
Appetizers

Smoked Nuts (N)	22
House smoked cashews, almonds, hazelnuts and peanuts seasoned with Cajun spice.	
Cheese Stuffed Hush Puppies (G,D,E)	37
Fried Cajun spiced cornbread fritters stuffed with cheese.	
Jambalaya Arancini (D,G,E)	55
Maw Betty's jambalaya rolled, crumbed and fried to perfection served with our charred lemon mayonnaise.	
Craft Baked Pretzel (G,D,V,A,E)	35
Freshly baked served with honey butter, pale ale seeded mustard and cheese sauce.	
Jalapeño Poppers (D,G,E)	50
Three cheeses blended with chopped pickled green jalapeño, panko crumbed and fried golden brown. Served with housemade lemon aioli.	
Shrimp Beignets (S,A,D,G,E)	55
Shrimp and mascarpone battered, flash fried and served on iceberg lettuce with Caesar dressing.	
Jumbo Smoked Wings (GF)	75
Smoked and fried wings. Buffalo (D)/Bourbon BBQ(A)/Alabama White(D)/Cajun Dry Rub.	
Shrimp Queso (S,D,GF)	85
Creamy shrimp queso topped with chicken chicharrón, served with garlic butter housemade French bread.	
Smoked Fried Chicken Tenders (D,GF,E)	78
A house favourite, buttermilk smoked and fried chicken tenders served with honey mustard dipping sauce.	
Onion Rings (V,D,G,E)	45
Crispy, crunchy and perfectly seasoned housemade onion rings. Served with Craft BBQ sauce.	
Southern Nachos (D,GF)	85
Fresh cut tortilla chips topped with hot double cheddar cheese sauce, tomato salsa, pickled jalapeños and chipotle spiked sour cream.	
- Beef Brisket + 30 AED	
- Chicken + 25 AED	
Charcuterie Board (A,D,G,E)	125
Freshly baked pretzel served with cold cuts, pickles, chicken liver pâté and pale ale seeded mustard.	
Appetizer Platter (G,D,E)	235
A selection of our favorites for you to share: jumbo smoked wings, jalapeño poppers, onion rings, smoked fried chicken tenders and Cajun fries. Served with honey mustard, Craft BBQ and jalapeño ranch.	
Blue Corn Taco Trilogy	65
A trio of perfectly paired tacos served in blue corn tortillas	
- Achiote Chicken (GF,D) : iceberg, lettuce, tomato salsa, coriander and cojita cheese	
- Crumbed Shrimp (G,S,E) : red cabbage and carrot slaw, avocado and chamoy mayonnaise	
- Pulled Brisket (GF) : onion, zesty dressing and coriander	

Craft Signatures

Steak-Ale Pie (A,G,D,E)	115
Chunky Steak-Ale pie, wrapped in our house pastry, served with whipped potatoes, buttery broccoli, green peas and mushroom gravy.	
Chicken Fried Steak (G,D,E)	175
Panko crumbed tenderloin schnitzel, pan fried, topped with andouille gravy, chili oil, spring onions and crispy garlic served with a side of our BBQ spiced white kimchi.	
Cajun Pasta (D,G,E,S)	92
Fettuccine tossed in a rich Cajun spiced cream, with the classic trinity of peppers, celery and onion. Finished with your choice of chicken or shrimp.	
Pan Roasted Chicken	90
Half pan roasted chicken, cooked to order in our classic crafty Cajun spice blend served with fries. Upgrade to a whole chicken +45 AED.	
Black Angus Rib-Eye Steak (D)	225
300 gram rib-eye served with whipped potatoes, sautéed broccoli and mushroom sauce.	
Fresh Caught Fish & Chips (A,G,D,E,S)	95
Crunchy ale battered local Kingfish served with Cajun spiced fries, housemade tartar, lemon and minted mushy peas.	
Grilled Louisiana Spiced Fish (D,GF,S)	115
Fresh grilled local Kingfish dusted in smoked pepper served over a red rice pilaf with buttery broccoli and Cajun lemon butter sauce.	
Pan Roasted Salmon (D,S)	119
Pan roasted Salmon with a Mexican hominy corn ratatouille, steamed green beans and lemon.	
New Orleans Shrimp & Grits (D,S,GF)	90
Pan fried jumbo shrimp over creamy ground corn grits with Creole BBQ sauce and puffed coral chips.	
Maw Betty's Jambalaya (GF)	85
Cajun for "all mixed up", this rice dish features smoked chicken and Andouille, peppers, onion and celery, served with a smoked chicken thigh and whole Andouille sausage.	

Craft Signature Platters

Build Your Own Platter

1/2 Full
165 330

Choose your protein (Brisket/Burnt Ends/Andouille/Chorizo), sides and sauces.

- ½ platter served with 200 grams of protein, two ½ portion sides and one sauce.
- Full platter served with 400 grams of protein, two sides and two sauces.

Brisket Platter (G,D)

130 260

- ½ Platter (200g) – Your choice of brisket, burnt ends (A), or 100g of each served with ½ mac n cheese, ½ Cajun fries and jalapeño ranch.
- Full Platter (400g) – Your choice of brisket, burnt ends, or 200g of each served with mac n cheese, Cajun fries, jalapeño ranch and spiced bourbon BBQ (A).

Smoked Vegetarian Platter (V,GF,D)

90 180

Butternut pumpkin, cauliflower and corn ribs in herb butter served with a house salad.

Chef's Platter (G,D,A)

130 260

- ½ Platter (200g) – Andouille sausage and brisket served with a ½ mac n cheese, ½ coleslaw, ½ Cajun fries and jalapeño ranch.
- Full Platter (400g) – Andouille and chorizo sausages, brisket, and burnt ends served with a ½ mac n cheese, ½ coleslaw, cucumber batons, Cajun fries, jalapeño ranch and Craft BBQ.

Surf N Turf Platter (S,D,GF)

140 280

- ½ Platter (200g) – Slow smoked tri-tip and a skewer of spiced grilled shrimp served with ½ mac n cheese, ½ Cajun fries, and jalapeño ranch
- Full Platter (400g) – Slow smoked tri-tip and 2 skewers of spiced grilled shrimps served with mac n cheese, Cajun fries, jalapeño ranch and Craft BBQ.

Ultimate Platter (A,G,D)

- 999

The ultimate feast. Brisket, burnt ends, a whole rib, tri-tip, a whole pan roasted chicken, andouille and chorizo sausage served with mac n cheese, Cajun fries, classic coleslaw and creamy whipped potatoes (Serves 8-10).

Troy's Platter (A,G,D,E)

- 280

Brisket, burnt ends, smoked fried chicken tenders, jambalaya arancini, house salad, pickles, honey mustard and spiced bourbon BBQ. (Serves 3-5).

Beef Rib (GF) Add a full slow smoked beef rib to any platter.

- 180

Sides

Classic Coleslaw (V,D,GF)

1/2 Full

20 35

Classic Potato Salad (V,GF,E,D)

25 45

Side Salad With Vinaigrette (V,GF)

- 35

Josper Roasted Broccoli (N,V,GF)

30 50

Cajun Fries (GF)

- 38

Charred & Smoked Corn Ribs (V,D,GF)

25 46

Creamy Whipped Potatoes (V,D,GF)

25 45

Dill & Citrus Cucumber Batons (V,GF)

15 25

Mac N Cheese (G,D,V)

25 45

Housemade Sauces

- 5

Craft BBQ (V,GF, Vegan), Smoked Brisket Tallow Mayo (GF,E), Chipotle Mayo (V,GF,E), Spiced Bourbon BBQ (A,V,GF), Spiced Jalapeño Ranch (V,D,GF,E), Remoulade (E,V,GF), Craft Buffalo Sauce (V,D,GF), Honey Mustard (V,GF,E), Pale Ale Seeded Mustard (A,V,GF), Alabama White Sauce (E,V,GF).

Craft New York Style Pizza

70 cm giant pizza

	Slice	Whole
Pizza of the Month (Ask your server for allergens)	45	249
Pepperoni (G,D)	38	199
Classic Margherita (G,D,V)	32	175

Sandwiches

All served on fresh, housemade bread! Served with your choice of Side Salad or Cajun Spiced Fries.

Topside Cheesesteak (D,G,E)	85
Shaved roasted topside beef with our own Cajun beef bacon cheese, caramelized onion and garlic butter stuffed in a half Po'Boy loaf. Double up for + 30 AED and enjoy a monster sandwich.	
Cajun Turkey Club (D,G,E)	70
Everything that is a club sandwich, turkey, dry aged beef bacon, tomato, Swiss cheese, lettuce, mayonnaise and house mustard all piled high on our Po'Boy loaf.	
Loaded Hot Dog (G,E)	70
Beef hot dog on a potato bun with all the goodies. Add pulled brisket + 20 AED.	
Burnt End Sliders (G,D,E,A)	72
Two caramelized beef brisket burnt end sliders with slaw, pickles and chipotle mayo. Served on our housemade brioche slider buns.	
Shrimp Po'Boy (G,S,E)	75
New Orleans Po'Boy loaf loaded with fried breaded shrimp, lettuce, tomato, house pickles and remoulade sauce.	
Craft Smash Burger (G,D,E)	115
Double smash burger with aged and mild cheddar cheese, pickled diced dill onion, crispy onions and charred mayo on a housemade brioche bun.	
Buffalo Fried Chicken Sandwich (G,D,E)	95
Crispy fried chicken thigh coated in our spicy buffalo sauce, iceberg lettuce slaw, secret mayo, pickles, fried garlic and chicken floss on a housemade brioche bun.	

Salads

Add extra Chicken 20 AED or Shrimp 25 AED

Caesar Salad (D,E,G)	85
Classic Caesar Salad with baby gem lettuce, chives, parmesan, croutons and housemade Caesar dressing.	
Southern Cobb Salad (D,GF,E)	89
Chopped Iceberg lettuce topped with rows of dry aged beef bacon, tomato, chicken, avocado, spring onion and egg served with jalapeño ranch dressing.	
House Salad (V,D,GF)	68
Mixed leaves, avocado and tomato with housemade Roquefort dressing.	

All prices are in AED and are inclusive of 5% VAT

Desserts

Beignets (G,D,E,V)	35
Delicious pastry coated with powdered sugar served with sweet Chantilly cream.	
Hot Mississippi Mud Cookie (D,G,N,E)	45
Rich chocolate cookie with walnuts served hot from the oven with vanilla ice cream, toasted marshmallow and date syrup.	
Pecan Pie (G,D,E,N,V)	55
Signature southern pecan pie in our housemade short crust with Chantilly cream.	
Coffee Semifreddo (D,N,E,V)	40
Served with chocolate banana chips, pistachio and root beer caramel.	
Yuzu Lemon Cheesecake (D,E,G,V)	40
Served with berry pearls.	

Coffee Bar

Single / Double Espresso	20/25
Americano	25
Espresso topped with hot water for a clean, long black coffee.	
Cappuccino	27
Equal parts espresso, steamed milk and foam, light and creamy.	
Latte Macchiato	27
Mellow espresso with plenty of steamed milk and a thin foam layer.	
Flat White	27
Velvety micro foam over a smooth espresso, nicely balanced.	
Tea	20
Earl Grey, English Breakfast, Green Tea, Assam, Jasmine Pearl, Chamomile, Strawberry Leaf, Lemon-Ginger-Mint.	

Digestifs

After Eight	60
Japanese whiskey with dark chocolate and mint.	
Tiramisu	60
Mascarpone infused Side Hustle vodka, vanilla and frappé foam.	
Pavlova Mess	60
A mix of Side Hustle Hopsicle gin, berry compote and meringue.	
Craft 'Limoncello'	35
15 day macerated and 90 day demijohn aged limoncello.	
Craft 'Drunken Cherry'	35
30 day macerated sour cherry house made liqueur	

Beverages

Water (Unlimited)	12
Sparkling Water (Unlimited)	12
Coca-Cola Range Coke Zero, Coca Cola, Sprite & Sprite Zero	20
Fever Tree Range Light Tonic, Ginger Ale, Ginger Beer	27
Fresh Juice	32

Mocktails

Tropical Five Tropical punch, coconut water and a splash of lime. A bright, hydrating island escape.	35
Not Piña Colada Fresh pineapple and house-made coconut cream cordial, blended cold. All the pleasure, none of the regret.	38
Virgin Mojito Fresh lime, mint and cane sugar topped with soda over crushed ice. The original, stripped back.	35
Electric Lemonade Yuzu and lemon juice mix and Sichuan pepper bud lemonade, finished with a dash of sea salt. Sharp, tingling and genuinely hydrating.	35

Non-Alcoholic

FlyCraft Citra (Local Product) (330 ml) Locally brewed Pale Ale with a slight citrus kick.	49
Guinness Zero (440 ml) Alcohol-free Guinness 0.0 – roasted malt, coffee and cocoa notes, smooth and satisfying without the alcohol.	55
Bier Des Amis (330 ml) Belgian-style blond beer with gentle hops and a smooth, easy-drinking character.	55
JC Sparkling Rosé (750 ml) A vibrant alcohol-free rosé bubbles with bright red berry notes and a crisp, refreshing finish.	198

Craft Cocktails

Craft Reviver	65
Our passion project. Gin shaken hard with Craft passionfruit cordial and fresh passionfruit, finished with mint and bitters. Tart, tropical and dangerously smooth.	
Cajun Mary	55
A savory classic. Vodka and organic tomato juice spiked with horseradish, Cajun spices and Craft hot sauce. Garnished with smoked salt and a pickled celery stick.	
Guava Groove	65
A highball built for the heat. Mezcal and Side Hustle vodka cut with chipotle liqueur, absinthe and buckthorn berry. Served long over a house-clarified guava soda base. Tropical notes with smoke, spice and a floral finish.	
Orchard Sour	55
A Louisiana-born whiskey sour. Bourbon and our house-diluted spirit shaken hard with Disaronno, fresh lemon and a sharp white peach shrub.	
Storm Over Me	60
A Dark & Stormy riff that earns the drama. Dark Venezuelan rum built long over ice with our house-made orange and pineapple soda. Deep molasses lifted by sharp, fresh tropical citrus.	
Garden Leave	60
Garden-fresh and bright. Side Hustle vodka shaken with our house Summer Mix liqueur, lychee and pineapple, then pulled back from the edge of sweet with fresh cucumber and lime. Clean, green and effortless.	
Clear Intentions	65
A milk punch that plays tricks on the eye. Bourbon and Mezcal, washed crystal clear with green apple cordial and rice milk. It looks like water. It drinks like a tropical storm.	
Sandstorm	65
A whirlwind of flavor. Craft blended rum, tropical cordial, grenadine, fresh lime and a dash of tiki bitters served over ice in a large goblet glass.	
Bayou Bliss	60
A refreshing gin cocktail that hits all the right notes. Side Hustle Spectrum gin, pomegranate and fresh lime, shaken and served over large cracked ice with a fragrant basil leaf.	
Hustle Negroni	65
A bold twist on the original. Side Hustle gin brings a fresh hoppy punch to this reimagined Negroni, stirred down with Campari and Craft vermouth.	
The Big Easy	65
Laid-back and full of charm. Craft pink gin meets fresh lemonade in this light citrusy spritz, served over ice in a large goblet glass.	
Craft-ed Sangria	60
A bold twist on a classic. Raspberry brandy and blood peach liquor blended with red wine, fresh lemonade, and a medley of fruit served over ice in a goblet.	

Draft Cocktails

- Paloma** 55
Blanco tequila, grapefruit soda and fresh lime over ice with a salted rim. Zesty, gently bitter and effortlessly refreshing, like a lighter grapefruit-driven cousin of the Margarita.
- Moscow Mule** 45
Vodka, fresh lime and fiery ginger beer, spicy, sparkling and deeply thirst-quenching, waking up the palate with every crisp, gingery sip.
- Aperitivo Spritz** 50
Bittersweet Italian aperitif, sparkling wine, and soda over ice with orange, light, bubbly and low-octane, built for easy afternoons and long golden-hour sessions.

Classic Cocktails

- Daiquiri** 55
White rum, fresh lime and simple syrup, shaken to the exact point of icy perfection.
- Whiskey Sour** 55
Bourbon shaken hard with fresh lemon and simple syrup. The perfect balance between sweet and sour, with a rich, silky texture.
- Classic Negroni** 60
The epitome of balance, equal parts gin, Campari and Craft vermouth. Bitter, bold and unapologetically Italian.
- Margarita** 55
Blanco tequila, Cointreau, and fresh lime, shaken hard and served short. Simple, classic, refreshing.
- Old Fashioned** 65
Bourbon, bitters, and Demerara syrup, stirred patiently and served over a large hand-cut cube. Spirit-forward, polished and timeless from first sip to last.
- Mojito** 55
A Cuban classic built on white rum, fresh lime, muddled mint and a touch of sugar. Crisp and refreshing.
- Sazerac No. 2** 68
A New Orleans icon. Sazerac rye, cognac, Peychaud's bitters and Demerara brought together in an absinthe-rinsed glass. Fragrant, deep and unmistakably old-school.
- Espresso Martini** 60
Vodka, espresso liqueur and a fresh pull of espresso, shaken hard into a pitch-black martini with velvety foam.
- Perfect Manhattan** 65
Rye whiskey, sweet vermouth and bitters, stirred and strained into a chilled glass, garnished with a cherry, delivering warmth, depth and elegance.

Champagne & Sparkling Wine

	Btl	Glass
Casaldomo, Sparkling Brut • Italy	250	45
Millisemato • Treviso, Italy	295	55
Mia, Champagne Brut • Champagne, France	380	-
Mia, Champagne Rose • Champagne, France	450	-
Bollinger Special Cuvee Brut • Champagne Brut, Champagne, France	595	-

White Wine

	Btl	Glass
Santa Helena Alpaca Sauvignon Blanc • Chile	195	45
Italia Pinot Grigio • Trentino, Italy	250	55
Clement & Florian Berthier Sancerre • Sancerre, Upper Loire, Loire, France	335	-
Shadow Point Chardonnay • San Bernabe, California, USA	250	-
Domaine Thierry Mothe Chablis • Burgundy, France	575	-
Vigneti, Pinot Grigio • Trentino-Alto Adige, Italy	285	-

Rosé Wine

	Btl	Glass
Castillo del Moro Tempranillo Rose • Spain	195	45
Whispering Angel Rose • Provence, France	299	-
Chateau Minuty Cotes de Provence 'M de Minuty' Rose • Provence, France	230	-

Red Wine

	Btl	Glass
Rothbury Estate Cabernet Sauvignon - Merlot • South Eastern Australia	195	45
Boekenhoutskloof The Chocolate Block • Swartland, Western Cape, South Africa	275	59
Mendel Malbec • Lujan de Cuyo, Mendoza, Argentina	255	-
Michael David Winery Freakshow Cabernet Sauvignon • Central Valley, CA, USA	275	-
Mariflor Malbec 2022, Mendoza • Mendoza, Argentina	695	-
Dalwhinnie Pyrenees Shiraz • Pyrenees, Victoria, Australia	380	-
Amarone della Valpolicella Ziveli 2019 • Veneto, Italy	750	-
Barolo DOCG Cerretta 2018, Davide Fregonese • Barolo, Piedmont, Italy	685	-
Davide Fregonese Langhe Nebbiolo • Langhe Nebbiolo, Piedmont, Italy	320	-
Tenuta San Guido 'Guidalberto' Toscana IGT • Toscana IGT, Italy	690	-
Ornellaia 'Le Volte dell'Ornellaia' Toscana IGT • Toscana IGT, Italy	292	-
Châteauneuf-du-Pape Rouge, Famille Coulon • Rhone Valley, France	360	-
Stéphane Brocard Pommard Vieilles Vignes • Côte de Nuits, Burgundy, France	550	-
Domaine Pansiot Chorey-les-Beaune Rouge • Côte de Beaune, Burgundy, France	350	-
Château Batailley 5ème Grand Cru Classé • Pauillac, Medoc, Bordeaux, France	795	-
Château Kirwan 3ème Cru Classé • Bekaa Valley, Lebanon	605	-
Schroder & Schyler Margaux Private Reserve • Margaux, Bordeaux, France	299	-
Château La Vue Saint-Émilion Grand Cru • Saint-Émilion, Bordeaux, France	250	-
Tenuta di Burchino Chianti Superiore DOCG • Tuscany, Italy	350	-
Bodegas Navalon Anciano 'No. 7' Tempranillo Reserva • Rioja, Spain	280	-
Twomey Cellars 'Dundee Hills' Pinot Noir • Dundee Hills, Oregon, USA	999	-

Barrel Aged Cocktails

Oaxaca Old Fashioned	75
Koch Ancestral Tobala aged with organic agave and Xocolatl Mole bitters for 60 days in a port cured barrel.	
Negroni No Mizunara	75
Curated with the finest botanical and aged in a double cask using Mizunara and French oak for 60 days.	
Seoul of Manhattan	75
Soju and Side Hustle 10 YR Straight Rye Whiskey, aged for 60 days in an old fashioned cured barrel.	

Side Hustle Spirits

	Sgl
Bourbon - 5 YR Pot Still Single Barrel	45
Bourbon - 8 YR Single Barrel	55
Bourbon - 10 YR Single Barrel	60
TN Bourbon - 18 YR Single Barrel	65
TN Bourbon - 18 YR Barrel Proof	75
Rye - 10 YR Single Barrel	50
Light Whiskey - 10 YR Single Barrel	55
Light Whiskey - 16 YR Single Barrel	70

Rare Grains

	Sgl
New Riff Distilling Single Barrel Straight Bourbon Whiskey	65
Liberty Pole Spirits Straight Rye	70
Woodford Reserve Double XO Blend	55
Whistle Pig 12 YR "Side Hustle Blend"	100
Westland 'Garryana' American Single Malt Whiskey	65
Rebel Kentucky Straight Bourbon Whiskey	55
Wild Turkey Rare Breed Barrel Proof Kentucky Straight Bourbon Whiskey	65
Castle & Key Small Batch Kentucky Straight Bourbon Whiskey	55
Blue Run High Rye Kentucky Straight Bourbon Whiskey	65
Barrell Bourbon Batch #35 Cask Strength Whiskey	65
Blue Run Cask Strength Rye Whiskey	75

Bourbon

	Btl	Dbl	Sgl
Woodford Reserve Double Oaked	1,250	120	60
Woodford Reserve Distillers Select	1,150	110	55
Maker's Mark Kentucky Straight Bourbon Whisky	950	100	50
Knob Creek Straight Bourbon Whiskey	1,300	130	65
Bulleit Straight Bourbon Frontier Whiskey	900	96	48
Blanton's The Original Kentucky Straight Bourbon Whiskey	1,900	180	90
Buffalo Trace Distillery Straight Bourbon Whiskey	900	96	48
Angel's Envy Port Wine Barrel Finish	1,400	130	65

Rye

	Btl	Dbl	Sgl
New Riff Distilling Bottled in Bond Kentucky Straight Rye Whiskey	1,450	140	70
Whistle Pig 12 Years Old Custom Blend	1,950	180	90
WhistlePig 10 Year Old Straight Rye Whiskey	1,700	160	80
Minor Case Straight Rye Whiskey	1,400	140	70
Knob Creek Cask Strength Rye Whiskey	1,200	110	55
Elijah Craig Straight Rye Whiskey	1,200	110	55
Angel's Envy Rum Barrel Finish Kentucky Straight Rye Whiskey	2,500	240	120

International

	Btl	Dbl	Sgl
Hennessy V.S. Cognac	1,100	100	50
The Yamazaki 18 Year Old Single Malt Whisky		900	450
The Yamazaki 12 Year Old Single Malt Whisky	5,000	500	250
Matsui Shuzo 'The Tottori' Blended Japanese Whisky	1150	96	55
Hibiki 'Japanese Harmony' Blended Whisky	1,900	190	95
Jameson Blended Irish Whiskey	900	96	48

Blended Malt Scotch Whisky

	Btl	Dbl	Sgl
Monkey Shoulder	1,000	100	50
Johnnie Walker Blue Label	2,860	260	130
Johnnie Walker Black Label 12 Year Old	950	96	48
Chivas Regal Gold Signature 18 Year Old	1,600	160	80
Chivas Regal 12 Year Old	950	96	48

Tennessee

	Btl	Dbl	Sgl
Jack Daniel's Sinatra Select	2,200	210	105
Jack Daniel's Single Barrel Rye Whiskey	1,300	130	65
Jack Daniel's Old No.7	950	96	48
Jack Daniel's 'Gentleman Jack'	1,100	95	50

Single Malt Scotch Whisky

	Btl	DbI	Sgl
The Macallan Double Cask 18 Year Old	3,700	370	185
The Macallan Double Cask 15 Year Old	1,980	180	90
The Macallan Double Cask 12 Year Old	1,540	140	70
Highland Park Viking Heart 15 Year Old	2,300	230	115
Highland Park 12 Year Old	1,600	160	80
Glenmorangie 'The Original' 10 Year Old	1,500	100	48
The Balvenie Caribbean Cask 14 Year Old	2,200	220	110
The Balvenie DoubleWood 12 Year Old	1,300	130	65
The Balvenie American Oak 12 Year Old	1,600	160	80
Glenfiddich 18 Year Old	1,600	160	80
Glenfiddich Our Solera 15 Year Old	1,360	136	65
Glenfiddich 12 Year Old	1,050	96	48
Lagavulin 16 Year Old	1,980	180	90
Caol Ila 12 Year Old	1,600	160	80
Laphroaig 10 Year Old	1,000	100	50

Vodka

	Btl	DbI	Sgl
Side Hustle Pour Decisions	900	90	45
Ketel One Vodka	1,100	110	55
Grey Goose Original Vodka	1,540	140	70
Belvedere Vodka	1,430	130	65

Gin

	Btl	DbI	Sgl
Side Hustle Hopsicle Gin	1,280	116	58
Side Hustle Spectrum Gin	1,320	120	60
Liba Spirits 1643 Alpine Gin	1,300	120	60
Side Hustle Jetlag Gin	1,200	120	60
Roku Gin	1,100	110	55

Rum

	Btl	DbI	Sgl
Goslings Black Seal Rum	1,000	100	50
Tidal Rum	1,496	136	68
Bati Spiced Rum	1,496	136	68
Diplomatico Reserva Exclusiva Rum	1,100	110	55
Diplomatico Mantuano Extra Viejo Rum	900	90	45
Diplomatico Planas Rum	1,000	100	50
Side Hustle Louisiana Lost Barrels Rum	1,650	150	75
Ron Zacapa Solera 23 Años	2,270	180	90
Lafcadio Botanical Rum	1,200	100	50
Cheramie Blanc Rum	1,100	100	50

Agave

	Btl	DbI	Sgl
El Jimador Tequila Blanco	900	96	48
Cascahuin Tequila Blanco	1,100	110	55
Casa Lotos Sotol Blanco	1,300	130	65
Siete 7 Leguas Tequila Reposado	1,700	170	85
Siete 7 Leguas Tequila Blanco	1,500	150	75
Don Julio Tequila Reposado	1,500	150	75
Don Julio 1942 Tequila Extra Añejo	5,000	500	250
Vivir Tequila Añejo	1,800	180	90
Vivir Tequila Reposado	1,660	166	83
Vivir Tequila Blanco	1,200	120	60
Vivir Café	1,200	120	60
Papadiablo Mezcal Especial	2,800	280	140
Amaras Mezcal Verde	1,200	120	60
Cincoro Tequila Blanco	1,700	170	85
Cincoro Tequila Reposado	1,800	190	95
Cincoro Gold Tequila	3,200	320	160
Cincoro Tequila Añejo	1,900	210	105
Cincoro Tequila Extra Añejo	7,000	900	450