

Spirit Selection

Whisk(e)y

Domestics

AZ Distilling Bourbon	10
Baker's 7 year Bourbon	13
Basil Hayden's	13
Booker's Bourbon	15
Bulleit 10 year Bourbon	14
Bulleit Bourbon	10
Bulleit Rye	10
Four Roses Single Barrel	15
Gifted Horse Bourbon	15
I.W. Harper 15 year	18
Jack Daniels's Rested Rye	18
Maker's cask no. 46	13
Maker's Mark	11
Mitcher's Single BRL Rye	13
Templeton Rye	12
Whistlepig 10 year Rye	18

Agave

Don Julio Anejo	14
Don Julio Reposado	12
Don Julio Silver	10
Don Julio 1942	25
Fortaleza Anejo	18
Fortaleza Reposado	16
Fortaleza Silver	14
Vida Mezcal	12

Gin

Hendrick's	12
Nolet's Gin	12
Plymouth Navy	14
Tanqueray London Dry	12
Tanqueray Old Tom	12
Aviation American Gin	10

Imports

Aberlour 18 year	32
Crown Royal XO	16
Glenlivet 18 year	30
Green Spot Irish	14
Glenmorangie Nector D'or	19
Glenmorangie 18 year	28
Glenmorangie Original	14
Johnnie Walker Black	12
Johnnie Walker Green	25
Johnnie Walker Blue	45
Ardbeg 10 year	14
Nikka Coffee Grain	16
Lagavulin 16	18
Oban 14	16
Redbreast 15 year Irish	19
Yamazaki 12	19

Apertif/ Disgestif

Aperol	9
Campari	9
Fernet Branca	8
Green Chartreuse	14
Meletti Amaro	8
Montenegro Amaro	8
Nardini Amaro	8
Yellow Chartreuse	14

Cane

Hamilton's Dem 151	15
Hamilton's Jamaican Pot	13
Leblon Cachaça	12
Plantation Pineapple	12
Rhum Clément	12
The Scarlet Ibis	10



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CRUST

Welcome

Thank you for finding us. Our walls have been waiting since 1912 for this very moment. The Ostrich cocktail lounge is here for your enjoyment and we are excited to have you be a part of our experience. We are open Tue-Sat @6pm. Please enjoy your time and remember that a great drink is a moment in time spent with great company.

Convivially,

Brandon Casey
OSTRICH WRANGLER

P.S. our Wi-Fi is 100% decorative

os·trich

'ästriCH

noun: **ostrich**; plural noun: **ostriches**

1. a flightless swift-running African bird with a long neck, long legs, and two toes on each foot. It is the largest living bird, with males reaching an average height of 8 feet (2.5 m).

2. a person who refuses to face reality or accept facts.

3. The Ostrich

10 N San Marcos Place Chandler AZ

#UnderTheOstrich

@TheOstrichBar

facebook.com/TheOstrichBar

Collins \$12

Embrace your spirit, select a modifier and we'll top it with our house made soda water fresh from the jerk. When life gives you lemons and limes, you add it to your Collins, sit back and enjoy! All cocktails are served in perfectly chilled glasses with quality ice, your creation will be no exception.

Spirit Choices:

- Vodka (Comrade Collins)
- Rum (Ron Collins)
- Gin (Tom Collins)
- Tequila (Juan Collins)
- Pisco (Phil Collins)
- Cognac (Napoleon Collins)

Modifiers

- Spiced Stone Fruit
- Bannana Apple Pie
- Honey Ginger
- Raspberry Lemon
- Zombie Mix

A NOTE ON OFF MENU DRINKS

We are here to serve. Tell us what you like and we will happily craft anything that we have the ingredients for.

From the Breweries

All beer is on a steady rotation to keep your visits as interesting as the city we live in. We also carry a fine selection of Macro-brews that are available upon request. Here is a list of our featured brews:

Draft -\$6

Four Peaks' Kiltlifter

Konig Ludvig's Wiesbier

Odell's St. Lupulin

Peroni Nastro Azzurro

San Tan's Hop Shock IPA

Rotating Draft *Just Ask!*

Handhelds \$7

Goose Island's Matilda

Guinness Extra Stout

Schofferhofer Grapefruit Radler

Ska Brewing's Decadent IPA

Wyder's Raspberry Cider

Bourbon County Stout \$24

Goose Island's Bourbon County Imperial Stout is aged in bourbon barrels and finishes up at a whopping 14.2% ABV. *While supplies last.*

Something Special

Irish Coffee (Buena Vista, San Francisco 1952) \$13

While supplies last

 **#undertheostrich**

Barrel Aged Cocktails \$13

While supplies last

Career Ender #2

George Dickel no. 8, Meletti Amaro, Olorosso Sherry, Giffard Peche, black tea and AZ Bitter Lab's Mas Molé

Boaty McBoatface

Bulleit Rye, Dolin Sweet Vermouth, Cherry Herring and absinthe

Jesuit Negroni

Kappa Pisco, Suze gentian liqueur, Lillet Blanc and Regan's Orange Bitters

The "Chanhattan"

Bulleit Bourbon, Dolin sweet vermouth, Angostura bitters

Irish Banana Hammock

Power's Irish, Cream Sherry, Montenegro Amaro, Sibona Amaro, Giffard Banane du Bresil, AZ Bitter Lab's Figgy Pudding

Wine

Sparkling

Chandon Brut California, USA	12/50
Ruinart Rosé 375mL Champagne, FR	70
Veuve Clicquot Yellow Label Champagne, FR	95

White

Kim Crawford Sauvignon Blanc Marlborough, NZ	11
Solicitation Pinot Grigio, IT	11
Phoenix Chardonnay Russian River, CA	13

Rosé

Terradora Dipaolo Irpinia 2014, IT	11
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Red

Misdemeanor Cab bottled for The O, CA	11
Terrazas Malbec Mendoza, AR	12
Siduri Pinot Noir Willamette, CA	13

Cocktails \$12

Old Fashioned Cocktail (19th century, USA)

Choice of spirit: Bulleit Bourbon, Rye, Johnny Walker Black, Don Julio Reposado or Montelobos Mezcal. We add sugar, bitters, ice, lemon and orange peel.

French 75 (WW1, France)

Chandon Brut, Maison Rouge VS Cognac, fresh lemon juice & simple syrup. served with a lemon twist in a coupe.

Martinez (1887, Jerry Thomas: Plain and Fancy Drinks)

It's not a Martini, It's not a Manhattan, what is it?! a wonderful marriage of Tanqueray Old Tom Gin, Vermouth, Maraschino liqueur and bitters.

Trader Vic's Mai Tai (1943, Oakland, CA)

Cruzan Rum, Hamilton's Demerera Rum, Curacao, lime juice and house made orgeat. Mint bouquet.

Rainbow Room Cosmo (1980's something, New York)

Ketel One Citroen, Cointreau, lime juice and cranberry. Served up with a toasted orange peel.

Aviation Cocktail (1916, New York)

Aviation American Gin, Maraschino liqueur, Crème de Violette, lemon juice, served up with a Maraschino cherry.

Negroni (1919, Caffé Casoni Florence IT)

Your choice of gin, we'll add equal parts Campari and Vermouth. Stir and strain Up or on the Rocks with an orange twist.

Zombie (1934, Donn Beach)

This secret blend of Puerto Rican rum, Jamaican rum, Demerara 151, fresh lime juice, falernum, grenadine and Zombie Ostrich mix is a definite cure-all. In 1934, guests were only allowed to have 2 of these.

NewFangled Fall 2016- \$12

The Butcher

Lagavulin 16, Don Zailo Amontillado, spiced stone fruit syrup, served over cut ice with a cherry mint bouquet

The Baker

Bulleit Rye, Montenegro Amaro, Cocktail and Son's King Cake Syrup, AZBL Figgy Pudding bitters, lemon juice, egg white.

The Candlestick Maker

Montelobos Joven, Caskwerk's Apple Pie, Yellow Chartreuse, lemon juice. With dehydrated mulling spice.

Under the Norman Sun

VSOP Calvados, Rye, desert blossom honey syrup, AZBL Orange Sunshine, Peychaud's, Pernod Absinthe Rinse, lemon twist.

Ostrich in the Jungle (a Tiki Tuesday Original)

Stiggen's Fancy Pineapple Rum, Meletti Amaro, Olorosso Sherry, spiced tea syrup, enveloped in St. Ango mist. Stirred and served low.

Penicillin (2005, Milk & Honey NYC)

Johnnie Walker Black, lemon juice, ginger syrup, mist of Ardbeg 10. Served with candied ginger on the rocks

Corpse Reviver #Blue (2007, New Zealand)

Nolet's Silver Gin, Lillet Blanc, Giffard Blue Curacao, lemon juice, St. George Absinthe. Served up in a martini glass with a lemon peel.

This Conflagration Nation (2014, Citizen R+D) **-\$18.14**

Brandon Casey's original cocktail conscripted by the Museum of American History to celebrate the 200th anniversary of The Star Spangled Banner. Bulleit 10 year, Crown XO, Nardini Amaro, Ruby Port, Calvados, mint simple. Served in a pipe tobacco smoked glass.