

# 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

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### **Mai Tai**

*Rhum JM Gold, El Dorado 8 Year Rum, Orange Curaçao, Orgeat, Lime*  
-Victor J. Bergeron at Trader Vic's, Oakland, CA (1944)

### **Old Fashioned**

*Base Spirit of Choice (Bourbon, Rye, Rum, Tequila, Cognac),  
Old Fashioned Bitters, Orange Peel, Simple Syrup*  
-Jerry Thomas “Bartenders Guide: How to Mix Drinks” (1862)

### **The Clover Club**

*Bluecoat Gin, Egg White, Lemon, Raspberry*  
-Bellevue-Stratford Hotel, Philadelphia, PA (1880s)

## CONTEMPORARY

18

### **The Olmec**

*Corralejo Tequila, Agave de Cortes Mezcal, Honey, Lime, Grapefruit,  
Angostura Bitters*

### **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*

## ORIGINALS

16

### **The Dodo**

*Lillet Blanc, St. Germain Elderflower Liqueur, Honey, Lemon, Sparkling Wine*

### **March Hare**

*Bols Genever, Boardroom Carrot, Spring Garden Tea, Lemon*

### **Caterpillar**

*Corralejo Tequila, Chateau Aloe Liqueur, Lemon, Cucumber Agave*

### **The Mad Hatter**

*Bluecoat Gin, Lemon, Crème de Violette, Lavendar Tea*

### **Queen of Hearts**

*Cherry Blossom Infused Vodka, Limoncello, Lemon, Amarena Nectar*

### **Knave of Hearts**

*Corralejo Tequila, Aperol, Cherry Heering, Lemon Juice*

### **Cheshire Cat**

*Maker's Mark Bourbon, Lemon, Strawberry, Egg*

### **The White Rabbit**

*Toki Japanese Whiskey, Amaretto, Lemon, Peychaud's Bitters, Thyme*

### **The Dormouse**

*Knob Creek Rye Whiskey, Crème de Framboise, Grapefruit*

## ZERO PROOF

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### **The Red King**

*Strawberry, Orange Juice, Vanilla*

### **Tweedledee and Tweedledum**

*Lemon, Lime, Cucumber, Lemon-Lime Soda*

*“A single glass of champagne imparts a feeling of exhilaration. The nerves are braced, the imagination is agreeably stirred, the wits become more nimble.”*

-Sir Winston Churchill

WINES BY THE GLASS 5 oz

Sparkling Wine

<b>Prosecco</b> , <i>Sorelle Bronca “Extra Dry” Valdobbiadene, Italy</i>	15
<b>Brut</b> , <i>Quartz Reef “Méthode Traditionelle” Central Otago, New Zealand</i>	18

CHAMPAGNE

<b>Blanc de Blancs</b> , <i>Gimonnet “Cuis 1<sup>er</sup> Cru” Côte des Blancs, France</i>	25
<b>Vintage Rosé</b> , <i>Veuve Clicquot, Reims, France 2008</i>	30
<b>Blanc de Noirs</b> , <i>Moussé “Special Club” Vallée de la Marne, France 2012</i>	36

WHITE WINE

<b>Riesling</b> , <i>Diel “von der Nahe” Nahe, Germany 2016</i>	15
<b>Weissburgunder</b> , <i>Klaus Lentsch, Alto Adige, Italy 2015</i>	16
<b>Grüner Veltliner</b> , <i>Huber “Terrassen” Traisental, Austria 2016</i>	16
<b>Sauvignon Blanc</b> , <i>Neudorf, Nelson, New Zealand 2016</i>	15
<b>Chardonnay</b> , <i>Talley Vineyards, Arroyo Grande Valley, California 2015</i>	18

ROSÉ WINE

<b>Grenache Blend</b> , <i>Domaine Lafond, Tavel, France 2016</i>	15
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RED WINE

<b>Pinot Noir</b> , <i>Jules Taylor, Marlborough, New Zealand 2016</i>	17
<b>Mencía</b> , <i>Raúl Pérez “Ultreia” Bierzo, Spain 2014</i>	18
<b>Syrah</b> , <i>E. Guigal, Crozes-Hermitage, France 2013</i>	18
<b>Sangiovese</b> , <i>Rocca di Montegrassi, Chianti Classico, Italy 2015</i>	17
<b>Cabernet Sauvignon</b> , <i>Big Flower, Stellenbosch, South Africa 2015</i>	17

*“Isn’t beer the holy libation of sincerity?  
The potion that dispels all hypocrisy,  
any charade of fine manners?”*

-Milan Kundera

**BOTTLED/CANNED BEER**

<b>Lonerider</b> , Shotgun Betty, Raleigh, NC [12 oz ] Hefeweizen	6
<b>Victory</b> , Prima Pils, Downingtown, PA [12 oz ] Pilsner	5
<b>Hardywood</b> , Singel, Richmond, VA [12 oz] Belgian Blonde Style Ale	6
<b>Plan Bee</b> , Barn Beer, Poughkeepsie, NY [12.7 oz] American Wild Ale	18
<b>The Ale Apothecary</b> , Sahalie, Bend, OR [25.4 oz] American Wild Ale	40
<b>Hermit Thrush</b> , Gin Barrel Saison, Brattleboro, VT [16 oz] Saison	18
<b>Yards</b> , Philadelphia Pale Ale, Philadelphia, PA [12 oz] American Pale Ale	6
<b>Southern Tier</b> , Live Citra Hopped, Lakewood, NY [12 oz] American Pale Ale	6
<b>Tröegs</b> , Hopback, Hershey, PA [12 oz] Amber Ale	5
<b>Fegley’s</b> , Hop Explosion IPA, Allentown, PA [12 oz] IPA	7
<b>SingleCut Beersmiths</b> , Weird & Gilly, Queens, NY [16 oz] IPA	12
<b>Buckler</b> , Netherlands [12 oz] Non-Alcoholic	6

**CIDER**

<b>Wyndridge</b> , Dry-Hopped Hard Cider, Dallastown, PA [12 oz]	6
<b>Shacksbury</b> , Deer Snacks Cider, Vergennes, VT [12 oz]	9

**SPIRIT**

**VODKA** 2 oz

<b>Belvedere</b> , Poland	15
<b>Belvedere “Unfiltered”</b> Poland	15
<b>Grey Goose</b> , France	15
<b>Ketel One</b> , Schiedam, Netherlands	14
<b>Ketel One “Citroen”</b> Schiedam, Netherlands	14
<b>Ketel One “Oranje”</b> Schiedam, Netherlands	14
<b>Stolichnaya “Vanil”</b> Tambov, Russia	12
<b>Stolichnaya “Razberi”</b> Tambov, Russia	12
<b>Stolichnaya Elit</b> , Tambov, Russia	27
<b>Tito’s Handcrafted</b> , Austin, Texas	12

Martini and Up +\$2

*“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

**GIN** 2 oz

<b>Anchor Distilling</b> , Junipero, San Francisco, CA	15
<b>Barr Hill</b> , Hardwick, Vermont	18
<b>Bluecoat</b> , Philadelphia, PA	14
<b>Bluecoat</b> , Barrel Finished, Philadelphia, PA	15
<b>Bombay Sapphire</b> , London, England	15
<b>The Botanist</b> , Islay, Scotland	20
<b>Hayman's</b> , Old Tom, London, England	14
<b>Hendrick's</b> , Girvan, Scotland	15
<b>Hans Reisetbauer "Blue Gin"</b> , Axberg, Austria	18
<b>Plymouth</b> , Plymouth, England	12
<b>Tanqueray No. 10</b> , London, England	18

**RUM** 2 oz

<b>Diplomatico</b> , Exclusiva, Venezuela	18
<b>El Dorado</b> , Demerara 8 yr, Guyana	12
<b>English Harbour</b> , 25yr, Antigua	75
<b>Flor de Caña</b> , Extra Seco 4yr, Nicaragua	10
<b>Gosling's Black Seal</b> , Bermuda	11
<b>Rhum J.M.</b> , Rhum Agricole Gold, Martinique	18
<b>Rhum J.M.</b> , Rhum Agricole 1997, Martinique	47
<b>Smith &amp; Cross</b> , Traditional Jamaica Rum, London	14
<b>Zaya</b> , Gran Reserva 12yr, Trinidad & Tobago	16

Martini and Up +\$2

*“Tequila is to wake the living.  
Mezcal is to wake the dead.”*  
-Oaxacan Proverb

**TEQUILA** 2 oz

***Jalisco, Mexico***

<b>Arta</b> , Extra Añejo	45
<b>Don Julio</b> , 1942 Añejo	46
<b>Herradura</b> , Selección Suprema Extra Añejo	100
<b>Tequila Ocho</b> , “El Magueyera” Plata	20
<b>Tequila Ocho</b> , “El Refugio” Añejo	35

***Guanajuato, Mexico***

<b>Corralejo</b> , Blanco	13
<b>Corralejo</b> , “Triple Distilled” Reposado	18

***Tamaulipas, Mexico***

<b>Chinaco</b> , Reposado	30
<b>Chinaco Negro</b> , Extra Añejo	95

**MEZCAL** 2 oz

<b>Agave de Cortes</b> , Joven	16
<b>Del Maguey</b> , “Minero” Santa Catarina Minas, Joven	40
<b>Del Maguey</b> , “Vida” Joven	16
<b>Mezcal Vago</b> , “Espadin” Joven	16
<b>Mezcal Vago</b> , “Mexicano” Joven	18
<b>Sombra</b> , Artesenal Joven	17

Martini and Up +\$2

## WHISK[E]Y

### SCOTLAND 2 oz

#### SINGLE MALT SCOTCH WHISKY

##### *Speyside*

The Balvenie, "Caribbean Cask" 14yr 27

The Balvenie, "Double Wood" 17yr 60

The Balvenie, "Portwood" 21 yr 75

Glenfiddich, 18yr 45

Glenglassaugh, "Master Distillers' Selection" 37yr 150

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

Laphroaig, 25yr "Cask Strength" 110

##### *Lowlands*

Auchentoshan, "American Oak" 18

Auchentoshan, "Three Wood" 30

#### BLENDING 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

### BELGIUM 2 oz

The Belgian Owl, Single Malt, Fexhe-le-haut-clocher 42

Martini and Up +\$2



## WHISK[E]Y

### JAPAN 2 oz

<b>Hakushu</b> , 12 yr	40
<b>Hakushu</b> , 18 yr	125
<b>Hibiki</b> , 12yr	40
<b>Nikka Coffey Grain</b>	30
<b>Suntory</b> , Toki	18
<b>Yamazaki</b> , 18 yr	110

### UNITED STATES 2 oz

#### *Bourbon Whiskey*

<b>Basil Hayden's</b> , 8yr, Kentucky	18
<b>Blanton's</b> , Single Barrel, Kentucky	28
<b>Elijah Craig</b> , 18 yr, Kentucky	50
<b>Four Roses</b> , Small Batch, Kentucky	14
<b>Four Roses</b> , Single Barrel, Kentucky	20
<b>Hudson</b> , Four Grain Bourbon, New York	49
<b>Knob Creek</b> , 9yr, Kentucky	15
<b>Maker's Mark</b> , Kentucky	15
<b>Maker's Mark 46</b> , Kentucky	18
<b>Widow Jane</b> , 10 yr, New York	30
<b>Woodford Reserve</b> , Kentucky	20

#### *Rye Whiskey*

<b>Bluebird</b> , Pennsylvania	15
<b>Hudson</b> , Manhattan Rye, New York	24
<b>Knob Creek</b> , Kentucky	15
<b>Michter's</b> , Small Batch US-1, Kentucky	22
<b>Rittenhouse</b> , 100 proof, Kentucky	16

### INDIA 2 oz

<b>Amrut</b> , "Intermediate Sherry" Single Malt, <i>Kambipura</i>	48
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Martini and Up +\$2

*There is no bad whiskey. There are only some whiskeys that aren't as good as others."*

-Raymond Chandler

## **BRANDY**

### **COGNAC 2 oz**

#### *Grande Champagne*

<b>Drouet et Fils, "Paradis de Famille"</b>	85
<b>Pierre Ferrand, "Ancestrale" 1<sup>er</sup> cru du Cognac</b>	115
<b>Jean Fillioux, "Réserve Familiale" 50yr</b>	95
<b>Rémy Martin, "Louis XIII"</b>	550

#### *Petite Champagne*

<b>Commandon, "Single Barrel" X.O., Petite Champagne</b>	50
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#### *Cognac of Note*

<b>Courvoisier, VSOP</b>	20
<b>Hennessy, VSOP</b>	25
<b>Hennessy, "Paradis"</b>	175

### **ARMAGNAC 2 oz**

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

### **EAU DE VIE 2 oz**

#### **FRANCE**

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

#### **AUSTRIA**

<b>Hans Reisetbauer, Apricot</b>	45
<b>Hans Reisetbauer, Carrot</b>	45
<b>Hans Reisetbauer, Rowanberry</b>	65
<b>Hans Reisetbauer, Wild Ginger</b>	75

## AMARO

<b>Amaro Nonino</b> , Quintessentia, Friuli, Italy	18
<b>Averna</b> , Sicily, Italy	15
<b>Cynar</b> , Milan, Italy	14
<b>Fernet Branca</b> , Milan, Italy	14
<b>Montenegro</b> , Bologna, Italy	14
<b>Ramazotti</b> , Milan, Italy	12

## FORTIFIED WINE

### RUBY PORT 2 oz

<b>Dow's 1985</b> , Porto, Portugal	45
<b>Dow's "Quinta do Bomfim" 2004</b> , Porto, Portugal	30
<b>Graham's "Quinta dos Malvedos" 2001</b> , Porto, Portugal	25

### TAWNY PORT 2 oz

<b>Ferreira 20yr</b> , Porto, Portugal	22
<b>Graham's 30yr</b> , Porto, Portugal	45
<b>Quinta do Infantado</b> , Colheita 2007, Porto, Portugal	18
<b>Kopke</b> , Colheita 1957, Porto, Portugal	135

### MADEIRA 2 oz

<b>D'Oliveiras</b> , Sercial 1937	125
<b>D'Oliveiras</b> , Boal 1968	90
<b>D'Oliveiras</b> , Verdelho 1969	70
<b>D'Oliveiras</b> , Sercial 1973	50
<b>D'Oliveiras</b> , Verdelho 1986	65
<b>D'Oliveiras</b> , Terrantez 1988	70

### SHERRY 2 oz

<b>Valdespino</b> , "Deliciosa" Sanlúcar de Barrameda, Spain, Manzanilla	12
<b>Hidalgo</b> , "La Panessa" Jerez-Xérès-Sherry, Spain, Fino	28
<b>Hidalgo</b> , "Marqués de Rodil" Jerez-Xérès-Sherry, Especial Palo Cortado	26
<b>Hidalgo</b> , "Villapanés" Jerez-Xérès-Sherry, Spain, Oloroso Seco	27

## Dinner Menu

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

### [CAVIAR]

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

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

Traditional (30g.)

<b>Rittenhouse Osetra</b>	200
<b>Royal Imperial</b>	200
<b>Crown Osetra</b>	175
<b>Royal Siberian</b>	150

### [TO SHARE]

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

### [FIRST]

<b>Daily Soup</b>	12
<b>Fluke</b> , Tomatillo, Snap Pea, Sunflower Seed	18
<b>Avocado</b> , Multigrain Crust, Asian Pear, Radish	18
<b>French Onion Soup</b> , Sourdough Croûton, Gruyère Cheese [LN]	12
<b>Mixed Greens</b> , Sherry Balsamic Vinaigrette	12
<b>Grilled Caesar</b> , Parmesan Tuile [LN]	14
Protein Additions: Chicken, Salmon, or Shrimp	24
<b>Tomato</b> , Sourdough, Remoulade, Basil	18
<b>Grilled Seafood Salad</b> , Fennel, Romesco Sauce	20
<b>Foie Gras</b> , Toasted Barley, Strawberry, Grains of Paradise	26
<b>Pork Belly</b> , Pepper Jam, Scallion, Egg	20

<b>[SECOND]</b>	
<b>Striped Bass</b>	34
<i>Swiss Chard, Summer Beans, Blue Crab</i>	
<b>Scallop</b>	36
<i>Toasted Sesame, Bok Choy, Ponzu</i>	
<b>Castle Valley Mill Polenta Cake</b>	24
<i>Ratatouille, Parmesan</i>	
<b>Corn Agnolotti</b>	22
<i>Shiitake, Cotija, Truffle</i>	
<b>Pappardelle Bolognese</b>	20
<i>Parmesan, Garlic Oil</i>	
<b>Stuffed Quail</b>	32
<i>Emmer Berry, Green Mango, Tamarind</i>	
<b>Dry Aged Duck [Serves Two]</b>	85
<i>Zucchini, Stone Fruit, Red Onion Marmalade</i>	
<b>[SIDES]</b>	
<b>Pomme Purée</b>	12
<b>Creamed Corn</b>	12
<b>Cucumber, Dill, Mustard Seed</b>	12
<b>Summer Squash, Feta, Toasted Breadcrumb</b>	12
<b>[DESSERTS]</b>	
<b>Peach Tart [LN]</b>	12
<i>Blueberry, Basil, Vanilla</i>	
<b>Sour Cherry Shortcake [LN]</b>	12
<i>Sweet Cream Biscuit</i>	
<b>Frozen Chocolate Soufflé [LN]</b>	12
<i>Brownie, Caramel, Peanuts</i>	
<b>Housemade Ice Cream and Sorbet [LN]</b>	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.