

## Libations Menu

### SOURCES

The Ashby Inn & Restaurant is fully committed to supporting the farmers and artisans that live and work in this region. A number of quality spirits are produced in Virginia. They, along with local farm produce and foraged ingredients, serve as the inspiration and basis for our signature cocktails.

### LIQUEURS & SPIRITS

#### Liqueurs

Bailey's Irish Cream	8
Disaronno, Amaretto	9
Drambuie	13
Gran Marnier	15
<i>Brandy &amp; Whisk(e)y</i>	
Busnel, Calvados, France	13
Cles des Ducs, Armagnac, France	11
Laird's 7 1/2 Year Apple Brandy, VA	10
Remy Martin, VSOP, Cognac, France	14
Catoctin Creek, Roundstone Rye, VA	13
Pappy Van Winkle 20 Year Bourbon, KY	21
Van Winkle 12 Year Bourbon, KY	13
Sazerac 18 Year Rye, KY	14
W.L. Weller, Bourbon, KY	16
Chivas Regal, Canada	11
Bush Mills, Ireland	13
Eads, Highlands Double Malt, Scotland	16
Eads, Speyside Double Malt, Scotland	16
Eads, Islay Double Malt, Scotland	16
Famous Grouse, Scotland	9
Johnnie Walker, Red, Scotland	11
Johnnie Walker, Black, Scotland	12
Abelour, Scotland	13
Dalwhinnie, 15 year, Scotland	16
Glenmorangie, 12 year, Scotland	15
Glenfiddich, 12 year, Scotland	13
Glenlivet, Scotland	13
Laphroaig, 10 year, Scotland	13
Macalan, 18 year, Scotland	29

### COCKTAILS

<b>THE ASHBY MULE</b>	<b>12</b>
maker's mark bourbon, laird's 7 1/2 year apple brandy, foraged sumac syrup	
<b>GINGER TONIC</b>	<b>10</b>
sunset hills virginia gin, local honey, ginger, fever tree tonic	
<b>FRENCH 75</b>	<b>13</b>
thibaut-jannison virginia sparkling wine, catoctin creek watershed gin, local elderflower	
<b>SPRING RHUBY PUNCH</b>	<b>10</b>
three fox gato bianco, triple sec, dolin vermouth blanc & rhubarb	
<b>SWEET CICELY SAZERAC</b>	<b>13</b>
catoctin creek roundstone rye, sweet cicely, lemon	
<b>ARNOLD PALMER in the ROUGH</b>	<b>10</b>
firefly sweet tea vodka, limoncello, mint	
<b>HEDGEROW BREW</b>	<b>8</b>
sessions lager, wild heather, madeira	

### BEER & CIDER

#### Domestic

Anchor Steam, CA	7
Dogfish Head, Indian Brown, DE	7
Full Sail, Batch #4 LTD, Lager, OR	7
Foggy Ridge Cider, Sweet Staymen, VA(750)	29
Foggy Ridge Cider, Serious, VA (750)	29
Nectar Ales, Nectar IPA, CA	8
Left Hand, Polestar Pilsner, CO	7
Ommegang, Hennepin, Saison, NY	8
Rogue, Morimoto Imperial Pilsner, OR(22oz)	24
Session, Lager, OR	5
St. George Brewing Co., Nut Brown, VA	7
Yuengling, Light Lager, PA	5

#### Imported

Bordelet, Poiré Authentique, France (750)	29
Bordelet, Sidre Tendre, France (750)	25
Chimay, Red, Belgium	13
Stella Artois, Belgium	7
d'Achouffe, La Chouffe Ale, Belgium	12
Duvel, Golden Ale, Belgium	12
Franziskaner, Hefe-Weissbier, Germany	7
Aspall, Organic Cider, England (16.9oz)	14
Samuel Smith's, Organic Ale, England (18oz)	12
Samuel Smith's, Organic Cider, England	12
St. Peters, Old Style Porter, England (16.9oz)	13
Guinness, Stout, Ireland (Draft Can)	8
Estrella Damm, "Inedit", Spain (750)	18
Lion, Stout, Sri Lanka	7
<i>Non-Alcoholic</i>	
Clausthaler, Lager, Germany	6
Alpenglow, Sparkling Cider, USA	6
Housemade Kombucha	3

Tarver King, Chef  
Neal Wavra, Sommelier