

CHICKEN COCK
WHISKEY

CIRCA
1856

**Welcome to the Home of
Chicken Cock Whiskey
Circa 1856,**

where we celebrate the legacy, heritage,
and spirit of The Famous Old Brand.
Created by James A. Miller and born in
Paris, KY, our fabled tale begins at a time
when you could name your whiskey
Chicken Cock and "bourbon" was just
called whiskey. From Prohibition to
distillery fires and everything between,
we have proudly stood the test of time
and welcome you to experience Chicken
Cock Whiskey through the immersive
experience at Circa 1856.

Reserve Cocktails

\$18

ONI'S DANCE

Chicken Cock Mizunara, yuzu triple sec, rosemary ginger syrup, fresh citrus

FRENCH ALLY

Chicken Cock Chanticleer, fresh citrus, orange liqueur, crystalized sugar

TEST OF TIME

Chicken Cock Red Stave, fresh citrus, petite sirah, *egg white*, with fresh nutmeg

House Cocktails

\$14

CIRCA 1856 OLD FASHIONED

Chicken Cock Rye, bitters, sugar, orange

MILLERS MANHATTAN

Chicken Cock Bourbon & Rye
See The Elephant Amaro,
vermouth

BARDSTOWN BUCK

Chicken Cock Bourbon,
fresh citrus, blackberries,
ginger beer

WILDFLOWER IN PARIS

Chicken Cock Bourbon,
mint, peach, fresh tea

COUNTY SEAT

Chicken Cock Rye,
vermouth, amaro

Whiskey Truffle add on \$3

Contains milk

*CONSUMING RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Seasonal Cocktails

\$15

RESILIENT

Chicken Cock Private cask
butter bourbon, plum bitters,
simple syrup

BOOZE & APPLE

E.G. Booz and Barbie's
apple cider
*Served Hot

EARLY DAWN

Chicken Cock Rye, Barbie's
bitters, celery bitters, hot
sauce, worcester sauce,
fresh citrus

HOMECOMING

Chicken Cock Small Batch,
Barbie's bitters, fresh
citrus, rosemary ginger
syrup and *egg white*

Cocktail of the Week \$10

Mocktails

\$9

STRAWBERRY SMASH

Strawberries, fresh citrus,
simple syrup, ginger beer

SWEET AS THE SOUTH

Fresh citrus, mint,
agave, club soda

Others

Rotating Scout and Scholar \$8

Bariano Prosecco \$9

Babylonstoren Chenin Blanc \$11

Caracol Jumilla Red \$11

*CONSUMING RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

Whiskey Flights

1/2 OZ POURS

CHICKEN COCK CORE

Bourbon, Rye, Small Batch Bourbon, Double Oak

\$26

CHICKEN COCK EXCLUSIVE

Field Ethos, Island Rooster, 15 year, Private Cask

\$40

CHICKEN COCK LIMITED EDITION

Cotton Club, Red Stave, Mizunara, Chanticleer

\$48

E.G. BOOZ

Bourbon, Rye, Infinity, Core Pour Choice

\$30

By The Ounce

CHICKEN COCK CORE

Kentucky Straight Bourbon	\$11
Kentucky Straight Rye	\$11
Small Batch Bourbon	\$13
Double Oak Kentucky Whiskey	\$17

CHICKEN COCK RESERVE

Private Cask Distillery Exclusive	\$15
15 Year Distillery Exclusive	\$50
Field Ethos Small Batch	\$20
Cotton Club Rye Aged 20 years	\$24
Red Stave Petite Sirah Finish	\$24
Mizunara Japanese Oak Finish	\$24
Chanticleer Cognac Barrel Finish	\$24
Island Rooster Rum Barrel Finish	\$24

E.G. BOOZ

Infinity Blend Limited Edition	\$17
Kentucky Straight Bourbon Bottled in Bond	\$9
Kentucky Straight Rye Bottled in Bond	\$9

Small Bites Menu

MEAT & CHEESE PLATE **\$16**

- Two Kentucky meats, two local Kentucky cheeses, spicy brown mustard, and crackers

VEGGIE PLATE **\$15**

Pimento cheese, bell peppers, benedictine, cherry tomatoes, gherkin pickles, and crackers

SAVORY PLATE **\$14**

Assortment of bread and butter

SWEET PLATE **\$15**

Assorted macarons, candied walnuts, and truffle

PLEASE NO SUBSTITUTIONS

**Food services varies daily, please check
with Bartender**

**ALLERGY WARNING: MENU ITEMS MAY CONTAIN OR COME
INTO CONTACT WITH WHEAT, EGGS, NUTS AND MILK**