

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

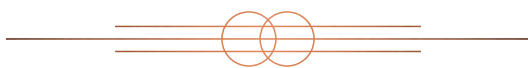
Lunazul Añejo Tequila, Patrón Citrónge, Guava Nectar, El Guapo Lime Cordial

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





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

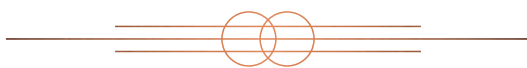
SPIRIT-FREE LIBATIONS

BEE'S KNEES \$15

Ritual Gin Alternative, Monin Honey, Fresh Lemon

RITUAL 'RITA \$15

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





BOURBON, WHISKEY & RYE

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

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



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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 CHOCOLATE 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.*

