



LOUNGE

## SEASONAL COCKTAILS

### **LA POIRE CIDER 18**

Designed with Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, Fresh Lemon Juice; Topped with Prosecco Fashioned with a Fresh Slice of Pear

### **\* FIRE & SPICE 18**

Designed with Bulleit Bourbon, Amaro Nonino, House-Made Cinnamon-Nutmeg Syrup, Angostura and Woodford Spiced Cherry Bitters

Fashioned with a Flamed Cinnamon Stick

### **AUTUMN MULE 18**

Designed with Gentleman Jack Whiskey Infused with Cinnamon, Nutmeg and Vanilla, Fresh Apple Purée blended with Maple Syrup, Fresh Lime Juice; Topped with Q Ginger Beer

Fashioned with a Cinnamon Apple Slice

### **MIXOLOGIST'S LAGER 18**

Designed with Turmeric Infused BenRiach 10 Year Scotch, Mandarin Napoleon Liqueur, Fresh Apple and Lemon Juice

Fashioned with a Ginger and Egg White Foam

### **FALL SANGRIA 18 PITCHER 65**

Designed with Grey Goose Cherry Noir Vodka, Domaine de Canton Liqueur, Fresh Muddled Blackberries, House-Made Cinnamon-Nutmeg Syrup; Topped with Poggio della Torre Chianti Classico

Fashioned with a Blackberry

### **\* ESPRESSO HAZELNUT POP ROCKS 19**

Designed with Snow Leopard Vodka Infused with Vienna Roast Coffee and Vanilla, Fresh Shot of Espresso, Heavy Cream

Fashioned with a Frangelico and Hazelnut Gelato Cube

## SIGNATURE COCKTAILS

### **TOAST OF MIDTOWN 20**

Designed with Bombay Sapphire East Gin, Domaine de Canton Liqueur, Rose Water, Muddled Raspberries, Fresh Lemon Juice; Topped with Veuve Clicquot Champagne

Fashioned with a Fresh Raspberry

### **\* ABOVE AND BEYOND 22**

Designed with Red Cabbage Infused Grey Goose Vodka, Aloe Vera, Red Cabbage Infused Syrup, Chateau Aloe Liqueur, Fresh Lemon Juice

Fashioned with a FireStix Edible Flower

### **\* SMOKED OLD FASHIONED 30**

Designed with Pistachio Infused I.W. Harper 15-Year Bourbon, Maple Syrup Aged in Bourbon Barrel, Angostura Bitters and Woodford Spiced Cherry Bitters

Fashioned with a Dehydrated Orange Wheel and Brandied Cherries

**\* INCLUDES SPECIAL PRESENTATION**



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## WANDERLUST COCKTAILS

### WANDERLUST MARGARITA 18 PITCHER 70

Designed with Patron Silver Tequila, Cointreau Liqueur, Pomegranate Juice, Fresh Lime Juice and Blueberry Purée  
Fashioned with an Edible Flower

### CUCUMBER VODKA LEMONADE 18

Designed with Crop Organic Cucumber Vodka, House-Made Lemonade,  
Fashioned with a Fresh Cucumber Ribbon

### MILICA'S LOVE 18

Designed with Oxley Gin, Martini Extra Dry Vermouth, Solerno Blood Orange Liqueur, Grapefruit Bitters  
Fashioned with a Martini Bitter Liqueur Ice Sphere

### SASSY PEACH MARGARITA 18 PITCHER 65

Designed with DeLeon Tequila Infused with Fresh Jalapeños, Fresh Orange Juice, Cointreau Liqueur, Fresh Lime Juice and Peach Purée  
Fashioned with a Fresh Peach Slice

### CITRUS SOLSTICE 18

Designed with Grey Goose L'Orange Infused with Rosemary and Vanilla, Nectar Liqueur, Fresh Lime Juice, Lemon-Lime Soda  
Fashioned with Dehydrated Apricot and Rosemary

### A JAMAICAN TING 18

Designed with Brugal 1888 Rum, Cherry Heering Liqueur, Yellow Chartreuse Liqueur, Cointreau Liqueur, Fresh Pineapple Juice, Fresh Lime Juice, Fresh Muddled Ginger, Angostura and Bittercube Jamaican #1 Bitters  
Fashioned with a Fresh Pineapple Slice

## NEOCLASSIC COCKTAILS

### GINGER MINT MOJITO 18

Designed with Bacardi Superior Rum, Fresh Muddled Ginger, Fresh Muddled Mint, Fresh Lime and Agave  
Fashioned with a Fresh Lime Wheel

### MAITAI 20

Designed with Remy 1738 Cognac, Fresh Lime Juice, Cointreau Liqueur, Orgeat Syrup, Angostura Bitters  
Fashioned with a Mint Sprig and Orange Wedge

### MANHATTAN MADE 20

Designed with Woodford Reserve Bourbon, Carpano Antica Vermouth, Cherry Heering Liqueur, Whiskey Barrel and Woodford Spiced Cherry Bitters  
Fashioned with a Brandied Cherry



## RED WINE SELECTIONS

**NEBBIOLO RENATO RATTI 17 / 68**

*PIEDMONT, ITALY*

Class and spontaneous vivacity are the distinguishing characteristics of this wine. Typical Sandy soil gives lots of finesse and a very delicate aroma.

**CABERNET SAUVIGNON RODNEY STRONG 19 / 76**

*SONOMA COUNTY, CALIFORNIA*

Lush, dark berries and ripe plums dominate the glass while hints of cassis and cocoa play in the background.

**CABERNET SAUVIGNON CARTLIDGE & BROWNE 14**

*NORTH COAST, CALIFORNIA*

Raspberry jumps out at the nose, and joined by cranberry and blackberry on the palate.

**PINOT NOIR MATTHEW FRITZ 15 / 60**

*NORTH COAST, CALIFORNIA*

A complex nose of red raspberry, strawberry and cherry with a hint of vanilla.

**PINOT NOIR SONOMA-CUTRER 20 / 80**

*SONOMA COUNTY, CALIFORNIA*

A bit restrained on the nose, still young, this wine expresses raspberry and strawberry notes curled around a soft, medium-bodied core. Subtle in oak, it builds aroma and flavor in the glass.

**MALBEC TRIVENTO GOLDEN RESERVE 15 / 60**

*LUJAN DE CUYO, ARGENTINA*

Trivento has a bouquet of berry fruits, plum jam, coffee and tobacco notes. The wine is elegant and powerful on the palate with velvety tannins.

**CHIANTI CLASSICO POGGIO DELLA TORRE 16 / 64**

*TUSCANY, ITALY*

Clear, purple-red in color, with good depth and good structure. On the nose, the wine is spicy with perfumes of cherries and flowers. On the palate, the wine is ripe and well balanced. Harmonious from start to finish.



## WHITE WINE SELECTIONS

**CHARDONNAY A BY ACACIA**  
CARNEROS, CALIFORNIA 15 / 60

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

**CHARDONNAY SONOMA-CUTRER**  
SONOMA COUNTY, CALIFORNIA 19 / 76

Aromas of Fuji apple, fresh roses, lime, lemon blossom and nectarine.

**SAUVIGNON BLANC STERLING VINEYARDS**  
CENTRAL COAST, CALIFORNIA 14

Light gold color with delicate aromas of stone fruit, pear, grapefruit and lemon citrus.

**SAUVIGNON BLANC TABLELANDS**  
EAST COAST, NEW ZEALAND 16 / 64

Very crisp aromatic wine with notes of grapefruit, tropical fruit and cut grass.

**SANCERRE DOMAINE LA BARBOTAINE**  
SANCERRE, FRANCE 19 / 76

Classic lemon, cut grass and fresh asparagus notes, fresh acidity and great mineral elegance.

**PINOT GRIGIO CASTELLO BANFI SAN ANGELO**  
TUSCANY, ITALY 16 / 64

White gold color. A fresh bouquet with notes of pear, peach, anise and honey.

**RIESLING DR KONSTANTIN FRANK**  
FINGER LAKES, NEW YORK 15 / 60

Apple, lime and floral notes matched to a light, elegant and juicy frame.

## ROSÉ SELECTIONS

**VIEVITÉ**  
PROVENCE, FRANCE 16 / 64

Opulent fruit flavors of peach, grape, apricot and black current.



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## RESERVE WINE SELECTIONS

**2011 CAKEBREAD** CHARDONNAY  
*Napa Valley, California* 110

**2011 LADoucETTE POUILLY-FUMÉ** SAUVIGNON BLANC  
*Loire Valley, France* 105

**2015 DOMAINE SERENE EVENSTAD** CHARDONNAY  
*Willamette Valley, Oregon* 170

**2015 ETUDE** PINOT NOIR  
*Carneros, California* 105

**2011 COL SOLARE** CABERNET BLEND  
*Columbia Valley, Washington* 150

**2011 JOSEPH PHELPS** CABERNET SAUVIGNON  
*Napa Valley, California* 160

**2013 STAG'S LEAP "THE INVESTOR"** CABERNET SAUVIGNON  
*Napa Valley, California* 140

**2010 SILVER OAK** CABERNET SAUVIGNON  
*Alexander Valley, California* 160

**2011 DOMINUS ESTATE** BORDEAUX RED BLENDS  
*Napa Valley, California* 400

## SPARKLING WINE/CHAMPAGNE

**STELLINA DI NOTTE PROSECCO** 17 / 80

**BRUT ROEDERER ESTATE NV** 20 / 100

**PIPER-HEIDSIECK ROSÉ SAUVAGE NV** 23

## CHAMPAGNE

**MOËT & CHANDON IMPERIAL** 200

**RUINART BLANC DE BLANCS NV** 280

**VEUVE CLICQUOT NV 750 ml** 26 / 220

**VEUVE CLICQUOT ROSÉ 750 ml** 250

**VEUVE CLICQUOT NV Magnum** 420

**HENRIOT SOUVERAIN NV Magnum** 350

**DOM PERIGNON LUMINOUS 2009** 600

**DOM PERIGNON ROSÉ 2005** 700

**LOUIS ROEDERER CRISTAL 2006** 600

**KRUG GRAND CUVEÉ** 500



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## SNACKS

- THE SNACK TRIO** 10  
Almonds Seasoned with Cumin and Sea Salt,  
Assorted Kalamata, Nicoise and Cerignola Olives  
with Fennel Chiles, Fresh Mozzarella Cheese
- TATER TOTS** 10  
Presented with Truffle Oil, Roasted Shallots  
& Chive Dipping Sauce
- ROASTED SHISHITO PEPPERS** 11  
With Maldon Sea Salt
- ROASTED BRUSSEL SPROUTS** 11  
Presented with a Maple Lemon & Thyme  
Dipping Sauce
- VEGETABLE CRUDITÉ** 14  
Carrots, Celery, Fennel, Radish & Cucumber with a  
House-Made White Bean Dip
- HUMMUS SPREAD** 15  
House-Made Hummus Topped with  
Tomatoes, Kalamata Olives, Lemon Oil &  
Chopped Red Onion  
Presented with Rosemary Parmesan Matzo Crackers
- CHEESE PLATTER** 18  
Assorted Local & Regional Cheeses,  
Sliced Granny Smith Apples & Fig Spread,  
Presented with Gourmet Crostini
- BEEF EMPANADAS** 14  
House-Made Beef Empanadas Presented with a  
Savory Enchilada Dipping Sauce
- TRUFFLE MAC & CHEESE** 16  
House-Made with Fontina, Mozzarella & Parmesan  
Cheeses, Topped with Bread Crumbs & Truffle Oil
- ADD LOBSTER TAIL** ADDITIONAL 8  
**ADD DOUBLE SMOKED BACON** ADDITIONAL 3
- SPINACH & ARTICHOKE DIP** 15  
House-Made Spinach Artichoke Dip presented  
with Gourmet Crostini
- ASIAN STYLE CHICKEN LETTUCE WRAP** 16  
Thai-Style Marinated Chicken, Julienned  
Carrots, Jicama, Cucumber, Mint  
Presented in Fresh Lettuce Wraps with a Chili Lime  
Dipping Sauce



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## SEAFOOD

- MISO LOBSTER ROLLS** 16  
Lobster Dressed with Miso Butter on Fresh Baked Challah Rolls
- SHRIMP & CHORIZO SKEWERS** 16  
Presented with a Drizzle of Arugula & Fennel Oil
- SPICY YELLOWFIN TUNA TARTARE** 21  
Presented on a Wonton with Avocado Cream & Mango Habanero Purée
- FISH TACOS** 22  
Marinated & Grilled Mahi Mahi Topped with House-Made Jicama, Carrot & Cilantro Slaw Wrapped in a Corn Tortilla
- SURF & TURF SKEWERS** 29  
Lobster Tail & Filet Mignon Skewers Presented with Garlic Butter Dipping Sauce
- LOBSTER TAIL SKEWERS ONLY** 32
- FILET MIGNON SKEWERS ONLY** 24

## MEAT

- MANGO CHIPOTLE BBQ CHICKEN SKEWERS** 17  
Baked Chicken Tender Skewers Presented with a Chipotle Mayo Dipping Sauce
- MEATBALLS** 17  
House-Made Veal & Pork Meatballs with Honey & Pineapple Glaze
- SEARED SKIRT STEAK SKEWERS** 17  
With Grilled Portobello Mushrooms, Roasted Red Onion & Romaine Lettuce, Drizzled with House-Made Soy Sauce & Horseradish Cream
- NEW ZEALAND LAMB LOLLIPOPS** 27  
Teriyaki Marinated Lamb Lollipops with Arugula Salad Drizzle and Soy Reduction
- 48 MIXED PLATTER** 69  
Roasted Almonds, Assorted Olives, Assorted Cheeses, Roasted Baby Carrots, Shrimp & Chorizo Skewers, Mango Chipotle BBQ Chicken Skewers, Honey & Pineapple Glazed Meatballs, Filet Mignon Skewers & Lobster Tail Skewers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

These items are the Tuna Tartare (served rare), the New Zealand Lamb Lollipops (served medium rare.), and THE MIXOLOGIST'S LAGER under cocktails (egg whites).



## PANINIS & SLIDERS

### **GRILLED CHEESE** 16

With Fontina & Manchego Cheese & Roasted Tomato on Fresh Challah Bread, Presented with Tomato Mayo Dipping Sauce

**ADD DOUBLE SMOKED BACON** **ADDITIONAL 3**

**ADD LOBSTER TAIL** **ADDITIONAL 8**

### **CHICKEN PESTO PANINI** 16

Chicken Breast, Mozzarella Cheese  
House-made Pesto and Tomato

### **BBQ SLIDERS** 16

Slow-Roasted Pork with House-Made Mango Chipotle BBQ Glaze & House-Made Carrot, Cucumber & Jalapeño Slaw

### **CHICKEN BURGERS, "CLT"** 16

House-Made Chicken Burgers Topped with Jalapeno & Cilantro Mayo, Lettuce & Tomato

### **WAGYU BEEF SLIDERS** 16

Wagyu Beef Topped with Manchego Cheese, Doubled-Smoked Bacon & Truffle Aioli

### **SLIDER SAMPLER** 35

Two BBQ Pulled Pork Sliders, Two Chicken Lettuce Tomato Sliders, and Two Wagyu Beef Sliders

## PIZZA

### **ROASTED TOMATO & CHORIZO PIZZA** 14

House-Made Roasted Tomato Spread Topped with Fresh Mozzarella, Chorizo & Baby Arugula

### **KALE PESTO & MUSHROOM PIZZA** 14

House-Made Kale Pesto, Mushroom Topped with Fresh Mozzarella & Parmigiano Reggiano Cheese

## SWEETS

### **WARM CHOCOLATE BROWNIES** 11

House-Made

### **BREAD PUDDING** 13

House-Made with Cranberries & Almonds





## BOTTLE SERVICE

### **VODKA**

GREY GOOSE	400
GREY GOOSE LE CITRON	400
GREY GOOSE CHERRY NOIR	400
GREY GOOSE VX	600
STOLICHNAYA	400
STOLICHNAYA ELIT	550
CHOPIN	400
BELVEDERE	400
CIROC COCONUT	400
CIROC APPLE	400
KETEL ONE	400

### **GIN**

HENDRICK'S	400
BOMBAY SAPPHIRE	400
THE BOTANIST	400
TANQUERAY	400
OXLEY	400

### **RUM**

FACUNDO EXIMO	500
FACUNDO NEO	400
BRUGAL 1888	400
MOUNT GAY BLACK BARREL	400
BACARDI	400
RON ZACAPA	400

### **TEQUILA**

DELEON PLATINUM	400
PATRON SILVER	400
ROCA PATRON SILVER	450
ROCA PATRON AÑEJO	500
DON JULIO BLANCO	400
DON JULIO REPOSADO	450
DON JULIO 1942	750
HERRADURA SILVER	400

### **COGNAC**

D'USSÉ VSOP	450
HENNESSEY VSOP	500
REMY 1738	450
REMY MARTIN VSOP	450

### **BOURBON / SCOTCH**

JOHNNIE WALKER BLACK	450
JACK DANIEL'S	400
MITCHER'S RYE	400
GENTLEMAN JACK	425
WOODFORD RESERVE	400
BASIL HAYDEN'S	400
THE MACALLAN 12	450
JOHNNIE WALKER BLUE	1000



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## NEAT OR ROCKS

### SINGLE MALT SCOTCH

ABERFELDY 21	55
ARDBEG 10 YEAR	19
BALVENIE 12 YEAR	20
BALVENIE 14 YEAR	22
BENRIACH 10 YEAR	18
BRUICHLADDICH SCOTTISH	17
BRUICHLADDICH ISLAY	19
BRUICHLADDICH PORT	19
DALWHINNIE 15 YEAR	20
GLENDRONACH 12 YEAR	19
GLENDRONACH 18 YEAR	55
GLENFIDDICH 12 YEAR	20
GLENFIDDICH 15 YEAR	25
GLENLIVET 12 YEAR	19
GLENLIVET 18 YEAR	50
GLENMORANGIE 10 YEAR	19
GLENMORANGIE QR	20
HIGHLAND PARK MAGNUS	17
HIGHLAND PARK 12 YEAR	19
HIGHLAND PARK 18 YEAR	50
HIGHLAND DARK ORIGINS	24
LAGAVULIN 16 YEARS	27
LAPHROAIG 10 YEAR	18
OBAN 14 YEAR	24
ROYAL BRACKLA 16 YEAR	45
TALISKER 10 YEAR	22
THE MACALLAN 10 YEAR	19
THE MACALLAN 12 YEAR	20
THE MACALLAN 12 DBL	20
THE MACALLAN 15 YEAR	35
THE MACALLAN 18 YEAR	75
THE MACALLAN 25 YEAR	270
THE MACALLAN RARE CASK	125

### SCOTCH BLENDS

BUCHANAN'S 12 YEAR	18
BUCHANAN'S 18 YEAR	27
CHIVAS 18 YEAR	30
CHIVAS 25 YEAR	125
CUTTY SARK	15
CUTTY SARK PROHIBITION	16
DEWAR'S 12 YEAR	17
DEWAR'S 18 YEAR	26
JOHNNIE WALKER BLUE	65
JOHNNIE WALKER GOLD	26
JOHNNIE WALKER BLACK	18
THE FAMOUS GROUSE	15

### IRISH WHISKEYS

JAMESON 12 YEAR	25
JAMESON CASK	15
OLD BUSHMILLS	15
TULLAMORE DEW	15
TULLAMORE DEW 15 YEAR	25
SLANE	15

### RUM

BACARDI OCHO	15
BRUGAL 1888	17
BRUGAL EXTRA DRY	14
MOUNT GAY	15
MOUNT GAY BLACK	16
MOUNT GAY 1703	50
RON ZACAPA 23 YEAR	17
RON ZACAPA XO	40
FACUNDO NEO	17
FACUNDO EXIMO	20
FACUNDO EXQUISITO	30
FACUNDO PARAISO	85

### BOURBON - RYE & OTHER WHISKEYS

ANGEL'S ENVY	16
BAKER'S	19
BASIL HAYDEN'S	18
BLADE AND BOW BOURBON	15
BLANTON'S	20
BOOKER'S	22
BULLEIT 10	18
BULLEIT	16
BULLEIT RYE	16
GEORGE DICKEL RYE	15
GENTLEMAN JACK	17
HIBIKI HARMONY	19
HUDSON BABY BOURBON	17
HIGH WEST RANDEZVOUS RYE	20
JACK DANIEL'S SINGLE BARRELL	22
I.W. HARPER YEAR	25
KNOB CREEK	16
MAKER'S MARK	15
MITCHER'S AMERICAN	16
MITCHER'S RYE	16
ORPHAN BARREL RHETORIC	50
PIKESVILLE RYE	18
NIKKA	19
WOODFORD RESERVE BOURBON	17
WOODFORD RESERVE DOUBLE	20
WOODFORD RESERVE RYE	17
WOODFORD RESERVE MALT	17
WESTLAND SINGLE MALT	18

### TEQUILA

CASA DRAGONES BLANCO	18
CASA DRAGONES JOVEN	70
CLASE AZUL SILVER	25
CLASE AZUL REPOSADO	35
CORZO SILVER	17
CORZO AÑEJO	20
DELEON PLATINUM	16
DELEON REPOSADO	19
DELEON AÑEJO	40
DON JULIO BLANCO	17
DON JULIO REPOSADO	19
DON JULIO ANEJO	22
DON JULIO 70	20
DON JULIO 1942	50
PARTIDA BLANCO	16
PARTIDA REPOSADO	18
PARTIDA ANEJO	20
PATRON SILVER	17
PATRON REPOSADO	19
PATRON ANEJO	21
ROCA PATRON SILVER	20
ROCA PATRON REPOSADO	24
ROCA PATRON AÑEJO	28
GRAN PATRON SMOKY	60
GRAN PATRON PLATINUM	65
GRAN PATRON PIEDRA	100
GRAN PATRON BURDEOS	150
HERRADURA ANEJO	18
HERRADURA REPOSADO	17
HERRADURA SILVER	16
AVION RESERVA 44	50
MILAGRO SELECT REPOSADO	20
MONTELOBO MEZCAL	16

### COGNAC

COURVOISIER VSOP	21
D'USSÉ VSOP	18
HENNESSEY VSOP	23
HENNESSEY XO	60
HENNESSEY PARADIS	180
REMY 1738	23
REMY VSOP	23
REMY V	21
REMY XO	65



## BEER

### *DOMESTIC*

<b>ABITA LIGHT</b>	<b>4.0 A/V</b>	<b>9</b>
<b>BUDWEISER</b>	<b>5.0 A/V</b>	<b>9</b>
<b>BUDWEISER LIGHT</b>	<b>4.2 A/V</b>	<b>9</b>
<b>SAMUEL ADAMS BOSTON LAGER</b>	<b>4.9 A/V</b>	<b>9</b>
<b>GOOSE ISLAND INDIA PALE ALE</b>	<b>5.9 A/V</b>	<b>9</b>
<b>BLUE MOON BELGIAN WHITE</b>	<b>5.4 A/V</b>	<b>9</b>
<b>LAGUNITAS IPA</b>	<b>5.9 A/V</b>	<b>10</b>
<b>BELL'S TWO HEARTED ALE</b>	<b>7.0 A/V</b>	<b>10</b>

### *IMPORTED*

<b>REKORDERLIG STRAWBERRY-LIME CIDER</b>	<b>16.9 oz</b>	<b>15</b>
<b>CLAUSTHALER N.A.</b>	<b>.45 A/V</b>	<b>8</b>
<b>AMSTEL LIGHT</b>	<b>3.5 A/V</b>	<b>10</b>
<b>HEINEKEN</b>	<b>5.4 A/V</b>	<b>10</b>
<b>HEINEKEN LIGHT</b>	<b>3.5 A/V</b>	<b>10</b>
<b>STELLA ARTOIS</b>	<b>5.2 A/V</b>	<b>10</b>
<b>CORONA</b>	<b>4.6A/V</b>	<b>10</b>
<b>MODELO ESPECIAL</b>	<b>4.4 A/V</b>	<b>11</b>
<b>GUINNESS STOUT</b>	<b>5.0 A/V</b>	<b>10</b>
<b>HOEGAARDEN WITBIER</b>	<b>4.9 A/V</b>	<b>10</b>
<b>PERONI</b>	<b>5.1 A/V</b>	<b>10</b>
<b>LA CHOUFFE BELGIAN STRONG PALE ALE</b>	<b>8.0 A/V</b>	<b>14</b>
<b>CHIMAY BLUE "GRAND RESERVE"</b>	<b>9.0 A/V</b>	<b>14</b>

### *SEASONAL*

<b>SAMUEL ADAMS OCTOBERFEST</b>	<b>5.3 A/V</b>	<b>9</b>
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