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## THE STARTERS

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### PAN-FRIED KING PRAWNS

Served in a smoked paprika and garlic butter sauce.

**3 pieces \$14 | 6 pieces \$26**

### LOBSTER ROSTI

Pan-fried potato topped with a gently spiced guacamole, fresh lobster meat, red chilli and fresh lime.

**\$20**

### SALTED EGG YOLK SQUID

Crispy baby squid flavoured with a homemade salted egg yolk spice mix.

**\$12**

### LOBSTER NUGGETS

Crispy lobster claw 'nuggets' in a spicy batter served with a cooling lemon mayo.

**\$20**

### LOBSTER MAC & CHEESE

Lobster and macaroni in a creamy lobster bisque and four cheese sauce.

**\$19**

### KALE & QUINOA SALAD

Quinoa, avocado, kale, fig, cranberry and roasted walnut salad. Tossed in a balsamic dressing and topped with fresh lobster meat and radish.

**\$22**

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## THE MAINS

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**All our lobster is wild-caught Atlantic lobster delivered live into our restaurants daily.  
Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.**

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## COMBOS

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**We've made your life just that little bit easier, get the best of both worlds!**

**Select your combo size below, and then select your main, side and drinks options.**

### COMBO FOR TWO

One 1.5Lb lobster coming either steamed or grilled, a choice of two mains, a choice of two sides and all served alongside our lemon garlic butter. Two drinks options also included.

**\$124**

### COMBO FOR FOUR

One 1.5Lb lobster coming either steamed or grilled, a choice of four mains, a choice of four sides and all served alongside our lemon garlic butter. Four drinks options also included.

**\$183**

### COMBO FOR SIX

Two 1.5Lb lobsters coming either steamed or grilled, a choice of six mains, a choice of six sides and all served alongside our lemon garlic butter. Six drinks options also included.

**\$299**

### COMBO FOR EIGHT

Three 1.5LB Lobsters coming either steamed or grilled, a choice of eight mains, a choice of eight sides and all served alongside our lemon garlic butter. Eight drinks options also included.

**\$416**

Main Course Options: Mayfair Burger, Smoked BBQ Burger, The Wholesome Burger, Original Roll, Seven Samurai Roll, California Roll or Surf & Turf Roll.

Side Options: Sautéed Mushrooms, Garlic Spinach, B&L Fries, Truffle Fries, Sweet Potato Fries, Salted Egg Yolk Fries or House Salad.

Drink Options: Coke, Coke Zero, Sprite, Fever Tree Tonic, Fever Tree Ginger Beer, Perrier Sparkling Water, Gryphon Earl Grey Lavender Gryphon Pearl of Orient, Gryphon Chamomile Dream, Gryphon Mogambo, Acqua Panna, San Pellegrino, Nespresso

**Drinks Upgrade for \$2** Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice **or \$3** 0% ABV Cocktails **or \$6** Alain Milliat Tomato Juice **or \$10** PABST Blue Ribbon American Lager or Jing-A Brewing Co Mandarin Wheat Beer

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## LOBSTER ROLLS

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**Chunks of fresh, chilled lobster meat tossed in our signature dressings and all served in our signature toasted brioche roll.**

### ORIGINAL LOBSTER ROLL

Chilled chunks of lobster meat dressed in lemon mayo and served in a toasted brioche roll. Accompanied by our lemon and garlic butter.

**\$31 | \$37 with fries and salad**

### SURF & TURF ROLL

Succulent lobster meat tossed in a Japanese mayo on one side, and and mini Nebraskan beef patty and cheese on the other side. All served in our signature brioche roll.

**\$23**

### SEVEN SAMURAI ROLL

Chilled chunks of lobster meat tossed with pickled ginger mayo, Chinese cabbage and cucumber. Topped with a Togarashi spice blend and spring onions.

**\$23**

### CALIFORNIA LOBSTER ROLL

Chilled chunks of lobster and prawn meat tossed in a spiced avocado sauce with lettuce, cucumber and cherry tomatoes. Topped with fresh chives and served with lime.

**\$23**



## THE LOBSTERS

We serve live wild Canadian lobster delivered fresh daily into our restaurants.

*Lobster enthusiasts would go for steamed; but we don't think you can't beat the smokey flavour from the grill...*

### 1.5LB WHOLE LOBSTER

Served either grilled or steamed and alongside either our clarified butter or B&L's famous lemon and garlic butter.

**\$57 | \$62 WITH FRIES AND SALAD**

### LOBSTER THERMIDOR

Lobster in a creamy mushroom sauce topped with parmesan and cheddar cheese.  
Served with garlic toast.

**\$33 FOR 1/2 LOBSTER**

**\$60 FOR WHOLE LOBSTER AND SALAD**

### HALF LOBSTER

Served either grilled or steamed alongside fries and B&L's famous lemon and garlic butter.

**\$32**

### LOBSTER LAKSA

Fresh lobster meat cooked in an aromatic coconut sauce. Served with rice noodles, bean sprouts and tofu.

**\$38 FOR 1/2 LOBSTER**

**\$68 FOR WHOLE LOBSTER**

### SAMBAL GLAZED LOBSTER

A grilled Original Lobster glazed with Sambal and served alongside garlic toast.

**\$37 FOR 1/2 LOBSTER**

**\$67 FOR WHOLE LOBSTER**

### LOBSTER & QUINOA SALAD

Quinoa, avocado, kale, fig, cranberry and roasted walnut salad. Tossed in a balsamic dressing and served with fresh lobster.

**\$60**

ASK ABOUT TODAY'S BIG BOY LOBSTER CATCH!

## THE BURGERS

Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.

Add Aged Cheddar \$1 | Add Bacon \$1

*We'd recommend medium-rare to keep all that beefy flavour in!*

### TEXAN WAFFLE CHICKEN

Buttermilk fried chicken with a Texas style BBQ sauce, onion, tomato & rocket leaves. Served in a buttery waffle 'bun'

**\$20**

### SMOKED BBQ BURGER

BBQ glazed Nebraskan beef patty, topped with smoked cheddar, maple glazed bacon, BBQ mayo, kale, tomato & balsamic onion jam.

**\$19**

### AVOCADO BURGER

Nebraskan beef patty topped up with crushed avocado and aged cheddar.

**\$14**

### THE WHOLESOME (VG)

Crisp-fried chickpea & pea patty served on a multi-grain bun with guacamole, kale, lettuce, tomato, onion, smoked vegan cheese and eggplant 'bacon.'

**\$19.5**

### THE MAYFAIR

Nebraskan beef patty with pickles, onion, tomato, lettuce and B&L's secret burger sauce. All served in our sesame seed brioche burger bun.

**\$15 | \$21 WITH FRIES  
& SALAD**

### THE CHEESEBURGER

Nebraskan beef patty with lettuce, B&L's secret sauce and aged cheddar.

**\$14**

### BEAST BURGER

**The best of land and sea:**  
Nebraskan beef patty topped with lobster meat, brie, truffle and taragon mayo, fennel and Chinese cabbage slaw.

**\$26**

## THE SIDES

SAUTÉED  
MUSHROOMS  
**\$7**

SALTED EGG  
YOLK FRIES  
**\$7**

SWEET  
POTATO  
FRIES  
**\$7**

GARLIC  
SPINACH  
**\$7**

HOUSE  
SALAD  
**\$5**

TRUFFLE  
FRIES  
**\$8**

B&L  
FRIES  
**\$5**



Drop in and de-stress  
with a tippie or two.

## SIGNATURE COCKTAILS



### LITTLE RED DOT

Hendrick's Gin, Sg Distillery  
Stolen Roses Gin, Raspberry  
Coconut Syrup, Citrus, Egg.

*Pretty Pink-Red, Silky, Fruity easy  
to drink.*

**\$18**



### GL18-20

Sailor Jerry Spiced Rum,  
Vanilla Passion Fruit Syrup,  
Citrus, Bubbles

*Our take on Pornstar Martini  
GL18-20 : Geylang Lorong 18-20*

**\$16**



### REFLECTION OF LOVE

Hendrick's Gin, Tempus  
Violettes, Alain Milliat  
Rose Grape, Citric Acid.

*Floral, Boozy, Hints of grape.*

**\$18**



### WHERE'S MY CULTURE?

Green Chartreuse, Midori  
Melon, Pineapple, Citrus,  
Cream, Egg.

*Foamy, Thick, Floral, Sweet, a  
yogurt like cocktail.*

**\$20**



### BUTTER & STRAWBERRY

Brown Butter Fat-Wash  
Monkey Shoulder Blended  
Scotch Whisky, Strawberry  
Syrup.

*Nutty, Punchy, Sweet Breakfast  
with booze.*

**\$20**

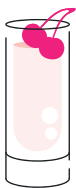


### LGB-TINI

Reyka Vodka, Lemon  
Garlic Butter Fat-Wash  
Cinzano Dry Vermouth.

*B&L Famous Lemon Garlic  
Butterturn into a martini!*

**\$20**



### LYCHEE IN THE CITY

Reyka Vodka, Cointreau,  
Kwai Fei Lychee, Cranberry,  
Citric Acid, Bubbles.

*Cosmopolitan done B&L way  
with more booze!*

**\$20**



### GARDEN CITY

Wild Turkey Bourbon,  
Italicus, Cinzano Dry  
Vermouth, Grapefruit, Tonic.

*Citrusy, Floral, Strong, Refreshing  
Spritz-Style cocktail.*

**\$18**



### ASSAM

Milagro Silver, Luxardo  
Maraschino,  
PX Sherry, Agave, Assam.

*Savory, Spicy, Exotic,  
Assam Laksa inspired.*

**\$16**

## BARREL-AGED COCKTAIL



### MARTINEZ

Botanist Gin, Cinzano Rosso, Luxardo Maraschino.  
*Booze, Booze, Booze*

**\$20**



## CLASSICS THAT WE LOVE!

### WHISKY

#### HIGHBALL

Suntory Kakubin Whisky, Perrier Soda.

\$16

#### GODFATHER

Smokey Monkey Shoulder Blended Scotch Whisky, Luxardo Amaretto.

\$20

#### OLD FASHIONED

Wild Turkey Bourbon, Sugar, Bitters.

\$18

### RUM

#### DARK & STORMY

Black Tears Spiced Rum, Citrus, Fever-Tree Ginger Beer.

\$16

#### CUBA LIBRE

Sailor Jerry Spiced Rum, Citrus, Coke.

\$17

#### RUM OLD FASHIONED

Brugal 1888, Sugar, Bitters.

\$22

### TEQUILA

#### TEQUILA BATANGA

Milagro Silver, Citrus, Coke.

\$18

#### PALOMA

Milagro Silver, Codigo Agave Nectar, Citrus, Perrier Grapefruit Soda.

\$18

#### MARGARITA

Milagro Silver, Cointreau, Citrus, Sugar.

\$20

### VODKA

#### LONG ISLAND ICED TEA

Old Young's Pure Vodka, Havana 3, Milagro Blanco, Hawthorns Gin, Cointreau, Citrus, Coke.

\$22

#### MOSCOW MULE

Reyka Vodka, Citrus, Fever-Tree Ginger Beer.

\$18

#### VESPER MARTINI

Haku Vodka, Roku Gin, Lillet Blanc.

\$22

### GIN

#### GIN TONIC

Hendrick's Gin, Fever-Tree Tonic.

\$18

#### GIN MULE

Hendrick's Gin, Citrus, Fever-Tree Ginger Beer.

\$18

#### LAST WORD

Hendrick's Gin, Green Chartreuse, Luxardo Maraschino, Citrus.

\$20

### BEERS

330 ML BOTTLE

#### LOBSTER SAISON

Available from 12 November

In collaboration with Off Day to celebrate our 10th Anniversary.

Fresh, Briney, Crisp

\$17

#### JING-A BREWING CO MANDARIN WHEAT

A zesty, smooth sipper that pours sunny gold, with aged Guangdong chenpi (orange peel).

\$12

#### PABST BLUE RIBBON AMERICAN

355ML

Lager

Clean, Crisp, Slightly Sweet.

\$12

#### OFF DAY BEER

Easy IPA

Bright, Tropical, Crisp

\$16

### 0% ABV COCKTAIL

\$12

*Lyre's Non-Alcoholic Spirits give you all that flavour with none of the haze*

#### 0% APEROL SPRITZ

Lyre's Italian Spritz, Grapefruit, Grapefruit Soda.

#### 0% DARK & STORMY

Lyre's Dark Cane Spirit, Fever-Tree Ginger Beer, Citrus.

#### 0% ESPRESSO MARTINI

Lyre's Coffee, Lyre's White Cane, Nespresso, Vanilla Syrup.

#### 0% JUNGLEBIRD

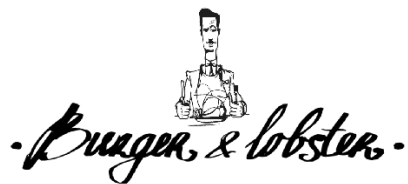
Lyre's Dark Cane Spirit, Lyre's Italian Orange, Citrus, Pineapple, Sugar.

#### 0% ROSSO & SODA

Lyre's Italian Orange, Lyre's Aperitif Rosso, Soda.

#### 0% DIABLO

Melati Classic, Fever-Tree Ginger Beer, Citrus, Codigo Agave Nectar.



## SHOOTERS PAIR

\$20 PER PAIR / \$55 MIXED 3 PAIR

Twice The Fun

### PLANTATION STIGGIN'S PINEAPPLE & PINEAPPLE

A Rich And Delicious Bouquet, Accented  
By Smokey Notes And Aromas Of Tropical  
Fruit, Pineapple, Citrus Peel, And A  
Touch Of Clove.

### BLACK TEARS RUM

A Mysterious Sweetness Of Chocolate,  
Nougat And Cream Reveals  
Bold Tones Of Aju Dulce Spice  
On The Palate.

### LAZY MONKEY

A Bartender's Favourite For  
The New Generation Of  
Whisky Aficionados.

### AMARO MONTENGRO

Perfect After Meals With A Balanced,  
Bitter-Sweet Flavour.

### OLD YOUNG'S COFFEE VODKA

Deep, Aromatic And Flavourful; Perfect  
For The Coffee Connoisseur.

### MILAGRO SILVER

Expressive, Exceptionally Well-balanced,  
And Easy To Enjoy.

## BUBBLES

GLASS / BOTTLE

It's not a celebration until the bottle is popped

### BOTTER PROSECCO

Glera  
Veneto, Italy

\$14 / \$65

### VEUVE CLICQUOT BRUT YELLOW LABEL

Pinot Noir, Chardonnay, Pinot Meunier  
Champagne, France.

\$23 / \$110

### BILLECART SALMON BRUT

Pinot Noir, Chardonnay, Pinot Meunier  
Champagne, France

- / \$120

### BILLECART SALMON BRUT ROSE

Pinot Noir, Chardonnay, Pinot Meunier  
Champagne, France

- / \$160

### PHILIPPONNAT, BLANC DE NOIR 2014

Pinot Noir  
Champagne, France.

- / \$190

### PHILIPPONNAT, GRAND BLANC EXTRA DRY 2010

Chardonnay  
Champagne, France.

- / \$220

### DOM PERIGNON

Pinot Noir, Chardonnay  
Champagne, France.

- / \$390

### TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS

Chardonnay  
Champagne, France.

- / \$390

## ROSÉ WINE

125ML / BOTTLE

### BODEGAS MUGA ROSADO

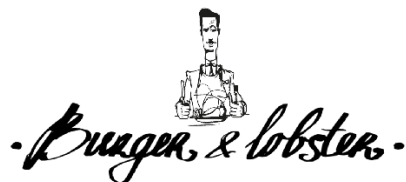
Tempranillo  
Rioja, Spain.

\$16 / \$75

### CHATEAU ROUBINE LA VIE EN ROSE

Shiraz, Grenache, Cinsault  
Provence, France

- / \$85



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## WHITE WINE

125ML / BOTTLE

### WILD ROCK SAUVIGNON BLANC

Sauvignon Blanc  
Marlborough, New Zealand.

\$16 / \$75

### MAXWELL EDEN VALLEY RIESLING

Riesling  
Eden Valley, Australia.

\$19 / \$85

### DOMAINE DENIS RACE CHABLIS

Chardonnay  
Burgundy, France.

\$22 / \$110

### DRY CREEK CHENIN BLANC

Chenin Blanc  
California, USA.

- / \$90

### BONTERRA SAUVIGNON BLANC

Sauvignon Blanc  
California, USA.

- / \$90

### DOÑA DOMINGA RESERVA DE FAMILIA VIOGNIER 2019

Viognier  
Colchagua Valley, Chile.

- / \$90

### FRANZ HAAS PINOT GRIGIO

Pinot Grigio - Alto Adige, Italy.

- / \$90

### DOMAINE JEAN PAUL BALLAND SANCERRE 2019

Sauvignon Blanc  
Loire Valley, France.

- / \$120

### NICOLAS POTEL DOMAINE DE BELLENE COTEAUX BOURGUIGNONS 'L' ECLOS DES ABEILLES 2018

Chardonnay  
Burgundy, France.

- / \$140

### DOMAINE WEINBACH GEWURZTRAMINER 'LES TRILLES DU LOUP' 2019

Gewurztraminer  
Germany.

- / \$140

### DOMAINE LAROCHE CHABLIS 1ER CRU LESS FOURCHAUMES 2018

Chardonnay  
Burgundy, France.

- / \$200

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## RED WINE

125ML / BOTTLE

### ARLEQUIN MERCHANT OF VENICE SHIRAZ

Shiraz  
Barossa Valley, Australia.

\$16 / \$75

### SHEPHERDS DEN PINOT NOIR

Pinot Noir  
Marlborough, New Zealand.

\$19 / \$85

### BODEGAS MUGA, RIOJA RESERVA

Tempranillo, Granacha, Mazuelo,  
Graciano Rioja, Spain.

\$22 / \$110

### BORGIO DEL MANDORLO PRIMITIVO DI MANDURIA

Primitivo  
Puglia, Italy.

- / \$85

### DOMAINE BOUSQUET GRAND RESERVE MALBEC

Malbec, Cabernet Sauvignon,  
Merlot, Syrah  
Mendoza, Argentina.

- / \$95

### CLARENDON HILLS, SYRAH

Syrah  
McLaren Vale, Australia.

- / \$110

### GIACOMO MONTRESOR AMARONE DELLA VALPOLICELLA

Corvine Veronese, Rondinella, Molinara  
Veneto, Italy.

- / \$120

### NICOLAS POTEL DOMAINE DE BELLENE BOURGOGNE PINOT NOIR 2018

Pinot Noir  
Burgundy, France.

- / \$140

### CHATEAU MARTET RESERVE DE FAMILLE 2017

Merlot  
Bordeaux, France.

- / \$180

### PHILIPPONNAT , COTEAUX CHAMPENOIS MAREUIL ROUGE

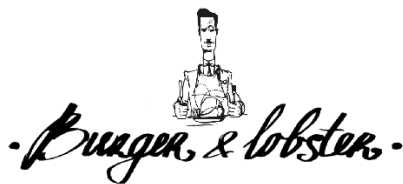
Pinot Noir  
Champagne, France.

- / \$180

### TENUTA SAN GUIDO, SASSICAIA 2015

Cabernet Sauvignon, Cabernet Franc  
Bolgheri, Italy.

- / \$550



## JUICES & SOFT DRINKS

FRESH ORANGE JUICE, FRESH PINEAPPLE JUICE,  
FRESH GRAPEFRUIT JUICE, CRANBERRY JUICE  
\$8

COKE, COKE NO SUGAR,  
SPRITE  
\$7

FEVER-TREE TONIC,  
GINGER BEER  
200ML  
\$8

PERRIER  
SPARKLING WATER  
250ML  
\$7

PERRIER SPARKLING  
GRAPEFRUIT WATER  
330ML  
\$8

ALAIN MILLIAT  
TOMATO JUICE  
\$15

ACQUA PANNA /  
SAN PELLEGRINO  
750ML  
\$8

## GRYPHON TEA

EARL GREY  
LAVENDER  
Black Tea  
Bold floral top notes and vibrant citrus.  
\$7

CHAMOMILE DREAM  
Herbal (Caffeine Free)  
Herbal bouquet of chamomile, lemon  
verbena, lemongrass, marigold and  
lavender.  
\$7

PEARL OF ORIENT  
Green Tea  
Light bodied green tea blend with  
subtle notes of rose.  
\$7

MOGAMBO  
Rooibos (Caffeine Free)  
Sweet summer apples and passionfruit  
blended with South African Honeybush  
with a touch of pomegranate flowers.  
\$7

## NESPRESSO

ESPRESSO  
FORTE  
Long black, ristretto, espresso,  
cappuccino, latte.  
\$6

## HOUSE SPIRITS

45 ML | BOTTLES

### TEQUILA

ESPOLON BLANCO  
\$15 / \$160

ESPOLON REPOSADO  
\$16 / \$190

MILAGRO SILVER  
\$16 / \$180

OCHO BLANCO  
\$16 / \$130

DON JULIO BLANCO  
\$16 / \$180

DON JULIO REPOSADO  
\$17 / \$190

MILAGRO REPOSADO  
\$18 / \$200

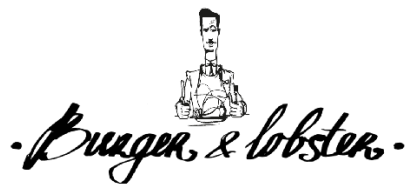
MILAGRO ANEJO  
\$20 / \$220

DEL MAGUEY MEZCAL  
VIDA  
\$16 / \$180

ALIPUS SAN BALTAZAR  
GUELAVILA BLANCO  
MEZCAL  
\$17 / -

MINA REAL REPOSADO  
MEZCAL  
\$19 / -





## HOUSE SPIRITS

45 ML | BOTTLES

### VODKA

KETEL ONE  
\$15 / \$150

ROBERTO CAVALLI  
\$16 / -

OLD YOUNG  
PURE NO.1  
\$16 / \$180

OLD YOUNG'S  
COFFEE VODKA  
\$16 / \$180

OLD YOUNG'S  
SMOKED VODKA  
\$16 / \$180

GREY GOOSE  
\$17 / \$190

HAKU  
\$17 / \$190

REYKA  
\$17 / \$190

BLACK COW  
\$18 / \$200

### APERITIF & DIGESTIF 45 ML

APEROL  
\$13

CAMPARI  
\$13

FERNET BRANCA  
\$13

BRANCA MENTA  
\$13

BECHEROVKA  
\$13

CYNAR  
\$13

CINZANO ROSSO  
\$13

CINZANO EXTRA DRY  
\$13

LILLET BLANC  
\$13

### GIN

SG DISTILLERY STOLEN  
ROSES  
\$15 / \$150

TANQUERAY GIN  
\$15 / \$150

OLD YOUNG'S 1829  
\$16 / -

HAWTHORN'S GIN  
\$16 / \$180

ROKU GIN  
\$16 / \$180

G'VINE FLORESCENT  
\$17 / \$190

THE BOTANIST  
\$18 / \$200

SABATINI  
\$18 / -

KEW ORGANIC  
\$18 / -

HENDRICK'S GIN  
\$18 / \$200

FOUR Pillars RARE  
DRY  
\$18 / \$200

MONKEY 47 DRY  
\$20 / \$200

FOUR Pillars BLOODY  
SHIRAZ  
\$20 / \$220

TANGLIN BLACK  
POWDER  
\$22 / -

BAREKSTEN BOTANICAL  
\$22 / -

### RUM

HAVANA CLUB 3  
\$15 / \$150

BLACK TEARS SPICED  
\$15 / \$150

BACARDI CARTA  
BLANCA  
\$15 / \$150

MOUNT GAY ECLIPSE  
\$15 / \$150

KOKO KANU  
\$16 / -

SAILOR JERRY SPICED  
\$16 / \$180

PLANTATION PINEAPPLE  
\$16 / \$180

HAVANA CLUB 7  
\$17 / \$190

DIPLOMATICO RESERVA  
\$18 / \$200

RUM FIRE  
\$18 / -

BACARDI 8  
\$21 / -

RON ZACAPA 23  
\$21 / -

MOUNT GAY XO  
\$21 / -

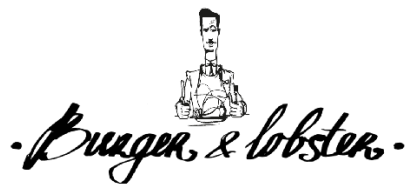
### BRANDY

BARSOL PLANTA  
PISCO  
\$16 / -

REMY MARTIN VSOP  
\$16 / \$180

DARON FINE  
CALVADOS  
\$18 / -





## HOUSE SPIRITS

45 ML | BOTTLES

### WHISKEY / WHISKY

<b>WILD TURKEY 81</b> \$15 / \$150	<b>HAKUSHU DISTILLER'S RESERVE</b> \$26 / -	<b>AUCHENTOSHAN THREE WOOD</b> \$22 / -
<b>KAKUBIN</b> \$15 / \$150	<b>HIBIKI JAPANESE HARMONY</b> \$29 / -	<b>GLENFIDDICH 15</b> \$22 / \$260
<b>CHIVAS REGAL 12</b> \$15 / \$150	<b>SINGLETON 12</b> \$16 / -	<b>MACALLAN 12</b> \$24 / -
<b>MONKEY SHOULDER</b> \$16 / \$180	<b>GLENFIDDICH 12</b> \$16 / \$180	<b>LAGAVULIN 16</b> \$24 / \$260
<b>BULLEIT BOURBON</b> \$16 / \$180	<b>GLENMORANGIE ORIGINAL</b> \$17 / -	<b>BOWMORE 15</b> \$24 / -
<b>MAKER'S MARK BOURBON</b> \$16 / \$180	<b>TALISKER 10</b> \$18 / -	<b>BALVENIE 14 CARIBBEAN CASK</b> \$24 / \$280
<b>BUSHMILL'S ORIGINAL IRISH WHISKY</b> \$16 / \$180	<b>CAOL ILA 12</b> \$18 / -	<b>GLENFIDDICH IPA</b> \$24 / \$280
<b>WILD TURKEY 101</b> \$17 / \$190	<b>GLENLIVET 12</b> \$18 / -	<b>GLENFIDDICH PROJECT XX</b> \$24 / \$280
<b>REBEL YELL SMALL BATCH RYE</b> \$17 / \$190	<b>AUCHENTOSHAN 12</b> \$18 / -	<b>DALMORE 15</b> \$26 / -
<b>BULLEIT RYE</b> \$17 / \$190	<b>ARBEG 10</b> \$18 / -	<b>GLENFIDDICH 18</b> \$26 / \$300
<b>RITTENHOUSE RYE</b> \$18 / \$200	<b>BOWMORE 12</b> \$18 / -	<b>AUCHENTOSHAN 18</b> \$28 / -
<b>SMOKEY MONKEY SHOULDER</b> \$18 / \$220	<b>LATHROAIG 10</b> \$18 / 220	<b>BALVENIE 17 DOUBLE WOOD</b> \$32 / \$360
<b>CHITA</b> \$18 / \$200	<b>BALVENIE 12 DOUBLE WOOD</b> \$20 / \$240	<b>HIGHLAND PARK 18</b> \$34 / -
<b>NIKA FROM THE BARREL</b> \$20 / \$220	<b>HIGHLAND PARK 12</b> \$20 / -	<b>DALMORE 18</b> \$38 / -
<b>WESTLAND AMERICAN OAK</b> \$24 / -	<b>BRUICHLADDICH THE CLASSIC LADDIE</b> \$20 / \$240	<b>GLENFIDDICH 21</b> \$42 / \$460
<b>WESTLAND PEATED</b> \$24 / -	<b>OBAN</b> \$21 / -	<b>BALVENIE 21 PORT WOOD</b> \$52 / \$560
<b>WESTLAND SHERRY WOOD</b> \$24 / -	<b>BRUICHLADDICH PORT CHARLOTTE</b> \$22 / -	