SIGNATURE LIBATIONS

SIXTY-THIRD STREET MARTINI
An opulent mixture of Chateau Fontpinot, a rare aged Cognac made from Champagne grapes; Belle de Brille a precious pear-flavored Cognac liqueur; 20-year-old Real Campanhia port and pear nectar

Nolet's Silver Blood Orange
Nolet's Silver Dry Gin, Aperol, blood orange juice, lemon juice and rosé wine

Jameson White Cloud
Jameson Irish Whiskey, Godiva White Liqueur, white Crème of Menthe and half & half

Absolut Prickly Pear Martini
Absolut Pear, apple juice, dash of Grenadine and fresh red chili pepper

CoKo LoKo Martini
1800 Coconut Tequila and fresh pineapple juice

Aperol Spritz
Aperol, Piper-Heidsieck Brut Champagne and a splash of soda

Elevated Margarita
Avión Silver Tequila, Cointreau Liqueur, Grand Marnier and fresh lime juice

Cherry Noire Martini
Grey Cherry Noire Vodka, Martini Rosso Vermouth, Lemon Juice, simple syrup, ash of bitters

Midnight Martini
Ultimat Vodka, splash of Patrón Café Liqueur and sweet Vermouth

The Door-In Martini
Bacardi Orange Rum, Bacardi Limón Rum, Bacardi Coco Rum and pink lemonade

East Side Mojito
Pyrat Rum, lime juice, mint leaves, sugar and soda water

Brazilian Caipirinha
Leblon Cachaça, lime and sugar

New Yorker Martini
Jack Daniels Whiskey, Southern Comfort Lime and ginger ale

Duke of York White Chocolate Martini
Ketel One Vodka, Godiva White Liqueur, Frangelico and White Crème de Cacao

Russian Bloody Mary
Russian Standard Vodka, tomato juice, Worcestershire sauce, lime and lemon juice, hot sauce and salt & pepper.

Mojito Tabaquero
Captain Morgan Black Rum, simple syrup, lime juice and club soda

Southern Manhattan
Bulleit Bourbon, Sweet Vermouth and bitters

Table Service Requirements: $30 minimum per person, including a mandatory $15 cigar purchase (Humidor Holders are exempt)
SOUPS

Traditional Black Bean Purée
Soup du Jour
Lobster Bisque, served with chunks of lobster meat

SALADS

Seasonal Fruit
Assorted seasonal fresh tropical fruits

Traditional Caesar
Crisp hearts of romaine lettuce, croutons and shaved Parmesan cheese tossed in our homemade Caesar dressing

Peach Grilled
Baby arugula greens, grilled red onion rings, topped with Gorgonzola cheese with Balsamic vinaigrette

Mediterranean
Chopped mixed greens, roasted red peppers, fresh Mozzarella, artichoke hearts, tomatoes and olives tossed in Balsamic vinaigrette

Wedge
Iceberg lettuce, grape tomatoes, julienne onions, ranch dressing, topped with bacon and crumbled bleu cheese

Tomato, Fresh Mozzarella Cheese and Basil, Caprese style
Slices of beef tomatoes and fresh Mozzarella, topped with basil leaves, olive oil and balsamic vinegar

Add
Grilled Salmon
Grilled Chicken
Grilled Shrimp

SANDWICHES

Classic Cuban
Roast pork, ham, pickles, Swiss cheese and dressing. Served with crispy sweet potato fries

Macanudo Burger
Eight ounces of prime Angus beef grilled to perfection with melted Swiss cheese, caramelized onions, mixed mushrooms and crispy beacon accompanied with French fries

Grilled Chicken
Seasoned grilled chicken breast on rosemary brioche bread. Served with lettuce, tomato, Brie, roasted Poblano mayonnaise accompanied with French fries

Steak Sandwich
Thinly sliced roast beef with caramelized onions, sautéed mushrooms and melted Swiss cheese, served on toasted ciabatta bread accompanied with French fries

Salmon B.L.T.
Toasted white bread, crispy bacon, lettuce, tomato and tartar sauce accompanied with French fries

Turkey Club
Thinly sliced smoked turkey with bacon, lettuce and tomato served between three layers of white bread with mayonnaise accompanied with French fries

Table Service Requirements: $30 minimum per person, including a mandatory $15 cigar purchase (Humidor Holders are exempt)
APPETIZERS

Maryland Style Crab Cakes
Hand-breaded jumbo lump crab cakes served with spinach and our special tartar sauce

Seafood Cocktail
Jumbo shrimp and lump crab meat served with our own seafood cocktail sauce

Macanudo Personal Pizza
Traditional Italian Margherita-style pizza topped with fresh Mozzarella cheese and basil

Bruschetta
Crispy focaccia bread with fresh tomato basil salsa and roasted garlic, smothered in melted Brie and drizzled with a balsamic glaze

Grilled Chicken Quesadilla
Grilled chicken, sautéed onions, mixed mushrooms, jalapeno peppers and melted Monterey Jack cheddar cheese, served with fresh guacamole, pico de gallo and sour cream

Spicy Tuna Tartar Pyramid
Sushi-grade tuna with fresh chopped assorted peppers and wasabi ginger sauce, presented with toast point.

Shrimp Cocktail
Succulent jumbo shrimp served chilled with cocktail sauce, lemon and a sprig of thyme

Steam Mussels
Domestic Mussels steamed in Chardonnay wine, cilantro, shallots, garlic and grape tomatoes dices, served with toast points

Fried Calamari
Golden polenta-crusted calamari with a spicy marinara sauce

New Zealand Lamb Chops
Served on a bed of mixed greens, dressed with a mango mint sauce

Traditional Sliders
Three mini burgers made with the finest Black Angus beef topped with fresh tomatoes, crisp lettuce and sracha mayonnaise

Traditional Nachos
Tostadas covered with chili con carne, grated Monterey Jack cheddar cheese, topped with sliced jalapeños, sour cream, pico de gallo and fresh guacamole

Buffalo Shrimp
Hand-breaded, seasoned shrimp paired with celery and our own bleu cheese sauce

Spiced Buffalo Wings
Served with celery sticks, carrots and chunky bleu cheese sauce

Cheese and Fruit Platter
A fine assortment of domestic and imported cheeses and fresh fruit accompanied by table water crackers

The Sampler Platter
Beef Sliders, deep fried breaded shrimp, buffalo wings and fried calamari accompanied with three sauces

SIDE DISHES

- Sautéed vegetables
- French fries
- Mashed potatoes (regular or with garlic)

20% gratuity will be added to parties of 6 or more
**ENTRÉES**

**Grilled Macanudo Rib-Eye (Chef Signature)**
Dry-rubbed rib eye steak, mashed potatoes, grilled vegetables and a savory escabeche sauce

**Seared Fresh Tuna Steak**
Fresh tuna steak marinated and seared to perfection. Served over stir fried soba noodles and julienne style vegetables and topped with teriyaki sauce

**Salmon Parmesan Polenta**
North Atlantic salmon served over creamy parmesan polenta and served with mixed steam vegetables 
Topped with Chardonnay butter lemon sauce

**Classic Spaghetti and Meatballs**
Fresh spaghetti served with homemade prime Angus beef meatballs and topped with homemade Pomodoro sauce

**Amish Chicken Breast (Chef Signature)**
Served with roasted potatoes and baby vegetables in a rosemary lemon sauce

**Sautéed Hawaiian Mahi-Mahi**
Served with vegetable ratatouille and grilled asparagus, topped with tropical mango sauce

**The New York Prime Steak**
Served with garlic whipped potatoes, grilled asparagus and Chimichurri sauce

**Grilled Fresh Rack of Lamb (Domestic)**
Tender lamb paired with vegetables risotto topped with lamb sauce

**Veal Chop**
Twelve-ounce domestic veal chop in a brown caper sauce served on a bed of mashed potatoes with steamed vegetables

**The Legendary Coconut Shrimp**
Golden coconut-crusted shrimp with vegetables couscous and steamed seasonal vegetables, topped with a coconut sauce

**Peppercorn-Crusted Filet Mignon (Chef Signature)**
Served with bleu cheese mashed potatoes, mushroom ragout and Cabernet Sauvignon wine sauce

**DESSERTS**

**Warm Chocolate Truffles**
Our signature dessert. A sinful indulgence served with confectionary sugar

**Apple Crisp for Two**
Homemade, warm apple tart topped with vanilla bean ice cream

**Tuxedo Bombe**
Chocolate genoise, white, milk and dark chocolate mousse with a ganache coating

**Traditional New York Cheesecake**

Chef: Wilfredo Nuyens

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**Table Service Requirements:**
$30 minimum per person, including a mandatory $15 cigar purchase
**(Humidor Holders are exempt)**
WINES BY THE GLASS

WHITE
Ivana’s, Legends, Chardonnay, Sonoma, California, USA
Sonoma Cutrer, Russian River, Chardonnay, California, USA
Louis Latour Montagny 1er Cru “La Grande Roche” Chardonnay, France
Louis Latour Pouilly Fuisse, Burgundy, Chardonnay, France
Allegrini Corte Giara, Pinot Grigio, Italy
Maso Canali, Pinot Grigio, Italy
Crossings, Sauvignon Blanc, New Zealand
Artadi Artazuri, Rosado, Garnacha, Italy
Coopers Creek, Sauvignon Blanc, Marlborough, New Zealand
Dr. Hans Von Muller QBA, Riesling, Germany

RED
Muriel, Rioja, Spain
Castello Di Bossi, Chianti Classico, DOCG, Tuscany, Italy
Ivana’s, Legends, Cabernet Sauvignon, Sonoma, California, USA
Louis Latour ‘Domaine de Valmoissine’ Pinot Noir, France
Banfi, Chianti Classico, DOCG, Tuscany, Italy
Masi, Tupungato, Passo Doble, Malbec, Mendoza, Argentina
Seven Sinners “Old Vine” Lodi, California, USA
Uppercut, Napa Valley, Cabernet Sauvignon, California, USA
Newton, Red Label, Cabernet Sauvignon, California, USA
Joseph Carr, Cabernet Sauvignon, Napa Country, California, USA
Earthworks, Shiraz, Barossa Valley, Australia
Navarro Correas, Malbec, Argentina
Seven Terraces, Marlborough, Pinot Noir, New Zealand
Acacia, Napa Valley, Carneros, Pinot Noir, California, USA
Louis Latour Santenay, Pinot Noir, France
Candor, Merlot, Napa Valley, California, USA
Sur de los Andes, Malbec Reserva, Argentina

SWEET WINE
Inniskillin Ice Wine, Niagara Peninsula, Riesling
BV Muscat de Beaulieu, California, USA
Pellegrino Passito, Moscato Veneto, Italy
Neige, Apple Ice Wine, Quebec, Canada

CHAMPAGNE
Piper-Heidsieck Brut, France
Moët Imperial 187ml, France
Perrier-Jouët Grand Brut 187ml, France
Veuve Clicquot Brut, NV, France
Veuve Clicquot Rose, NV, France

Table Service Requirements:
$30 minimum per person, including a mandatory $15 cigar purchase
(Humidor Holders are exempt)
WINES BY THE BOTTLE

RED
Freeman, Pinot Noir, “Akiko’s Cuvée”, Sonoma Coast, California, USA, 2009
Castillo de Sajazarra Reserva, Tempranillo, Rioja, Spain, 2005
Château Latour Pauillac, Bordeaux, France, 1993
Pétrus Pomerol, Grand VIN, Bordeaux, France, 1999
Louis Latour, Corton Grancy, Grand Cru, Burgundy, France, 2005
Sterling Platinum, Bordeaux Blend, Napa Valley, California, USA, 2009
BV Georges de Latour Private Reserve, Cabernet Sauvignon, Napa Valley, California, USA, 2008
Castello Banfi, Cum Laude, Super Tuscan, Sant’Antimo, Italy, 2008
Honig, Cabernet Sauvignon, Napa Valley, California, USA, 2009
Newton Unfiltered, Cabernet Sauvignon, Napa Valley, California, USA, 2009
Jean León Reserva, Cabernet Sauvignon, Spain, 2005
Robert Mondavi Reserve, Cabernet Sauvignon, Napa Valley, California, USA, 2007
Teofilo Reyes, Crianza, Rivera del Duero, Spain, 2008
Muriel Reserva Rioja, Spain, 2005
Silver Oak, Cabernet Sauvignon, Alexander Valley, California, USA, 2007
Silver Oak, Cabernet Sauvignon, Napa Valley, California, USA, 2007
Stags’ Leap, Cabernet Sauvignon, Napa Valley, California, USA, 2008
Stag’s Leap, Wine Cellars ‘Cask 23’, Cabernet Sauvignon, Napa Valley, California, USA, 2008
Faust, Cabernet Sauvignon, Napa Valley, California, USA, 2009
Newton Red Label, Claret, Napa Valley, California, USA, 2009
Broquel, Malbec, Argentina, 2010
Cape Mentelle, Cabernet Sauvignon, Australia, 2004
Zeni, Amarone classico, Veneto, Italy, 2009
Bearboat, Pinot Noir, Russian River, California, USA, 2007
Numanthia, Termes, Tempranillo, Spain, 2009
Terrazas de los Andes, Afincado, Malbec, Argentina, 2007
Freeman Keefer Ranch, Pinot Noir, Russian River, California, USA, 2007
Freeman Russian River Valley, Pinot Noir, Russian River, California, USA, 2009
Marqués De Grinon ‘SVMMA’, La Mancha Spain, 2005
Provenance Three Palms Merlot, Napa Valley, California, USA, 2007
Château La Nerthe Châteauneuf-du-Pape, Rhone Blend, France, 2007
Chalone Estate, Syrah, Monterey Valley, California, USA, 2008
Rombauer, Zinfandel, Napa Valley, California, USA, 2010
Rubicon State, Cabernet, Napa Valley California, USA, 2008
Bodegas Renacer Reserva Malbec, Mendoza Argentina, 2008
Beaulieu Vineyard Rutherford Cabernet, Napa Valley, California, USA, 2009
Penfolds Bin 28 Kalimna, Shiraz, Australia, 2008
Penfolds Thomas Hyland, Shiraz, Australia, 2009

Vintage is subject to change without notice.

Table Service Requirements:
$30 minimum per person, including a mandatory $15 cigar purchase
(Humidor Holders are exempt)
WINES BY THE BOTTLE

RED
Sanford Pinot Noir, Santa Barbara, California, USA, 2009
Clos St. Denis Grand Cru, France, 2005
Louis Latour Corton Charlemagne Grand Cru, France, 2009
Ravenswood Teldeschi, Zinfandel, Dry Creek Valley, California, USA, 2006
Hewitt Cabernet Sauvignon, Napa Valley, California, USA, 2008
Almaviva, Baron Philippe de Rothschild, Vina Concha y Toro, Chile, 2008
Opus One Cabernet Sauvignon, Napa Valley, California, USA, 2008
Frogs Leap, Cabernet Sauvignon, Rutherford, California, USA, 2009
Chateau Roylland, Bordeaux Blend, St. Emilion Grand Cru, France 1998

WHITE
Freeman, Chardonnay, “Ryo Fu”, Russian River, California, USA, 2007
Beringer Sbragia, Chardonnay, Limited, Napa Valley, California, USA, 2003
Casa Lapostolle, Chardonnay, Cuvee Alexandre, Chile, 2007
Chateau St. Jean, Chardonnay, Sonoma, California, USA, 2006
Blain Gagnard, Chassagne Montrachet Blanc, France, 2008
Domaine Chandon, Chardonnay, Carneros, California, USA, 2009
Ferrari-Carano, Chardonnay, Sonoma, California, USA, 2006
Newton, Unfiltered, Chardonnay, Napa Valley, California, USA, 2009
Stag’s Leap, Wine Cellars, Chardonnay, Napa Valley, California, USA, 2006
Borgo Conventi, Pinot Grigio, Collio, Italy, 2008
Bortoluzzi, Sauvignon Blanc, Friuli-Venezia, Italy, 2007

HALF BOTTLES
Almaviva, Baron Philippe de Rothschild, Chile, 2006
Opus One Cabernet Sauvignon, Napa Valley, California, USA, 2006
Terrabianca Campaccio, Tuscany, 2006
Rubicon State Cabernet, Napa Valley California, USA, 2008

Table Service Requirements:
$30 minimum per person, including a mandatory $15 cigar purchase
(Humidor Holders are exempt)

20% gratuity will be added to parties of 6 or more

Vintage is subject to change without notice.
## PORT WINES

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<td>Fonseca, Terra Bella</td>
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<tr>
<td>Real Campania, 40 yr, Tawny</td>
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<td>Taylor Fladgate, 10 yr, Tawny</td>
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## SWEET WINES

### HALF BOTTLES

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<td>Brachetto</td>
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<td>BV Muscat de Beaulieu</td>
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<td>Merryvale Antigua Dessert</td>
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<td>Neige, Apple Ice Wine</td>
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## CHAMPAGNE & SPARKLING WINES

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<td>Goisses’ Brut 1999</td>
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<td>Ruinart Champagne</td>
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<td>(half bottle)</td>
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## COGNAC & BRANDY

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## ARMAGNAC & CALVADOS

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<td>Boulard Calvados Grand Solage VSOP</td>
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## IRISH WHISKEY

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<td>Jameson</td>
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</tr>
<tr>
<td>Tullamore Dew 10</td>
<td></td>
</tr>
<tr>
<td>Tullamore Dew 12</td>
<td></td>
</tr>
</tbody>
</table>
SINGLE MALT SCOTCH

THE LOWLANDS
Auchentoshan 18
Auchentoshan Three Wood
Glenkinchie 12

SPEYSIDE
Aberlour 12
The Balvenie 12
The Balvenie 14
The Balvenie 15
The Balvenie 17
The Balvenie 21
The Balvenie 30
The Balvenie 40 Yrs Old-Batch #2
BenRiach 10 Curiositas
BenRiach 21 Authenticas
Cragganmore 12
Dalwhinnie 15
Douglas at Macallan 21
Douglas at Macallan 33
Duncan Taylor / Macallan 19
The GlenDronach 12
The GlenDronach 15
The GlenDronach 18
The Glenfiddich 12
The Glenfiddich 15
The Glenfiddich 18
The Glenfiddich 21
The Glenfiddich 30
The Glenlivet 12
The Glenlivet 15
The Glenlivet 18
The Glenlivet 21
The Glenlivet XXV
The Glenlivet Nadura 16
The Glenrothes Select Reserve
The Glenrothes Vintage 1994
The Glenrothes Vintage 1975
The Macallan 10 Fine Oak
The Macallan 12
The Macallan 15 Fine Oak
The Macallan 17 Fine Oak
The Macallan 18
The Macallan 25
The Macallan 30 Fine Oak

ISLAY
Ardbeg 10
Ardbeg "Uigeadail"
Ardbeg "Corryvreckan"

THE HIGHLANDS
Aberfeldy 12
Aberfeldy 21
AnCnoc 12
AnCnoc 16
Balblair 1997
Balblair 1991
Clynelish 14
Jura 10
Jura 16
Jura Superstition
Jura Prophesy
Dalmore 12
Dalmore 15
Dalmore 18
Dalmore Cigar Malt
Dalmore Alexander III
Dalmore Gran Reserve
Glen Ord 30
Glenmorangie “PRIDE” 1981
Glenmorangie 10
Glenmorangie Quanta Ruban
Glenmorangie 18
Glenmorangie La Santa
Glenmorangie Nectar
Glenmorangie Signet
Glenmorangie Artein
Glenmorangie Quarter Century
Glenmorangie Astar
Glenmorangie Finealta
Oban 14
Oban 18
Oban Distillers Edition 1995
Old Pulteney 12
Old Pulteney 17
Old Pulteney 21
PREMIUM BLENDED WHISKY
Royal Salute 21
Royal Salute 38, Stone of Destiny
Royal Salute 62 Gun
Chivas 18
Chivas 25
Dewars 12
Dewars 18
Dewars Signature
Bastille 1789
Johnnie Walker Blue King George
Johnnie Walker Blue
Johnnie Walker Gold
Johnnie Walker Green
Johnnie Walker Double Black

BOURBON & WHISKIES
1792 Ridgemont Reserve
Baker’s
Basil Hayden’s
Blanton’s
Booker’s
Bulleit Bourbon and Bulleit Rye
Elijah Craig 18 yr
Gentleman Jack
Jack Daniel’s
Jack Daniel’s Single Barrel
George Dickel No. 12
Jefferson Reserve
Knob Creek
Maker’s Mark
Maker’s Mark 46
Old Pogue Master’s Select
Rock Hill Farms
Wild Turkey 101
Wild Turkey Honey
Woodford Reserve
Woodford Double Oak

BOTTLED BEERS
Amstel Light
Budweiser
Bud Light & Platinum
Corona & Corona Light
Carlsberg
Chimay Reserve (25 oz.)
Heineken & Heineken Light
Goose Island Nut Brown
Goose Island Matilda
Michelob Ultra
Peroni
Presidente & Presidente Light
Samuel Adams Boston Lager
 Widmer Brothers Drifter Pale Ale
Leffe Blonde
O’Doul’s Non-Alcoholic

DRAFT BEER
Club Macanudo, Amber, ESB
Guinness
Goose Island India Pale Ale
Bass Ale
Hoegaarden
Stella Artois

RUM
10 Cane
Bacardi Oakheart
Bacardi Select
Bacardi 8
Bacardi Reserva Limitada
Captain Morgan Private Stock
Captain Morgan Spiced Rum
Banks ‘5 Island’
English Harbor Antigua 5 Year Old
Clement Homer
Diplomatico Añejo
Diplomatico Reserva
Brugal Extra Viejo
Brugal Añejo
Mayer’s Dark
Mount Gay Extra Old
Pyrat X.O.
Ron Zacapa X.O.
Ron Zacapa Centenario
Ron Zaya
Zafra Master Reserve 21

TEQUILA
Avión, Silver, Reposado & Añejo
Don Julio Añejo
Don Julio Blanco
Don Julio 70
Don Julio 1942
Corzo Reposado & Añejo
Cazadores Reposado
Herradura Silver
Jose Cuervo Reserva de la Familia
Jose Cuervo Platino
La Leyenda del Milagro Añejo
La Leyenda del Milagro, Select Barrel
Patrón Añejo
Patrón Burdeos
Patrón Café XO & Cocoa
Patrón Platinum
Patrón Reposado
Patrón Silver
Maestro Dobel Diamond
CIGARS

**BOLIVAR**
A bold, full-bodied collection painstakingly developed by four of the world’s most revered cigar masters.

- Churchill: 7 x 49
- Gigante: 6 x 60
- Toro: 6 x 52
- Lonsdale: 6 ½ x 45
- Robusto: 5 ½ x 50

**COHIBA**
A favorite of those in the know, this Dominican cigar needs no introduction.

- Corona: 5 ⅛ x 42
- Corona Especiale: 6 ⅞ x 42
- Corona Minor: 4 x 42
- Churchill: 7 x 49
- Crystal Corona: 5 ½ x 42
- Lonsdale Grande: 6 ⅔ x 47
- Miniature: 3 ¾ x 24
- Pequeno: 4 ⅞ x 36
- Robusto: 5 x 49
- Robusto Fino: 4 ⅞ x 47
- Toro (tube): 6 x 50
- Triangulo: 6 x 54

**COHIBA BLACK**
The critically acclaimed incarnation of COHIBA, an espresso of a cigar with deep color and complex flavor.

- Churchill: 7 x 49
- Corona: 5 ½ x 42
- Gigante: 6 x 60
- Pequeno: 4 ⅛ x 36
- Robusto Crystal: 5 ½ x 50
- Supremo: 6 x 54

**DUNHILL**
Beneath the exquisite, light shade-grown Connecticut wrapper, this cigar is composed of the finest selection of Dominican and Brazilian filler tobaccos.

- Altamiras: 5 x 48
- Condados: 6 x 48
- Samanas: 6 ½ x 38
- Diamantes: 6 ½ x 42
- Peravias: 7 x 50

**COHIBA PURO DOMINICANA**
The perfectly balanced cigar, COHIBA Puro Dominicana is made to fulfill a cigar smoker’s desire for a superbly-crafted cigar with a smooth, ultra-refined taste.

- Churchill: 7 x 49
- Corona: 5 ½ x 42
- Robusto: 5 ½ x 50
- Toro: 6 x 54

**DAVIDOFF OF GENEVA**
Possessing the signature Davidoff aroma and flavor for both the connoisseur and novice of the good life.

- Especial R Tubo: 4 x 50
- Aniversario #3: 6 x 50

**EL RICO HABANO**
The name speaks for itself, "the rich cigar." The full-bodied Ecuadorian Sumatra wrapper with a touch of Nicaraguan filler gives this cigar an exquisite taste.

- Habano Club: 4 ⅞ x 48
- Gran Corona: 5 ¾ x 46
- Corona Suprema: 6 x 50
- Torpedo Maduro: 6 x 54

**EXCALIBUR**
A superb embodiment of Honduran craftsmanship, admired for its unique flavor and Connecticut shade wrapper.

- Excalibur #1: 7 ¼ x 54
- Excalibur #2: 6 ⅞ x 47
- Excalibur #3: 6 ⅞ x 48
- Excalibur #3 Maduro: 6 ⅞ x 48
- Excalibur #4: 5 ⅞ x 46
- Excalibur #5: 6 ⅞ x 45
- Excalibur Prensado: 6 ⅞ x 48

To inquire about leasing a humidor, please ask a member of our staff.

20% gratuity will be added to parties of 6 or more.

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Table Service Requirements:
$30 minimum per person, including a mandatory $15 cigar purchase
(Humidor Holders are exempt)
CIGARS

HOYO DE MONTERREY REPOSADO EN CEDROS
The cigar flavors mingle directly with aromatic cedar, yielding a complex, medium-bodied smoke with a uniquely sharp, rich taste.

Sueño 5¼ x 54
Liso 7 x 49
Marco 6½ x 54

HOYO DARK SUMATRA
This full-bodied Ecuadorian sun-grown Sumatra wrapper was hand selected from the richest region in Ecuador, providing a unique spicy flavor.

Espresso 4 ¼ x 50
Media Noche 5 ¼ x 54
Noche 6 ½ x 52

HOYO DE TRADICIÓN
For the everyday cigar smoker that enjoys rich flavor, Hoyo de Tradición’s blend of Nicaraguan tobacco creates a special aroma and refined sweetness that pays respect to the heritage of cigars with its complex and unique taste.

Epicure 5 ¼ x 50
Corona 5 ¼ x 45
Toro 6 x 52
Toro Grande 6 ¼ x 54

DON TOMAS SUNGROWN
The tobaccos used in these puros are grown exclusively in Honduras’s Jamastran Valley, medium-brown sun Honduran Sun Grown wrapper.

Robusto 5 ½ x 50
Rothschild 4 ½ x 50
Gigante 6 x 60

LA GLORIA CUBANA
ARTESANOS DE TABAQUEROS
BLENDED with two different wrappers to accentuate the two different blends, this is a smooth, balanced and unique cigar.

650 6 x 50
652-Belicoso 6 x 52
750 7 x 50

LA GLORIA CUBANA
SERIE N
This cigar delivers in spades by marrying proprietary Nicaraguan tobacco with the brands signature Capa Oscura Wrapper.

JSB 5½ x 54
Glorioso 6½ x 58
Generoso 5½ x 49
Rojo 6½ x 26

LA GLORIA CUBANA
SERIE R
Created for seasoned cigar lovers with a passion for bold, full-bodied cigars, Serie R’s larger sizes, and ring gauges result in a fuller, richer-flavored smoke.

Serie R #4 4 ¾ x 52
Serie R #4 Maduro 4 ¾ x 52
Serie R #5 5 ½ x 54
Serie R #5 Maduro 5 ½ x 54
Serie R #6 5 ¾ x 60
Serie R #6 Maduro 5 ¾ x 60
Serie R #7 7 x 58
Serie R #7 Maduro 7 x 58

LA GLORIA CUBANA
RESERVA FIGURADOS
Dressed in sun-grown Ecuadorian Sumatra, this cigar derives its distinctive smooth and rich taste from a special cedar-aging process.

Piramides Clásicas Maduro 7 ¼ x 56
Selectos De Lujos Maduro 7 ¼ x 54
Flechas Especiales Natural 6 ½ x 49
Flechas Especiales Maduro 6 ½ x 49
Regalias Perfectos Natural 6 ¼ x 57
Felicias Natural 4 ¾ x 49

LA GLORIA CUBANA
ARTE SANOS DE TABAQUEROS
Blended with two different wrappers to accentuate the two different blends, this is a smooth, balanced and unique cigar.

650 6 x 50
652-Belicoso 6 x 52
750 7 x 50

LA GLORIA CUBANA
SERIE N
This cigar delivers in spades by marrying proprietary Nicaraguan tobacco with the brands signature Capa Oscura Wrapper.

JSB 5½ x 54
Glorioso 6½ x 58
Generoso 5½ x 49
Rojo 6½ x 26

To inquire about leasing a humidor, please ask a member of our staff.
CIGARS

MACANUDO
The number one selling cigar in the U.S. always delivers the distinct smooth Macanudo taste that comes from aging all tobaccos twice—just as it used to be done in Havana during the golden age of Cuban cigars. Available in three distinct varieties:

C= Café  R= Robust  M= Maduro

8-9-8 (c)  7 x 45
Ascot (c, r, m)  4 ¾ x 32
Baron de Rothschild (c, r, m)  6 ½ x 42
Gigante (c, m)  6 x 60
Caviar (c)  4 x 36
Claybourne (c)  6 x 31
Court (c) (tube)  4 ⅞ x 36
Crystal (c) (glass tube)  5 ½ x 50
Diplomat (c, m)  4 ⅞ x 60
Duke of Devon (c, r, m)  5 ⅞ x 42
Duke of Wellington (c)  8 ⅞ x 47
Duke of Windsor (c)  6 x 50
Duke of York (c)  5 ¾ x 54
Hampton Court (c, r, m)  5 ¼ x 42
Hyde Park (c, r)  5 ½ x 49
Lords (c)  4 ⅞ x 49
Majesty (c)  6 x 54
Miniature (c)  3 ¾ x 24
Petit Corona (c, r)  5 x 38
Portofino (c, r)  7 x 34
Prince Philip (c, r, m)  7 ½ x 49
Prince of Wales (c)  8 x 54
Thames (c)  6 x 50
Trump (c)  6 ½ x 45
Tudor (c)  6 x 52

MACANUDO CRU ROYALE
This cigar is expressly for the discerning smoker who demands a uniquely satisfying medium bodied smoking experience.

Poco Gordo  4 x 60
Robusto  5 x 50
Toro  6 x 54
Lonsdale  6 ½ x 42
Gigante  6 x 60

MACANUDO GOLD LABEL (Limited)
A delicate golden wrapper imparts an amazing natural sweetness to this limited release.

Crystal  5 ½ x 50
Duke of York  5 ¼ x 54
Hampton Court  5 ½ x 42
Lord Nelson  7 x 49
Shakespeare  6 ½ x 45
Tudor  6 x 52
Ascot  4 ¾ x 32
Somerset  5 x 54

MACANUDO 1968
A tribute to Macanudo’s 40-year legacy, this new, bold Macanudo will surprise and delight even the most seasoned cigar smoker. It is truly rich, dark and unexpected.

Churchill  7 x 49
Toro  6 x 54
Robusto  5 x 50
Gigante  6 x 60

PARTAGAS
The secret of today’s Partagas cigar lies in the Cameroon wrapper—it always delivers the richest taste, yet never comes on too strong.

8-9-8  6 ⅞ x 44
#1  6 ¼ x 43
#2  5 ⅞ x 43
#4  5 x 38
#6  6 x 34
#10  7 ½ x 49
Almirante  6 ¼ x 47
Aristocrat  6 x 50
Fabuloso  7 x 52
Gigante  6 x 60
Humitube  6 ¼ x 43
Maduro #1  6 ¼ x 43
Maduro #8  6 ¼ x 48
Maduro #10  7 ½ x 49
Maduro Naturale  5 ¼ x 50
Miniature  3 ⅞ x 24
Naturale  5 ½ x 50
Robusto  4 ⅞ x 49
Sabroso (tube)  5 ½ x 44
Purito  4 ¼ x 32

PARTAGAS BENJI MENENDEZ
MASTER SERIES
Rolled in a dark oily wrapper, this cigar draws evenly and burns perfectly, showing nutty, salty flavors subtly spiced with red and black peppers.

Majestuoso  6 x 46

Table Service Requirements:
$30 minimum per person, including a mandatory $15 cigar purchase (Humidor Holders are exempt).

20% gratuity will be added to parties of 6 or more.
PARTAGAS BLACK LABEL
Full-bodied, large ring gauge cigars with enormous depth and complexity of flavor.

Bravo 4 3/4 x 54
Clasico 5 1/4 x 54
Crystal 5 1/2 x 50
Gigante 6 x 60
Magnifico 6 x 54
Maximo 6 x 50
Piramide 6 x 60
Prontos 4 3/16 x 36

EXCALIBUR DARK KNIGHT
The combination of rich Cuban Havana Seed wrapper and complex filler and binder, results in a cigar that expertly balances full flavor with full body.

Dark Knight 5 3/4 x 54
Dark Knight II 6 1/2 x 52
Dark Knight III 4 1/2 x 50
Dark Knight IV (Tube) 5 x 52

PARTAGAS SPANISH ROSADO
The name is derived from a rare red wrapper that provides a spicy taste with hints of cinnamon. Combined with the unique blend of tobaccos, this medium-to-full-bodied cigar is a must-have for serious cigar smokers.

Familia 6 x 54
San Agustin 5 1/2 x 52
Milito 7 x 49
Ramón y Ramón 6 1/2 x 45
Gigante 6 x 60

PUNCH
An uncompromisingly full-flavored cigar handcrafted in Honduras.

Double Corona 6 1/2 x 48
Elite 5 1/4 x 44
Presidente Maduro 8 1/2 x 52
Rothschild 4 1/2 x 50
Rothschild Maduro 4 1/2 x 50

PUNCH GRAND CRU
Often called the pride of the Punch line, Punch Grand Cru is a smooth, mild-to-medium-bodied cigar that rewards the experienced smoker with elegance.

Robusto 5 1/4 x 50
Robusto Maduro 5 1/4 x 50
No. II 6 1/2 x 54
No. II Maduro 6 1/2 x 54
Punchito 4 x 50
Diadem 7 1/4 x 50

PUNCH RARE COROJO
Punch Rare Corojo cigars are made with extra rich, dark Sumatra wrapper leaves that are grown in the mountains of Ecuador. The filler is a rich blend of Honduran, Nicaraguan and Dominican tobaccos.

Magnum 5 1/8 x 54
El Doble 6 x 60

UPPER CUT BY PUNCH
A marriage between the classic, rich taste of Punch and Nicaraguan spice produce this alluring, medium-bodied smoke that peppers the palate with an array of complex flavors.

Gran Corona 6 x 45
Robusto 5 3/4 x 54
Toro 6 1/8 x 54

SANCHO PANZA “EXTRA FUERTE”
Wrapped in a shiny, reddish Honduran-grown Cuban-seed leaf and boasting a long-filler blend of hefty Nicaraguan and Honduran leaves

Barcelona 6 x 48
Córdoba 5 3/4 x 44
Madrid 6 3/4 x 54
Seville 6 x 60

AURORA PREFERIDOS
La Aurora Preferido used a 7yr aged Connecticut wrappers that smoke incredibly smooth with no trace of bitterness. Perfectly balanced, right down to the nub, Among La Aurora’s finest cigars.

Connecticut 6 x 58
Cameroon 6 x 58
Corojo 6 x 58

GUILLERMO LEON- AURORA- SIGNATURE SERIES
Made in the Dominican Republic, Ecuadorian Habano wrapper, Cameroon & Dominican Corojo dual binder and Peru, Dominican, Brazil, Nicaragua filter

Robusto 5 x 50
Gran Toro 6 x 58

Table Service Requirements:
$30 minimum per person, including a mandatory $15 cigar purchase (Humidor Holders are exempt).

To inquire about leasing a humidor, please ask a member of our staff.
## CIGARS

### CAO - LA TRAVIATA
Full-bodied, it includes a Cameroon binder, two different ligero filler tobaccos from the Pueblo Nuevo farm in Nicaragua and Ecuador Habano Wrapper.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Divino Natural</td>
<td>5 X 50</td>
</tr>
<tr>
<td>Divino Maduro</td>
<td>5 X 50</td>
</tr>
<tr>
<td>Radiante Maduro</td>
<td>6 x 52</td>
</tr>
<tr>
<td>Radiante Natural</td>
<td>6 x 52</td>
</tr>
<tr>
<td>Intrepido Natural</td>
<td>7x 54</td>
</tr>
<tr>
<td>Intrepido Maduro</td>
<td>7x 54</td>
</tr>
</tbody>
</table>

### CAO - LX 2
Features a sungrown Nicaraguan wrapper, Honduran binder and three different ligero filter from Nicaragua and the Dominican Republic.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robusto</td>
<td>5 x 48</td>
</tr>
<tr>
<td>Belicoso</td>
<td>6 ½ x 52</td>
</tr>
<tr>
<td>Gordo</td>
<td>6 x 60</td>
</tr>
</tbody>
</table>

### CAO - MX2
Wrapped well fermented broadleaf Connecticut Maduro, bound with spicy Brazilian Maduro and filled with sweet and spicy from Central America.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robusto</td>
<td>5 x 52</td>
</tr>
<tr>
<td>Belicoso</td>
<td>7 x 56</td>
</tr>
<tr>
<td>Gordo</td>
<td>6 x 60</td>
</tr>
</tbody>
</table>

### CAO - AMERICA
Combining Connecticut broadleaf Maduro and Connecticut shade wrappers in a truly eye catching “Pinstripe” effect.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monument</td>
<td>6 ¼ x 54</td>
</tr>
<tr>
<td>Landmark</td>
<td>6 x 60</td>
</tr>
</tbody>
</table>

### CAO – BRAZILIA
Rich dark wrapper with some veins that run throughout. The Brazilia is the fuller-bodied side of CAO. Its dark and spicy wrapper makes it very flavorful with a long earthy finish.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gol</td>
<td>5 x 56</td>
</tr>
<tr>
<td>Samba</td>
<td>6 ¼ X 54</td>
</tr>
<tr>
<td>Amazon</td>
<td>6 x 60</td>
</tr>
</tbody>
</table>

### CAO – ITALIA
Habano seed Italian tobacco mixed with Nicaraguan and Peruvian tobacco. The wrapper and the binder of this medium-bodied stick are from Honduras.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ciao</td>
<td>5 x 56</td>
</tr>
<tr>
<td>Gondola</td>
<td>6 ¼ x 54</td>
</tr>
<tr>
<td>Piazza</td>
<td>6 x 60</td>
</tr>
</tbody>
</table>

### CAO – CRIOLLO
To blend such a masterful full-bodied cigar, CAO combines a vintage Criollo 98 wrapper with fine Nicaraguan long leaf tobaccos, creating the perfect marriage of Cuba and Nicaragua.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mancha</td>
<td>5½ x 46</td>
</tr>
<tr>
<td>Bomba</td>
<td>6 x 50</td>
</tr>
<tr>
<td>Conquistador</td>
<td>6 x 52</td>
</tr>
</tbody>
</table>

### CAO – OSA SOL
OSA sun- grown wrapper, full of Nicaraguan and Honduran long fillers inside a hearty Connecticut broadleaf binder.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lot 50</td>
<td>5 x 50</td>
</tr>
<tr>
<td>Lot 54</td>
<td>6 x 54</td>
</tr>
<tr>
<td>Lot 58</td>
<td>6½ x 58</td>
</tr>
</tbody>
</table>

### PADRON RESERVA DE FAMILIA
The Padron Reserva de Familia is made with the same quality of tobacco as its perfecto brother. All the tobacco in the construction of this cigar is 10 years old. 100% Nicaraguan are perfectly constructed by the best rollers in the Villazon factory.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. 44 (Torpedo)</td>
<td>6 x 52</td>
</tr>
<tr>
<td>No. 44 Maduro (Torpedo)</td>
<td>6 x 52</td>
</tr>
<tr>
<td>No. 45(Toro)</td>
<td>6 x 52</td>
</tr>
<tr>
<td>No. 45 Maduro (Toro)</td>
<td>6 x 52</td>
</tr>
</tbody>
</table>

### PADRON SERIE 1926
A full-bodied smoke that combines complexity, balance and flavor. All the tobacco used in these cigars have been aged for 5 years.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. 1</td>
<td>6 ¾ x 54</td>
</tr>
<tr>
<td>No. 1 Maduro</td>
<td>6 ¾ x 54</td>
</tr>
<tr>
<td>No. 2</td>
<td>5 ½ x 52</td>
</tr>
<tr>
<td>No. 2 Maduro</td>
<td>5 ½ x 52</td>
</tr>
<tr>
<td>No.9</td>
<td>5 ¼ x 56</td>
</tr>
<tr>
<td>No.9 Maduro</td>
<td>5 ¼ x 56</td>
</tr>
</tbody>
</table>

### PADRON 1964 SERIE DE ANIVERSARIO
All tobacco used in this limited production series is aged for four years, creating a smooth and complex flavor. In honor of the age-old Cuban tradition of box pressing cigars.

<table>
<thead>
<tr>
<th>cigar name</th>
<th>size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exclusivo</td>
<td>5 ½ x 50</td>
</tr>
<tr>
<td>Exclusivo Maduro</td>
<td>5 ½ x 50</td>
</tr>
<tr>
<td>Imperial</td>
<td>6 x 54</td>
</tr>
<tr>
<td>Imperial Maduro</td>
<td>6 x 54</td>
</tr>
<tr>
<td>Torpedo</td>
<td>6 x 52</td>
</tr>
<tr>
<td>Torpedo Maduro</td>
<td>6 x 52</td>
</tr>
</tbody>
</table>
CIGARS

PARTAGAS 150 SIGNATURE SERIES
Created to celebrate the 150th anniversary of the Partagas brand, the Partagas 150 was produced in a limited quantity. This 43-year-old Cameroon wrapper is the world’s hardest cigar to find.

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Don Ramon</td>
<td>7 x 52</td>
<td>275</td>
</tr>
<tr>
<td>Robusto</td>
<td>4 ½ x 49</td>
<td>100</td>
</tr>
<tr>
<td>Figuardo</td>
<td>6 x 52</td>
<td>220</td>
</tr>
<tr>
<td>“A”</td>
<td>6 ¾ x 43</td>
<td>180</td>
</tr>
<tr>
<td>“C”</td>
<td>5 ½ x 49</td>
<td>120</td>
</tr>
</tbody>
</table>

PARTAGAS 160 SIGNATURE SERIES
The second coming of the Partagas 150. Born from a closely guarded reserve of 30-year-old Cameroon wrapper.

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Robusto</td>
<td>5 x 50</td>
<td></td>
</tr>
<tr>
<td>Robusto Minor</td>
<td>4 ½ x 48</td>
<td></td>
</tr>
<tr>
<td>Robusto Major</td>
<td>5 ½ x 52</td>
<td></td>
</tr>
</tbody>
</table>

PARTAGAS LIMITED RESERVE DECADAS
A phenomenal collection showcasing the most exquisite 11-year-old Cameroon wrapper.

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>4 ½ x 49</td>
<td></td>
</tr>
<tr>
<td>II</td>
<td>5 ½ x 50</td>
<td></td>
</tr>
<tr>
<td>III</td>
<td>6 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td>IV</td>
<td>7 ½ x 49</td>
<td></td>
</tr>
</tbody>
</table>

DAVIDOFF OF GENEVA
Delicate flavor and a rich aroma are the hallmark of this Dominican collection.

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Platinum Double Grande</td>
<td>7 ½ x 50</td>
<td></td>
</tr>
<tr>
<td>Millenium Blend Piramides</td>
<td>5 x 52</td>
<td></td>
</tr>
</tbody>
</table>

DUNHILL SIGNED RANGE
Made from only the finest, 3-year minimum aged tobacco leaves, this brand contains a select blend of Colombian and Dominican filler leaves, bound in Connecticut binder, and a silky Ecuadorian wrapper.

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Toro</td>
<td>6 x 50</td>
<td></td>
</tr>
<tr>
<td>Churchill</td>
<td>7 x 49</td>
<td></td>
</tr>
</tbody>
</table>

“RESERVE LIST”
MACANUDO VINTAGE (Limited)
Hand crafted with only the best Connecticut shade wrappers from vintage years, aged twice as long.

<table>
<thead>
<tr>
<th>Year</th>
<th>Vintage</th>
<th>Size</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1984</td>
<td>#2</td>
<td>6 ¾ x 43</td>
<td>85</td>
</tr>
<tr>
<td></td>
<td>#3</td>
<td>5 ¾ x 43</td>
<td>79</td>
</tr>
<tr>
<td>1988</td>
<td>#1</td>
<td>7 ½ x 49</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#2</td>
<td>6 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#3</td>
<td>5 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#5</td>
<td>5 ½ x 49</td>
<td></td>
</tr>
<tr>
<td>1993</td>
<td>#2</td>
<td>6 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#8 (glass tube)</td>
<td>5 ½ x 50</td>
<td></td>
</tr>
<tr>
<td>1997</td>
<td>#2</td>
<td>6 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#3</td>
<td>5 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#5</td>
<td>5 ½ x 49</td>
<td></td>
</tr>
<tr>
<td>1997</td>
<td>MADURO</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Robusto</td>
<td>5 X 50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Perfecto</td>
<td>6 x 49</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Toro</td>
<td>6 x 54</td>
<td></td>
</tr>
<tr>
<td>2000</td>
<td>#1</td>
<td>7 ½ x 49</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#2</td>
<td>6 ¾ x 43</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#VIII</td>
<td>5 ¼ x 50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>#X</td>
<td>6 x 54</td>
<td></td>
</tr>
</tbody>
</table>

CLUB MACANUDO
A superlative 16 year-old-wrapper adorns this impeccable cigar. Available exclusively at Club Macanudo NYC.

<table>
<thead>
<tr>
<th>City</th>
<th>Size</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>New York City</td>
<td>5 ½ x 50</td>
<td>55</td>
</tr>
<tr>
<td>Miami</td>
<td>5 ½ x 42</td>
<td>50</td>
</tr>
<tr>
<td>Washington</td>
<td>7 ½ x 42</td>
<td>58</td>
</tr>
</tbody>
</table>

LA GLORIA CUBANA
ARTEZANOS DE OBELOISCO
Handcrafted of a blend of Dominican and a unique double Nicaraguan Lijero.

Mauricio Córdoba
General Manager

Artesanos de Obelisco 7 x 44/57