

policy

Wine

makes daily living easier, less hurried with fewer tensions and more tolerance"

-Benjamin Franklin

Sparkling & White Wine

- **Sparkling "Flight"** Three 2 Oz. Pours 21
- **Zonin** Prosecco NV IT
8 G 40 B
- **Ricossa** NV Moscato Asti, IT
9 G 44 B
- **Heidsieck & Co.** (375mL) NV 18 G
42 (1/2) B
"Monopole" Champagne, FR
- Moet Imperial** NV Champagne, FR 13
G 65 B
- Moet Nectar Imp Rose** NV Champagne, FR
185B
- Moet Nectar Imperial** NV Champagne, FR
150B
- **White Wine "Flight"** Three 2 Oz. Pours 16
- **Tango Club** 2009
8 G 30 B Torrontes Mendoza, ARG
- **Yalumba** 2008
11 G 44 B Viogner Eden Valley, AUS
- **Matua** 2009
10 G 40 B Sauvignon Blanc Marlborough, NZ
- **Chardonnay "Flight"** Three 2 Oz. Pours 18
- **LaLande** 2008
9 G 36 B Chardonnay Cotes de Gascone, FR
- **Cuvaison** 2007
12 G 46 B Chardonnay Carneros Cali, USA
- **Stags Leap** 2007
16 G 62 B Chardonnay Napa, USA
- Siema** 2008 Pinot Grigio, IT
8 G 32 B
- Sawtooth Vineyards** 2008
9 G 36 B
Riesling Snake River Idaho, USA
- Pine Ridge** 2008
8 G 30 B
Chenin Blanc/Viogner Cali, USA
- Vina Godeval** 2008
48 B Godello Valdoerras, ESP
- Charles Smith** 2008
40 B "Kung-fu Girl" Riesling Wash, USA
- L'Aventure** 2007
80 B Roussanne Paso Robles Cali, USA
- Chehalem** 2008
64 B
Pinot Gris 3 vineyard Willamette
- Nicolas Joly** 2003

RED WINE

- **Pinot Noir "Flight"** Three 2 Oz. Pours 18
- **Oriel** 2004
9 G 36 B
Gernache Cote Du Rhone, FR
- **Monte Degli Angeli** 2008
10 G 40 B Pinot Noir DOC Monferrato, ITA
- **Hirsch Vineyards** 2007
18 G 68 B Pinot Noir Sonoma Coast, USA
- **Big Red "Flight"** Three 2 Oz. Pours 20
- **Stags Leap** 2007 Merlot Napa, USA 14 G
52 B
- **Neyers** 2007
12 G 48 B
"Pato Vineyard" Zin. Contra Costa Cali, USA
- **Molly Dooker** 2008
15 G 56 B
"The Boxer" Shiraz McLaren, AUS
- Monte Antico** '06 Sangiovese Tuscany, ITA 9
G 36 B
- Passion 4** 2008 Malbec Mendoza, Arg 7
G 28 B **Chasing Lions** 2007
- 10 G 40 B Cabernet Sauvignon Napa, USA
- Campos De Luz** 2008
7 G 28 B Grenache Carinena, ESP
- Charles Smith** 2007
11 G 40 B "Velvet Devil" Merlot Washington, USA
- Quinta Do Cabriz** 2007
9 G 36 B Portugese Blend Dao, POR
- Paul Hobbs** 2008
14 G 52 B "El Felino" Malbec Mendoza, ARG
- Lavradores** 2003 "Tres Bagos" Duoro, POR
40 B
- David Noyes** 2007 Pinot noir Sonoma, USA
64 B
- Hamilton Russell** 2007
76 B Pinot Noir, South Africa
- Littorai** 2008
110 B Pinot Noir Sonoma Coast Cali, USA
- Lail Vineyards** 2006
96 B "Blueprint" Cab. Napa, USA
- Oriel** 2003
86 B "Les Pavés" Chateauneuf Du Pape, FR
- Stags Leap** 1997
72 B Petite Syrah Napa, USA
- The Boxwood Winery** 2007
52 B "Topiary" Middleberg VA, USA
- Beringer** Cabernet Napa, USA

fruits in making the best quality ingredients

Love and passion drives the food

100 **B** "Clos De La Bergerie" Chenin Blanc
Loire Valley, FR

64 **B**
Caduceus Cellars 2006
56 **B** Merkin Vineyard "Chupacabra"
California, USA

liberty to explore all cultures

"I feel sorry for people who don't
Drink.

They wake up in the morning and
that's the best they're going to feel
all day"
-Frank Sinatra

policy

franklin in making the best quality ingredients

CRAFT COCKTAILS
\$11

***Hibiscus Cocktail**

Prosecco, Fresh Hibiscus, St. Germaine,
House-made Hibiscus-Grenadine.

***Gracies Grapefruit Margarita**

Patron Silver Tequila, Fresh Grapefruit,
Agave Nectar.

***Lychee-Lemongrass Mojito**

Bacardi, Fresh Citrus, Lychee, Mint,
Lemongrass-Cane Syrup, Soda Water.

***Pomegranate Caipirinha**

Cachaca, Fresh Pomegranate, Black-
Pepper, Fresh Lime.

***Policy 75**

Ultimat Vodka, St. Germaine, Fresh Lemon,
Champagne.

***Gin & Juice**

Hendricks Gin, Fresh Cucumber Juice,
Rose-Water Tincture, Fluer De Sel.

***Apple Trace**

Buffalo Trace Bourbon, Apple Cider, Navar
Vanilla Liqueur, Fresh Citrus.

***Cosmo-Policy**

Ultimat Vodka, Patron Citronage, White
Cranberry, Fresh Lime.

***First Lady**

Dom. Dupont Calvados, Dom De Canton
Ginger Liqueur, Moscato, Rhubarb Bitters.

***Phil(adelphia) Collins**

Bluecoat Gin, Fresh Lemon, Apricot
Cordial,
Soda Water, Orange blossom Essence.

***On a Whim**

Trust your bartender to make you
something to savor.

Mocktails
\$6

CRAFT COCKTAILS
\$11

Whiskey Rebellion

Old Overholt Rye whiskey, Buffalo Trace
Bourbon, Dolin Sweet Vermouth, Barrel-
aged Bitters.

Rum Old Fashioned

Chairman's Reserve Rum, Dom. Canton
Ginger Liqueur, Angustora Bitters.

Pearfect Martini

Grey Goose Pear, Orchard Pear Cordial,
St. Germaine, Champagne.

Griffin's Mint Julep

Woodford Reserve, Mint Tea Syrup,
Fresh Mint.

Beekeeper

Kettle 1 Citron, St. Germain, Fresh
Lemon,
Fresh Honey, Champagne

Classic Absinthe Drip

Absinthe, Water, Sugar.
The Elixir of Your Choice
Vieux Carre. 14
Pernod. 12
KUBLER. 12
Mata Hari. 12

Death in the Afternoon

Your choice of absinthe & Zonin Prosecco

Today is Friday

Absinthe, Hangar 1 Kaffir, Elderflower
Liqueur, Prosecco.

Mini-Libations

(AKA. Shots, Shots, Shots, Shots)
8

PB&J
Castries Peanut
Liqueur, Chambord

60/40
Averna, St Germaine

Mini-Rita
Tequila, ginger, Lime

Ocean Spray
Kettle 1, Cranberry
Liqueur, Fresh lime

All Cocktails are made to order with precise
measurements using fresh, high-quality ingredients.

love and passion drives the food

policy

Old School

Sidecar

There are numerous stories on the Sidecar's origins. However, Harry's Bar in Paris is generally credited with inventing the Sidecar for a patron who often rode in the sidecar of a motorcycle and drank a healthy dose of Hennessy cognac blessed with equal parts lemon and cointreau.

Sazerac

New Orleans of all places gave the world this variation of an old fashioned. New Orleans's own Michter's Rye & Peychaud bitters, a touch of sugar and a glass rinsed with Vieux Carre Absinthe.

Old Fashioned

The Old Fashioned is possibly the first drink to be called a cocktail. It is served in a short, round glass named after the drink and is a potent concoction of Bourbon, bitters, water, and sugar.

The Manhattan

A drink that needs no introduction, created in the 1800's then immortalized in print in 1882 "The Democrat" noted "...It is but a short time ago that a mixture of whiskey, vermouth, and bitters came into vogue, it went under various names-Manhattan Cocktail, Turf Club Cocktail...". In the Manhattan you are about to drink we offer Michter's Rye, Dolin Sweet Vermouth with a few generous dashes of angostura bitters. Enjoy.

The Aviation Cocktail

What is in a name. Aviation, it says everything and nothing at the same time. It creates its own set of expectations that can't be confirmed or refuted until you venture out of your comfort zone and into the vast unknown. So get ready for a superbly balanced blend of Bombay Sapphire, Fresh Lemon and Maraschino Liqueur.

Hemingway Daiquiri

The original daiquiri was a mixture of Bacardi, lime, and sugar, served over ice. Chief among the Daiquiri's adherents was Ernest Hemingway. For his drink remove the sugar add grapefruit and maraschino liqueur and you have the drink enjoyed by Papa Hemingway, who apparently could wade through a dozen of these at one sitting. Standing is not an option after a dozen Daiquiris.

"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut."

New School

The Orange Line

Nowadays a much safer route than the red line this cocktail contains Hennessy Black that is blended with Patron Citronge and fresh lemon finished with Orange-Blossom Honey.

Sagerac

The Sazerac is a drink that really needs no help to be enjoyed. This drink came about at the end of a summer with too much sage on hand and no real use, I turned to my favorite drink and with a heavy pour of Old Overholt Rye, a few dashes of Peychaud bitters, a bit of sugar and a generous helping of fresh Sage then poured into a glass that had been flirted with Pernod Absinthe and a cocktail was born.

In Fashioned

Your grandfathers favorite drink has finally been modernized. Woodford Reserve mixed with fresh juice, Cherry Bitters and Grand Marnier then sweetened with Maple Syrup Foam and served in style.

The Black Manhattan

This eye-opening version of the Manhattan, involving the Italian Amaro Averna, has become a staff favorite a darker, stronger, spicier version. The recipe calls for Woodford Reserve bourbon, dashes of two different bitters and Averna.

Classic Aviation

Bombay Sapphire, Maraschino, Lemon and crème de Violette. If your wondering what Crème de violette is, it is a liqueur whose flavor and color are derived from a maceration of violets in un-aged grape brandy. Its Addition to the Aviation brings forth a wonderful floral note that makes everyone wonder why has Crème de Violette gone out of style.

Three Hour Tour

Whether your planning to have a mellow night or head out on a three hour tour this pineapple ginger daiquiri will offer you a perfect taste of the tropics without stranding you on an Island. Chairman's Reserve Rum, Domaine De Canton Ginger Liqueur, fresh lime and pineapple.

Canton Cocktail

Love and passion drives the food

truth is making the best quality in

The Champagne Cocktail

Bette Davis once famously said, "there comes a time in every woman's life when the only thing that helps is a glass of champagne" - this sophisticated drink is a delicious relic of old Hollywood. A wonderful mix of smooth, bubbly champagne and a kick of brandy, the light and lady-like champagne cocktail is completed with a sugar cube that sits at the bottom of the glass fizzing

Take the allure of the classic champagne cocktail and enhance it with Domaine De Canton which is a cognac based ginger liqueur. The regulars are still in there Moet Imperial, Hennessy, and Sugar.

liberty to explore all cultures



Beer

Torrance, The Shining

"I'd give my god-damned soul for just a glass of

policy

Draft Beer

Brooklyn Brewery. Brooklyn Lager. 5.2%. 7.

Magic Hat. Odd Notion White Pale Ale. 6.0%. 8.

Dogfish Head. Old School Barleywine. 15.%. 14.

Allagash. White Ale. 5.2%. 8.

Guinness. Stout. 4.4%. 8.

Flying Dog. Garde dog Pilsner. 5.5%. 7.

Yes We "Can"

(Canned Beer Selection.)

ABV \$

Boddingtons. Pub Ale. 4.7%. 6.

Young's. Double Chocolate Stout. 5.2%. 9.

Pabst Blue Ribbon. PBR. American Style Lager. 4.7%. 4.

Red Stripe. Jamaican Lager. 4.7%. 6.

Miller High Life. Champagne of Beers. 5.0%. 5.

21st Amendment. Hell or Highwater. Watermelon Wheat. 5.5%. 6.

21st Amendment. Monk's Blood. Belgian Style Ale. 11.%. 10.

Oskar Blues. Ten Fidy Imperial Stout. 10.%. 10.

Oskar Blues. Dales Pale Ale. 6.5%. 6.

Oskar Blues. Mama's Little yella Pils. 5.3%. 6.

Oskar Blues. Old Chub Scotch Ale. 8.0%. 6.

Oskar Blues. Gordon Ale Imperial IPA. 8.7%. 10.

Butternuts Beer & Ale. HeinnieWeisse. Weisseebier.

4.9%. 5.

Butternuts Beer & Ale. Porkslap. Pale Ale. 4.3%. 6.

craft in using the best quality ingredients

40 Ounces to Freedom
(Large Format Bottle Offerings.)

Huyghe Brewery. Bel. 750 mL.		Bear Republic. Usa 22oz.
Delirium Tremens. 10.%. 21.		Hop Rod Rye. 8.0%. 12.
Brewery Het Anker. Bel. 750 mL.		Sierra Nevada. Usa. 22oz.
Golden Carolus Tripel. 9.0%. 24.		Harvest. Wet Hop Ale. 6.7%. 16.
Van Hansebrouck. Bel. 750 mL.		*Life& Limb. Brown Strong ale. 10.%. 32.
Kasteel Rouge. 8.0%. 20.		*(Collaboration with Dogfish head)
Allagash. Usa. 750 mL.		Rogue. Usa. 22oz.
Curieux. 11.%. 28.		Juniper Ale. 6.8%. 12.
Schlafly. Usa. 750 mL.		Stone Brewery. Usa. 22oz.
Oak Aged Barleywine. 10.%. 24.		Smoked Porter. 5.9%. 16.
Rodenbach. Bel. 750mL.		Estrella Damm. Spain. 750 mL.
Grand Cru. 6.0%. 20.		Inedit. 5.5%. 18.
Russian River Brewing Co. USA. 750mL		Brewery Ommegang. USA. 750 mL.
Damnation. Belgian-Style Ale. 7.7%. 26.		Hennepin. 7.7%. 22.
Consecration. Oak-Aged Sour Ale. 10.%. 36.		St. Peter's. UK. 16.9oz.
		GLUTEN FREE Pilsner. 5.0%. 12.
The Bruery. USA. 750 mL.		
Black Orchard. 5.5%. 18.		

Longnecks

(120z Beer bottles.)

Abita Jockamo.	North Coast bro. thelonius.
6.5%. 6.	9.2%. 9.
Abita Amber.	Original Sin Hard Cider. (gf)
5.0%. 6.	6.0%. 7.
Amstel Light.	Rogue Dead Guy Ale.
3.5%. 6.	6.5%. 7.
Bell's Hop Slam Ale.	Sierra Nevada Pale Ale.
10.%. 10.	5.7%. 6.
Dogfish Head 90min IPA.	Southern Tier Raspberry Wheat.
9.0%. 9.	4.5%. 7.
Duck Rabbit Milk Stout.	Troeg's Nugget Nectar.
5.7%. 7.	7.5%. 9.
Founders Breakfast Stout.	Troeg's Troegenator Doppelbock
8.3%. 10.	8.2%. 10.
Magic Hat #9.	Victory Prima Pils.
4.6%. 6.	5.3%. 7.
	Yuengling Lager.
	4.4%. 5.

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