



LUCY STONE 16 2.25 oz

Brilliant, complex, ahead of her time. Our most intricate cocktail and one of our most popular.

Cherry-Infused Vodka, Limoncello, Rhubarb Shrub, Lemon Juice, Sparkling Rose

ZELDA FITZGERALD 15 2 oz

The consummate muse. "She refused to be bored chiefly because she wasn't boring."

Vodka, Aperol, St. Germain, Yellow Chartreuse, Earl Grey Tea Syrup, Lemon Juice

ESTHER JONES 17.5 2 oz

"Boop Boop e Doop". What does it mean? Does it matter when it's this good?

Gin, Tequila, Aperol, St. Germain, Lime, Egg White, Grapefruit-Basil-Lemongrass Syrup

ALICE JOYCE 16 2 oz

The Green Goddess. Unlike anything you've ever seen or tasted. An original, a classic.

Confluence Aquavit, St. Germain, Chartreuse, Thyme Syrup, Lime Juice, Fresh Cucumber

AMELIA PELÁEZ 17 2 oz

The palate is bold and the execution perfect. Don't let the simplicity fool you. There's a lot going on here.

Two Tequilas, Mezcal, Fresh Mint, Lime Juice

ANAI NIN 15 2 oz

Bohemian writer of erotica. This decadent beauty will seduce you. Just ask Henry Miller.

Rye, Spiced Rum, Pumpkin Chai Tea, Lemon, Egg White

JOSEPHINE BAKER 18 2.9 oz

French-American Dancer/Actor/Resistance fighter. Sweet as pie - but don't underestimate her.

Three Bourbon Blend, Hennessy, Sherry, Lemon, Apple Cobbler Syrup, Calvados

DOUBLE SMOKED MANHATTAN 17.25 2.9 oz

A Betty Lou's Library standard. Not for the faint of heart.

Rye, Ardbeg 10 Year, Three Vermouths, Oak Smoked Glass

THE GREAT GATSBY MP

Our Bartenders quest for immortality. Ask your server.

@bettylouslibrary #yyccocktails #yycdrinks #speakeasy



THE BEAUTIFUL AND DAMNED 14 1.5oz

Oh to be rich and cool at the same time. We promise the love too.

Sylvius Gin, Lime Juice, Simple Syrup, Phillip's Mint Cucumber Tonic

**From The Vine 5oz
WHITE**

2018 St Roch 1991, Chardonnay,

Puy De Dôme, France **12 / 60**

2020 Leitz Riesling,

Rheingau, Germany **12.5 / 62**

RED

2018 Adalia Valpolicella Ripasso

Veneto, Italy **11 / 55**

2019 Unshackled, Cabernet Sauvignon

California, USA **13.5 / 55**

2017 Les Volcans Gamay/ Pinot Noir

Côtes D'Auvergne, France **11 / 55**

ROSÉ

2019 Copain Tous Ensemble,

California, USA **10 / 50**

2020 Whispering Angel,

Provence, France **15 / 75**

SPARKLING

De Chanceny, Crémant de

Loire, France **12 / 55**

Louis Bouillot Rose

Crémant De Bourgogne, France **11 / 50**

BOTTLED BEER

Wild Rose, Alberta Blonde Ale **6 12oz**

**For the reserve spirit list,
please ask your server.**

First you take a drink, then the drink takes a drink

Then the drink takes you

F. Scott Fitzgerald



The Brontë Sisters

Cocktails on Tap

1.5oz - \$10.50

Wuthering Heights Margarita

Heathcliff and Catherine sip them in the hereafter.

Tequila, Strawberry Basil Syrup, Ancho Reyes and Lime Juice

Jane Eyre Lemonade

When the estate's on fire, reach for one of these.

Vodka with Cranberry Juice, Raspberry Syrup, Ginja Liqueur

Wildfell Hall Watermelon Gin

Everyone needs an escape now and then. Right Helen?

Gin, Cointreau, Mezcal, Mint Syrup & Watermelon Shrub

Agnes Grey Colada

After a hard day with the Bloomfields, she earned one.

Bacardi & Mt Gay Rums, Banana Syrup, Coconut and Pineapple.

The Brontë Sisters



Emily
Wuthering Heights



Charlotte
Jane Eyre



Anne
The Tenant of Wildfell Hall



Papa Hemingway's Old-Fashioneds

2oz

The Old Man and the Sea 50% abv \$16

Old Grand-Dad Bourbon, Angostura Bitters, Orange Bitters, Brown Sugar Cube

The Sun Also Rises 40% abv \$19

Bull Run Bourbon, Mandarin Segments, Black Walnut Bitters, Orange Bitters, Angostura Bitters, Brown Sugar in a White Oak Smoked Glass

For Whom The Bell Tolls \$16

Bacardi Cuatro Anejo Rum, Santa Teresa Rum, Rittenhouse Rye Becherovka, Smoked Maple Syrup, Cardamom Bitters Angostura Bitters

A Farewell to Arms 62.5 abv \$22.50

Bookers Bourbon, Angostura Bitters, Orange Bitters, Suis Cherry Bitters, Brown Sugar
(Served under a cherry wood smoked dome)

To Have and Have Not MP

Our Bartenders love to improvise on the classics.

Ask your server for their latest riffs.