

SIGNATURE CRAFT COCKTAILS

ICED PEAR MULE

PEAR VODKA, FRESH LIME, APPLE JUICE, GINGER BEER

JACK FROST

VODKA, BLUE CURACAO, FRESH LEMON, SIMPLE SYRUP, CHAMPAGNE

BOURBON SANGRIA

BOURBON, PINOT NOIR, CRANBERRY JUICE, BITTERS

BOURBON PIE

BOURBON, HOUSE MADE SWEET POTATO PUREE, ORANGE MARMALADE

SWEATER WEATHER

TEQUILA, TRIPLE SEC, CRANBERRY, FRESH LIME

THAT'S MY JAM

TEQUILA, TRIPLE SEC, FRESH LIME, HOUSE MADE BLACKBERRY JALAPENO JAM

THE MELTED SNOWMAN

GIN, CAMPARI, TRIPLE SEC, FRESH LEMON, CLUB SODA

OUR MAKER'S MARK PRIVATE SELECT MENU

BOULEVARDIER

41HUNDRED'S MAKER'S MARK PRIVATE SELECT, CAMPARI, SWEET VERMOUTH

BOLD ROCK

41HUNDRED'S MAKER'S MARK PRIVATE SELECT, SPARKLING APPLE CIDER, ANGOSTURA BITTERS

BOURBON FLIGHT

A ONE OUNCE TASTING OF 41HUNDRED'S MAKER'S MARK PRIVATE SELECT PLUS TWO PREMIUM BOURBONS OF YOUR CHOICE

OUR STORY

IN 2009, BILL SAMUELS JR. SET OUT TO CREATE A BOURBON WITH A SMOOTH DELICIOUS TASTE AND MAKER'S 46 WAS BORN. THROUGH AN EXTENSIVE PROCESS WITH MANY OF OUR BEST BEVERAGE PROFESSIONALS AT CONCORD HOSPITALITY, WE CREATED OUR OWN VERSION OF MAKER'S MARK, CHOOSING FROM 1,001 POSSIBLE COMBINATIONS OF FIVE DIFFERENT TYPES OF WOOD STAVES, THE BASE OF THE BARREL IS MAKER'S MARK CASK STRENGTH BOURBON, UNCUT FROM THE BARREL TO THE BOTTLE AT 108 TO 114 PROOF.

WE CAME UP WITH OUR OWN COMBINATION OF FOUR DIFFERENT TYPES OF FRENCH OAK STAVES TO CREATE OUR VERY SPECIAL BATCH OF PRIVATE SELECT. THE COMBINATION IS (1) SEARED FRENCH CUVÉE, (4) MAKER'S 46, (3) ROASTED FRENCH MOCHA, AND (2) TOASTED FRENCH SPICE. WE BELIEVE IT TO BE THE PERFECT BLEND FOR THE BOURBON FANS.