Selection Calvados Brandy, BSC Epoch Rye  
Bonal, Fino Sherry
- Carmen . . . . . (\$18) Olmeca Altos Plata Tequila, Herbal Liqueur,  
Strawberry, Lime
- Phaedre . . . . . (\$18) Wild Roan Bourbon, Heirloom Genepy, Rothman Winter Peach  
Lemon, Brown Butter, Taragon
- Amantine . . . . . (\$18) Ferrand 1840 Cognac, Pinaepple, Planteray Cut & Dry  
Nux Alpina, Coconut, Lime, Walnut
- Colette . . . . . (\$18) Absente Ordinaire, Sweet Gwendoline Gin  
Antech Brut Nature, Earl Grey
- Delilah . . . . . (\$18) Citadelle Gin, Pimento, Gentian,  
Lemon, Extra Virgin Olive Oil
- Antigone . . . . . (\$18) Elijah Craig Toasted Barrel, Courvossier VSOP  
Demerara, Lavender, Rose Water

## NON-ALCOHOLIC

- Rose Enchantée . . . . . (\$15) Seedlip Grove, Raspberry Lemon Shrub,  
Hibiscus, Rose
- Marquis de Condorcet . . . . . (\$15) Seedlip Grove, Orange, Pathfinder Amaro, Lemon
- Marquis de Le Barre . . . . . (\$15) Seedlip Notas de Agave, Passion Fruit Shrub, Coconut

---

---

## BY THE GLASS

### SPARKLING

Antech, Cremant d'Alsace . . . . .	\$15 <sup>00</sup>
Sparr, Brut Crémant d'Alsace Rosé . . . . .	\$18 <sup>00</sup>
Patrick Bottex 'La Cueille Rosé, Bugey-Cerdon. . . . .	\$19 <sup>00</sup>
Laurent-Perrier, 'La Cuvée' Brut Champagne . . . . .	\$28 <sup>00</sup>

### WHITE

Karine Lauverjat, Menetou-Salon, Sauvignon Blanc 2023 . . . . .	\$19 <sup>00</sup>
Jean Luc Mader, Alsace, Pinot Blanc, 2023 . . . . .	\$17 <sup>00</sup>
Foucher Lebrun 'La Vigne des Sablons', Vouvray, Chenin Blanc, 2024 . . . . .	\$16 <sup>00</sup>
Gentilhommes, Viré-Clessé, Chardonnay, 2022 . . . . .	\$18 <sup>00</sup>

### ROSÉ

Hecht & Bannier, Côtes de Provence Rosé, 2024. . . . .	\$17 <sup>00</sup>
--	--------------------

### RED

Régnard Bourgogne Rouge, 2022 . . . . .	\$19 <sup>00</sup>
Dom. de la Ronze, Beaujolais Regnié, Gamay 2019. . . . .	\$14 <sup>00</sup>
Franck Balthazar, Côtes du Rhône, Grenache & Syrah 2024. . . . .	\$18 <sup>00</sup>
Domaine Le Pins "Les Rochettes" Bourgueil, Cabernet Franc 2022. . . . .	\$14 <sup>00</sup>
Famille Borie "Madame de Beaucaillou" Haut-Medoc, Merlot 2022 . . . . .	\$22 <sup>00</sup>
Château La Fon du Berger, Haut-Medoc, Cabernet Sauvignon 2020 . . . . .	\$19 <sup>00</sup>

### SWEET

Fenouillet, Muscat de Beaumes de Venise, 2022 . . . . .	\$8 <sup>00</sup>
Les Justices, Sauternes, 2022 . . . . .	\$18 <sup>00</sup>

WINE SELECTIONS SUBJECT TO CHANGE TO ENSURE THE HIGHEST QUALITY EXPERIENCE

---

---

# MONARQUE



---

## BEER

### BOTTLE

Kronenbourg Lager . . . . .	\$7 <sup>00</sup>
Pilsner Urquell . . . . .	\$7 <sup>00</sup>
Guilford Hall Saison . . . . .	\$12 <sup>00</sup>
Kronenbourg Blanc . . . . .	\$7 <sup>00</sup>
Hofbrau Helles Lager . . . . .	\$9 <sup>00</sup>
Best Day Brewing NA Hazy IPA . . . . .	\$8 <sup>00</sup>
Best Day Brewing NA Kolsch . . . . .	\$8 <sup>00</sup>

### CIDRE

Anxo Dry Cidre, 330mL . . . . .	\$10 <sup>00</sup>
---------------------------------	--------------------

---

---

## COGNAC

### **BAPT & CLEM MONTIFAUD 7YR**

(\$45) Complex aromatics of dry apricot, candied orange zest, cedar wood, and vanilla bean. The tannins are silky with a remarkable balance and a slightly toasted caramel finish.

### **BOURGOIN MICRO BARRIQUE**

**SINGLE CASK** (\$91) Pure and terroir-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 delightful scents of menthol and marzipan develop with time. Light and rounded body that delivers oak, nuts, and lots of fruity notes.

**COURVOISIER VSOP** (\$22) A skillfully crafted cognac which is a blend of several crus with a perfect balance between Fins Bois, Grande and Petite Champagnes, with notes of peach and toasted almond.

**D'USSE VSOP** (\$21) Masterfully crafted at Château 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.

**DELAMAIN PALE & DRY XO** (\$44) Intense floral aromas, backed by vanilla. Its mellow roundness on the palate blossoms into a full-bodied fruitiness, with a slight, harmonious hint of licorice.

### **DELAMAIN TRÈS VÉNÉRABLE**

(\$180) 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.

### **FERRAND 10 GÉNÉRATIONS** (\$24)

Created using Ugni Blanc grapes grown in the Grande Champagne of cognac. Aged in French oak casks, with 20% of the spirit in Sauternes barrels. Scents of honey, apricot, coconut, caramel, and raisins. Evolves into aromas of rose, orange blossom, nutmeg, and ginger. On the palate are notes of dried fruits, gently toasted nuts, wildflowers, and spring blossom. Finish is long and fresh with minty notes and fresh tobacco.

### **FERRAND 2011 BANYULS SINGLE**

**CASK** (\$45) Aged for 10 years in Banyuls casks. Distinct aromas of candied dates & figs, cooked stone fruit, and baked apples. Evolves into notes of deep sugar & sour Port. On the palate are heavy flavors of dark chocolate, gently toasted nuts, baking spices, rounded out by slightly charred oak. Heavy viscosity leads to a long finish that is accentuated by sweet fortified Banyuls and lingering molasses.

### **FRAPIN CHÂTEAU 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.

---

---

## COGNAC

### **FERRAND LA SÉLECTION DE L'ANGE**

(\$88) Premier Cru eau-de-vie with an average age of 30 years. With a long maturation process, the Cognac slowly evaporates over time; the flavors refine and intensify, creating a concentration of aromas which is higher as the Cognac ages. Distinct scents of vanilla, violet, oak, apricot, jasmine, nuts, and chocolate. On the palate are flavors of chocolate, coffee, cedar wood, warm vanilla, and honey. Silky and creamy with a finish of licorice and violet.

### **GUILLOM-PAINTURAUD HORS**

**D'AGE** (\$79) 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.

### **HARDY NOCES D'ARGENT 25YR** (\$69)

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** (\$100) 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** (\$330) 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** (\$68) 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, and pear.

### **MARTELL CORDON BLEU** (\$78)

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** (\$22)

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 enriched 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.

---

---

## COGNAC

### **FERRAND 1840** (\$17)

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** (\$19)

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.

### **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** (\$27) 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 with some of the spirit 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**

(\$126) A blend of Tesseron'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**

(\$267) 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

**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** (\$24) This Armagnac opens up quickly on the tongue offering flavors of ripe grapes and tropical fruit.

**DELORD 25YR** (\$32) 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.

**DELORD BLANCHE** (\$20) 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.

**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** (\$62) This is a single vintage, single varietal. The nose offers honey, pear, and florals. The palate has cinnamon, clove, cardamom, and pepper.

**L'ENCANTADA DOMAINE DEL CASSOU 1999 SINGLE CASK** (\$72) 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.

**L'ENCANTADA PIBOUS 24YR SINGLE CASK 1995** (\$79) 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.

**MARIE DUFFAU NAPOLEON** (\$15) 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** (\$12) 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** (\$13) 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, they 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 varieties of apples, it is 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** (\$39) 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** (\$52) 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.

**F. MEYER FRAMBOISE** (\$29) 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** (\$29) 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.

**DESTILLERIE PURKHART BLUME MARILLEN** (\$14) 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** (\$14) 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.

**G.E. MASSENEZ, MIRABELLE YELLOW PLUM BRANDY** (\$18) 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. The very fruity, lingering flavor makes it truly tempting to taste.

**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.

---

## EAU DE VIE

### **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 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 GRAVENSTEIN APPLE**

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

(\$135) One of best fruit-growing regions in Austria offering ideal soil and climate conditions for cultivating apricots. 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 robust and full.

### **ROCHELT WILD RASPBERRY** (\$175)

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.



WEDNESDAYS UNCORKED  
50% OFF ALL BOTTLES



TUESDAY'S CUT  
STEAK FRITES FOR \$32.00

---

---

## CALVADOS

**CHÂTEAU DU BREUIL VSOP** (\$22) Light amber in color with scents of apple in the forefront, 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** (\$30) 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** (\$32)

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** (\$21) 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.

**GOQUEREL VSOP** (\$17) 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, and noticeable but well-integrated alcohol. Dry finish with apple wood and bittersweet notes.



**Monarque features a rotating cast of the best cabaret and burlesque performers every Thursday, Friday, & Saturday night**

**THURSDAY @ 7:30 | MONARQUE SUPPER CLUB**

**FRIDAY & SATURDAY @ 5 | MONARQUE AFTER DARK**

**5:00 | HOT JAZZ**

**7:30 | CLASSIC CABARET & BURLESQUE**

**9:30 | MODERN CABARET & BURLESQUE**

---

---

# Monarque Creatives

## **Chef Devin Parks**

### *Executive Chef*

Devin Parks is a classically trained chef who worked under Michel Richards at the acclaimed Citronelle in Washington, D.C., honing his skills in French culinary technique. Chef Parks has been bringing his passion for elevated cuisine to Atlas Restaurant Group for 7 years.

## **Jorge Villacorta**

### *Restaurant Manager*

Jorge began with Atlas Restaurant Group in 2021 as a server at Maximon in the Four Seasons Hotel. His elevated service has led him to the role of Restaurant Manager at Monarque. Jorge is excited to grow within the company and contribute his dedication to excellence to Atlas's only French bistro and cabaret.

## **Makara Berry**

### *Bar Lead*

Makara has worked in the Baltimore hospitality industry for over 20 years, creating innovative cocktail programs throughout the region, including at Baltimore's historic Waterfront Hotel.

Makara's wealth of experience and beverage innovation enriches Monarque daily.

## **Chef Julian Marruci**

### *Chef Partner*

Julian Marruci has been a constant presence in Baltimore's best culinary programs. Combining his classical training, commitment to local flavors, and his Southern Italian roots, he has consistently impressed. Chef Julian is a mentor to a new generation of chefs, and the many dining concepts he oversees are proof of his legacy.

## **David Goodman**

### *Vice President of Operations*

David has been a fixture of the Baltimore restaurant scene for over a decade, and his partnership with Chef Julian and Atlas has only increased his hospitality and business acumen. A partner in Atlas Quarter as well as concepts on the national stage, David applies his extensive knowledge to unique hospitality experiences.

## **Barrett Johnson**

### *Entertainment Director*

As Entertainment Director, Barrett was a key component of Monarque's identity since open. Along with managing entertainment for all Atlas concepts, Barrett is a singer and performer and can be seen in regional and national productions.

---

---

## SCOTCH

Benriach The Smoky 10yr .....	28
Compass Box Artist's Blend .....	14
Craigellachie 13yr Bas Armagnac ..	28
Glendronach 12yr .....	30
Glenlivet 12yr .....	22
Johnnie Walker Black .....	16
Johnnie Walker Blue .....	96
Laphroaig 10yr .....	24
Macallan 12yr Sherry Oak .....	38
Oban 14yr .....	35

---

## WORLD WHISKEY

Brenne 10yr .....	40
Crown Royal .....	13
Jameson .....	13
Suntory Toki .....	15
Yamazaki 12yr .....	67

---

## AMERICAN WHISKEY

Angel's Envy .....	19
Basil Hayden's .....	18
Blanton's .....	29
Knob Creek .....	17
Jack Daniels .....	13
Maker's Mark .....	13
McClintock Maryland White Whiskey... 11	
Michter's Small Batch .....	17
Sagamore Spirit .....	15
St. George Breaking & Entering .....	15
Woodford Reserve .....	14
Woodford Reserve Double Oaked ...	21
Woodford Reserve Rye .....	14
WhistlePig 10yr .....	32
WhistlePig Piggyback Rye .....	20

## VODKA

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

---

## GIN

Barr Hill .....	14
Barr Hill Tomcat .....	19
Bombay Sapphire .....	10
BSC Shot Tower .....	12
Citadelle .....	10
Citadelle Reserve .....	21
Citadelle Vive La Cornichon .....	15
Drouin Le Gin .....	19
Ford's .....	10
G'Vine Nouaison .....	17
Hendrick's .....	16
Monkey 47 .....	22
Sweet Gwendoline .....	14
Tanqueray .....	11
Yu Gin .....	15

---

## SUGARCANE

Canerock Spiced Rum .....	12
Clairin Sonson .....	17
Clairin Vaval .....	17
Clement Canne Bleue .....	13
Clement XO .....	21
Diplimatico Reserva Exclusiva .....	17
Neisson Blanc .....	10
Planteray Dark Rum .....	9
Planteray 3-Star .....	9
Planteray Pineapple .....	11
Zacapa 23yr .....	18

---

---

## AGAVE

Bañez Ensemble .....	12
Casamigos Blanco .....	19
Casamigos Reposado .....	21
Casamigos Añejo .....	23
Clase Azul Reposado .....	62
Don Julio Reposado .....	24
Don Julio 1942 .....	62
Fortaleza Blanco .....	24
Ocho Single Estate Blanco .....	16
Ocho Single Estate Reposado .....	21
Olmeca Altos Plata .....	12
Los Siete Misterios Doba-Yej .....	14
Patrón Silver .....	19
Sombra Reposado Mezcal .....	19
Vago Elote Mezcal .....	20

---

## ABSINTHE

Absente .....	19
Butterfly .....	34
Duplais Verte .....	31
Kubler Superieure .....	19
La Clandestine .....	33
La Muse Verte .....	24
Larusse Bleue .....	38
Leopold Bros. Verte .....	28
Lucid .....	25
Mata Hari .....	16
Pernod Recette Traditionnelle .....	33
St. George Verte .....	22
Vieux Pontarlier .....	24
Vilya Blanche .....	22
Vilya Verte .....	25

---

## ELIXIR

Combiar Elixir .....	20
Dolin Genepy les Chamois .....	11
DOM Benedictine .....	13

## AMER

Amaro Montenegro .....	14
Amaro Nonino Quintessentia .....	20
Aperol .....	12
Bigallet China-China Amer .....	16
Campari .....	13
Fernet Branca .....	15
Salers .....	8
Suze Saveur d'Autrefois .....	12

---

## PINEAU DES CHARENTES

30Z

Jacky Navarre Rose .....	40
Jacky Navarre Vieux .....	40
Pierre Ferrand 5yr .....	18

---

## QUINA & VERMOUTH

30Z

Bonal Gentiane Quina .....	11
Cocchi Vermouth di Torino .....	12
Dolin Vermouth de Chambéry Dry .....	8
L.N. Mattei Cap Corse Blanc Quina .....	12
L.N. Mattei Cap Corse Rouge Quina .....	12
Maurin Quina Le Puy .....	20

---

## SPIRIT FREE

Seedlip Garden .....	13
Seedlip Spice .....	13
Seedlip Grove .....	13

*The Cast and Crew*

*of*

MONARQUE



*thank you for joining us for tonight's experience*

*We look forward to hosting you for another night*

*of our signature*

*fine cuisine,*

*elegant ambiance,*

*and delightful entertainment.*