

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

Chauncey

*Hayman’s Old Tom Gin, Knob Creek Rye, VSOP Cognac,
Carpano Antica, Orange Bitters*

-“The Old Waldorf-Astoria Bar Book” (1935)

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)

Old Pal

Bluebird Rye Whiskey, Dolin Dry, Campari

-Harry MacElhone “Harry’s ABC of Mixing Cocktails” (1922)

CONTEMPORARY

18

Crimson Dagger

Bols Genever, Lemon Juice, Spicy Simple Syrup

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

Wisps of Memory

Ketel One Vodka, Lime, Rosemary

Joy Luck Club

Corralejo Tequila, Sombra Mezcal, Yellow Chartreuse, Mandarin

Forbidden Fruit

*Junipero Gin, G n py des Alpes, Pamplemousse,
Grapefruit-Clove Bitters*

Smoke and Mirrors

Hendricks Gin, Grapefruit, Rooibos Tea, Vanilla

Peter Rabbit's Bramble

Bluecoat Gin, Art in the Age Sage, Cr me de Mure, Lemon, Blackberry

Poet's Retreat

*Fig Infused Flor de Cana Rum, Domaine de Canton, Pineapple, Lime,
Vanilla, Club Soda, Angostura Bitters*

Rain Man

Rainwater Madeira, Vanilla, Egg, Nutmeg

Dilbert the Filbert

*Hazelnut-infused Bourbon, Hennessy VS, Rothman & Winter Apricot,
Demerara, Angostura Bitters*

The Portfolio

Ruby Port, El Dorado 8 Year Rum, Ancho Reyes, Chocolate Bitters

ZERO PROOF

9

Moneta's Elixir

Rosemary, Lime, Grapefruit, Lemon-Lime Soda

The Dorian Gray

Pear, Lemon, Honey, Ginger

*“In victory, you deserve Champagne.
In defeat, you need it.”*
-Napoleon Bonaparte

WINES BY THE GLASS 5 oz

Sparkling Wine

Cava , <i>Juvé y Camps “Cinta Púrpura Brut Reserva” Penedes, Spain</i>	11
Prosecco , <i>Sorelle Bronca “Extra Dry” Valdobbiadene, Italy</i>	15

CHAMPAGNE

Blanc de Noirs , <i>Moussé “L’Extra Or d’Eugene” Vallée de la Marne, France</i>	25
Brut Rosé , <i>A. Margaine, Montagne de Reims, France</i>	30
Vintage Brut , <i>Moët & Chandon “Grand Vintage” Épernay, France 2009</i>	36

WHITE WINE

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

ROSÉ WINE

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

Pinot Noir , <i>Jules Taylor, Marlborough, New Zealand 2016</i>	17
Blaufränkisch , <i>Markus Altenburger “Vom Kalk” Burgenland, Austria 2015</i>	17
Malbec Blend , <i>Zorzal “Eggo Tinto de Tiza” Tupungato, Argentina 2015</i>	18
Syrah , <i>E. Guigal, Crozes-Hermitage, France 2013</i>	18
Cabernet Sauvignon , <i>Big Flower, Stellenbosch, South Africa 2015</i>	17

“Good people drink good beer.”

-Hunter S. Thompson

BOTTLED/CANNED BEER

Lonerider , Shotgun Betty, Raleigh, NC [12 oz] Hefeweizen	6
Victory , Prima Pils, Downingtown, PA [12 oz] Pilsner	5
Hardywood , Singel, Richmond, VA [12 oz] Belgian Blonde Style Ale	6
Yards , Philadelphia Pale Ale, Philadelphia, PA [12 oz] American Pale Ale	6
Southern Tier , Live Citra Hopped, Lakewood, NY [12 oz] American Pale Ale	6
Tröegs , Hopback, Hershey, PA [12 oz] Amber Ale	5
Fegley’s , Hop Explosion IPA, Allentown, PA [12 oz] IPA	7
SingleCut Beersmiths , DDH Jenny Said, Queens, NY [16 oz] DIPA	12
Buckler , Netherlands [12 oz] Non-Alcoholic	6

SPIRIT

VODKA 2 oz

Belvedere , Poland	15
Belvedere “Unfiltered” Poland	15
Grey Goose , France	15
Ketel One , Schiedam, Netherlands	14
Ketel One “Citroen” Schiedam, Netherlands	14
Ketel One “Oranje” 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

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
Hans Reisetbauer “Blue Gin” , Axberg, Austria	18
Tanqueray No. 10 , London, England	18

Martini and Up +\$2

RUM 2 oz	
Diplomatico , Exclusiva, Venezuela	18
El Dorado , Demerara 8 yr, Guyana	12
English Harbour , 25yr, Antigua	75
Flor de Caña , Extra Seco 4yr, Nicaragua	10
Gosling's Black Seal , Bermuda	11
Rhum J.M. , Rhum Agricole Gold, Martinique	18
Rhum J.M. , Rhum Agricole 1997, Martinique	47
Smith & Cross , Traditional Jamaica Rum, London	14
Zaya , Gran Reserva 12yr, Trinidad & Tobago	16

TEQUILA 2 oz	
<i>Jalisco, Mexico</i>	
Arta , Extra Añejo	45
Don Julio , 1942 Añejo	46
Herradura , Selección Suprema Extra Añejo	100
Tequila Ocho , "El Magueyera" Plata	20
Tequila Ocho , "El Refugio" Añejo	35

<i>Guanajuato, Mexico</i>	
Corralejo , Blanco	13
Corralejo , "Triple Distilled" Reposado	18

<i>Tamaulipas, Mexico</i>	
Chinaco , Reposado	30
Chinaco Negro , Extra Añejo	95

MEZCAL 2 oz	
Agave de Cortes , Joven	16
Del Maguey , "Minero" Santa Catarina Minas, Joven	40
Del Maguey , "Vida" Joven	16
Mezcal Vago , "Espadin" Joven	16
Mezcal Vago , "Mexicano" Joven	18
Sombra , 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

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

UNITED STATES 2 oz

Bourbon Whiskey

Basil Hayden's , 8yr, Kentucky	18
Blanton's , Single Barrel, Kentucky	28
Elijah Craig , 18 yr, Kentucky	50
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

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

INDIA 2 oz

Amrut , "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

Drouet et Fils, "Paradis de Famille"	85
Pierre Ferrand, "Ancestrale" 1^{er} cru du Cognac	115
Jean Fillioux, "Réserve Familiale" 50yr	95
Rémy Martin, "Louis XIII"	550

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

AMARO

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

FORTIFIED WINE

RUBY PORT 2 oz

Dow's 1985 , Porto, Portugal	45
Dow's "Quinta do Bomfim" 2004 , Porto, Portugal	30
Graham's 1994 , Porto, Portugal	50
Graham's "Quinta dos Malvedos" 2001 , Porto, Portugal	25

TAWNY PORT 2 oz

Ferreira 20yr , Porto, Portugal	22
Graham's 30yr , Porto, Portugal	45
Quinta do Infantado , Colheita 2007, Porto, Portugal	18

MADEIRA 2 oz

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

SHERRY 2 oz

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

Traditional (30g.)

Rittenhouse Osetra	200
Royal Imperial	200
Crown Osetra	175
Royal Siberian	150

[TO SHARE]

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

[FIRST]

Daily Soup	12
Ora King Salmon , <i>Coconut, Mango, Toasted Peanut</i>	16
Avocado , <i>Multigrain Crust, Asian Pear, Radish</i>	18
French Onion Soup , <i>Sourdough Croûton, Gruyère 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
Bibb Lettuce , <i>Sesame, Truffle, Manchego</i>	16
Shaved Spring Vegetable , <i>Green Papaya, Asparagus, Lamb Leg</i>	20
Foie Gras , <i>Rhubarb, Red Beet, Almond</i>	26
Spanish Octopus , <i>Whipped Potato, Vadouvan Spice, Watercress</i>	20

[SECOND]	
Grouper	32
<i>Shellfish Navarin, Peanut Potato, Baby Vegetables</i>	
Alaskan Halibut	36
<i>Braised Lettuce, Chanterelle, Yuzu</i>	
Eggplant	22
<i>Napa Cabbage, Ginger, Daikon</i>	
Spaghetti alla Chitarra	22
<i>Morel, Spring Garlic, Fiddlehead Fern</i>	
Pappardelle Bolognese	20
<i>Parmesan, Garlic Oil</i>	
Pork Belly	36
<i>Sofrito, Saffron, Artichoke</i>	
Dry Aged Roast Duck [Serves Two]	85
<i>Confit Gooseberry, Pickled Ramp, Asparagus</i>	
[SIDES]	
Pomme Purée, Chive	12
Macaroni Salad	12
Kale Sprouts, Whipped Ricotta	12
Kennett Square Creamed Mushroom	12
[DESSERTS]	
Strawberry Rhubarb Tart [LN]	12
<i>Anise Cream</i>	
Coconut Panna Cotta [LN]	12
<i>Candied Pineapple, Streusel</i>	
Chocolate [LN]	12
<i>Guanaja Brownie, Malted Mousse</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.