

# SINGLE MALT SCOTCH

## **SPEYSIDE** *smoky, fruit, baking spices, vanilla*

Balvenie Doublewood 12yr. ....	19
Balvenie Caribbean Cask 14yr. ....	27
Balvenie Doublewood 17yr. ....	40
Balvenie Portwood 21yr. ....	60
Glenfiddich 12yr. ....	15
Glenfiddich 14yr. ....	18
Glenfiddich 15yr. ....	21
Glenfiddich 18yr. ....	32
Glenlivet 12yr. ....	15
Glenlivet 14yr. ....	18
Glenlivet 18yr. ....	32
Glenlivet Nadura Oloroso. ....	25
Glenrothes 1995. ....	45
Glenrothes 1998. ....	39
Glenrothes 2001. ....	27
Macallan 12 year. ....	20
Macallan 15 year. ....	37
Macallan 18 year. ....	67
Macallan Amber. ....	24
Macallan Gold. ....	16
Macallan Rare. ....	85

## **HIGHLAND** *peaty, honey, dried fruit, heather*

Loch Lomond 12 year. ....	14
Oban 14 year. ....	22
Talisker 10 year. ....	18

## **ISLAY** *smoky, peaty, earthy, hints of sea salt*

Lagavulin 16 year. ....	27
Laphroaig 10 year. ....	17

# BLENDED SCOTCH

Chivas Regal 12yr. ....	13
Dewar's White Label. ....	12
Johnnie Walker Black Label. ....	14
Johnnie Walker Blue Label. ....	61
Johnnie Walker Red Label. ....	14
Monkey Shoulder. ....	15

# RYE

Angels Envy Rum Finished. ....	22
High West Rendezvous, UT. ....	16
Michter's. ....	15
Redemption. ....	17
Whistle Pig 6yr, VT. ....	15
Whistle Pig 10yr, VT. ....	24
Whistle Pig 12yr, VT. ....	35
Whistle Pig 15yr, VT. ....	62
Whistle Pig Farm Stock, VT. ....	32

# BOURBON

Angels Envy Port Wine Finish. ....	15
Baker's 7yr. ....	16
Barton 1792 Small Batch. ....	18
Basil Hayden's. ....	16
Blade And Bow. ....	15
Blanton's Single Barrel. ....	19
Booker's Barrel Strength. ....	17
Breckenridge, CO. ....	16
Buffalo Trace. ....	14
Bulleit. ....	14
Eagle Rare Kentucky Straight. ....	17
Elijah Craig Small Batch. ....	15
Few, IL. ....	14
Four Roses Small Batch. ....	16
Four Roses Yellow Label. ....	14
H McKenna Single Barrel 10yr. ....	16
High West Amer Prairie, UT. ....	15
High West Campfire, UT. ....	17
Hirsch The Horizon, IN. ....	18
Hudson Baby, NY. ....	21
Is Bowman Port Bar Finish, VA. ....	15
Jefferson's Ocean. ....	24
Jefferson's Reserve VSB. ....	16
Joseph Magnus, WDC. ....	22
Knob Creek Small Batch. ....	16
Michter's K Straight Bourbon. ....	15
Old Rip Van Winkle 10yr. ....	37
Pappy Van Winkle's 20yr. ....	305
Pappy Van Winkle's 23yr. ....	355
Revival 'Four Grains', SC. ....	16
Russell's 'Reserve' 10 yr. ....	16
Van Winkle 'Sp. Reserve', 21yr. ....	67
Weller 'Special Reserve'. ....	15
Wild Turkey 'Rare Breed'. ....	14
Willet 'Pot Still'. ....	15
Woodford 'Reserve'. ....	15
Woodinville. ....	15

# WHISKEY

Bernheim Original 'Wheat' 7 yr, ....	13
Clyde May's 'Alabama Style', AL. ....	14
George Dickel #8, TN. ....	13
High West 'Campfire', UT. ....	17
Mitche's 'American', PA. ....	15
Stranahan's, CO. ....	15
Tin Cup Amer Whiskey, CO. ....	14
Crown Royal, Canada. ....	14
Jameson Black Barrel, Ireland. ....	15
Red Breast '12 yr'. ....	18



**TEDDY**  
& THE BULLY BAR

# DESSERT MENU

1200 19th Street, NW, Washington, DC 20036  
p. (202) 872-8700 ..... [www.teddyandthebullybar.com](http://www.teddyandthebullybar.com)

# DESSERTS

<b>KEY LIME CHEESECAKE</b>	<b>12</b>
key lime curd, toasted meringue	
<i>Pair with: Vidal Blanc, Rockridge Vineyards 'V d'Or' ..... 14</i>	
<b>FLOURLESS CHOCOLATE CAKE</b> <b>GF</b>	<b>12</b>
chocolate Ganache, crème anglaise, vanilla bean ice cream	
<i>Pair with: Gragnano, Fredericiane Monteleone ..... 12</i>	
<b>BANANA PUDDING</b>	<b>12</b>
chantilly cream, vanilla cake, walnuts	
<i>Pair with: Petit Manseng, Linden Vineyards 'Late Harvest' ..... 15</i>	
<b>ICE CREAM / SORBET</b> <b>GF</b>	<b>10</b>
3 scoops	
<i>Pair with: Moscato d'Asti, M Chiarlo 'Nivole' ..... 11</i>	
<b>MOLTN COOKIES</b>	<b>choose three - 9.50    choose six - 19</b>
<i>baked to order cookies &amp; takes 15 minutes to prepare</i>	
chocolate chip, double chocolate chunk, m & m, oatmeal raisin,	
white chocolate macadamia, sugar	
<i>Enjoy with Delicious Whole Milk or Chocolate Milk with your cookies ..... 5</i>	

## COFFEE & TEA

<b>COFFEE / DECAF COFFEE</b>	<b>4</b>
<b>ESPRESSO / DECAF ESPRESSO</b>	<b>5</b>
<b>DOUBLE ESPRESSO</b>	<b>7</b>
<b>CAPPUCCINO</b>	<b>5</b>
<b>LATTE</b>	<b>5</b>
<b>STASH HOT TEA</b>	<b>5</b>
<i>English Breakfast, Earl Grey</i>	
<i>Premium Green, Chamomile,</i>	
<i>Decaf English Breakfast,</i>	
<i>Peppermint</i>	

## DESSERT COCKTAILS

<b>IRISH COFFEE</b>	<b>15</b>
Jameson Irish Whiskey, Coffee, Cream	
<b>BRANDY ALEXANDER</b>	<b>15</b>
Brandy, Kahlua, Heavy Cream, Caramel Whipped Cream	
<b>NIGHT CAP</b>	<b>12</b>
Old Forrester Bourbon, Amaretto, Fresh Squeezed Lemon Juice, Maraschino Cherry	
<b>ESPRESSO MARTINI</b>	<b>16</b>
Vodka, Kahlua, Espresso	
<b>SPANISH COFFEE</b>	<b>15</b>
Hot Coffee, Kahlua, Mount Gay Aged Rum, Triple Sec, Caramel Whipped Cream	

*One check pertable. No separate checks. Limit five (5) credit cards pertable.*

*A gratuity of 20% will be added to parties of FIVE or more guests*

# DESSERT WINES

**gls / btl**

<b>SEMILLON</b> , Chateau de Cosse Sauternes, Bordeaux, FR 2017 (375ml)	<b>19 / 69</b>
<b>GRAGNANO</b> , Fredericiane Monteleone, Sorrentina, IT NV	<b>12 / 46</b>
<b>MOSCATO</b> , M Chiarlo Moscato d'Asti Nivole, Piedmont, IT 2019 (375ml)	<b>11 / 39</b>
<b>VIDAL BLANC</b> , Rockbridge Vineyard V d'Or, VA, 2017 (375ml)	<b>14 / 49</b>
<b>PETIT MANSENG</b> Linden Late Harvest, VA 2014 (375ml)	<b>15 / 59</b>

## PORT, SHERRY & MADEIRA

<b>TAWNY PORT</b> , Taylor Fladgate, 10 year, Duoro Valley, Portugal, NV	<b>16</b>
<b>VINTAGE PORT</b> , Taylor Fladgate, Duoro Valley, Portugal, 2014	<b>12</b>
<b>DRY SHERRY</b> , Emilio Lustau 'Manzanilla Papirusa', Jerez, Spain, NV	<b>12</b>
<b>MADEIRA</b> , Blandy's 'Malmsey', 10 year, Portugal, NV	<b>18</b>

## COGNAC & BRANDY

<b>Hennessy VS.</b>	<b>16</b>
<b>Hennessy VSOP.</b>	<b>20</b>
<b>Remy 1738.</b>	<b>17</b>
<b>Remy VSOP.</b>	<b>20</b>
<b>Martell XO.</b>	<b>52</b>
<b>Copper &amp; Kings Brandy.</b>	<b>13</b>
<b>Cardenal Mendoza 'Solera Gran Reserva' Brandy.</b>	<b>18</b>

## CORDIALS

<b>Bailey's.</b>	<b>13</b>
<b>B &amp; B.</b>	<b>16</b>
<b>Benedictine D.O.M.</b>	<b>16</b>
<b>Disaronno Amaretto.</b>	<b>14</b>
<b>Frangelico.</b>	<b>14</b>
<b>Grand Marnier.</b>	<b>16</b>
<b>Kahlua.</b>	<b>12</b>
<b>Sambuca.</b>	<b>14</b>
<b>Solerno Orange.</b>	<b>14</b>

## APERITIF

<b>Aperol.</b>	<b>13</b>
<b>Campari.</b>	<b>13</b>
<b>Lillet Blanc.</b>	<b>14</b>
<b>Pimm's.</b>	<b>13</b>
<b>Solerno Orange.</b>	<b>14</b>
<b>St. Germaine.</b>	<b>14</b>

## DIGESTIF

<b>Fernet Branca.</b>	<b>14</b>
<b>Cynar.</b>	<b>13</b>
<b>Averna Amaro.</b>	<b>13</b>

## ABSIBNTHE

<b>St. George.</b>	<b>19</b>
<b>Vieux Carre.</b>	<b>19</b>

*Due to the extraordinary increases we have experienced in labor and operating costs, a 3.5% RESTAURANT SURCHARGE will be added to all checks. We thank you for your support and understanding.*