

THE PALACE ARMS

Known as much for its romantic setting as for its award-winning cuisine, the Palace Arms consistently receives accolades from Zagat's, Forbes, and Gourmet. The menu features signature items such as the Rack of Colorado Lamb, and Filet of King Canyon Bison "Rossini," as well as creative, contemporary dishes using fresh local produce indigenous to Colorado. The extensive wine list wins the "Best of Award of Excellence" for its quality and variety from the Wine Spectator. The Palace Arms was also named "Best Place in Denver for a Business Dinner" by USA Today, and one of "Denver's top 10 restaurants" by the Denver Post.

After weeks of historical research by then-owner C.K. Boettcher, who wanted the room to reflect the Napoleonic period, the Palace Arms opened in 1950. Antiques dating from 1670 decorate the walls and include a dispatch case, bridle, and a pair of dueling pistols believed to have belonged to Napoleon and his second wife, Louisa.

Twenty-two flags, replicas of revolutionary battle flags and flags prominent during the exploration of the American continent, hang inside the Palace Arms. There are objects in the display cases at the entrance of the restaurant that date to the 1700s and include an ornate silver centerpiece commissioned by the British royal family.

Inside the Palace Arms, the Independence Room offers private dining for groups up to 24 persons. Its curved walls are decorated with wallpaper made from Alsatian wood blocks depicting various stages of historical independence. This wallpaper also currently hangs in the Diplomatic Receiving Room at the White House in Washington, DC.

THE CHURCHILL BAR

The perfect complement to the Palace Arms, the Churchill Bar opened in 1996 in the space once occupied by founder Henry C. Brown's office. Designed as a sophisticated retreat off the atrium lobby, the Churchill Bar offers the finest in premium spirits, and rare and popular cigars. Featuring a library-like atmosphere with bookshelves lining the walls, sleek plasma screen TV, and rich, red leather wing back chairs and couches, the Churchill Bar creates an ambiance for cocktails either before or after a four-star meal in Palace Arms. A customized humidor with a wide selection of cigars, as well as an elaborate ventilation system, has been included to attract the cigar aficionado.

CLASSIC COCKTAILS

Pimm's Cup

Pimm's No. 1, twist of lemon, sprite & a cucumber slice

**Pimm's was created in the 1840's by James Pimm. Pimm offered the tonic as an aid to digestion, serving it in a small tankard known as a "No. 1 cup", hence its subsequent name.*

Daiquiri

10 Cane Luxury Rum, fresh lime juice, simple syrup, shaken with ice and served in a chilled glass

**It is said that an American, Jennings Cox created the daiquiri around the turn of the century while living near Daiquiri, Cuba. Invented after he ran out of gin while entertaining American guests.*

Uncomfortable serving the local rum straight up, he added sugar and lime to make the rum more palatable to his guests.

Dry Martini

No. Ten by Tanqueray, Dry Vermouth with an olive garnish

**You should know no one knows when, who or where the first Martini was created.*

What we do know is that Jerry Thomas published a cocktail recipe called a Martinez in The Bartenders Guide in 1887.

Harvey Wallbanger

Belvedere Luxury Vodka and orange juice over ice with a floater of Galliano

**This 1960's drink is purportedly named after a surfer named Harvey who liked his Screwdrivers spiked with Galliano.*

After doing poorly in a surfing contest, Harvey consumed many of the drinks. Upon leaving he ran into the walls with his head repeatedly. The locals from then on called his cocktail the Harvey Wallbanger.

Kir Royale

Chandon Brut and Crème de Cassis

**In the 1940's there lived a mayor of Dijon in France named Felix Kir. He was a heroic figure that led the French resistance in the province of Burgundy during the Second World War. To celebrate his efforts, the people of Dijon created a drink made of simple dry, white peasant wine and black currant liquor. They called it The Kir in his honor. Once the French media and upper classes caught wind of this concoction, they substituted champagne and elevated the drink to royal status. The Kir Royale was born.*

Manhattan

Crown Royal Special Reserve Whiskey, Sweet Vermouth and bitters gently stirred with ice, then strained and poured over a cherry with fresh orange peel rubbed around the rim of the glass

**There seem to be almost as many stories concerning the origins of the Manhattan as there are ways of mixing one, but this particular tale is the most widely accepted. In 1874, socialite Jenny Jerome threw a party at The Manhattan Club in New York City to honor Samuel J. Tilden who had just been elected Governor of New York. She wanted to create a drink for the special occasion and spoke to The bartender. Jenny being utterly satisfied with the result named the new cocktail "The Manhattan" after the club.*

Alexander

Tanqueray Gin, Crème de Cacao and cream, shaken with ice and served up

**This drink was created by Albert the bartender at the Chatam Hotel in Paris in 1928*

Moscow Mule

Smirnoff Vodka, Ginger Beer, simple syrup, fresh lime juice served over ice with fresh mint and lime slice

**Three friends were in the Chatham bar, one a John A Morgan, known as Jack, president of Cock 'n' Bull Products and owner of the Hollywood Cock 'n' Bull Restaurant; one was John O. Martin, president of G. F. Heublein Brothers, Inc. of Hartford, Conn., and the third was Rudolph Kunett, president of the Pierre Smirnoff, Heublein's vodka division. As Jack Morgan tells it, "We three were quaffing a slug, nibbling an hors d'oeuvre and shoving toward inventive genius." Martin and Kunett had their minds on their vodka and wondered what would happen if a two-ounce shot joined with Morgan's ginger beer and the squeeze of a lime. Ice was ordered, limes procured, mugs ushered in and the concoction put together. Cups were raised, the men counted five and down went the first taste. It was good. It lifted the spirit to adventure. Four or five later the mixture was christened the Moscow Mule...and for a number of obvious reasons.*

Side Car

Hennessy VSOP Cognac, Cointreau and fresh lemon juice, shaken with ice and served up

**This cocktail was first introduced in London by MacGarry, the celebrated bartender of Buck's Club. MacGarry was the first bartender at the Buck's Club when it opened in 1918. It was named the "Side Car", because it takes the imbiber for a ride*

Seasonal Cocktails

C.E.O.

Chopin Vodka served up with Extra Olives

Caramel Apple Martini

Chopin Vodka, Baileys Caramel Irish Cream and apple schnapps all shaken with ice and served up.

Poinsettia

Chandon Sparkling Wine and cranberry juice topped with a floater of Cointreau

Chocolate-Vanilla Martini

Belvedere Vodka, Navan Vanilla Cognac, Godiva Chocolate Liqueur and cream shaken with ice & served up.

Cigar Lover's Martini

Hennessy V.S.O.P Cognac and Tawny Port shaken over ice and served up with an orange peel garnish.

White Christmas

10 Cane Rum, Kahlua, cream and cola mixed and served over ice.

Rusty Nail

Johnnie Walker Gold Scotch poured over ice with a floater of Drambuie.

Nutty Angel

Belvedere Vodka, Frangelico, Baileys Irish Cream, dark crème de cacao all mixed with ice and served up with a dusting of nutmeg.

Hot Toddy

10 Cane Rum, Brandy, honey and fresh lemon juice all combined with steaming hot water and served in a mug.

Toasted Almond

Ciroc Vodka, Amaretto, Kahlua and cream all shaken over ice and served up. mixed with ice and served up with a dusting of nutmeg.

Espresso Martini

Smirnoff Vodka, Kahlua and a shot of espresso all shaken with ice and served in a martini glass with a brown sugared rim.

VODKA

EASTERN EUROPEAN style vodkas (typically produced in Poland) are among the most robust and intensely mineral. In this category, and most others, the difference between the high and low-end vodkas is the amount of residual alcohol heat or “burn” left in the throat.

DUTCH style vodkas (from the Netherlands, among others) have a more pronounced body, similar to Polish or Russian vodkas, but with an off-dry to sweet finish.

SCANDINAVIAN style vodkas (produced in the Scandinavian countries as well as several vodkas from North America) tend to be less mineral and much lighter on the palate.

Belvedere -Poland - also Orange and Citrus

Chopin -Poland

Pravda -Poland

Stolichnaya -Russia - also Ohranj Razberi and Vanil

Stoli Elit -Russia

Effen -Netherlands

Ketel One -Netherlands - also Citroen

VOX -Netherlands \$8.50

Ciroc -France \$8.50

Grey Goose-France - also L'Orange

Level by Absolut -Sweden

Absolut -Sweden - also Citron and Peppar

Prices reflect highball cocktails.
Additional Rocks up charge of \$.75 per drink.
Additional Martini up charge of \$2.00

GIN

today is produced by combining a neutral grain spirit base with a variety of botanicals. The differences, then, between gins are the quality and purity of the spirit base, the distillation process utilized, and the type, quantity and quality of botanicals used.

Note: A “London Dry Gin” is simply a style of gin (bone dry) most popular in England.

It can be produced anywhere in the world and labeled as such.

Tanqueray -England

Tanqueray Rangpur -England

No. Ten by Tanqueray -England

Bombay -England

Bombay Sapphire -England

Boodles -England

RUM

Each rum producing country basically creates its own styles and classifications.

Generally, however, white, light or silver rums are unaged; dark, or gold rums are aged in oak casks anywhere from six months to two years; and black rums are aged frequently up to four years or more.

10 Cane -Trinidad

Oronoco -Brazil

Captain Morgan’s Private Stock -Puerto Rico

Captain Morgan’s Original Spiced Rum -Puerto Rico

Myers’s Legend 10 yr -Jamaica

Myers’s Dark -Jamaica

Appleton 21 yr -Jamaica

Mt. Gay Extra Old -Barbados

TEQUILA

WHITE

also known as Silver, Plata or Blanco - are typically bottled directly after distillation without any additional aging

Don Julio Blanco
Patron Silver
Corazôn Blanco
El Tesoro
Jose Cuervo Platino

REPOSADO

or “rested” tequilas are aged in wood casks for at least six months.
The aging mellows a tequila’s intense herbal vegetal qualities.

Don Julio Reposado
Patron Reposado
El Tesoro Reposado
Cuervo Tradicional

ANEJO

tequilas are aged for no less than 12 months in oak casks.
Some producers age their tequila for as long as two to three years.

Don Julio Anejo
Jose Cuervo Platino Reserva
Patron Anejo
Herradura Anejo \$12.00El Tesoro Anejo
Jose Cuervo Reserva de la Familia
Don Julio 1942

BOURBON / WHISKEY

Baker's
Blanton's
Booker's
Bulleit
Jack Daniel's
Jack Daniel's Single Barrel
Knob Creek
Seagram's 7
Wild Turkey Rare Breed
Woodford Reserve

CANADIAN

Crown Royal
Crown Royal Special Reserve
Crown Royal Cask No. 16
Crown Royal Extra Rare
Seagram's VO
Canadian Club

IRISH

Bushmill's
Black Bush

SINGLE MALT SCOTCH

While single malt scotch whiskies may be easily categorized by geographic region, scotches from a particular region do not always share any identifiable characteristics. Nonetheless, sampling whiskies that share a region with one of your current favorites is a great way to broaden your taste for some of the world's premier whiskies

SPEYSIDE

Whiskies from Scotland's Speyside are generally considered to be among the highest quality single malts produced. Stylistically, these scotches have very little in common.

Balvenie 10yr
Balvenie 12yr
Balvenie 15yr
Cragganmore 12yr
Glenfiddich 12yr
Glenlivet 18yr
Glenlivet 21yr
Macallan 12yr
Macallan 18yr
Macallan 25yr

HIGHLAND

The highland whiskies (often divided into Northern, Eastern, Western and Central) are typically muscular, broad-shouldered whiskies with a pronounced peatiness.

Clynelish 14yr
Dalmore 12yr
Dalwhinnie 15yr
Glenmorangie 10yr
Glenmorangie Portwood
Glenmorangie 18yr
Oban 14yr

ISLAY

(Pronounced EYE-LAH) is a windy, nearly treeless isle off the central coast of mainland Scotland. Eight distilleries are located there, producing “advanced” scotch whiskies notable for their briny, sea air quality and heavy peat.

Ardbeg 10yr

Caol Ila 18yr

Lagavulin 16yr

OTHER ISLANDS

Scotches produced on any of several other islands (e.g. Mull, Skye, Jura, the Orkneys) may share some sea air characteristics, but are otherwise dissimilar.

Isle of Jura - Jura

Talisker 10yr - Skye

LOWLANDS

Scotches from the lowlands are some of the lightest, most approachable whiskies produced in Scotland.

Glenkinchie 10yr

BLENDDED SCOTCH

are produced by combining single malt whiskies and grain whiskies (produced from corn or wheat instead of malted barley). They represent the largest segment of the scotch market worldwide.

Johnnie Walker Red

Johnnie Walker Black

Johnnie Walker Green

Johnnie Walker Gold

Johnnie Walker Blue

Johnnie Walker Blue 'King George'

Dewars White Label

J & B Rare Scotch

Chivas Regal 12yr

Chivas Regal 18yr

Chivas Century of Malts

Chivas Brothers Royal Salute

Dimple Pinch

COGNAC

Hennessy VSOP

Hennessy XO

Hennessy Paradis

Hennessy Richard

Courvoisier VSOP

Courvoisier XO

Courvoisier Initiale

Martell VSOP

Martell XO

Remy Martin VSOP

Remy Martin XO

Remy Louis XIII

Hardy Perfection Series-Air/Fire/Water World's oldest known unblended cognac.

The origin of the eaux-de-vie that makes this Cognac rare and excellent dates back to the 1870's, the pre-phylloxera days. This Cognac comes from the area known today as Grande Champagne. Its grapes are composed of a 100% French Colombard and this eaux-de-vie is pure and unblended at a natural strength of 41% volume. When perfection is gone, c'est fini, for it can never be duplicated.

Treat yourself to a taste of history. .

CORDIALS AND LIQUEURS

The world of liqueurs are most appropriately divided into two categories: first, Aperitifs -those spirits designed to awaken or tease the palate prior to a meal; and second, Digestifs - those intended to aid in digestion or enhance the overall sense of well-being after a good meal. Today, a third category exists -that being those liqueurs designed to sell by gimmicky bottle shape, ingredient or marketing strategy. In the modern era of liqueurs, anything goes.

APERITIF

The aperitif category was initially the sole province of wine, but today we can include several lighter-bodied, less sweet liqueurs produced anywhere in the world.

Pimm's No. 1

Campari

Dubonnet Rouge

DIGESTIF

style liquers are typically heavier and sweeter - a replacement for or accompaniment to dessert following a meal. Digestifs also include those liqueurs specifically designed to aid digestion through a specific combination of ingredients.

Amaretto di Saronno

B & B

Baileys Irish Cream

Chambord

Cointreau

Drambuie

Frangelico

Godiva Chocolate Liqueur

Godiva White Chocolate Liqueur

Grand Marnier

Grand Marnier 100th Anniversary

Grand Marnier 150th Anniversary

Kahlua

Navan Vanilla Cognac

Romana Sambuca

Romana Sambuca Black

Tuaca

BEER

DRAFT - SEASONAL

Flying Dog, Denver, CO

IMPORT BOTTLES

Bass

Pilsner Urquell

Beck's

Anchor Steam

Newcastle

Harp

Heineken

Amstel Light

Guinness Draft in a Bottle

Corona

MICRO BREW BOTTLES

New Belgium Fat Tire

Sierra Nevada Pale Ale

Sam Adam's Boston Lager

DOMESTIC BOTTLES

Michelob Ultra

Budweiser

Bud Light

Coors

Coors Light

Miller Lite

NON ALCOHOLIC BEER

Coors Cutter

Haake Beck

CHAMPAGNE AND SPARKLING

Chandon Brut, Napa, 187ml / 750ml
Moet & Chandon White Star, 187ml / 750ml
Veuve Clicquot Yellow Label 375ml / 750ml
Veuve Clicquot Demi Sec 375ml
Moet et Chandon Cuvee Dom Perignon 1998
Veuve Clicquot Ponsardin,
La Grand Dame, 1995/1996
Ruinart Rose, NV 375
Ruinart Rose, NV 750
Veuve Clicquot-Ponsardin, Rare Vintage Rose, 1985

WHITE WINE

Chalone Estate, Monterey, California, Pinot Blanc
Esperto, Friuli, Italy, Pinot Grigio
Cloudy Bay, Marlborough, New Zealand, Sauvignon Blanc
Domaine des Buissonnes, Sancerre, Sauvignon Blanc
Raymond Reserve, Napa, California, Chardonnay
Sonoma Cutrer, Sonoma, California, Chardonnay
Newton Unfiltered, Napa, California, Chardonnay
Trimbach, Alsace, France, Riesling

RED WINE

A by Acacia, Carneros, California, Pinot Noir

Chandon Carneros, California, Pinot Noir

Green Point, Victoria, Australia, Shiraz

Terrazas, Argentina, Reserva Malbec

Casa Lapostolle Cuvee Alexandre, Chile, Merlot

Kenwood, Sonoma, California, Merlot

Sterling Vineyards, Napa, California, Merlot

Pride Mountain, Napa/Sonoma, California, Merlot

Frogs Leap, Napa, California, Zinfandel

Barnard Griffin, WA, Cabernet Sauvignon

Beaulieu Vineyard, CA, Cabernet Sauvignon

Silver Oak, CA, Cabernet Sauvignon

La Spinetta, Barbera d' Asti

Newton Unfiltered, Napa, Cabernet Sauvignon

PORT & DESSERT

Ceretto Moscato D'Asti di Santo Stefano

Dolce by Far Niente, Napa

Graham's Tawny 10yr

Graham's Tawny 20yr

Graham's Tawny 40yr

Taylor Fladgate LBV

THE BROWN PALACE HOTEL

The Brown Palace Hotel was opened in 1892 by Henry Cordes Brown, the hotel has never closed, not even for a day, though it has undergone numerous renovations throughout the years. Brown originally left his Ohio home in 1860, planning on striking it rich in California.

However, as his family passed through Denver, his wife liked it so much, she reportedly said to him, "Mr. Brown, thou may press on to California if such be thy wish. I shall remain here" Making Denver their home, the Browns soon homesteaded 160 acres on what would later become known as Capitol Hill. A shrewd businessman, Brown soon developed the acreage into the most influential neighborhood in the city, where the wealthy began to build palatial brownstone mansions up and down Grant and Sherman Streets. Henry made a fortune from his real estate development; however the economic panic of 1877 nearly destroyed him. He was forced to sell his palatial estate to Horace Tabor for \$50,000, but the enterprising Brown soon recovered his fortune and by 1880 was worth nearly five million dollars, making him one of the wealthiest men in Colorado.

When the Windsor Hotel, one of Denver's most elegant at the time, would not let Brown enter because he was dressed in cowboy attire, Brown decided to build his own hotel, and in the process, outdo the Windsor. In 1888, he retained architect Frank E. Edbrooke to design a new hotel, the likes of which had never before been seen in Denver.

At a cost of an unprecedented \$1.6 million, the luxury hotel was built in the Italian Renaissance style on a triangular lot at the intersection of 17th and Broadway. The exterior was built with Colorado red granite and Arizona sandstone, complete with 26 hand-carved stone medallions, each depicting a native Rocky Mountain animal. Made by James Whitehouse, the carvings can still be seen between the seventh floor windows on the hotel's exterior.

Inside, the hotel featured the nation's first atrium lobby with balconies rising eight floors above the ground. White onyx and marble was imported for the lobby, the Grand Salon and the eighth floor ballroom and some \$400,000 was spent in the fine furnishings that graced the hotel.

On August 12, 1892, the hotel opened to the awed socialites of Denver, who were stunned by the iron grillwork panels, volume of onyx and marble, stained-glass ceiling at the top of the eight-story atrium, the fine furnishings and numerous amenities.

Serving only the very best, the Brown Palace initially provided meat, vegetables and cream from its own farms. It generated its own electricity, had its own incineration system for garbage, and its own artesian well to provide water.

During the hotel's early days it is said that a tunnel once connected the Brown Palace with the Navarre building across the street, a gambling den and brothel at the time.

Over the years, the fabulous hotel has seen hundreds of celebrity guests, from Presidents to Rock Stars, and has a wealth of stories ranging from Prohibition raids, to champion bulls having been displayed in its lobby, to the birth of the Denver Broncos, to — you got it — ghosts!

Today, while the Brown Palace Hotel may be dwarfed by the surrounding modern skyscrapers, its reputation is no less grand than it was over a century ago.

CIGARS

CIGARELLOS

Size 4 x 25

Davidoff Demi-tasse

Wrapper: Conn. Shade Grown
Strength: Mild and aromatic
Filler: Dominican Republic

FLAVORED

CAO Flavours Bella Vanilla – Petit Corona

Wrapper: Brazilisn
Strength: Mild with and intoxicating aroma
Filler: Nicaraguan

PANATELA

Length Range 5 – 6 Ring Gauge 34-40

Davidoff 3000

Wrapper: Conn. Shade Grown
Strength: Mild
Filler: Dominican Republic

PETIT CORONA

Length Range 4-5 Ring Gauge 38 – 44

Arturo Fuente Petit Corona

Wrapper: Cameroon/Maduro
Strength: Medium
Filler: Dominican Republic

Padron 1964 Anniversary Principe

Wrapper: Box Pressed Maduro
Strength: Finest medium to full tobaccos
Filler: Nicaraguan

Zino Platinum Scepter Series Shorty

Wrapper: Natural
Strength: Full, rich and powerful
Filler: Dominican Republic

CIGARS

ROBUSTO – ROTHSCHILD

Length Range 4 – 5 Ring Gauge 48 -54

CAO CX2 Robusto

Wrapper: Cameroon

Strength: Sweet, earthy and full bodied

Filler: Nicaraguan

Cohiba

Wrapper: Cameroon

Strength: Rich, smooth and medium bodied

Filler: Dominican Republic

Hoyo de Monterrey Rothschild

Wrapper: Conn. Shade Grown

Strength: Medium to full bodied 'espresso of cigars'

Filler: Dominican Republic

Playboy by Don Diego

Wrapper: Conn. Shade Grown

Strength: Soft and mild

Filler: Dominican Republic

Macanudo Café Hyde Park

Wrapper: Conn. Shade Grown

Strength: Creamy and mellow

Filler: Dominican Republic

Padron Anniversary Exclusivo

Wrapper: Box Pressed Maduro

Strength: Finest medium to full tobacco

Filler: Nicaraguan

Partagas Black Label Clasico

Wrapper: Conn. Broadleaf

Strength: Full bodied

Filler: Nicaraguan

CIGARS

Punch Rothschild

Wrapper: Ecuadorian Maduro
Strength: Smooth, spicy and full-bodied
Filler: Honduran

Romeo Y Julieta Vintage III

Wrapper: Sumatra Maduro
Strength: Medium complex
Filler: Dominican Republic

Davidoff Special §R§ Tubos

Wrapper: Natural
Strength: Creamy, robust and medium bodied
Filler: Dominican Republic

CORONA

Length Range 5 – 5 Ring Gauge 40-44

Aston Classic

Wrapper: Conn. Shade Grown
Strength: Mild
Filler: Dominican Republic

Butera Fumodolce

Wrapper: Natural
Strength: Mild
Filler: Dominican Republic

Montecristo, No. 3

Wrapper: Natural
Strength: Marvelous aroma, ultra-smooth and silky
Filler: Dominican Republic

CIGARS

TORO – CORONA GORDA
Length 6§ – 6 §§ Ring Gauge 48-54

Ashton Cabinet Selection No. 7

Wrapper: Conn. Shade Grown
Strength: Mild and exquisitely satisfying
Filler: Dominican Republic

Carlos Torano

Wrapper: Brazilian Maduro
Strength: Coffee, cocoa, sweet and full bodied
Filler: Nicaraguan

Punch Pitas EMS (English Market Selection)

Wrapper: Ecuadorian/Natural
Strength: Smooth, spicy and full strength
Filler: Honduran

Rocky Patel Vintage '92

Wrapper: Ecuadorian Sumatra
Strength: Full bodied and Spicy
Filler: Nicaraguan and Dominican Republic

LONDALE

Length 6 §§ – 6 §§ Ring Gauge 48-60

Ashton VSG Illusion (Virgin Sun Grown)

Wrapper: Ecuadorian Sun Grown
Strength: Peppery, peaty and full-bodied
Filler: Dominican Republic

Macanudo Vintage Cabinet Number II

Wrapper: Conn. Shade Grown
Strength: Premium tobacco with depth and complexity
Filler: Dominican Republic

CIGARS

CHURCHILL

Length Range 6§ – 8§ Ring Gauge 48 – 60

Arturo Fuente Hemingway Classic

Wrapper: Cameroon

Strength: Hints of cedar and spice, medium bodied

Filler: Dominican Republic

Avo XO Maestoso

Wrapper: Maduro

Strength: Dried citrus, cedar, well balanced and full

Filler: Honduran

La Aroma De Cuba

Wrapper: Natural

Strength: Full bodied and elegant smoke (one of Winston Churchill's favorites)

Filler: Blend of Honduran and Nicaraguan tobaccos

La Gloria Cubana

Wrapper: Nicaraguan

Strength: Full, rich, creamy and strong

Filler: Dominican Republic

CIGARS

FIGURADO

Perfecto, Pyramid, Belicoso/Torpedo shaped cigars

Arturo Fuente Don Carlos Belicoso

Wrapper: Cameroon/Natural

Strength: Rich, spicy and medium bodied

Filler: Dominican Republic

Arturo Fuente Hemingway Short Story

Wrapper: Natural Medium

Strength: Mild to medium

Filler: Dominican Republic

CAO Brazilia Samba

Wrapper: Brazilian

Strength: Vibrant, aromatic and full bodied

Filler: Nicaraguan

Davidoff Special §T§ Natural

Wrapper: Natural

Strength: Creamy and full

Filler: Dominican Republic

Macanudo Café Diplomat

Wrapper: Conn. Shade Grown/Natural

Strength: Smooth and medium

Filler: Dominican Republic

Montecristo, No. 2

Wrapper: Natural

Strength: Marvelous aroma, ultra-smooth and silky

Filler: Dominican Republic

CIGARS

RARE AND EXOTIC

Arturo Fuente Hemingway Between the Lines

Wrapper: Finest Aged Cameroon

Strength: Mild

Filler Dominican Republic

Arturo Fuente Opus X Perfeccion No. 2 Torpedo

Handmade in Santiago, Dominican Republic

Wrapper and Filler are Dominican Republic

Partagas 150 Signature Series AA – Churchill

Wrapper: Eighteen year aged Cameroon wrapper

Filler: Dominican Republic

This is one of the most rare and limited cigars in the market

Pre-Embargo Cuban