1832
STEAKHOUSE

# CLASSICS

### THE CLASSIC DIRTY MARTINI $16

*Tito's Handmade Vodka or The Botanist Gin, Served Dirty with a Trio of Filthy Foods Blue Cheese, Pickle & Pepper-Stuffed Olives*

### SMOKE & MIRRORS $17

*Tableside Presentation*

*Smoke-Infused Old Fashioned Served in a Carafe, Bulleit Bourbon, Liber & Co. Demerara Syrup, Black Walnut Bitters*

### MANHATTAN $17

*Knob Creek Rye, Martini & Rossi Sweet Vermouth, Angostura Bitters*

### ESPRESSO MARTINI $16

*Absolut Vanilia Vodka, Kahlúa Coffee Liqueur, Frangelico, Owen's Nitro-Infused Espresso*

### SOUTH OF THE BORDER ESPRESSO MARTINI $16

*Lunazul Reposado Tequila, Patrón XO Cafe, Owen's Nitro-Infused Espresso, Sea Salt*

# SIGNATURES

### TRUFFLE MARTINI $16

*Grey Goose Vodka, Martini & Rossi Dry Vermouth, Filthy Foods Olive Brine, Truffle Salt*

### HAVANA NIGHTS $16

*Bacardí Reserva Ocho Rum, Reàl Pineapple Purée, Apricot Nectar, Fresh Lime*

### BLACKBERRY MULE $16

*Grey Goose Vodka, Reàl Blackberry Purée, Owen's Ginger Beer*

### VELVET CACTUS $17

*Patrón Reposado Tequila, Reàl Strawberry Purée, Agave Nectar, Fresh Lime, Smoked Sea Salt*

### GUAVA SOUR $16

*Lunazul Añejo Tequila, Patrón Citrónge, Guava Nectar, El Guapo Lime Cordial*

### KENTUCKY PEACH TEA $16

*Wild Turkey 101 Bourbon, Peach Schnapps, Fresh Agave Sour, Orange, Lime*

### FORBIDDEN SOUR $17

*Angel's Envy Bourbon, PAMA Pomegranate Liqueur, Fresh Lemon, Simple Syrup*

1832
STEAKHOUSE

## MARGARITAS

### THE 1832 $18

*Don Julio Reposado Tequila, Cointreau, Fresh Agave Sour*

*Make it spicy with Ancho Reyes Chile Liqueur.*

### POMEGRANATE $16

*Lunazul Blanco Tequila, PAMA Pomegranate Liqueur, Fresh Lime, Agave Nectar, Himalayan Sea Salt*

### EL SMASH $17

*Herradura Ultra Añejo Tequila, Grand Marnier, Agave Nectar, Fresh Berries, Lime, Orange*

## THE PRESTIGE COLLECTION

*Our Prestige Margaritas are crafted as an experience and defined by precision. Each cocktail is presented in diamond-cut glassware with custom ice, freshly expressed citrus oils, thoughtfully curated salts and carefully placed garnishes—with optional aromatic smoke upon request.*

*Every detail is deliberate, resulting in a perfectly balanced pour worthy of the moment.*

*Curate your Prestige Margarita with the Tequila of your choice, paired with Grand Marnier Cuvée 1880 and our signature fresh agave sour.*

*Tequila Selections:*

### CLASE AZUL PLATA $45

### CLASE AZUL REPOSADO $50

### DON JULIO 1942 $55

## SPIRIT-FREE LIBATIONS

### BEE'S KNEES $15

*Ritual Gin Alternative, Monin Honey, Fresh Lemon*

### RITUAL 'RITA $15

*Ritual Tequila Alternative, Agave Nectar, Fresh Agave Sour, Lime*

1832
STEAKHOUSE

## BOURBON, WHISKEY & RYE

*Angel's Envy | Finished Rye*
*Basil Hayden | Dark Rye*
*Booker's*
*Buffalo Trace*
*Bulleit | Rye*
*Crown Royal | XO*
*E. H. Taylor, Jr.*
*Elijah Craig 94 | 12 Yr*
*Gentleman Jack*
*Jameson Irish*
*Knob Creek | Rye*
*Maker's Mark | 46*
*Rittenhouse Straight Rye*
*Suntory Hibiki*
*W.L. Weller 12 Yr*
*Wild Turkey 101*
*Woodford Reserve*

## SCOTCH

### SPEYSIDE

*The Balvenie Caribbean Cask 14 Yr*
*The Glenlivet 14 Yr | 18 Yr*
*The Macallan 15 Yr | 25 Yr*

### HIGHLANDS

*Oban 14 Yr*

### ISLAY

*Laphroaig 25 Yr*

### BLENDED

*Chivas Regal 12 Yr*
*Johnnie Walker Black Label*

## COGNAC

*Hennessy Paradis*
*Rémy Martin XO | Louis XIII*

## TEQUILA & MEZCAL

*Casamigos Reposado | Añejo*
*Clase Azul Plata | Reposado*
*Don Julio Blanco | Reposado | 1942*
*Herradura Ultra Añejo*
*Ilegal Mezcal*
*Lunazul Blanco | Reposado | Añejo*
*Mijenta Blanco | Cristalino | Reposado*
*Patrón Reposado*
*Ritual Tequila Alternative*

1832
STEAKHOUSE

## SPECIALTY

*Baileys Original Irish Cream*

*Disaronno Amaretto*

*Frangelico Hazelnut*

*Grand Marnier Cuvée 1880 | Cuvée du Centenaire Cuvée Quintessence*

*Licor 43*

*Patrón XO Cafe*

## PORTS

*Priced per glass.*

*Warre's Heritage Ruby $10*

*Fonseca Tawny 20 Yr $15*

*Sandeman Tawny 20 Yr $15*

*Taylor Fladgate Tawny 30 Yr $30 | 40 Yr $45*

## ICE WINE & SAUTERNES

*Priced per glass or bottle.*

*Château Laribotte, Sauternes $15 | $75*

*Royal Tokaji $25 | $200*

*Dr. Loosen, Riesling Eiswein $15 | $75*

## AFTER-DINNER LIBATIONS

### CARAJILLO $12

*Licor 43, Owen's Nitro-Infused Espresso*

### RUM NUTS & ESPRESSO $16

*Cruzan Coconut Rum, Dark Crème de Cacao, Disaronno Amaretto, Owen's Nitro-Infused Espresso*

## DESSERTS

### TOFFEE BREAD PUDDING $12

*Croissant Bread Pudding, Homemade Toffee Sauce, Vanilla Bourbon Gelato*

### CHEESECAKE $12

*Mixed Berry Compote, Fresh Berries, Whipped Cream*

### BANANAS FOSTER $16

*Bourbon Vanilla Gelato, Banana Pecan Tuile*

### VANILLA BEAN CRÈME BRÛLÉE $12

*Silky Vanilla Bean Custard, Crisp Caramelized Sugar*

### CARAMEL CHOCLATE CAKE $14

*Milk Chocolate, Caramel Mousse, Glaze*

*Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.*