


Bound

CHAPTER ONE: SIGNATURE COCKTAILS



BOUND OLD FASHIONED – Woodford Reserve bourbon, sugar cube, house-made brandied cherries and Angostura bitters 17

SPICY FIFTY – Stoli Vanil vodka, elderflower syrup, fresh lime juice, honey syrup and chili pepper 17

BREAKFAST MARTINI – Bombay Sapphire gin, Cointreau, fresh lemon juice and orange marmalade 17

CROMWELL COCKTAIL – Cîroc Red Berry vodka, strawberry liqueur, strawberry purée, fresh orange juice and maple syrup with a hint of balsamic vinegar 17

BUNNY BUBBLES – Bénédictine liqueur, raspberry purée, pomegranate and Moët & Chandon Impérial Champagne 17



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SIGNATURE COCKTAILS



THYME TO SMASH – Absolut Elyx vodka, lemon juice, ginger liqueur, simple syrup, thyme and fresh strawberry 17

TENNESSEE SQUIRREL – Jack Daniel’s Old No. 7 Whiskey, Amaretto Disaronno, fresh passion fruit, lemon juice and toasted almonds 17

TJ’S WHISKEY SOUR – Knob Creek bourbon, fresh lemon sour and egg white 17

BLOOD & SAND – Johnnie Walker Black Label whisky, sweet vermouth and Cherry Heering brandy. Aged in an oak barrel. Topped with orange foam 17

GRACE – Grey Goose La Poire vodka, fresh pear purée, apple and lemon juices, honey syrup, lemongrass and fresh mint 17



CHAPTER TWO:
CLASSIC COCKTAILS



AGED RUM DAIQUIRI – Ron Zacapa 23 Solera rum, lime juice and simple syrup 17

CORPSE REVIVER # 2 – Tanqueray gin, Lillet Blanc, Dry Orange Curaçao and lemon juice 17

VIEUX CARRÉ – Wild Turkey rye whiskey, Hennessy V.S.O.P Privileged Cognac, Bénédictine liqueur, sweet vermouth and Angostura and Peychaud's bitters 17

LION'S TAIL – Woodford Reserve bourbon, allspice pimento dram, lime juice and Angostura bitters 17

CHAPTER THREE:
BARTENDER'S CORNER

SMOKE & MIRRORS – *Created by Dominick DeMartino*
Don Julio Blanco tequila, lemon juice, elderflower syrup,
egg white and an Islay Scotch rinse 17

THE FRONTIERSMAN – *Created by Johnny Hernandez*
Bulleit rye whiskey, Amaro Montenegro, Drambuie and
Angostura bitters 17

ROSE – *Created by Johnny Hernandez*
Rosemary and blackberry infused Hendrick's gin, crème de
pamplemousse rose, lime juice, Angostura bitters, simple syrup
and pink sea salt 17

CAFÉ ARANCIA – *Created by Dominick DeMartino*
Ketel One Oranje vodka, Kahlúa, Amaro Averna and espresso 17

SMOKED STRAWBERRY MARGARITA – *Created by Kayle Torres*
Don Julio tequila, lemon juice, simple syrup, Hatch chili powder,
fresh strawberry and Thai chilies 17

THE EVERGREEN – *Created by Brandon Thorns*
Atlantico rum, elderflower syrup, lime juice, basil leaves,
cucumber slices and pink peppercorns 17



CHAPTER THREE:
BARTENDER'S CORNER



SEASONAL COCKTAILS

HONEY NUT MILK PUNCH – *Created by Johnny Hernandez*
Honey Nut Cheerios-infused cream, Hennessy Cognac,
Amaretto Disaronno, honey and cinnamon 18

APPLE PIE SIDE CAR – *Created by Kayle Torres*
Hennessy Cognac infused with granny smith apples, Tuaca,
lemon juice, simple syrup, Angostura bitters and cinnamon sugar 18

SPIRITS CABINET

ARISTOCRATS SPIRITS CABINET – Bound is pleased to invite you to explore our one-of-a-kind spirits cabinet. We have scoured the globe, searched every warehouse, distillery and cellar to bring you only the best and rarest spirits for your tasting experience. Please ask our bartenders or cocktail servers for an aristocrat menu and enjoy a taste of history...before it's gone.



CHAPTER FIVE:
BEER SELECTIONS




COORS LIGHT	12 OZ. 7
<i>American Light Lager</i>	24 OZ. 11
4.2% ABV - 10 IBU	
MILLER LITE	12 OZ. 7
<i>American Lite Pilsner</i>	24 OZ. 11
4.2% ABV - 10 IBU	
FIRESTONE WALKER 805 ALE	10
<i>American Blonde Ale</i>	
4.7% ABV - 20 IBU	
CHIMAY BLANCHE	12
<i>Triple - Belgium</i>	
8% ABV - 27 IBU	
SAINT ARCHER IPA	10
<i>American IPA</i>	
7% ABV - 66 IBU	
BALLAST POINT VICTORY AT SEA	11
<i>Imperial Porter</i>	
10% ABV - 60 IBU	




CHAPTER SIX:
WINE SELECTIONS



CHAMPAGNE	GL	BTL
MOËT & CHANDON IMPÉRIAL	22	90
LA MARCA, PROSECCO	15	60
PINOT GRIGIO		
SANTA MARGHERITA, VALDADIGE, ITALY	14	60
SAUVIGNON BLANC		
Craggy Range, New Zealand	16	70
RIESLING		
Mönchhof Estate, Mosel, Germany	14	60
CHARDONNAY		
Talbot Sleepy Hollow Vineyard	18	75
Caesars Private Select, Sonoma-Cutrer Les Pierres, Sonoma	17	70
PINOT NOIR		
Belle Glos, Meiomi, California	16	65
CABERNET SAUVIGNON		
Justin, Paso Robles, California	18	75
Chateau Ste. Michelle, Indian Wells, Washington	16	70
CHIANTI CLASSICO		
Poggio Bonelli, Chianti, Villa Chigi Saracini, Tuscany, Italy	16	70
MERLOT		
William Hill, Central Coast, California	16	70



CHAPTER SEVEN:
FOOD SELECTIONS
BROUGHT TO YOU BY
eatwell



BREAKFAST SANDWICHES

THE CROMWELL 9

Croissant, Sriracha Aioli, Bacon, Cheddar Cheese, Fresh Egg

THE STANDARD 9

Brioche Bun, Angus Burger Patty, Bacon, Caramelized Onion, Fresh Egg

THE PRESS 9

Ciabatta, Herb Spread, Pepper Jack Cheese, Smoked Ham, Turkey, Fresh Egg

SANDWICHES

TURKEY "BLAT" 13

Shaved Turkey Breast, Avocado Aioli, Heirloom Tomato, Avocado, Bacon

ROAST BEEF STACK 11

Prime Rib Stack, Caramelized Onion, Jalapeño, Horseradish Cream

CUBAN PRESS 11

Shaved Pork Shoulder, Swiss Cheese, House Slaw, Mustard Aioli

ITALIAN 12

Thin Sliced Artisan Deli Meats, Mozzarella, Tomato, Onion,
Extra Virgin Olive Oil

SALADS


Choice of dressing: Caesar, Blue Cheese or Ranch

MODERN CAESAR 11

Rotisserie Chicken, Baby Tuscan Kale, Asparagus, Marinated Tomato

THE CHEF'S SALAD 12

Crunchy Lettuce, Grilled Steak & Chicken, Fingerling Potatoes, Avocado



*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.