

**moJo** smoke  
house  
BBQ & Blues

# Whiskey Collection

# Happy Hour

Every Day 4:00-7:00

DRAFT \$3	LIQUOR \$4	WINE \$5	COCKTAIL \$6
MICHELOB ULTRA	VODKA Wheatley	SPARKLING, Francois Montand	CHAMPAGNE COCKTAIL french sparkling wine, turbinado, angostura
BUD LIGHT	BOURBON Buffalo Trace	REISLING, Hogue	KENTUCKY MULE buffalo trace kentucky bourbon, lime, ginger, soda
YUENGLING LAGER	TEQUILA Milagro Silver	PINOT GRIGIO, Riff	FRENCH 75 french sparkling wine, ford's gin, lemon
INTUITION PEOPLE'S PALE ALE	RUM Plantation 3 Stars	SAUVIGNON BLANC, Tangent	JUNGLE BIRD hamilton demerara 86 rum, campari, pineapple, lime, turbinado
INTUITION I-10 IPA	GIN Ford's London Dry	CHARDONNAY, True Myth	OLD FASHIONED old grand-dad bonded bourbon, turbinado, angostura
BOLD CITY DUKE'S BROWN ALE	SCOTCH Bank Note	PINOT NOIR, Vinum Cellars	
		RED BLEND, Apothic	
		MERLOT, 14 Hands	
		CABERNET, Hidden Crush	

## Daily Specials

### SUNDAY

Open to 2pm

\$13 bottomless mimosa w/ entree purchase  
\$3 bacon washed bloody mary

### MONDAY

7pm to close

all cocktails from our dinner menu are \$6

### TUESDAY

7pm to close

\$15 Johnnie Walker Blue & Jack Daniel's Sinatra Select  
discounts on other old & rare whiskeys from our collection

### WEDNESDAY

7pm to close

half price on all bottles & glasses of wine

### THURSDAY

7pm to close

all beers, draft, can & bottle, are \$3



# APPRECIATING WHISKEY

## LOOK

Before you do anything look at the whiskey, you can learn a lot from its color. Generally speaking the darker the whiskey, the older it is, because whiskey gets its color from contact with the oak barrel during aging. The type of barrel matters as well. For example, if a scotch whisky is being aged in a bourbon barrel that has been used several times, it's not going to pick up as much color from the barrel. If that same whisky was put in a used sherry or port cask, it will pick up some of those colors in addition to the oak barrel.

## SMELL

Realize that you can smell more from your whiskey than you will ever be able to taste. Most master distillers and blenders work primarily by nosing, not tasting. So always smell your whiskey before you taste it. Don't shove your nose into the glass or the alcohol will be too dominant. Gently raise the glass to your nose until you begin capturing the aroma. Think about what you smell. Closing your eyes can help you differentiate between aromas.

## TASTE

Make sure you coat your entire tongue and let it linger on the palate before swallowing. Does it taste the way it smells? Do the flavors evolve on the palate or stay the same? Does the whiskey feel thick or thin? What flavors do you taste? After you swallow does the flavor linger or quickly fade away? Sometimes the alcohol is too intense to fully appreciate the whiskey. Add a couple drops of water at a time to the whiskey till you find your comfort zone. Not only does the water lower the proof of the whiskey, but it can help open up the aroma's of the whiskey.

# HOUSE SPIRITS

We believe in high quality ingredients not only in our kitchen, but also at our bar. For that reason we spend a lot of time sourcing specific brands to use as our house spirits (well liquors) that meet those standards. Our house spirits tread a beautiful middle ground where tastiness meets affordability. They don't dominate your palate in briny smoke, funky sugarcane or take your senses on a forced tour of English botanical gardens and juniper groves. Instead they are flexible and can be applicable to a variety of cocktails or just experienced on their own.

## BOURBON

Buffalo Trace

## BONDED BOURBON

Old Grand-Dad Bonded

## RYE WHISKEY

Michter's US\*1 Single Barrel

## SCOTCH

Bank Note Blended

## RUM

Plantation 3 Stars

## GIN

Ford's London Dry

## VODKA

Wheatley

## TEQUILA

Milagro Silver

# BOURBON

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1792 Small Batch	8	Jim Beam Black Extra Aged	7
Ancient Age	6	Jim Beam Bourbon	6
Angel's Envy Bourbon	10	Jim Beam Devil's Cut	7
Angel's Envy Bourbon MOJO Personal Blend	10	Knob Creek 100 Proof	9
Baker's 7 YR	11	Maker's 46	11
Basil Hayden's Bourbon	11	Maker's Mark	9
Benchmark Old no.8	6	Michter's Single Barrel Bourbon 10 YR	30
Blanton's Single Barrel	14	Michter's US*1 Small Batch Bourbon	11
Booker's Small Batch Barrel Strength	13	Old Forester 86 Proof	6
Buffalo Trace	6	Old Forester Statesman	11
Bulleit Bourbon	8	Old Grand-Dad Bonded	7
Bulleit Bourbon 10 YR	11	Old Rip Van Winkle 10 YR	20
Eagle Rare Single Barrel	9	Orphan Barrel Forged Oak	18
Elmer T. Lee Single Barrel	12	Orphan Barrel Rhetoric 22 YR	23
Four Roses Small Batch	8	St. Augustine Bourbon Florida Double Cask	11
Four Roses Yellow Label	6	Van Winkle Special Reserve 12 YR Lot B	30
High West American Prairie Bourbon	10	Wild Turkey 101 Bourbon	8
Hudson Baby Bourbon	12	Woodford Reserve Bourbon	10
IW. Harper	10	Woodford Reserve Double Oaked Bourbon	15
IW. Harper 15 YR	16		

# RYE

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Bulleit Rye	8	Michter's US*1 Single Barrel Rye	11
High West Double Rye	10	Redemption Rye	8
High West Rendezvous Rye	14	Rittenhouse Bonded	7
High West Yippee Ki-Yay	16	Sazerac Rye	8
Hudson Manhattan Rye	12	Whistlepig 10 YR	16
Hudson Rye Maple Cask Finish	12	Whistlepig 15 YR	32
Knob Creek Rye	9	Whistlepig Farmstock no.1	17
Michter's US*1 Barrel Strength Rye	17	Whistlepig Old World 12 YR	23



## TENNESSEE

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Gentleman Jack	9	Jack Daniel's Sinatra Select	31
Jack Daniel's Black	8	Jack Daniel's Single Barrel	11

## AMERICAN

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Bird Dog Apple	6	Jack Daniel's Tennessee Fire	7
Bird Dog Peach	6	Michter's US*1 Sour Mash	10
High West Campfire	14	Michter's US*1 Unblended American	12
Hilhaven Lodge	9	Seagram's 7	6
Hochstadter's Slow & Low Rock & Rye	8	Tin Cup	8

## CANADIAN

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Canadian Club 1858	6	Fireball Cinnamon	6
Crown Royal	9	Pendleton 1910	8
Crown Royal Apple	7	Seagram's VO	6
Crown Royal XR	24		

## IRISH

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Bushmills Original	7	Jameson Caskmates Stout Edition	10
Green Spot	15	Midleton Barry Crockett Legacy	52
Jameson	8	Tullamore D.E.W.	6

## FRENCH

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Bastille	8		
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## JAPANESE

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Suntory Hibiki	15	Suntory Toki	10
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## TAIWANESE

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Kavalan Single Malt	8		
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## BLENDING SCOTCH

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Bank Note 5 YR	6	Johnnie Walker Black Label	11
Chivas Regal 12 YR	10	Johnnie Walker Blue Label	45
Dewar's White Label	8	Johnnie Walker Red Label	7

## BLENDING MALT SCOTCH

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Compass Box Asyla	12	Johnnie Walker Green Label 15 YR	15
Johnnie Walker Gold Label Reserve	18	Monkey Shoulder	9

## SINGLE MALT SCOTCH

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### ISLAND

Talisker 18 YR 31

### ISLAY

Lagavulin 16 YR 19

Laphroaig 10 YR 12

McClelland's Islay 8

### SPEYSIDE

Balvenie 14 YR Caribbean Cask 16

Glenfiddich 12 YR Special Reserve 10

Glenlivet 12 YR 11

Macallan 12 YR 15



# — WHISKEY or WHISKY? —

## Why is whiskey sometimes spelled without an “e”?

The two different spellings are just that, different spellings, like “gray” and “grey.” Scotch, Japanese & Canadian spirits are generally “whisky” and Irish & American spirits are generally “whiskey,” though they are some exceptions, i.e. Maker’s Mark.

## Who invented whiskey?

Many believe the Irish, but the Scots love to argue that point. The word whiskey/whisky comes from the Gaelic phrase “uisce beatha” or water of life. Irish whiskey was one of the earliest distilled drinks in Europe, around the 12th century. Irish Monks brought the technique of distilling perfumes back from their travels to the Mediterranean countries around 1000 A.D.

## Why is whiskey brown?

Whiskey begins as a clear grain spirit when it comes off the still. What makes it whiskey is barrel aging. Alcohol is a solvent and as the cycles of hot and cold push the whiskey into the wood, it picks up flavor and its distinct brown color from the staves of the barrel. Generally older whiskeys are darker from the longer contact with the staves.

## Is all Bourbon made in Kentucky?

Bourbon has very strict federal laws governing its production. That law does not state that it must be made in Kentucky only that it must be made in the United States. New York, Indiana, Colorado all have fantastic bourbon distilleries. Kentucky just happens to be a good place to make and where the vast majority is produced.

## What’s different about Bourbon and Tennessee whiskey?

Not much, Tennessee whiskeys are made just like Bourbon with an additional step, the Lincoln County Process. Before aging the unaged whiskey passes through a bed of hardwood charcoal, which takes off the rough edges of the spirit and adds a subtle sooty sweetness.

## Is it okay to drink my whiskey on the rocks?

Drink it however you like it, it’s yours! Purists believe adding anything to the whiskey dulls or obscures the flavor. A small amount of water, especially in high proof or barrel strength whiskeys will help bring out more aromas, some whiskeys do with ice, Experiment, it’s all about what you like.

## What does sour mash Bourbon mean?

Almost all Bourbons made today use the sour mash process, but not all of them mention it on their label. The process uses the acidic, “sour” leftovers from the previous fermentation to help properly set the pH level of the new, “sweet” mash so that fermentation is uniform and consistent.

## What is a wheated Bourbon?

Bourbon is made of grains, legally 51% or more must be corn. The rest is up to the discretion of the distiller. Typically malt is used to help with the fermentation process. Then they have to make a choice between wheat or rye. Rye makes for a spicier, bolder whiskey, while wheat is less assertive and smoother. Weller, Maker’s Mark, Old Fitzgerald are all wheated Bourbons.

## What does “finishing” or “finished” mean?

A process used mostly with Scotch whisky. The whisky is aged in used Bourbon barrels or used sherry casks. After the aging is complete, the distiller may transfer the whisky to a different cask (i.e. port, rum, tequila) for a relatively short maturation known as finishing to enhance the flavor of the whisky.

## What do some Bourbons say “sour mash”?

Some Bourbon brands make mention of this on the label, thus creating the illusion that some Bourbons are sour mash and some are not, but in fact everything regularly made today is sour mash. Sour mash refers to the addition to the freshly cooked Bourbon mash of a small portion of “setback,” or spent mash from a previous fermentation. This setback is sour, hence the name, and serves to create a beneficial environment for the yeast that will ferment the mash. Sour mash is an important step in making Bourbon, but it is not necessary and certainly not required by law.

## Who invented Bourbon?

No single individual can be credited with inventing Bourbon. It evolved in the state of Kentucky when farmers moved from the coastal states into Kentucky in the 1790s. Certain early distillers are rightfully credited with being among the first wave, though at this time there was no such thing as “Bourbon,” only corn whiskey. The Rev. Elijah Craig often gets credit not only for “inventing” Bourbon but for aging whiskey in charred oak casks. Both honors are inaccurate, as Craig was merely one of many early Kentucky settler distillers, and barrels were a common means of transporting whiskey to market.

# ABSINTHE & CHARTREUSE

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Chartreuse Green

## APERITIFS

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Aperol  
Campari

Cinzano Dry  
Cinzano Sweet

Cocchi Vermouth di Torino  
Dolin Rouge

## DIGESTIFS

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Jagermeister

## OTHER LIQUEURS

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Art in the Age Ginger Snap  
Bailey's Irish Cream  
Benedictine  
Chambord  
Cointreau Triple-Sec  
Combiar Pamplemousse Rose  
Disaronno Amaretto

Domaine de Canton Ginger  
Drambuie  
Esprit de June  
Frangelico  
Galliano  
Grand Marnier  
Kahlua

Luxardo Maraschino  
Midori Melon  
Rothman & Winter Orchard  
Pear  
RumChata  
Southern Comfort  
St. Germain Elderflower

## COGNAC, PISCO & BRANDY

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Christian Brothers Brandy

Laird's 100 Proof Apple  
Brandy

Meukow VS Cognac



## GIN

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Bombay  
Bombay Sapphire  
Ford's Gin

Hendricks  
New Amsterdam Gin  
Nolet's Silver

St. Augustine New World Gin  
Tanqueray

## SUGARCANE

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Appleton Estate Signature  
Blend

Avua Prata Cachaca

Bacardi 151

Bacardi Dragonberry

Bacardi Limon

Bacardi Superior

Captain Morgan Spiced

Flor de Cana 4 YR White

Hamilton Demerara 86 Proof

Kraken Black

Malibu Coconut

Myers's Dark

Plantation 3 Stars

Pusser's British Navy

Sailor Jerry Spiced Navy

Smith & Cross Navy Strength

## AGAVE

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1800 Reposado

1800 Silver

Casamigos Reposado

Herradura Anejo

Jose Cuervo Cinge

Milagro Silver

Patron Anejo

Patron Silver

## VODKA

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44 North Huckleberry

Absolut

Grey Goose

Ketel One

Ketel One Citroen

Stolichnaya

Tito's

Wheatley