

Parlour



Groups of 8 or more may be subject to auto-gratuity and no separated checks

Unsigned credit card receipts may be subject to 20% gratuity

*A 2% surcharge will be applied to assist in our employee healthcare coverage.
If you have any questions, please ask to speak with a manager.*

Welcome to the historic North Loop neighborhood of downtown Minneapolis, and Parlour, your *new* favorite bar! Whether you're in the mood for a thoughtful & playful rendition of a classic cocktail or something completely off-the-cuff from one of our award-winning bartenders, there is no doubt you'll find something memorable to imbibe. We believe in taking our cocktails seriously, but never ourselves, so have fun with us...

we dare you.

Fare from Borough's heavily lauded kitchen complements our cocktail menu. There's more to our food menu than the life-altering burger...but if you haven't yet had the burger, then you must! From the eclectic playlists coming through our speakers to the thoughtful spirit selection, fun & energetic staff, and creative cocktails, you've arrived at what we think will be your go-to spot. Cheers, everyone! We're happy you're here.

YOUR INCREDIBLE PARLOUR STAFF

O'Calla Joslyn (Mgr)	Scott Weller	Clay Miller
Ross Lambrecht	Megan Luedtke	Ariel Pearson
Aja Jones	Jarod Wilkinson	Aidan Marengo
Carolyn Kalscheur	Alaina Oehrlein	Justin Termarsch
Cayla Valentine	C.J. Dembek	Kyle Storley
John O'Connor	Chris Racchini	Andrew Heredia
Bree James	Jess Klass	Damon Fichter
Lars Olsen	Keely Nyquist (GM)	Seth Turman (AGM)
Tim Kingstan (Mgr)	Jesse Held "Dad"	Timmy Leary (Bar Mgr)

www.parlourbar.com

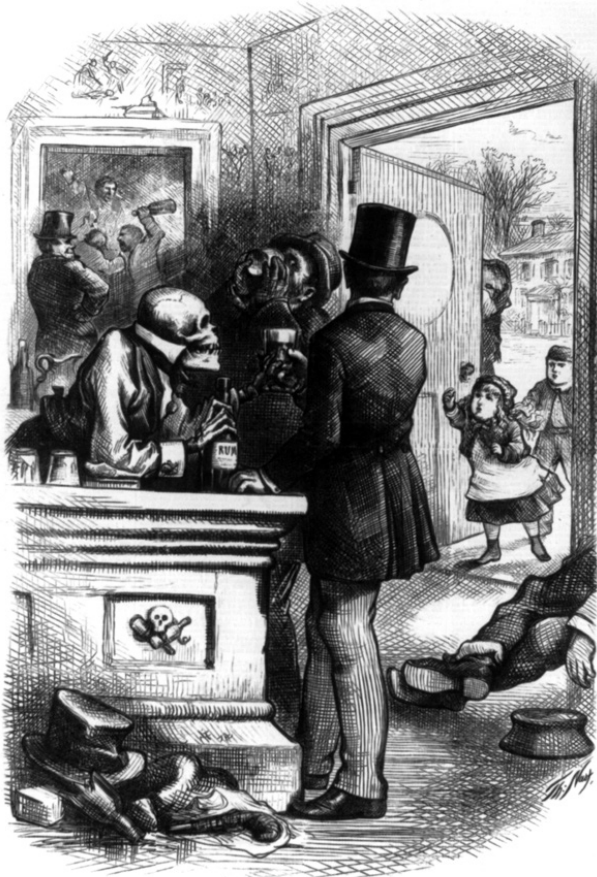
CONTENTS

Introduction	2-3
Cocktails	4-5
Additional Beverages	6
Food / Sweets	7
Spirits	8-9
Friends & Family	10-11



FUN PARLOUR FACTS

- In early 2018, we will be opening another Parlour in St. Paul!
 - The Pronghorn & Javelina adorning the wall behind the bar are named Chuck & Boaris, respectively. They LOVE having their pictures taken, but HATE being petted.
 - This building was built in 1920 and was preserved in its original state until 2011-2012. The renovation of this space was extremely light, maintaining the building's integrity and character.
 - The bar top was stained with 12 cases of Angostura bitters before the finish coat was applied.
 - In 2015, Parlour became the largest seller of Old Grand Dad 114 Bourbon in the world!
 - Parlour has received several awards, including:
 - Best Cocktails (2013 & 2015) by Minneapolis & St. Paul Magazine
 - 50 Best New Cocktail Bars in America (2013) by Bon Appetit
 - 25 Best Cocktail Bars in America (2013) by Playboy Magazine
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THE BAR OF DESTRUCTION.

**“Alcohol may be man’s worst enemy,
but the bible says love your enemy.”**

~Frank Sinatra

COCKTAILS

All house cocktails \$13 | No recipe modifications please

Parlour Old Fashioned

Old Grand Dad 114 **BOURBON**,
Jim Beam Rye, Piloncillo, Cherry Bark
Vanilla, Orange, and Bolivar Bitters

Beets, Limes & Rice

Beet-Infused **VODKA**, Lime, Wild Rice
Horchata, Bittercube Corazon Bitters

Avant & Apres

Junipero **GIN**, Genepy des Alpes, Dolin
Dry Vermouth, Absinthe

Fall to Pieces

Pierre Ferrand 1840 **COGNAC**, St.
George Spiced Pear, Ginger, Lemon,
Habenero, Malbec

On Holiday

RUM Blend, Amaro Angostura,
Blueberry Rooibos, Coconut, Lime

Old Irving

Plantation Pineapple **RUM**,
Coffee-Infused Carpano Antica,
Averna Amaro, Orange Bitters,
Aromatic Bitters

Seasonal Smash

Parlour Select Knob Creek **BOURBON**,
Pomegranate, Cardamom, Mint, Lemon

Monkey Paw

Famous Grouse **SCOTCH**, Giffard
Banane, Black Walnut Orgeat, EGG,
Bittercube Blackstrap Bitters

Thyme to Kill

Corazon Blanco **TEQUILA**, Campari,
Blood Orange, Thyme, Lemon, Sesame
Oil

For Your Health

Gamle Ode Holiday **AQUAVIT**,
Ginger, Carrot, Lemon, Tonic,
Habenero, Sage

The Mack

Laird's **APPLE BRANDY**, Smoked Fig,
Punt e Mes, Bitter Truth Chocolate Bitters

Swizzle Al Pastor

Corazon **TEQUILA**, Vida **MEZCAL**,
Al Pastor Shrub, Lime, Club Soda,
Bittercube Jamaican #1

MORE BEVERAGES

BEER

Miller High Life (7 oz. pony)	\$3
Budweiser (7 oz. pony)	\$3
Bud Light	\$4
Coors Light	\$4
Lone Star (american lager)	\$5
Pilsner Urquell (pilsner)	\$7
Bauhaus Wagon Party (bohemian pils)	\$7
Able Supergiant (golden ale)	\$7
Ska Modus Hoperandi (india pale ale)	\$7
Schöffelhofer Radler (grapefruit hefe)	\$9
Goose Island Sofie (belgian-style)	\$9
La Fin du Monde (tripel)	\$9
Toppling Goliath pseudoSue (pale ale)	\$9
N. Coast Old Rasputin (imperial stout)	\$9
Dos Equis (24 oz.) (mexican lager)	\$12
Sociable Cider Werks Freewheeler	\$10
Clausthaler Premium (non-alcoholic)	\$5

NA'S

Mexican Coke	\$4
Mexican Sprite	\$4
Diet Coke	\$3
Boylan's Creme Soda	\$3
Seltzer	\$3
Fever Tree Tonic Water	\$3
Fever Tree Ginger Beer	\$4
Aqua Panna (22oz)	\$6
San Pellegrino (22oz)	\$6
Fresh Squeezed Juices	\$5

VINO

WHITE

Sauvignon Blanc, Bretonniere 2016 Loire, France	\$10
Chardonnay, Vinum Cellars 2015 Monterey, CA	\$11
Pinot Grigio, Pullus 2015 Podravje, Slovenia	\$11

RED

Malbec, Zuccardi 2016 Valle de Uco, Argentina	\$12
Cabernet, Vigilance 2015 Lake County, CA	\$12
Pinot Noir, Rickshaw 2016 Sonoma, CA	\$12

BUBBLES

Cremant, Gerard Bertrand 2013 Limoux, France	\$11
Brut Rose, Francois Montand NV Gascony, France	\$10
Prosecco, Lamarca NV Veneto, Italy	\$10

SHIFTEES & SHOOTERS

Beer 'N Bump \$6

- #1 Underberg & Lone Star
- #2 Jim Beam & High Life Pony

50/50's \$7

- #1 Chartreuse & Cynar
- #2 Fernet Branca & Angostura Amaro
- #3 Amontillado Sherry & Dark Rum

EDIBLES

SAVORY

The Burger \$14

Ground Chuck, Ribeye, and Brisket,
White American Cheese

Chicken Sandwich \$12

Panko Breaded, Speck,
Swiss Cheese Aioli

***Tuna** \$16

Carpaccio, Kalamata Olive, Pickled
Mustard, Pepper, Chive, Rye Crisp

Beet Pâté \$12

Chevre, Brioche, Tobiko,
Romanesco, Shallot, Radicchio,
Sherry

Meatballs \$12

Lamb, Harissa, Tahini, Honey,
Cumin, Carrot

***Toast** \$12

Smoked Salmon, Caraway, Rye,
Cucumber, Skyr, Radish

Brussels Sprouts \$12

Tofu, Figs, Marcona Almonds,
Mustard, Sherry, Epoisses

Hand-Cut Fries \$6

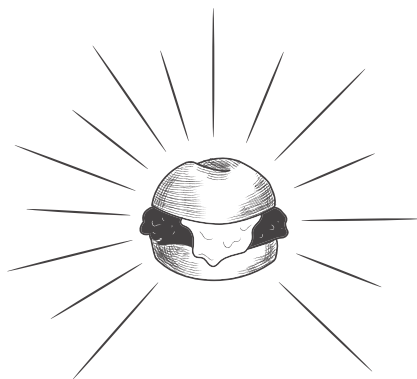
Um...yeah, that's it

Popcorn \$4

Bacon, Pineapple, Togarashi,
Scallions

Mixed Greens \$7

Local Lettuces, Sherry Vinaigrette



SWEET

Chocolate Cone \$6

Luxardo Cherry Syrup,
Chocolate Pearls

Yuzu Posset \$6

Macerated Seasonal Berries,
Almond "Tuile"

Sorbet \$8

Seasonal Sorbets, Buckwheat
Crumble

Coconut Cake \$9

Custard, Almonds

Cheese Plate \$13

Artisanal Cheeses, Nuts
House-Made Chutney & Cracker

SPIRITS

Bourbon

4 Roses Single Barrel 14
Angel's Envy 19
Basil Hayden 13
Blanton's 19
#*Booker's 25th Anniversary 40
Booker's 16
Buffalo Trace 10
Bulleit 9
Eagle Rare 10yr. 13
Elijah Craig 12yr. 11
Evan Williams 8
Henry McKenna (B.I.B) 11
Jefferson's Ocean 35
Jim Beam 4 yr. 8
Kinnickinnic 12
Knob Creek 'Borough Select' 120° 15
Knob Creek 11
Koval Four Grain 11
Larceny 11
Maker's Mark 10
Maker's Mark 46 15
Maker's Mark Cask Strength 21
Noah's Mill 16
Old Grand Dad 114 10
Old Grand Dad 100° (B.I.B) 9
Old Weller 107 15
Russell's Reserve 10 yr. 11
Woodford Reserve 14
Woodford Reserve Straight Malt 28
Woodford Reserve Classic Malt 28

Rye Whiskey

Bulleit Rye 9
Crown Royal Rye 13
Jim Beam Rye 8
Knob Creek Rye 12
Menomonee Rye 19
Old Overholt 8
Rittenhouse 100 11
Russell's Reserve 6 yr. 11
Templeton 13
Whistle Pig 10 yr. 23
Whistle Pig 12 yr. 35
Wild Turkey 101 10
Willett 3 yr. 15

Irish Whiskey

Jameson 10
Red Breast 12 yr. 19
Red Breast 15 yr. 29
Teeling Small Batch 11
Tullamore Dew 9

Japanese Whisky

Hakushu 12 yr. 27
Hibiki Harmony 23
Nikka Coffey Grain 23
Nikka Taketsuru Pure Malt 24
Suntory Toki 13
Yamazaki 12 yr. 29

Scotch Whisky

Arran 10 yr. (Arran) 15
Auchentoshan 3 Wood 23
Auchentoshan 18yr. 40
Balvenie 12 yr. DoubleWood (Speyside) 21
Balvenie 14 yr. Caribbean Cask (Speyside) 26
Bunnahabhain 22 yr. (Islay) 50
Compass Box Hedonism (Blended) 26
Compass Box Peat Monster (Blend) 17
Dalmore 12 yr. (Highland) 14
Dalmore 15 yr. (Highland) 19
Dewar's White (Blended) 9
Famous Grouse (Blended) 9
Johnnie Walker Black Label (Blended) 13
Lagavulin 16 yr. (Islay) 27
Lagavulin Distiller's Edition (Islay) 38
Laphroaig 10 yr. (Islay) 16
Laphroaig 10 yr. Cask Strength 26
+Laphroaig 16 yr. (Islay) 50
Ledaig (Mull) 19
Macallan 12 yr. 23
Oban 14 yr. (Highland) 23
Pig's Nose (Blended) 11
Talisker 10 yr. (Skye) 19
Talisker Storm (Skye) 22
Tobermory (Mull) 18

Reserve Whiskey

2014 Thomas Handy Rye 129.2° 125
2014 George T. Stagg 138.1° 130
2016 Old Rip Van Winkle 10 yr. 107° 65
2016 Pappy Van Winkle 20 yr. 90.4° 180
2016 Parker's Heritage 24 yr. Bourbon 100° 70
2016 Thomas Handy Rye 126.2° 65
2016 Van Winkle 12 yr. 90.4° 60
2016 W. L. Weller 135.4° 75
2017 Eagle Rare 17 yr. 90° 70
2017 Old Rip Van Winkle 10 yr. 107° 65
2017 Pappy Van Winkle 15 yr. 107° 150
2017 Sazerac 18 yr. 90° 70
2017 Thomas Handy Rye 127.2° 65
2017 Van Winkle 12 yr. 90.4° 60
2017 W. L. Weller 128.2° 75
Booker's 13 yr. Rye 136.2 100

Aquavit

Gamle Ode Dill 10
Gamle Ode Holiday 10
Tattersall 12

Agave

Corazon Blanco 9
Del Maguey Vida 12
Del Maguey Chichicapa 21
Don Julio Anejo 15
El Tesoro Platinum 14
El Tesoro Reposado 15

+ One-time, limited release, from a single barrel

Extremely allocated, availability is limited or possibly unavailable

* Spirit ONLY poured neat NO MODIFICATIONS please

Agave, continued

La Venenosa Raicilla Costa 25
La Venenosa Raicilla Sierra 21
La Venenosa Raicilla Sur 30
Mezcal Vago Elote 19
Mezcal Vago Ensemble En Barro 23
Pierde Almas Espadin 21
Tequila Ocho Plata 16

Gin

Beefeater 9
Bols Genever 15
Bombay Sapphire 9
Citadelle Reserve 11
Edinburgh Navy Strength 13
Few American 11
Ford's 10
Hayman's Old Tom 10
Hendrick's 12
Junipero 12
Koval Dry Gin 14
Letherbee 11
Martin Millers Westbourne 12
Old Raj 92 15
Old Raj 110 16
Plymouth 11
Ransom Old Tom 13
St. George Botanivore 13
St. George Dry Rye 13
St. George Terroir 13
Tanqueray 10
Tanqueray No. Ten 11

Sugarcane

Appleton Signature 10
Avua Cachaca 12
Banks 5 Island 10
Bank 7 Golden Age 13
Cana Brava 10
Clement Premiere Canne 12
Cruzan Blackstrap 8
Diplomatico Reserva Exclusiva 13
El Dorado 5 yr. 9
El Dorado 12 yr. 13
El Dorado 15 yr. 16
Flor de Cana Dry 9
Gosslings Black Seal 8
Hamilton Guyana 86° 9
Hamilton Jamaican Black 9
La Favorite Rhum Blanc 9
La Favorite Rhum Vieux 14
Plantation 3 Star 8
Plantation Barbados 5 yr. 10
Plantation O.F.T.D. 11
Plantation Original Dark 9
Plantation Pineapple 11
Smith & Cross 10

Brandy/Pisco

Barsol Acholado Pisco 12
Clear Creek Pear Brandy 14
Encanto Pisco 13
Laird's 100° Applejack 11
St. George Pear Brandy 14
St. George Raspberry Brandy 14

Cognac

Delamain Pale & Dry 27
Hardy VS 11
Hardy VSOP 16
Maison Rouge VSOP 8
Pierre Ferrand 1840 14
Pierre Ferrand Ambre 15

Amari/Cordials/Liqueurs

Amaro Angostura 14
Amaro Braulio 11
Amaro dell'Erborista 16
Amaro Lucano 11
Amaro Meletti 9
Amaro Montenegro 10
Amaro Nardini 11
Amaro Nonino 15
Amaro Sibilla 14
Amaro China-China 13
Ancho Reyes 11
Angelico Fernet 19
Averna 12
Campari 8
Cappelletti 8
Chartreuse (Green) 15
Chartreuse (Yellow) 15
Chartreuse (VEP) 35
Contratto Bitter 10
Cynar 8
Cynar 70 9
Fernet Branca 10
Fernet Branca Menta 10
Fernet Leopold Brothers 13
Fernet Letherbee 12
Gran Classico 13
Grand Marnier 13
Jagaermeister 9
Lazzaroni Amaretto 10
Leopold Brothers Apertivo 13
Meletti 1870 Bitter 9
Ramazzotti 8
Ricard Pastis 11
St. George Absinthe Verte 18
St. George Bruto Americano 12
Strega 11
Suze 8
Underberg 5

Vodka

Grey Goose 11
Ketel One 11
Pinnacle 8
St. George Chile 11
St. George California Citrus 11
Tito's 10



VISIT SOME OF OUR FRIENDS

✂ **Marvel Bar:** *50 2nd Ave N., Mpls*

✂ **Eat Street Social:** *18 W. 26th St, Mpls*

✂ **Young Joni:** *165 13th Ave N.E., Mpls*

✂ **Tattersall Distillery:** *1620 Central Ave N.E., Mpls*

✂ **Bar La Grassa:** *800 N. Washington Ave, Mpls*

✂ **Tullibee (inside Hewing Hotel):** *300 N. Washington Ave, Mpls*

✂ **Spoon & Stable:** *211 N. 1st St, Mpls*

✂ **Red Rabbit:** *201 N. Washington Ave, Mpls*

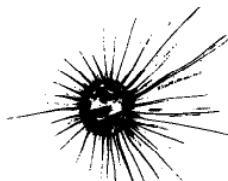
✂ **Bunker's Music Bar & Grill:** *Across the street!*

VISIT OUR FAMILY

Visit our sister establishments!

Borough

✂ **Borough:** *Right upstairs, you big goof!*



M O N E L L O

✂ **Monello Cucina:** *1115 2nd Ave S., Minneapolis*

Inside Hotel Ivy

C O N S T A N T I N E

✂ **Constantine:** *1115 2nd Ave S., Minneapolis*

Downstairs from Monello

MERCADO
"EARL GILES"

✂ **Mercado by Earl Giles:** *2904 Lyndale Ave S., Minneapolis*



**“A lady came up to me one day and said
‘Sir, you’re drunk’, to which I replied ‘I am
drunk today madam, and tomorrow I will
be sober, but you will still be ugly.”**

~Winston Churchill