



MULTNOMAH WHISK(E)Y LIBRARY

PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS\*

orange-bourbon mignonette & peri peri sauce

HALF-DOZEN/DOZEN

24/34

CAULIFLOWER CACIO E PEPE <sup>GF</sup>

lemon and herb tempura fried, pecorino and cracked black pepper cream, toasted pinenuts, citrus herb oil

16

MEAT & CHEESE BOARD\* <sup>GFO</sup>

selection of artisanal meats & cheeses, seasonal mostarda  
toasted marcona almonds, pickles, toasted baguette

26

SHRIMP COCKTAIL <sup>GF</sup>

Cajun poached jumbo shrimp,  
spicy horseradish cocktail sauce

26

ROASTED BARBEQUE CARROTS <sup>GF, V+</sup>

Roasted golden beet puree, grilled radicchio with balsamic vinaigrette, shaved breakfast radishes & toasted seeds

16

HAND CUT FRIES <sup>GF</sup>

kennebec potatoes, lemon herb seasoning,  
Portland ketchup, peri peri sauce

8

ROASTED OLIVES <sup>GF, V+</sup>

orange & herbes de provence, garlic,  
sun dried tomatoes, and pepperocinis

9

SOURDOUGH BREAD

*Grand Central Bakery*

traditional sourdough, kefir cultured butter,  
*Jacobsen's* flake salt

10

SCOTCH DEVEILED EGGS <sup>GF</sup>

beet cured farm eggs, honey cured bacon,  
crispy andouille sausage crouton,  
dijonaisse, pickled mustard caviar

16

CESAR SALAD <sup>GFO</sup>

anchovy caesar dressing,  
hearts of romaine, grated Parmigiano Reggiano,  
crispy parmesan and pink peppercorn tuile,  
sourdough croutons, Cantabrian boquerones,  
10yr aged balsamic

15

BRISKET AND ANDOUILLE GUMBO <sup>GF</sup>

*Painted Hills, OR*

slow roasted beef brisket,  
house andouille, parsley and chive rice,  
HAB hot sauce

cup 14 bowl 18

*Automatic gratuity of 20% is added for parties of 6 or more.*

*Gf=gluten Free Gfo=Gluten Free Available VO= Vegan Available V+= Vegan*

*\*Hamburgers & Steaks are cooked to order  
\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your  
risk of foodbourne illness*

*Est.  
2013*

*Our leather coasters are the property of MWL.  
If you would like to purchase them, please let us know  
and they will be added to your bill at \$12 per coaster.*



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SUPPER

HOUSE FAVORITES

**BONE-IN RIBEYE** <sup>GF</sup>

*St. Helens ranch, WA*

3 lb steak, carved off the rack  
served with red wine demi-glace, cesar salad  
hand-cut fries, *Castilla d' Canena* smoked olive oil

*please allow extra time for preparation*

140

**LIBRARY SMASHBURGER\*** <sup>GFO</sup>

*nicky farms, OR*

two quarter-pound patties, sun dried tomato  
& charred onion jam, Tillamook cheddar,  
Tails & Trotters bacon, bibb lettuce,  
roasted garlic & bourbon aioli, hand cut fries

25

**BUTCHER'S CUT\*** <sup>GFO</sup>

*carman ranch, OR*

rotating butcher's cut steak,  
black garlic celery root puree,  
orange & bourbon roasted broccolini,  
marchand de vin sauce

MARKET PRICE

**CHEF'S DAILY FISH** <sup>GFO</sup>

daily preparation of seafood

MARKET PRICE

**SEARED SCALLOP CARBONARA** <sup>GFO</sup>

tajin spiced seared diver scallops, spaghetti carbonara,  
n'duja sausage and foraged nettles

34

**WILD MUSHROOM & LENTIL RISOTTO** <sup>GFO,V+O</sup>

roasted local foraged wild mushrooms,  
red lentils, and roasted cauliflower

26

**KENTUCKY HOT BROWN**

toasted baguette, cajun roasted turkey breast,  
roma tomatoes, pecorino mornay,  
Tails & Trotters bacon

20

AFTER DINNER

**SEASONAL 'SHORT CAKE'**

tres leches shortcake, seasonal fruit jam  
vanilla whipped sour cream frosting

14

**DARK CHOCOLATE RYE WHISKEY CAKE**

hazelnut praline crunch, dark chocolate mousse  
rye caramel, candied hazelnuts

15

**BUTTER "SCOTCH" CREME BRULEE** <sup>GF</sup>

brown butter, molasses, and Islay scotch custard, torched  
demerara sugar, fresh berries

15

**CHEESE BOARD** <sup>GFO</sup>

selection of artisanal cheeses

18

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**VEGAN MENU**

**ROASTED CAULIFLOWER** GF, V+

lemon and herb roasted,  
preserved lemon chimicurri  
toasted pinenuts

15

**HAND CUT FRIES** V+, GF

kennebec potatoes  
lemon herb seasoned  
Portland ketchup, peri peri sauce

8

**CESAR SALAD** GFO

lemon and whipped tahini dressing,  
hearts of romaine, sourdough croutons  
10yr aged balsamic

15

**ROASTED TOMATO AND MUSHROOM BRUSCHETTA**

sun dried tomato and carmelized onion jam  
roasted wild mushrooms  
tumeric and herb oil

15

**ROASTED OLIVES** GF, V+

orange & herbes de provence, garlic,  
sun dried tomatoes, and pepperocinis

9

**MIXED HOUSE PICKLES**

chef's assortment of mixed local, organic vegetables  
pickled in house

9

**LEMON AND HERB POPCORN** GF, V+

fresh popped to order  
lemon pepper & herb de provence

8

**WILD MUSHROOM & LENTIL RISOTTO** GFO, V+O

roasted local foraged wild mushrooms,  
red lentils, and roasted cauliflower

26

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LIBATIONS

**OLD FASHIONED**

old forester 100, demerara  
angostura & orange bitters **14**

**BAD BLOOD**

*j. gathey*  
mezcal union joven, cocchi di torrino  
cardamaro, bigallet china china **17**

**IN TOO DEEP**

*j. gathey*  
novo fogo 3yr mwl single barrel, fratello  
lime, cinnamon syrup, coffee bitters **14**

**LOST IN TRANSLATION**

*j. gathey*  
mwl elijah craig, kalani coconut, temputs fugit cacao  
black walnut bitters **15**

**SMOKE & RYE**

*j. valls*  
ardbeg 10yr, james e pepper rye  
combiere peche, green chartreuse **17**

**TOKI HIGBALL**

suntory toki whiskey, soda **11**

**CANNON BALL**

*l. dixon*  
gray whale gin, lime, combier cassis  
avarna, cinnamon, tiki bitters **18**

**BESSIE COLEMAN**

*k. sanders*  
miru pear vodka, combier pamplemousse,  
creme de violette, lemon cane **17**

**MEET ME BEHIND THE MALL**

*c. mulcahy*  
brandy sainte louise, amontillado sherry, combier peche  
lemon, apricot puree, pdx super spice bitters **15**

\$2 from every Bessie Coleman sold will go towards supporting local non-profit Girl's Inc.  
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WINE

SPARKLING

<b>Argyle</b> <i>Blanc de Noirs</i> , Willamette Valley, Oregon	20 gl / 80 btl
<b>Torre Oria</b> Cava Rosada, Spain	10 gl / 40 btl

WHITE

<b>Thevenet &amp; Fils</b> Chardonnay, Mâcon-Pierreclos, France 2018	16 gl / 64 btl
<b>Azienda Vinicola Cherchi</b> <i>Billia</i> , Vermentino, Sardegna, Italy 2018	12 gl / 48 btl

RED

<b>Elk Cove</b> Pinot Noir, Willamette Valley, Oregon 2016	18 gl / 72 btl
<b>Sineann</b> <i>Abondante</i> , Red Blend, Columbia Valley, Oregon 2018	15 gl / 60 btl

ROSÉ

<b>Gramercy Cellars</b> Cinsault/Grenache/Syrah, Olsen Vineyards, Columbia Valley, Washington 2018	17 gl / 68 btl
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FORTIFIED/DESSERT

<b>Royal Tokaji</b> Tokaji, Hungary 2017	14
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BEER

DRAUGHT

<b>Breakside</b> <i>Wanderlust IPA</i> , Oregon {CO <sub>2</sub> }	9
<b>Founders</b> <i>Porter</i> , Michigan {CO <sub>2</sub> }	9
<b>Xicha</b> <i>Cerveza Negra</i> , Oregon {CO <sub>2</sub> }	9

BOTTLE

<b>Zoiglhaus</b> <i>Zoigl-Kölsch</i> , Oregon {16.9oz}	10
<b>Double Mountain</b> <i>Vaporizer</i> , Pale Ale, Oregon {16.9oz}	8
<b>Pelican Brewing</b> <i>Sea'n Red</i> , Irish Red Ale, Oregon {12 oz}	6
<b>Xicha</b> <i>Chela</i> , Mexican Style Lager, Oregon {16 oz}	10
<b>Ale Apothecary</b> <i>La Tache</i> , Mixed Fermentation Ale, OR {750ml}	40

CIDER

<b>Portland Cider CO.</b> <i>Kinda Dry</i> , Dry Cider, Oregon {16.9oz}	10
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# The Green Room

AT MWL  
EST PORTLAND 2015

## SCOTTISH WHISKY

<b>Talisker Storm</b> , <i>NAS, peated</i> , 45.8 abv	18
<b>Auchentoshan Three Wood</b> , 11yr, <i>ck Bourbon &amp; Oloroso &amp; PX</i> , 43 abv	24
<b>Ardbeg</b> 10yr, <i>peated</i> , 46 abv	9
<b>Ardbeg Drum</b> , <i>ck Bourbon &amp; Rum, NAS, peated</i> , 46 abv	48
<b>Bruichladdich Port Charlotte 10yr Heavily Peated</b> , <i>peated</i> , 50 abv	20
<b>Lagavulin</b> 16yr, <i>peated</i> , 43 abv	31
<b>Laphroaig Select</b> , <i>NAS, peated</i> , 40 abv	17
<b>Clynelish</b> 14yr, 46 abv	21
<b>Glenmorangie Nectar D'Or</b> , <i>NCF, ck Bourbon &amp; Sauternes Finish</i> , 46 abv	23
<b>Oban</b> 14yr, <i>ck Bourbon</i> , 43 abv	21
<b>Aberlour</b> 16yr, 43 abv	28
<b>Balvenie Caribbean Cask</b> 14yr, <i>ck Rum finish</i> , 43 abv	28
<b>Big Peat</b> <i>bltr Douglas Laing, NAS, src Caol Ila &amp; Ardbeg &amp; Bowmore &amp; Port Ellen</i> , 46 abv	21
<b>Compass Box Spice Tree</b> , <i>NAS, ck Bourbon &amp; French Oak</i> , 46 abv	21
<b>Monkey Shoulder</b> <i>src Glenfiddich &amp; Kininvie</i> , 43 abv	11
<b>Cutty Sark</b> Prohibition, 50 abv	8
<b>Johnnie Walker Black Label</b> 12yr, 40 abv	13

## WORLD WHISK{E}Y

<b>Jameson Caskmates</b> <i>ck Bourbon &amp; Stout Barrel Finished</i> , 40 abv IRELAND	15
<b>Redbreast</b> 12yr, 40 abv IRELAND	22
<b>Yellow Spot</b> 12yr, <i>ck Bourbon &amp; Sherry &amp; Malaga</i> , 46 abv IRELAND	39
<b>Connemara</b> <i>NAS, peated, ck Bourbon</i> , 40 abv IRELAND	17
<b>West Cork</b> 10yr, <i>ck Bourbon</i> , 40 abv IRELAND	14
<b>Kavalan King Car Classic</b> , TWN, Single Malt, <i>ck Bourbon</i> , 43 abv TAIWAN	32
<b>Iwai Blended</b> , <i>NAS, dstlr Mars Shinshu</i> , 40 abv	15
<b>Ohishi</b> , <i>malted rice, ck Sherry</i> , 42.3 abv JAPAN	25
<b>Suntory Toki</b> , Blended, <i>NAS</i> , 43 abv JAPAN	14
<b>Yamazaki</b> 12yr, Single Malt, <i>ck Bourbon &amp; Oloroso &amp; Mizunara Oak</i> , 43 abv JAPAN	44
<b>Pendleton 1910</b> 12yr, 40 abv CANADA	15
<b>Pike Creek</b> <i>ck Port Finish</i> , 40 abv CANADA	9

## AMERICAN WHISKEY

<b>Few Spirits</b> Bourbon, 40 abv ILLINOIS	13
<b>High West Campfire</b> , 46 abv UTAH	18
<b>Stranahan's</b> Single Malt, <i>NCF, ck Charred Oak</i> , 47 abv COLORADO	21
<b>Uncle Nearest</b> 1856, 50 abv TENNESSEE	18

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## KENTUCKY BOURBON

<b>Old Forester</b> 1870, 45 abv	16
<b>Colonel E.H. Taylor</b> BIB Single Barrel, MWL Selection 50 abv	24
<b>Eagle Rare</b> 10yr, 45 abv	12
<b>Four Roses</b> Single Barrel Warehouse, 50 abv	18
<b>Elijah Craig</b> Small Batch, MWL Selection, 47 abv	10
<b>Larceny</b> <i>wheated</i> , 61.2 abv	8
<b>Booker's CS</b> 65.2 abv	29
<b>Woodford Reserve</b> Double Oaked, 47.2 abv	18
<b>Maker's Mark</b> MWL Private Select <i>wheated</i> , 54.6 abv	20
<b>Wild Turkey</b> Rare Breed, Barrel Proof, CS 54.1 abv	17
<b>I. W. Harper</b> , 15YR, 43 abv	25
<b>Michter's</b> Small Batch Bourbon, 45.7 abv	17

## RYE WHISKEY

<b>Angel's Envy</b> <i>dstlr</i> MGP, <i>btlr</i> AE, 95% rye, <i>ck</i> Rum Finish, 50 abv ILLINOIS	30
<b>Few Spirits</b> IL, 45 abv ILLINOIS	16
<b>High West</b> <i>Rendezvous</i> , 6yr & 16yr, 46 abv INDIANA/UTAH	24
<b>James E. Pepper</b> 1776, Barrel Proof, <i>dstlr</i> MGP, NAS, CS 57.3 abv INDIANA	14
<b>Knob Creek</b> <i>dstlr</i> Jim Beam, 50 abv KENTUCKY	14
<b>Michter's</b> US 1 Straight Single Barrel, 42.4 abv INDIANA	17
<b>Pikesville</b> , 6yr, <i>dstlr</i> Heaven Hill, 55 abv KENTUCKY	15
<b>Russell's Reserve</b> <i>dstlr</i> Wild Turkey, 6yr, 45 abv KENTUCKY	10
<b>Whistle Pig</b> 10yr, <i>dstlr</i> Alberta Distillers, 97-100% rye, 50 abv CANADA	29

## NORTHWEST WHISKEY

<b>Freeland Spirits</b> Bourbon, <i>ck</i> Oregon Pinot Noir Cask, 46abv OREGON	15
<b>McCarthy's</b> Peated Malt, <i>dstlr</i> Clear Creek, 3yr, 42.5 abv OREGON	19
<b>Westward Single Malt</b> , Stout Cask Finish 45 abv OREGON	29
<b>Rex</b> Rye Whiskey <i>dstlr</i> New Deal, <i>btlr</i> Royalty Spirits, <i>ck</i> Bordeaux & Burgundy 45 abv, OREGON	12
<b>Westland</b> Sherry Wood Single Malt, NCF, <i>ck</i> Bourbon & New Charred Oak & Oloroso & PX, 46 abv WASHINGTON	27
<b>Woodinville</b> MWL Single Barrel, 100% rye, 60.9 abv WASHINGTON	22

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## RESERVE SPIRITS

<b>Angel's Envy</b> 2018 Cask Strength <i>ck</i> Port finish, <i>cs</i> 62 abv	65
<b>Michter's</b> Single Barrel 10yr, <i>cs</i> 47.2 abv	55
<b>Jefferson's</b> Presidential Select, 21yr, 47 abv	155
<b>High West</b> A Midwinter Nights Dram, <i>ck</i> French Oak & Port, 49.3 abv	48
<b>Old Forester</b> Birthday Bourbon 2020, 10yr, 49 abv	50
<b>Weller</b> 12yr <i>wheated</i> , 45 abv	45
<b>Macallan</b> 18yr, <i>ck</i> Sherry, 43 abv	51
<b>Johnnie Walker</b> Blue Label, 40 abv	61
<b>Don Julio</b> 1942 Añejo, 30mos, <i>ck</i> American Whiskey, 40 abv	47

## BRANDY, PISCO & EAU DE VIE

<b>La Caravedo</b> PER <i>grp</i> Quebranta, 40 abv PERU	9
<b>Marolo</b> Grappa di Barolo <i>grp</i> Nebbiolo, 42 abv ITALY	23
<b>Courvoisier</b> VSOP, <i>dst</i> GC, 40 abv FRANCE	12
<b>Park</b> Single Vineyard MWL Single Barrel, 18yr, <i>dst</i> B, 42.8 abv FRANCE	35
<b>Pierre Ferrand</b> 1840 Original Formula <i>dst</i> GC, 40 abv FRANCE	14
<b>Brandy Sainte Louise</b> <i>grp</i> Ugni Blanc, 43 abv FRANCE	10
<b>Clear Creek</b> Apple Brandy 2yr, 40 abv OREGON	13
<b>Clear Creek</b> Pear Brandy OR 40 abv OREGON	16

## SUGARCANE

<b>Charanda</b> Blanco, 46 abv MEXICO	8
<b>Diplomatico</b> Reserva Exclusiva 40 abv VENEZUELA	15
<b>Doctor Bird</b> <i>ck</i> Moscatel Sherry, 50 abv JAMAICA	12
<b>Smith &amp; Cross</b> Navy Strength, 57 abv JAMAICA	12
<b>Brugal 1888</b> Extra Añejo, <i>ck</i> 8yrs in Bourbon & 6yrs in Sherry, 40 abv DOMINICAN REPUBLIC	14
<b>Cruzan</b> Blackstrap St. Croix, 40 abv VIRGIN ISLANDS	9
<b>Neisson</b> Blanc, 50 abv MARTINIQUE	8
<b>Plantation</b> Stiggins Fancy Pineapple, 40 abv BARBADOS	14
<b>Novo Fogo</b> Silver, 40 abv BRAZIL	10
<b>Novo Fogo</b> Barrel-Aged, 3yr, MWL Selection, <i>ck</i> Bourbon, 40 abv BRAZIL	13

## TRADITIONAL MEXICAN SPIRITS

<b>Del Maguey</b> Chichicapa, 47.8 abv	25
<b>Ilegal</b> Mezcal Joven, 40 abv	12
<b>Mezcal Union</b> , 40 abv	14

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## TRADITIONAL MEXICAN SPIRITS

<b>Vago Tobala</b> , 50.1 abv	44
<b>El Tesoro Añejo</b> , 2-3yr, <i>ck</i> American Whiskey, 40 abv	15
<b>San Matias</b> Gran Reserva Extra Añejo, 3yr, <i>ck</i> French Oak, 40 abv	20
<b>Siete Leguas</b> Blanco, 40 abv	16
<b>Patron Roca</b> Reposado NOM 1492, <i>ext</i> Th, <i>ckg</i> SO, <i>stl</i> Stainless, 42 abv	23
<b>Sotol Coyote</b> , 48 abv	14

## GIN, VODKA & AQUAVIT

<b>Aria</b> Dry Gin, <i>dstlr</i> Martin Ryan, 45 abv OREGON	9
<b>Aviation</b> , 42 abv OREGON	9
<b>Ransom</b> Old Tom Barrel Aged, 44 abv OREGON	13
<b>Gray Whale</b> , 43 abv CALIFORNIA	12
<b>St. George</b> Terroir, 45 abv CALIFORNIA	14
<b>Plymouth</b> Navy Strength, 57 abv ENGLAND	12
<b>Tanqueray</b> No. Ten, 47.3 abv SCOTLAND	10
<b>The Botanist</b> <i>dstlr</i> Bruichladdich, 46 abv SCOTLAND	15
<b>Hendrick's</b> , 44 abv SCOTLAND	13
<b>Grey Goose</b> <i>wheat</i> , 40 abv FRANCE	10
<b>Ketel One</b> <i>non-gmo wheat</i> , 40 abv NETHERLANDS	12
<b>Snow Leopard</b> <i>spelt</i> , 40 abv POLAND	10
<b>Tito's</b> , <i>corn</i> , 40 abv TEXAS	10
<b>Brennivín</b> , 40 abv ICELAND	12
<b>Linie</b> <i>potato</i> , 4.5mos, <i>ck</i> Sherry, 41.5 abv NORWAY	10

## AMARI, HERBAL, FRUIT & NUT LIQUEURS

<b>Lucid</b> Absinthe, 62 abv	19
<b>Aperol</b> , 11 abv	9
<b>Campari</b> , 24 abv	10
<b>Averna</b> , 29 abv	10
<b>Cynar</b> , 16.5 abv	9
<b>Fernet Branca</b> , 39 abv	13
<b>Nonino</b> Quintessentia, 35 abv	17
<b>Ramazotti</b> , 30 abv	14
<b>Benedictine DOM</b> , 40 abv	12
<b>Green Chartreuse</b> , 55abv	22
<b>Yellow Chartreuse</b> , 40 abv	20
<b>Strega</b> , 40 abv	10
<b>Ancho Reyes</b> Ancho Chile, 40 abv	12

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## AMARI, HERBAL, FRUIT & NUT LIQUEURS

<b>Caffe Corretto</b> , <i>dstlr</i> Elixir, 35 abv	12
<b>Combiar</b> Crème de Cassis, 20 abv	9
<b>Combiar</b> Framboise, 20 abv	9
<b>Combiar</b> Peche de Vigne, 20 abv	9
<b>Combiar</b> Roi Renne Rouge, 17 abv	8
<b>Lazzaroni</b> Amaretto, 24 abv	10
<b>St. Germain</b> Elderflower, 12.5 abv	12
<b>St. Elizabeth</b> Allspice Dram, , 22.5 ABV	8
<b>Tempus Fugit</b> Creme de Cacao, 24 abv	12

## FEATURED FLIGHTS

### AMERICAN WHISKEYS 40

**Michter's** US 1 Straight Single Barrel, 42.4 abv INDIANA  
**Colonel E.H. Taylor** BIB Single Barrel, MWL Selection 50 abv KENTUCKY  
**Westward Single Malt**, Stout Cask Finish 45 abv OREGON

### INTERNATIONAL WHISKIES 50

**Aberlour** 16yr, 43 abv SCOTLAND  
**Redbreast** 12yr, 40 abv IRELAND  
**Kavalan** King Car Classic, TWN, Single Malt, *ck* Bourbon, 43 abv TAIWAN

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