

# RESTORING BALANCE THIS MORNING









Our SuperFood small plate breakfast menu features revitalizing dishes in healthy lifestyle portions made from powerhouse ingredients rich in nutrients, antioxidants and delicious taste so you can start your day feeling recharged.




## BREAKFAST TABLE

Seasonal fruits and berries, yogurt, steel cut oatmeal, whole grains cereals, all natural granola, bakery selections, bagels with cream cheese, scrambled eggs, bacon, sausages, and breakfast potatoes. Selection of breakfast juices, fresh brewed starbucks coffee and assorted teas

Monday - Saturday 19 | Sunday Enhanced Sushi Brunch 35

INVIGORATE	INDULGE	OPTIONS	ENERGIZE
<div><div>Market's Fresh Cut Fruit and Berries  Gf</div><div>The season's best 5</div></div> <div><div>Berry, Apple &amp; Granola Muesli </div><div>Low - fat vanilla yogurt, banana, walnuts, pomegranate essence 7</div></div> <div><div>Dark Honey Spiced Quinoa </div><div>Almonds, cinnamon and dried fruit 8</div></div> <div><div>Fruit &amp; Berries with Greek Yogurt  Gf</div><div>Fresh fruit taste 7</div></div>	<div><div>Egg White Breakfast Tostada </div><div>Corn tortilla, black bean salsa and avocado mousse 15</div></div> <div><div>Whipped Egg White Omelette </div><div>Broccoli, cheddar, roasted plum tomato and arugula salad 15</div></div> <div><div>Build - Your - Own Three Egg Omelette</div><div>Your choice of ham, bacon, sausage, spinach, mushrooms, peppers, onion, tomatoes, cheese and toast 15</div></div> <div><div>Two Eggs Your Way  Gf</div><div>Cage-free eggs, crisp hash browns, bacon or sausage with your choice of toast 12</div><div>enhancement: <i>Chicken apple sausage or grilled ham +2</i></div></div> <div><div>Smoked Salmon Platter</div><div>Scottish smoked salmon, capers, shaved red onions, roma tomatoes, cream cheese and bagel 15</div></div>	<div><div>Selection of Toast</div><div>White, whole wheat, sourdough or rye, butter and preserves 3</div></div> <div><div>Toasted Bagel</div><div>With Philadelphia cream cheese 5</div></div> <div><div>Crisp Hash Browns</div><div>An american classic with spring onions 5</div></div> <div><div>Low - Fat or Regular Yogurt </div><div>Your choice of fruit, berry or plain 5</div></div> <div><div>Assorted Cold Cereals</div><div>Golden Grahams, granola with raisins, Total, Corn Flakes, Honey Nut Cheerios, Cheerios, Wheaties or Lucky Charms with whole, 2%, or skim milk 8</div></div> <div><div>Breakfast Proteins</div><div>Crisp smoked bacon, breakfast Links, chicken-apple sausage or grilled ham 5</div></div> <div><div>Assorted Breakfast Pastries</div><div>Muffins, danish, croissants 6</div></div>	<div><div>Freshly Brewed Starbucks Coffee</div><div>Regular or decaffeinated 4</div></div> <div><div>Cappuccino or Latte 5</div></div> <div><div>Assorted Teas</div><div>Regular or decaffeinated 4</div></div> <div><div>Juice</div><div>Orange (not from concentrate), grapefruit, apple, cranberry or tomato 4</div></div> <div><div>Milk</div><div>Non-fat, 2%, soy or chocolate 4</div></div> <div><div>Ice Tea</div><div>Tazo iced passion, tazo iced peachy green, tazo iced sangria black 5.50</div></div> <div><div>Mimosa 8</div><div>La Marca and orange juice</div></div> <div><div>Bloody Mary 10</div><div>Prairie Cucumber Vodka</div></div> <div><div>PURE REFRESHMENT</div><div>Fuel your day and enhance your wellness with Westin Fresh by The Juicery, an assortment of nourishing, healthy juices and smoothies. Curated in partnership with the experts at The Juicery, each of these custom blends packs a punch of revitalizing goodness. FOR A BETTER YOU."</div><div><div>Juices</div><div>Apple, spinach, lemon and parsley 9</div><div>Beet, carrot, kale, apple, lemon and ginger 9</div><div>Pineapple, cucumber and mint 9</div><div><div>Smoothies</div><div>Pear, spinach, avocado &amp; coconut water 9</div><div>Blueberries, spinach, chia seeds, avocado, almond milk &amp; granola 9</div></div></div></div>

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• 18% gratuity included in check on parties of 8 or more

# FEED THE BODY NOURISH THE SOUL

Our SuperFood menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.




## SOUP

**Tomato Bisque**  
Torn basil, extra virgin olive oil and focaccia croûtons **8**

**Vegetable Garden Soup**  
Spinach and hearty vegetables **8**


**Baked French Onion Soup**  
Gruyère cheese **8**

## SALAD

**Heirloom Spinach & Frisee Salad**  *Gf*  
Red quinoa, dried cranberries, goat cheese and lemon vinaigrette **14**

**Vine Ripe Tomato & Watermelon Salad**   
Blue cheese wedges and virgin oil balsamic reduction **14**

**Chopped Chicken Salad**  *Gf*  
Hearts of romaine, kale, corn, cucumber, broccoli, tomatoes, egg, avocado, bacon and Italian vinaigrette **14**

**Shaved Turkey Salad**  *Gf*  
Baby arugula, poached pear, blue cheese, strawberries, almonds and orange dressing **14**

## OPEN FACE CROSTINI

**Albacore Tuna Salad**  *Gf*  
Avocado, lime and cilantro **5**

**Heirloom Cherry Tomatoes**  
Mozzarella, basil and extra virgin olive oil **4**

**Roasted Red & Yellow Beets**  
Goat cheese, pistachios, frisee and lemon **4**

**Italian Salami**  
Slow roasted red grapes, smokey blue cheese and pickled pepper **5**

**Brie & Prosciutto**  
Fig Chutney, parsley and celery leaves **7**

**Two Open Face & Cup of Soup** **12**

## BURGERS AND SANDWICHES

**Steakhouse 8oz Burger**  
White cheddar, grilled onions, steak sauce and house pickles **15**

**Honey Sriracha Chicken Burger**  
Bacon aioli, pineapple relish, crispy jalapeños, pretzel bun **15**

**Turkey Burger**  
Protein style, tzatziki, iceberg lettuce, beef steak tomato **15**

**Chipotle Chicken Taco**  *Gf*  
Soft corn tortilla, pulled chicken breast, chipotle cream, roasted red pepper and shredded pepper jack cheese **13**

**All Natural Roasted Turkey**   
Natural roasted turkey, lemon mustard aioli, bacon, arugula, and tomato on whole wheat **13**

**Asian Stir - Fry**  
Vegetable medley, udon noodles, ginger soy sauce  
tofu **15** steak **17** shrimp **17** chicken **15**

## ENERGIZE

**Freshly Brewed Starbucks Coffee**  
Regular or Decaffeinated **4**

**Cappuccino or Latte** **5**

**Assorted Teas**  
Regular or Decaffeinated **4**

**Juice**  
Orange (not from concentrate), grapefruit, apple, cranberry or tomato **4**

**Milk**  
Non-fat, 2%, Soy or chocolate **4**


**Ice Tea**  
Tazo iced passion, tazo iced peachy green, tazo iced sangria black **5.50**

## PURE REFRESHMENT

Fuel your day and enhance your wellness with Westin Fresh by The Juicery, an assortment of nourishing, healthy juices and smoothies. Curated in partnership with the experts at The Juicery, each of these custom blends packs a punch of revitalizing goodness. FOR A BETTER YOU."

**Juices**  
Apple , spinach, lemon and parsley **9**  
Beet, carrot, kale, apple, lemon and ginger **9**  
Pineapple, cucumber and mint **9**

**Smoothies**  
Pear, spinach, avocado & coconut water **9**  
Blueberries, spinach, chia seeds, avacado, almond milk & granola **9**

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----- BREWERIES -----

Goose Island Brewery, Chicago, IL

Green Line: Crisp American Pale Ale  
IBU 30 ABV 5% 8

Sofie: Sparkling Ale  
IBU 25 ABV 6.5% 10

Matilda: Belgian Pale Ale  
IBU 32 ABV 7% 10

Ale Syndicate, Chicago, IL

Municipal IPA: An all-Crystal Ale  
IBU 50 ABV 6.2% 9

Schlaffly, Saint Louis, MO

Kolsch: Golden Ale  
IBU 25 ABV 4.8% 9

Local Seasonal  
Please ask your server

----- CRAFT BEERS: BOTTLE/CAN -----

Summit Saga American IPA  
St. Paul, MN IBU 80 ABV 6.4% 9

Deschutes Chainbreakers White, IPA  
Bend, OR IBU 50 ABV 5.6% 9

Two Brothers Domaine Dupage French  
Country Ale  
Warrenville IL IBU 44 ABV 5.9% 9

Seattle Cider (16oz. can)  
Semi- Sweet Cider  
Seattle, WA ABV 6.5% 9

Innis & Gunn, Strong European Ale  
Edinburgh, Scotland ABV 6.6% 9

----- RED WINES / WHITE WINES -----

Erath  
Pinot Noir, Oregon 13

Deloach  
Pinot Noir, California  
12

Trivento Golden

Reserve  
Malbec, Argentina 13

Souverain  
Red Blend, California  
10

Allegrini "Plazzo Del-  
le Torre" IGT  
Red Blend, Italy 15

Lange Twins  
Zinfandel, California 13

Magnolia Grove by

Chateau St. Jean  
Cabernet Sauvignon,  
California 12

Jackson Estate  
Cabernet Sauvignon  
Sonoma County 18

Rodney Strong  
Cabernet Sauvignon,  
Alexander  
Valley 15

Roth Estate  
Cabernet Sauvignon,  
Alexander  
Valley 16

ANEW  
Riesling, Washington  
State 10

Goretti  
Grechetto, Italy 10

Protea  
Chenin Blanc, South  
Africa 11

Bollini  
Pinot Grigio, Italy 11

Maso Canali  
Pinot Grigio, Italy 12

Kim Crawford  
Sauvignon Blanc, New  
Zealand 15

Matanzas Creek  
Sauvignon Blanc,  
California 12

Magnolia Grove by  
Chateau St. Jean  
Chardonnay, California  
11

Jordan  
Chardonnay, California  
18

Jackson Estate,  
Chardonnay, Santa  
Maria Valley, California  
15

MAKI

- California  
Snow crab, avocado, cucumber 7
- Chicago Crazy  
Tuna, yellowtail, salmon, crabstick, cucumber,  
lettuce, masago 12
- Dragon  
Freshwater eel, tempura crunch, cucumber,  
avocado, eel sauce 14
- Green Turtle  
Freshwater eel, tempura crunch, ebi, tobiko,  
wasabi mayo 14
- Kamehachi  
Tuna, avocado, cucumber, masago 9
- Rainbow Roll  
Crab, avocado, cucumber, tuna, yellowtail,  
salmon, shrimp avocado, eel sauce 14
- Spicy Salmon Deluxe  
Fresh salmon, avocado, cucumber,  
spicy mayo 8
- Spicy Scallop Deluxe  
Scallop, spicy mayo 8
- Spicy Tuna  
Tuna, spicy mayo 7
- Summer  
Tuna, yellowtail, green pepper, avocado,  
masago, cilantro, sesame chili oil, lime 11
- Unakyu  
Freshwater eel, cucumber 8
- VEGETARIAN MAKI
- Futo maki  
Spinach, gourd, cucumber, egg oshinko 8
- Kappa  
Cucumber 5
- Shiitake  
Shiitake, soy, avocado 6
- SIGNATURE MAKI
- Crouching Tuna Hidden Crab  
Crab, avocado, cucumber, spicy tuna,  
citrus spicy sauce 17

- Spicy Tuna Deluxe  
Crab, scallion, crunch, spicy tuna, eel sauce,  
wasabi mayo, tobiko 17
- White Heat  
Escolar, wasabi tobiko, avocado, jalapeño,  
cilantro, chili pepper paste, citrus soy,  
soy wrapper 16
- MORIAWASE  
(combinations) served with Miso Soup
- Sashimi Zen  
Chef's selection 10-12 pieces of  
fresh sashimi and rice 27
- Sashimi Deluxe  
Chef's selection 17 pieces of  
assorted fresh sashimi and rice 39
- Sushi & Sashimi Combo  
8 pieces sashimi: maguro, namesake,  
hamachi & 4 pieces nigiri: maguro,  
namesake, ebi, and whitefish 34
- Hana Combo  
Tuna, yellowtail, whitefish, shrimp,  
mackerel, salmon, tamago, and tekka maki 24
- Kamehachi Combo  
Tuna, yellowtail, salmon, shrimp,  
spicy tuna roll, and california roll 24
- NIGIRI
- Ebi  
shrimp 3
- Hamachi  
yellowtail 4
- Hotate  
scallop 4
- Ikura  
salmon roe 5
- Namesake  
salmon 3
- Saba  
mackerel 3
- Suzuki  
sea bass 4
- Tako  
octopus 3
- Tamago  
egg omelette 3
- Tobiko  
flying fish roe 4
- Unagi  
freshwater eel 4
- Walu  
escolar 4
- SIDES/OTHER
- White rice 2
- Miso soup 5
- Edamame 5
- Seafood  
Sunomono 12

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# DINNER

Our SuperFood menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.



## SHARE

### Hana Sliders

Angus beef, horseradish cream, crispy shallot 14

### Beer Steamed Manila Clams

Bacon, double garlic, poblano, chili flakes, herbs amber ale, grilled bread 16

### Baked Chicken Wings

Jumbo baked wings, sweet chili-soy glaze, blue cheese dip 14

### Margherita Flatbread

Fresh mozzarella, roma tomatoes, fresh basil, olive oil 14

### Arancini Porcini Mushroom <sup>V</sup>

Truffle Mornay sauce, fines herbs 10

### Baked French Onion Soup

Swiss 6

### Warm Stirato Bread & Spreads <sup>V</sup>

House-made ricotta, cured tomato jam, olive tapenade 12

### Cheese <sup>V</sup>

Selection of midwest cheeses, fig jam, grapes, olive oil powder, crostini 16

### American Cured Meats

Prosciutto, salami, soppressata, whole grain mustard, marinated olives, olive oil powder, warm bread 17

## SALADS

### Winter Panzanella <sup>SuperFood</sup> <sup>V</sup>

Butternut squash, parsnip, beets, Brussels sprouts, crispy lentils, croutons, frisee, ricotta, sherry vinaigrette 14

### Baby Spinach & Quinoa Salad <sup>SuperFood</sup> <sup>V</sup>

frisee, dried cranberries, walnuts, goat cheese, lemon vinaigrette 15

### Argentinian Steak Salad <sup>Gf</sup>

Grilled flat iron steak, Romaine lettuce, jicama, citrus segments, shaved red onion, cherry tomatoes, avocado, chimichurri sauce, lemon vinaigrette 19

### Kale Caesar <sup>SuperFood</sup> <sup>V</sup>

Romaine hearts, shaved parmesan, croutons, cherry tomatoes, Caesar dressing 13

## SANDWICHES

### Steakhouse Angus Burger

White cheddar, grilled onions, steak sauce, house pickles, knot bun, fries 15

### House Made Feta & Spinach Turkey Burger <sup>Gf</sup>

Gluten free bun, tzatziki, lettuce, tomato, red onion, shaved cucumber, baby greens salad 15

### Honey Sriracha Chicken Burger

Bacon aioli, pineapple relish, crispy jalapenos, pretzel bun, fries 15

## ENTRÉE

### Oven Roasted Grouper <sup>Gf</sup>

Braised lentils, arugula, roasted tricolor carrots, chimichurri 31

### Steak Frites <sup>Gf</sup>

Marinated flat iron steak, lemon garlic butter, sea salted fries, fine herbs 28

### Grilled Filet of Beef <sup>Gf</sup>

Roasted fingerling potatoes, shaved Brussels sprouts, balsamic tomato jam 34

### Herb Marinated Grilled Ono <sup>Gf</sup>

Red pepper tapenade, roasted fennel, ginger emulsion 27

### Organic Chicken Breast

Crispy skin, corn soufflé, grilled vegetables, roasted cauliflower, port wine chicken jus 26

## MAKI

### California

Snow crab, avocado, cucumber 7

### Chicago Crazy

Tuna, yellowtail, salmon, crabstick, cucumber, lettuce, masago 12

### Dragon

Freshwater eel, tempura crunch, cucumber, avocado, eel sauce 14

### Green Turtle

Freshwater eel, tempura crunch, ebi, tobiko, wasabi mayo 14

### Kamehachi

Tuna, avocado, cucumber, masago 9

### Rainbow Roll

Crab, avocado, cucumber, tuna, yellowtail, salmon, shrimp 14

### Spicy Salmon Deluxe

Fresh salmon, avocado, cucumber, spicy mayo 8

### Spicy Scallop Deluxe

Scallop, spicy mayo, avocado, cucumber 8

### Spicy Tuna

Tuna, spicy mayo 7

### Summer

Tuna, yellowtail, green pepper, avocado, masago, cilantro, sesame chili oil, lime 11

### Unakyu

Freshwater eel, cucumber 8

## VEGETARIAN MAKI

### Futo maki

Spinach, gourd, cucumber, egg oshinko 8

### Kappa

Cucumber 5

### Shiitake

Shiitake, avocado 6

### Spicy Tuna Deluxe

Crab, scallion, crunch, spicy tuna, eel sauce, wasabi mayo, tobiko 17

## SIGNATURE MAKI

### Crouching Tuna Hidden Crab

Crab, avocado, cucumber, spicy tuna, micro greens, citrus spicy sauce 17

### Spicy Tuna Deluxe

Crab, scallion, crunch, spicy tuna, eel sauce, wasabi mayo, tobiko 17

### White Heat

Escolar, wasabi tobiko, avocado, jalapeño, cilantro, chili pepper paste, citrus soy, soy wrapper 16

## MORIAWASE

(combinations) served with Miso Soup

### Sashimi Zen

Chef's selection 10-12 pieces of fresh sashimi and rice 27

### Sashimi Deluxe

Chef's selection 17 pieces of assorted fresh sashimi and rice 39

### Sushi & Sashimi Combo

8 pieces sashimi: maguro, namesake, hamachi & 4 pieces nigiri: maguro, namesake, ebi, and white ish 34

### Hana Combo

Tuna, yellowtail, white ish, shrimp, mackerel, salmon, tamago, and tekka maki 24

### Kamehachi Combo

Tuna, yellowtail, salmon, shrimp, spicy tuna roll, and california roll 24

## NIGIRI

Namesake salmon 3

Saba

mackerel 3

Suzuki

sea bass 4

Maguro

tuna 4

Tako

octopus 3

Ebi

shrimp 3

Hamachi

yellowtail 4

Hotate

scallop 4

Ikura

salmon roe 5

Tamago

egg omelette 3

Tobiko

flying fish roe 4

Unagi

freshwater eel 4

Walu

escolar 4

## SIDES/OTHER

White rice 2

Miso soup 4

Edamame 5

Seafood

Sunomono 12

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# RELAXATION MEET.MINGLE.MIX

## SEASONAL SIPS

**Spiked Peach Lemonade**  
Peach-citrus infused Jameson Irish whiskey, ABSOLUT citron vodka, lemon, simple syrup, and club soda **15**

**Chamomile Mule**  
Chamomile infused Tito's handmade vodka, wildflower honey syrup, lime, and ginger beer **14**

**Orange Blossom**  
Ketel One orange vodka, Chandon Brut classic, and St Germain **15**

**Brown Derby**  
Knob Creek bourbon, grapefruit juice, simple syrup, and basil **15**

**Elderflower Sangria**  
Grey Goose vodka, St Germain, Campari, Cellar No. 8 Merlot **15**

**Irish Berry Smash**  
Jameson Irish whiskey, mint, lemon, blackberries, and peach bitters **15**

## COCKTAILS

**Sweet Lemon Martini**  
Grey Goose Citron, fresh lemon, and lemon candy **15**

**Skyscraper**  
Grey Goose, mint, ginger ale, and lime **15**

**JJ Sings the Blues**  
Grey Goose, muddled blueberry, and fresh lemon **15**

**Hana Manhattan**  
Angels Envy Hana Blend, Koval rose hip liqueur and bitters **15**

**Wacker Gimlet**  
Brugal rum, lime juice, grapefruit juice, and club soda **12**

**Chocolate River North**  
Godiva chocolate liqueur, Grey Goose, and Hershey's chocolate **14**

**French Revolution**  
Brenne french single malt, brandy, and champagne **15**

**Margarita**  
Wild cupreata mezcal, lime, quatro **15**

## ----- RED WINES -----

**Erath**  
Pinot Noir, Oregon **13**

**Deloach**  
Pinot Noir, California **12**

**Trivento Golden Reserve**  
Malbec, Argentina **13**

**Souverain**  
Red Blend, California **10**

**Allegrini "Plazzo Delle Torre" IGT**  
Red Blend, Italy **15**

**Lange Twins**  
Zinfandel, California **13**

**Magnolia Grove by Chateau St. Jean**  
Cabernet Sauvignon, Sonoma Coast **12**

**Jackson Estate**  
Cabernet Sauvignon Sonoma County **18**

**Rodney Strong**  
Cabernet Sauvignon, Alexander Valley **15**

**Roth Estate**  
Cabernet Sauvignon, Alexander Valley **16**

## ----- BUBBLES -----

**La Marca**  
Prosecco, Italy **12**

**Adami "Gabriel"**  
Prosecco, Veneto, Italy (375ml) **15**

**Mionetto Prosecco**  
Prosecco, Veneto, Italy (187ml) **12**

**Moët & Chandon Imperial**  
Champagne, France **21**

**Dom Pérignon**  
Champagne, France **250**

## ----- WHITE WINES -----

**ANEW**  
Riesling, Washington State **10**

**Goretti**  
Grechetto, Italy **10**

**Protea**  
Chenin Blanc, South Africa **11**

**Bollini**  
Pinot Grigio, Italy **11**

**Maso Canali**  
Pinot Grigio, Italy **12**

**Kim Crawford**  
Sauvignon Blanc, New Zealand **15**

**Matanzas Creek**  
Sauvignon Blanc, California **12**

**Magnolia Grove by Chateau St. Jean**  
Chardonnay, California **11**

**Jordan**  
Chardonnay, California **18**

**Jackson Estate,**  
Chardonnay, Santa Maria Valley, California **15**

## ----- BREWERIES -----

**Goose Island Brewery,** Chicago, IL

**Green Line:** Crisp American Pale Ale  
IBU 30 ABV 5% **8**

**Sofie:** Sparkling Ale  
IBU 25 ABV 6.5% **10**

**Matilda:** Belgian Pale Ale  
IBU 32 ABV 7% **10**

**Revolution,** Chicago, IL

**Anti-Hero IPA:** An American Hop Assault  
IBU 32 ABV 7% **8**

**Penrose Brewing Company,** Geneva, IL

**Devoir:** Saison Ale  
IBU 25 ABV 4.3% **8**

**Local Seasonal**  
Please ask your server **10**

## ----- CRAFT BEERS: BOTTLE/CAN -----

**Summit Saga American IPA**  
St. Paul, MN IBU 80 ABV 6.4% **9**

**Deschutes Chainbreakers White, IPA**  
Bend, OR IBU 50 ABV 5.6% **9**

**Two Brothers Domaine Dupage French Country Ale**  
Warrenville IL IBU 44 ABV 5.9% **9**

**Revolution Eugene, Robust Malty Porter**  
Chicago, IL IBU 28 ABV 6.8% **9**

**Seattle Cider (16oz. can)**  
Semi- Sweet Cider  
Seattle, WA ABV 6.5% **9**

**Innis & Gunn, Strong European Ale**  
Edinburgh, Scotland ABV 6.6% **9**

## ----- SINGLE MALT BLENDS -----

**Brenne French Single Malt Glenfiddich** 12yr, 18yr  
**Glenlivet** 12yr  
**Glenmorangie** 10yr, 12yr, 18yr  
**Oban** 14yr  
**Lagavulin** 16yr  
**Macallan** 12yr, 15yr, 18yr,  
**Rare Cask**  
**Chivas Regal Dewar's** 12yr  
**Johnnie Walker Red, Black, Green, Blue**

## ----- BOURBON -----

**1792 Ridgemont Reserve Barrel Select**  
**Angel Envy**  
**Koval**  
**Blanton's Original Single Barrel**  
**Basil Hayden's**  
**Buffalo Terrace**  
**Booker Noe's**  
**Bulleit**  
**Eagle Rare** 10yr  
**Jim Beam**  
**Knob Creek Single Barrel** 9yr  
**Wild Turkey**  
**Maker's Mark**  
**Jack Daniels**

## ----- RYE -----

**Bulleit** 95  
**Koval**  
**Templeton**  
**Angels Envy Hana Blend**

## ----- TEQUILLA -----

**Avión Añejo, Reposado Patrón Silver, Reposado Roca Patrón Añejo**

## ----- COGNAC -----

**Hennessy VS,VSOP,XO**  
**Courvoisier VS,VSOP,XO Hine**  
**Antique VSO,XO**  
**Remy Martin VSO,XO**  
**Grey Goose VX**

## ----- PORTS -----

**Sandeman** 10yr, 20yr  
**Taylor Fladgate LBV**  
**Taylor Toney** 10yr, 20yr

