

Appetizers

Smoked Nuts (N)	25
House smoked cashews, almonds, hazelnuts and peanuts seasoned with Cajun spice.	
Cheese Stuffed Hush Puppies (G,D,E)	38
Fried Cajun spiced cornbread fritters stuffed with cheese.	
Jambalaya Arancini (D,G,E)	58
Maw Betty's jambalaya rolled, crumbed and fried to perfection served with our charred lemon mayonnaise.	
Craft Baked Pretzel (G,D,V,A,E)	38
Freshly baked served with honey butter, pale ale seeded mustard and cheese sauce.	
Jalapeño Poppers (D,G,E)	53
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)	58
Shrimp and mascarpone battered, flash fried and served on iceberg lettuce with Caesar dressing.	
Jumbo Smoked Wings (GF)	78
Smoked and fried jumbo wings. Flavors Buffalo (D)/ Bourbon BBQ(A)/ Alabama White(D)/ Cajun Dry Rub.	
Shrimp Queso (S,D,GF)	88
Creamy shrimp queso topped with chicken chicharrón, served with garlic butter housemade French bread.	
Smoked Fried Chicken Tenders (D,GF,E)	80
A house favourite, buttermilk smoked and fried chicken tenders served with honey mustard dipping sauce.	
Onion Rings (V,D,G,E)	48
Crispy, crunchy and perfectly seasoned housemade onion rings. Served with Craft BBQ sauce.	
Southern Nachos (D,GF)	88
Fresh cut tortilla chips topped with hot double cheddar cheese sauce, tomato salsa, pickled jalapeños and chipotle spiked sour cream. Add Beef Brisket + 32 AED / Pulled Chicken + 27 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)	238
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	68
A trio of perfectly paired tacos served in blue corn tortillas - Achiote Chicken Taco (D), iceberg lettuce, tomato salsa, coriander and cotija cheese - Crumbed shrimp (G,S,E) red cabbage and carrot slaw, avocado and chamoy mayonnaise - Pulled brisket, onion, zesty dressing and coriander	

Craft Signatures

Steak-Ale Pie (A,G,D,E)	118
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)	185
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)	95
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	95
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)	235
300 gram rib-eye served with whipped potatoes, sautéed broccoli and mushroom sauce.	
Fresh Caught Fish & Chips (A,G,D,E,S)	98
Crunchy ale battered local Kingfish served with Cajun spiced fries, housemade tartar, lemon and minted mushy peas.	
Grilled Louisiana Spiced Fish (D,GF,S)	118
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)	125
Pan roasted Salmon with a Mexican hominy corn ratatouille, steamed green beans and lemon.	
New Orleans Shrimp & Grits (D,S,GF)	95
Pan fried jumbo shrimp over creamy ground corn grits with Creole BBQ sauce and puffed coral chips.	
Maw Betty's Jambalaya (GF)	95
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.	

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)	95
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)	75
Mixed leaves, avocado and tomato with housemade Roquefort dressing.	

Craft Signature Platters

	1/2	Full
Build Your Own Platter	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)	135	270
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. (Single/Double)		
Chef's Platter (G,D,A)	135	270
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)	145	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)	-	190
Add a full slow smoked beef rib to any platter.		

Sides

	1/2	Full
Classic Coleslaw (V,D,GF)	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	48
Creamy Whipped Potatoes (V,D,GF)	25	45
Dill & Citrus Cucumber Batons (V,GF)	15	25
Mac N Cheese (G,D,V)	25	45

Sides

Housemade Sauces

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).

1/2 Full

- 5

Craft New York Style Pizza

70 cm giant pizza

Pizza of the Month (Ask your server for allergens)

Pepperoni (G,D)

Classic Margherita (G,D,V)

Slice	Whole
45	249
38	199
35	185

Sandwiches

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

Topside Cheesesteak (D,G,E)

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)

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)

Beef hot dog on a potato bun with all the goodies. Add pulled brisket + 20 AED.

Burnt End Sliders (G,D,E,A)

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)

New Orleans Po'Boy loaf loaded with fried breaded shrimp, lettuce, tomato, house pickles and remoulade sauce.

Craft Smash Burger (G,D,E)

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)

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.

Desserts

Beignets (G,D,E,V)	38
Delicious pastry coated with powdered sugar served with sweet Chantilly cream.	
Hot Mississippi Mud Cookie (D,G,N,E)	50
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)	45
Served with berry pearls.	

Coffee Bar

Single Espresso	20
Double Espresso	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	

Mocktails

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

Non-alcoholic

Water (Unlimited)	15
Sparkling Water (Unlimited)	15
Coca-Cola Range	25
Coke Zero, Coca Cola, Sprite & Sprite Zero	
Fever Tree Range	27
Light Tonic, Ginger Ale, Ginger Beer	
Fresh Juice	35
Mango, Grapefruit or Orange Juice. Subject to availability.	
FlyCraft Citra (Local Product) (330 ml)	55
Locally brewed Pale Ale with a slight citrus kick.	
Guinness Zero (440 ml)	55
Alcohol-free Guinness 0.0 – roasted malt, coffee and cocoa notes, smooth and satisfying without the alcohol.	

Craft Cocktails

Craft Reviver	68
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	58
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	60
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	65
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	68
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 58

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 48

Vodka, fresh lime and fiery ginger beer, spicy, sparkling and deeply thirst-quenching, waking up the palate with every crisp, gingery sip.

Aperitivo Spritz 55

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 58

Bourbon shaken hard with fresh lemon and simple syrup. The perfect balance between sweet and sour, with a rich, silky texture.

Classic Negroni 65

The epitome of balance, equal parts gin, Campari and Craft vermouth. Bitter, bold and unapologetically Italian.

Margarita 58

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 58

A Cuban classic built on white rum, fresh lime, muddled mint and a touch of sugar. Crisp and refreshing.

Sazerac No. 2 65

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 65

Vodka, espresso liqueur and a fresh pull of espresso, shaken hard into a pitch-black martini with velvety foam.

Perfect Manhattan 70

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	50
Millisemato • Treviso, Italy	275	58
Mia, Champagne Brut • Champagne, France	380	-
Mia, Champagne Rose • Champagne, France	450	-
Bollinger Special Cuvee Brut • Champagne Brut, Champagne, France	499	-

White Wine

	Btl	Glass
Santa Helena Alpaca Sauvignon Blanc • Chile	215	48
Italia Pinot Grigio • Trentino, Italy	250	58
Clement & Florian Berthier Sancerre • Sancerre, Upper Loire, Loire, France	280	-
Shadow Point Chardonnay • San Bernabe, California, USA	399	-
Domaine Thierry Mothe Chablis • Burgundy, France	690	-
Vigneti, Pinot Grigio • Trentino-Alto Adige, Italy	385	-

Rosé Wine

	Btl	Glass
Castillo del Moro Tempranillo Rose • Spain	215	48
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	225	48
Boekenhoutskloof The Chocolate Block • Swartland, Western Cape, South Africa	250	59
Mendel Malbec • Lujan de Cuyo, Mendoza, Argentina	496	-
Michael David Winery Freakshow Cabernet Sauvignon • Central Valley, CA, USA	275	-
Mariflor Malbec 2022 • Mendoza, Argentina	725	-
Dalwhinnie Pyrenees Shiraz • Pyrenees, Victoria, Australia	380	-
Amarone della Valpolicella Ziveli 2019 • Veneto, Italy	850	-
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	280	-
Châteauneuf-du-Pape Rouge, Famille Coulon • Rhone Valley, France	360	-
Stéphane Brocard Pommard Vieilles Vignes • Burgundy, France	245	-
Domaine Pansiot Chorey-les-Beaune Rouge • Burgundy, France	350	-
Château Batailley 5ème Grand Cru Classé • Pauillac, Medoc, Bordeaux, France	700	-
Château Kirwan 3ème Cru Classé • Bordeaux, France	600	-
Schroder & Schyler Margaux Private Reserve • Margaux, Bordeaux, France	299	-
Château La Vue Saint-Émilion Grand Cru • Saint-Emilion, Bordeaux, France	250	-

Red Wine

	Btl	Glass
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	55
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	1,100	100	50
Knob Creek Straight Bourbon Whiskey	1,300	130	65
Bulleit Straight Bourbon Frontier Whiskey	1,100	96	48
Blanton's The Original Kentucky Straight Bourbon Whiskey	1,900	180	90
Buffalo Trace Distillery Straight Bourbon Whiskey	1,000	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	-	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	1,000	96	48
Hibiki 'Japanese Harmony' Blended Whisky	1,900	190	95
Jameson Blended Irish Whiskey	1,000	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	1,000	96	48
Chivas Regal Gold Signature 18 Year Old	1,600	160	80
Chivas Regal 12 Year Old	1,000	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	1,000	96	48
Jack Daniel's 'Gentleman Jack'	1,300	99.96	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	800	96	48
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	58

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	96	48
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

Rum

	Btl	Dbl	Sgl
Cheramie Blanc Rum	1,100	100	50

Agave

	Btl	Dbl	Sgl
El Jimador Tequila Blanco	900	96	52
Cascahuin Tequila Blanco	1,210	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	1,650	150	75
Don Julio 1942 Tequila Extra Añejo	1,600	160	80
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	2,700	270	135
Cincoro Tequila Reposado	2,900	290	145
Cincoro Gold Tequila	3,850	350	175
Cincoro Tequila Añejo	3,300	330	165
Cincoro Tequila Extra Añejo	9,000	1,200	600