

 *the*
BASEMENT
speakeasy

❧ **COCKTAILS** ❧

SMOKED OLD FASHIONED

Our modern twist on an age-old classic. Made with Gibsons Finest Sterling - 2 oz - 13.75

ROB ROY

Created in 1894 at the Waldorf Astoria Hotel in Manhattan, named in honor of a newly released operetta loosely based upon Scottish folk hero Rob Roy MacGregor. Made with Johnnie Walker Red Scotch and Sweet Vermouth. - 2oz. - 13.75

NEW YORK SOUR

Created in 1880, Largely similar to the Whiskey Sour, the New York Sour adds a float of dry red wine to the drink. Created using Gibsons Sterling and Cote Mas Rouge Intense Wine - 2oz - 13.75

AMARETTO SOUR

Amaretto is Italian for "a little bitter" - a perfect flavor description of the balance between the delicious sweetness and the bitterness of the nutty almond notes. Made with Disaronno Amaretto and Bulleit Bourbon. - 2oz - 13.75

NEGRONI

When you're looking for a classic cocktail to enjoy before a meal, few are as satisfying as the famous Negroni. It's a sophisticated aperitif featuring equal parts of Bombay Sapphire Gin, Campari, and Sweet Vermouth. - 3oz. - 13.75

SIDECAR MARTINI

A popular embellishment first mentioned in recipes from the early 1930s, a sugar-rimmed glass adds a sweet contrast to the sour drink. Made with Bulleit Bourbon and Cointreau - 2oz - 13.75

GINGER MARTINI

The spicy flavor of the fresh root shines in this ginger cocktail! It's perfect as a vodka martini with lemon juice and simple syrup. Made with Grey Goose Vodka and Dry Vermouth. - 2oz - 13.75

GOLD RUSH

The Gold Rush cocktail is tangy, refreshing and classy: a spin on the whiskey sour using honey! This modern classic has a retro feel. Created using Bulleit Bourbon - 2oz - 13.75

FRENCH 75

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar —by barman Harry MacElhone. Features Bombay Sapphire Gin and Freixenet Champagne - 2oz - 13.75

BOULEVARDIER

The Boulevardier is a well-established cocktail with great versatility. It captures the mouthfeel and boldness of a Manhattan and incorporates the acidity, dryness, and bitterness of Campari. Featuring Gibsons Sterling Whiskey, Campari and Sweet Vermouth. - 3oz - 13.75

AMERICANO

A fascinating drink with a long and rich history, and it was the first cocktail mentioned in the James Bond novels. This is an iconic and delightful aperitif that you can enjoy before any meal. Campari, Sweet Vermouth and Soda. - 2oz - 13.75



FACT

Speakeasies were "so called because of the practice of speaking quietly about such a place in public, or when inside it, so as not to alert the police or neighbors."

❧ SCOTCH ❧

MACALLAN 12 YEAR SINGLE MALT

A matured character, the 12 Years Old delivers rich wood spice and dried fruits & a natural rich gold color. —
13.50

LAGAVULIN 16 YEAR ISLAY SINGLE

A much sought-after single malt Scotch whisky with the massive peat-smoke that's typical of southern Islay - but also offering richness and a dryness that turns it into a truly interesting tippie. — 15.75

JOHNNIE WALKER BLUE

Johnnie Walker Blue Label is created using a selection of rare casks from the Speyside and Highland distilleries — including delicate Cardhu and Clynelish, warm, rounded Benrinnes, as well as Islay malts for its signature smokiness. — 28.25

GLENMORANGIE EXTREMELY RARE 18 YEAR

Part of Glenmorangie's Prestige Range, this 18-year-old spent its first 15 years in American white oak bourbon casks. After this time, 30% was transferred to Oloroso sherry casks where it spent its final days, as the rest remained in bourbon casks. After 18 years has passed in total, the whisky was reunited and bottled at 43% ABV. A thick, creamy, & fruity single malt Scotch whisky presented in a wonderfully elegant bottle. — 20.25

GLENLIVET 18 YEAR SINGLE MALT

This excellent 18-year-old single malt Scotch whisky from Glenlivet is a classic Speyside dram, matured in a combination of first and second fill American oak and sherry casks. It also won two golds at the International Wine & Spirits Competition. — 19.50

Ask us about our
draught selection.

❧ WINE ❧

MCGUIGAN PRIVATE BIN SHIRAZ

Medium bodied Shiraz with blackberry fruit. Region: Australia. Vintage: 2018.
~ 6oz/ 8.00, 9oz/ 11.25, bottle/ 26.50 ~

ASTICA MALBEC ROSE

It's light-bodied and fruity with a refreshingly crisp finish. Region: Argentina. Vintage: 2018.
~ 6oz/ 6.75, 9oz/ 10.00, bottle/ 22.50 ~

VIGNETTI DEL SOLE PINOT GRIGIO

Friendly crisp Pinot Grigio with lemon aromas & a light body. Region: Italy. Vintage: 2018.
~ 6oz/ 8.00, 9oz/ 11.25, bottle/ 26.50 ~

COTE MAS ROUGE INTENSE

Medium garnet color with ruby tints with an intense and fruity nose exuding aromas of ripe black fruits, blackcurrant, & a touch of licorice. Region: France.
Vintage: 2014.
~ 6oz/ 6.75, 9oz/ 10.00, bottle/ 22.50 ~

FREIXENET CORDON NEGRO CAVA DO BRUT

A refreshing Spanish sparkling wine made the same way as champagne, but with different grapes. Fine delicate aromas of green apple and pear.
~ 200ml bottle/ \$10.75 ~

❧ BREWS ❧

DOMESTIC BOTTLED BEER

Bud, Bud Lite, Lab Lite, Miller Lite & Canadian. — 6.75

DRAFT

Rotating tap - 16 oz. glass. — 7.25

CRAFT BEER

A variety of tall cans of craft beer available. Ask for our selection. — 8.75

❧ SPIRITS ❧

PREMIUM LIQUOR

Ask bartender for selection & price.

❧ CUISINE ❧

BEEF CARPACCIO

Thinly sliced raw Beef Tenderloin topped with fresh Arugula, shaved Parmesan, drizzled with Lemgano dressing, lemon wedges, kosher salt, crack black pepper and radish pickle. Served with garlic bread. — 22.75

CAPRESE SALAD

Field of Arugula with layered mozzarella, tomato emonder and fresh basil seasoned with olive oil and pesto. Served with garlic bread. — 19.75

CHICKEN FAJITAS

Chicken marinated with our homemade Fajita seasoning, sautéed to perfection with red onion, red and green pepper. Served with soft tortillas, a side of salsa and sour cream. — 20.75

❧ TAPAS ❧

Tuna Savage – Tuna mayo marmalade with flavorful fresh cut veggies and seasoned to perfection.

Ricotta Tomato – Ricotta cheese spread on a toasted french baguette topped with marinated sun dried tomato and fresh basil pesto.

Smokey Salmon – A toasted french baguette topped with cream cheese spread sliced, smoked salmon slice and fresh chives.

Twisted Chicken – Pulled chicken marinated in a lightly spiced BBQ sauce with green onion on a toasted french baguette with feta cheese.

Where did the name “speakeasy” come from?
Speakeasies received their name as patrons were often told to “speak easy” about these secret bars in public. Speakeasies received their name from police officers who had trouble locating the bars due to the fact that people tended to speak quietly while inside the bars.

 *the*
BASEMENT
speakeasy

EVENTS + RESOS

