

THE RITTENHOUSE

Welcome to The Library Bar.

For the spirit and the soul, our modest haven is a place to meet, converse, reminisce and celebrate. For old friends and new, colleagues and peers, family and friends, it is a refuge from the rigors of the day. And for the palate, it is a playground. The exceptional selection of drinks and deliciously prepared food stay true to our philosophy of celebrating the season's best ingredients in a fresh and modern way.

There is much here for the connoisseur to enjoy, from the classic to the contemporary. Whether it's the smooth, caramel-texture of a 100 year old Madeira, the delicate nose of a fine Burgundy or the cocktail inspired by the birthplace of Rye Whiskey, our drinks are carefully sourced, expertly prepared and generously served.

Should you wish to dine with us, you'll find the menu is the result of a close collaboration among chef, sommelier and mixologist. Lighter bites and our own charcuterie are served alongside classic food and wine pairings with just a hint of the indulgent. Whatever you might wish to enjoy, be assured that it is our privilege to serve you.



Reginald Archambault
General Manager

*“In wine there is wisdom, in beer there is freedom, in water
there is bacteria.”*
-Benjamin Franklin

CLASSICS

18

The Blinker

Knob Creek Rye, Raspberry, Grapefruit

Old Fashioned

*Base Spirit of Choice (Bourbon, Rye, Rum, Tequila, Cognac),
Old Fashioned Bitters, Orange Peel, Simple Syrup*

The Airmail

El Dorado Rum, Lime, Honey

CONTEMPORARY

18

Perfect Square

Maker's Mark Bourbon, Licor 43, Dry Vermouth, Old Fashioned Bitters Amarena Cherries

The RH

Rittenhouse Rye, Old Fashioned & Angostura Bitters, Lemon, Egg White

Concrete Jungle

Knob Creek Bourbon, Pineapple, Pink Peppercorn, Campari

ZERO PROOF

9

Angel Eyes

Grapefruit, Pomegranate, Ginger

Take the Coltrane

Green Tea, Orange, Lemon

SESSIONABLE

14

Soft Winds

Junmai Sake, Grapefruit, Demerara

Under Paris Skies

Aperol, Cucumber, Rose, Orang

ORIGINALS

16

After the Rain

Penn 1681 Vodka, Thai Basil, Cucumber, Lemon

Bye Bye Blackbird

Hayman's 'Old Tom' Gin, Blueberry-Lavender Shrub, Grapefruit

Feelin' Good

Maker's Mark Bourbon, Black Tea, Peach, Lime, Mint

Man Made Miles

Agave de Cortez Mezcal, Strawberry, Rosemary, Cream, Rhubarb

On a Misty Night

Tito's Vodka, Raspberry, Lemon, Rose Sparkling

Sweet Sue

Flor de Cana Rum, Hibiscus, Apple, Dill, Egg White

Star Dust

Toki Whisky, Yuzu, Grapefruit, Absinthe

The Last Blues

Bombay Sapphire Gin, Lavender, St. Germain, Lemon

Velvet Scene

Hennessy VS Cognac, El Dorado Rum, Rice Milk, Cinnamon

Weaver of Dreams

Glenmorangie 10yr Scotch, Dolin Blanc, Chamomile, Honey

*Our Spring menu features cocktails in
homage of **John Coltrane**. Enjoy a cocktail
and think of the Jazz music that inspired so many.*

VINTAGE COCKTAILS

35

Vintage Negroni

1970's Campari, The Botanist Gin, Dolin Sweet Vermouth

Vintage Dark Boulevardier

1970's Cynar, Woodford Rye, Antica Carpano Vermouth

Vintage Bijou

2005 Yellow Chartreuse, Hayman's 'Old Tom' Gin, Dolin Sweet Vermouth

WINES BY THE GLASS 5 oz

SPARKLING WINE & CHAMPAGNE

Brut , Dr. Konstantin Frank, Finger Lakes, NY 2014	18
Brut , Billecart-Salmon 'Brut Réserve', Mareuil-sur-Aÿ, France NV	26
Brut Rosé , Laherte Freres 'Rose de Meunier', Vallée de la Marne, France NV	34

WHITE WINE

Chenin Blanc , Storm Point, Swartland, South Africa 2017	12
Sauvignon Blanc , Acumen Wines 'Mountainside' Napa Valley, California 2016	15
Pinot Gris , Illahe Vineyards 'Estate', Willamette Valley, Oregon 2017	16
Chardonnay , Domaine Eden, Santa Cruz Mountains, California 2015	21
Chardonnay , Paul Chapelle, Bourgogne Blanc, France 2012	18

ROSÉ WINE

Syrah & Cabernet Sauvignon , Billsboro, Finger Lakes, New York 2017	14
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RED WINE

Pinot Noir , Au Bon Climat, Santa Barbara County, California 2015	18
Nebbiolo Blend , Le Piane 'Maggiorina' Boca, Piedmont, Italy 2014	15
Cabernet Sauvignon , Acumen 'Mountainside', Napa Valley, California 2015	22
Malbec Blend , Domaine de la Grange 'Clos Mabilley', Touraine, France 2016	14
Mencia , Raul Perez 'Ultreia-St.Jacques', Bierzo, Spain 2017	16

BOTTLED/CANNED BEER

Victory , Prima Pils, Downingtown, PA (12 oz) Pilsner	7
Yards , Philadelphia Pale Ale, Philadelphia, PA (12 oz) American Pale Ale	7
Tröegs , Perpetual, Hershey, PA (12 oz) IPA	7
Duck Rabbit , Brown Ale, Farmville, NC (12 oz) American Brown Ale	7
Allagash , White, Portland, ME (12 oz) Belgian Witbier	9
Buckler , Netherlands (12 oz) Non-Alcoholic	7

"The proper union of gin and vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived."

-Bernard DeVoto

SPIRIT

VODKA 2 oz

Belvedere , Poland	15
Grey Goose , France	15
Ketel One , Schiedam, Netherlands	14
Stolichnaya "Vanil" Tambov, Russia	12
Stolichnaya "Razberi" Tambov, Russia	12
Stolichnaya Elit , Tambov, Russia	27
Tito's Handcrafted , Austin, Texas	12

GIN 2 oz

Anchor Distilling , Junipero, San Francisco, CA	15
Barr Hill , Hardwick, Vermont	18
Bluecoat , Philadelphia, PA	14
Bluecoat , Barrel Finished, Philadelphia, PA	15
Bombay Sapphire , London, England	15
The Botanist , Islay, Scotland	20
Hayman's , Old Tom, London, England	14
Hendrick's , Girvan, Scotland	15
Plymouth , Plymouth, England	12
Tanqueray No. 10 , London, England	18

RUM 2 oz

Diplomatico ,_Exclusiva, Venezuela	18
El Dorado , Demerara 8 yr, Guyana	12
Flor de Caña , Extra Seco 4yr, Nicaragua	10
Gosling's Black Seal , Bermuda	11
Rhum J.M. , Rhum Agricole Gold, Martinique	18
Smith & Cross , Traditional Jamaica Rum, London	14
Zaya , Gran Reserva 12yr, Trinidad & Tobago	16

Martini and Up +\$2

TEQUILA 2 oz

Jalisco, Mexico

Don Julio , 1942 Añejo	46
Herradura , Selección Suprema Extra Añejo	100
Milagro , Blanco	13
Milagro , Reposado	15

Tamaulipas, Mexico

Chinaco Negro , Extra Añejo	95
MEZCAL 2 oz	
Agave de Cortes , Joven	16
Mezcal Vago , "Espadin" Joven	16
Mezcal Vago , "Mexicano" Joven	18

WHISK(E)Y

JAPAN 2 oz

Nikka Coffey Grain	30
Suntory , Toki	18
Yamazaki , 18 yr	110

UNITED STATES 2 oz

Bourbon Whiskey

Basil Hayden's , 8yr, Kentucky	18
Four Roses , Small Batch, Kentucky	14
Four Roses , Single Barrel, Kentucky	20
Hudson , Four Grain Bourbon, New York	49
Knob Creek , 9yr, Kentucky	15
Maker's Mark , Kentucky	15
Maker's Mark 46 , Kentucky	18
Widow Jane , 10 yr, New York	30
Woodford Reserve , Kentucky	20

Rye Whiskey

Basil Hayden's , 8yr, Kentucky	18
Knob Creek , Kentucky	15
Michter's , Small Batch US-1, Kentucky	22

Rittenhouse , 100 proof, Kentucky	16
Woodford Reserve , Kentucky	20

WHISK(E)Y

SCOTLAND 2 oz

SINGLE MALT SCOTCH WHISKY

Speyside

The Balvenie , “Caribbean Cask” 14yr	27
The Balvenie , “Double Wood” 17yr	60
The Macallan , 12yr	18
The Macallan , 18yr	45

Highlands

The Dalmore , 12yr	20
Dalwhinnie , 15yr	21
Oban , 14yr	28

Islay

Lagavulin , 16yr	30
Laphroaig , 10 yr	20

Lowlands

Auchentoshan , “American Oak”	18
Auchentoshan , “Three Wood”	30

BLENDED SCOTCH WHISKY

Chivas Regal , 18yr	29
Johnnie Walker , Blue Label	80

IRELAND 2 oz

Green Spot , Single Pot Still, Cork	26
Tullamore D.E.W. , 12 yr Special Reserve, Offaly	20
Tyrconnell , Single Malt, Louth	15

ENGLAND 2 oz

The English Whisky Co. , Peated Single Malt, Norfolk	52
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BELGIUM 2 oz

The Belgian Owl , Single Malt, Fexhe-le-haut-clocher	42
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Martini and Up +\$2

BRANDY

COGNAC 2 oz

Grande Champagne

Drouet et Fils , "Paradis de Famille"	85
Pierre Ferrand , "Ancestrale" 1 ^{er} cru du Cognac	115
Jean Fillioux , "Réserve Familiale" 50yr	95

Petite Champagne

Commandon , "Single Barrel" X.O., Petite Champagne	50
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Cognac of Note

Courvoisier , VSOP	20
Hennessy , VSOP	25
Hennessy , "Paradis"	175

ARMAGNAC 2 oz

Dartigalongue , 1951, Bas Armagnac	220
Dartigalongue , 1961, Bas Armagnac	115
Delord , Héritage 40yr, Bas Armagnac	105
Marquis de Montesquiou , 1965, Bas Armagnac	120

EAU DE VIE 2 oz

FRANCE

Boulard , V.S.O.P., Calvados Pays d'Auge	25
Boulard , X.O., Calvados Pays d'Auge	40
Roger Groult , 40yr Doyen d'Age, Calvados Pays d'Auge	80

AUSTRIA

Hans Reisetbauer , Apricot	45
Hans Reisetbauer , Carrot	45
Hans Reisetbauer , Rowanberry	65
Hans Reisetbauer , Wild Ginger	75

FORTIFIED WINE

TAWNY PORT 2 oz

Ferreira 20yr , Porto, Portugal	22
Dow's 2004 , Porto, Portugal	28
Quinta do Infantado , Colheita 2007, Porto, Portugal	18

Dinner Menu

[LN] - Late Night Options Still Available After 10pm

[CAVIAR]

Amuse-Bouche (Served with 10g. of Domestic Caviar)

Deviled Egg , <i>Fennel</i>	25
Cannoli , <i>Mascarpone</i>	25
Potato Rosti , <i>Smoked Salmon</i>	25
Crispy Leek , <i>Brown Butter</i>	25

[TO SHARE]

Shrimp Cocktail [LN]	24
Crudit� , <i>Avocado Ranch</i>	18
Raclette , <i>Shaved Speck, Grilled Bread</i>	18
Charcuterie	18
Cheese Plate [LN]	3 Cheeses 18 6 Cheeses 28
Charcuterie and Cheese	36

[FIRST]

Daily Soup	12
Bigeye Tuna , <i>Morel Custard, Citrus, Chili</i>	18
Avocado , <i>Multigrain Crust, Asian Pear, Radish</i>	18
French Onion Soup , <i>Sourdough Cro�ton, Gruy�re Cheese</i> [LN]	12
Mixed Greens , <i>Sherry Balsamic Vinaigrette</i>	12
Grilled Caesar , <i>Parmesan Tuile</i> [LN]	14
Protein Additions: <i>Chicken, Salmon, or Shrimp</i>	24
Belgian Endive , <i>Country Ham, Orange</i>	18
Asparagus , <i>Mozzarella, Ramp, Picholine Olive Vinaigrette</i>	20
Foie Gras , <i>Strawberry, Rhubarb, Buckwheat Brioche</i>	26
Salmon , <i>Cucumber, Wood Sorrel, Trout Roe</i>	18

[SECOND]

Alaskan Halibut	38
<i>Beurre Cancalaise, Caviar, Watercress</i>	
John Dory	38
<i>English Pea, Green Mango, Razor Clam</i>	
Maine Lobster Roll	28
<i>Citrus Dressing, Tarragon Potato Chips</i>	
Tourte aux Blettes	24
<i>Olive Tapenade, Mushroom Escabèche</i>	
Spring Chicken in Bread Crust	38
<i>Wild Fennel, Vin Jaune Sabayon</i>	
Tagliatelle Bolognese	24
<i>Parmesan</i>	
St. Canut Farms Porcelet	40
<i>Morel, Turnip, Grilled Cream</i>	
Dry Aged Duck [Serves Two]	100
<i>Fava Bean, Rhubarb, Braised Lettuce</i>	

[DESSERTS]

Strawberry Charlotte [LN]	12
<i>Almond Sponge Cake, White Chocolate</i>	
Raspberry Honey Verrine [LN]	12
<i>Marshmallow, Whipped Cream</i>	
Chocolate Ganache Tart [LN]	12
<i>Passion Fruit Crèmeux, Shortbread</i>	
Housemade Ice Cream and Sorbet [LN]	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please enjoy complimentary Wi-Fi at the bar. See server for access code.