EMBERS
BAR & GRILL

MACKAY · QUEENSLAND

Spirits

Neat, on the rocks, or keeping a mixer honest.

Ask us what suits your dinner. We have opinions.

BEHIND THE BAR

House pours

Casa vodka	$11
Gordon's London dry gin	$11
Bacardi white rum	$11
Bundaberg rum	$11
Captain Morgan spiced or Tropical rum	$11
Jim Beam bourbon	$11
Jack Daniel's Tennessee whiskey	$11
Johnnie Walker Red Label scotch	$11
Jameson Irish whiskey	$12
Canadian Club whisky	$11

One step up

Smirnoff vodka	$12
Black Bottle Australian brandy	$14
Wild Turkey 101 bourbon	$13
Johnnie Walker Black Label 12 year old	$13
Chivas Regal 12 year old	$13
Gentleman Jack Tennessee whiskey	$13

Throughout, the flag or map shows where each bottle comes from, with a dish from our menus that suits it.

TOP SHELF

Slow sips

Neat, with a drop of water, or over one big cube.

The Macallan 12 Double Cask — $24

Speyside, Scotland. Famously small stills, and oak casks seasoned with sherry from Jerez. Dried fruit, candied lemon, vanilla, warm spice. *With the wagyu rump cap. Share the steak, not the whisky.*

Toki Japanese whisky — $25

Japan. Toki means time. Suntory blends it from three distilleries, Hakushu, Yamazaki and Chita, with a highball in mind. Basil, green apple, honey. *With the free-range five-spice pork belly.*

Glenfiddich 12 year old — $16

Dufftown, Speyside. Built in 1887 by William Grant and his nine children; still in the family. Fresh pear, soft oak, a clean finish. *With the Spanish ham croquettes.*

Woodford Reserve — $20

Kentucky, USA. One of Kentucky's oldest distilleries, now a National Historic Landmark. Dried fruit, dark caramel, cocoa, toasted oak. *With a Black Angus rib fillet, straight off the grill.*

Rémy Martin VSOP cognac — $18

Cognac, France. Fine Champagne: grapes from only the two best growing areas of Cognac. Ripe stone fruit, vanilla, a little oak. *With the French doughnut. Very French of you.*

GIN

With tonic, or not

Four Pillars Rare Dry $15

Healesville, Yarra Valley. Whole organic oranges go into the still, with Tasmanian pepperberry, cardamom and star anise. *With tonic and the Whitsunday prawns.*

Hendrick's $15

Girvan, Scotland. Cucumber and Bulgarian rose are added after distilling, so they stay fresh. *With tonic, a slice of cucumber and the fresh local fish.*

Tanqueray London Dry $12

Cameronbridge, Scotland. Founded in London in 1830, and still only four botanicals: juniper, coriander, angelica, liquorice. *With tonic and prawns in crisp pastry.*

Gordon's Pink $11

United Kingdom. Gordon's has been at it since 1769. This one adds raspberry, strawberry and redcurrant to the juniper. *With soda and the warm, runny French cheese.*

VODKA

Clean and clear

Haku Japanese vodka $25

Japan. Haku means white, for the white rice it starts from. Finished through bamboo charcoal. Soft, a little sweet, faintly floral. *With natural oysters.*

Grey Goose $15

Cognac, France. Soft winter wheat from Picardie, blended with spring water from its own well in Gensac-la-Pallue. Smooth, clean, a little sweet. *With prawns wrapped in crisp pastry.*

WHISKY AND BOURBON

Scotland and Kentucky

Buffalo Trace $15

Frankfort, Kentucky. Kept distilling through Prohibition on a medicinal permit. Doctor's orders. Vanilla, toffee, brown sugar, a little mint. *With the Spanish schnitzel.*

Dimple scotch $14

Scotland. From the Haig family, in the pinched, dimpled bottle it has worn since about 1893. Caramel, vanilla oak, light spice, no smoke. *With the Spanish ham board.*

Maker's Mark $12

Loretto, Kentucky. Soft winter wheat where others use rye, and every bottle hand-dipped in red wax. Sweet oak, vanilla, soft spice. *With half a free-range Spanish roast chicken.*

Wild Turkey $11

Lawrenceburg, Kentucky. High in rye, aged in heavily charred casks. Vanilla, oak, light spice. *With a sirloin, jam and blue.*

TEQUILA

Blue agave, Jalisco way

Fortaleza $25

Tequila, Jalisco. A Sauza descendant revived the family distillery. The agave is still crushed by a stone wheel and run through copper pot stills. Cooked agave, citrus, black pepper. *With prawns on a stick, off the grill.*

Don Julio Blanco $19

Atotonilco el Alto, Jalisco. Don Julio González started his distillery in 1942, aged 17. Citrus, sweet agave, black pepper. *With the free-range chicken and corn toastie, Mexican style.*

Ponchos caramel tequila $12

Tequila, with caramel in it. No apologies. Toffee, butter, roasted nuts. *With the mango and lime cheesecake.*

el Jimador $11

Amatitán, Jalisco. Hand-harvested agave, fermented in the open air with natural yeasts. Lemon, lime, white pepper. *With the Thai style fish.*

RUM

Close to home, and not

Bundaberg Small Batch $18

Bundaberg, Queensland. The distillery's small-batch line. Sweet cane, warm spice, roasted vanilla. *With the free-range five-spice pork belly, the full serve.*

Diplomático $19

La Miel, Venezuela. Distilled at the foot of the Andes since 1959. Toffee, orange peel, vanilla, a little dark chocolate. *With the mango and lime cheesecake. Or as dessert.*

The Kraken black spiced rum $12

Trinidad and Tobago. Molasses rum, aged a year or two, then blended with eleven spices. Cinnamon, ginger, clove. *With battered oysters and Korean chilli sauce.*

Havana Club $11

Cuba. From the San José distillery. Fresh cane, citrus, soft oak. *With fried prawns in a cos lettuce cup.*

Black Bart $11

Barbados. Spiced and easy. Vanilla, caramel, toasted spice, a touch of ginger. *With the Japanese cabbage pancake.*

Sailor Jerry spiced rum $11

Caribbean rum, American attitude. Named for Norman Collins, the Honolulu tattoo artist known as Sailor Jerry. Ginger, cinnamon, vanilla. *With fish bites.*

AFTER DINNER

One for the road home

Galway Pipe Grand Tawny $12–14

Langhorne Creek, South Australia. A 12 year old tawny, poured at 60ml, named for Sir Henry Galway, governor of South Australia, who chose his own pipe, a 500-litre cask, at the winery. Fruitcake, raisins, roasted nuts, warm oak. *With the cheese board.*

St-Rémy VSOP French brandy $11

France. Made since 1886 from French wines only, and aged in French oak. Dried fruit, vanilla, soft oak. *With the French doughnut.*

Napoleon brandy $11

A warming old name in brandy, made for the end of the night. Soft, a little fruit, a little oak. *With the cheese board, if the port has gone.*

COFFEE AND CREAM

Pudding in a glass

Black Geisha coffee liqueur $14

Melbourne. Specialty coffee, cold-brewed for 48 hours. Smooth and sweet, none of the burnt bitterness. *With French toast, the Spanish way.*

Mr Black cold brew coffee liqueur $11

NSW Central Coast. Started in 2013 on a crowdfunding campaign. Just coffee, water, alcohol and sugar. Espresso, dark chocolate. *With the French doughnut.*

Kahlúa $11

Veracruz, Mexico. Created there in 1936. Arabica coffee and rum, rested eight weeks. Coffee, vanilla, caramel. *With French toast, the Spanish way.*

Baileys Irish cream $11

Ireland. Launched in 1974, the first Irish cream on the market. Cream, chocolate, vanilla, a little whiskey. *With the French doughnut.*

Mozart chocolate cream $11

Austria. Belgian chocolate and cream, with vanilla and cocoa. Dessert that pours. *With fresh fruit on ice.*

SWEET AND STRONG

A little something

Licor 43 $12

Murcia, Spain. Forty-three Mediterranean ingredients in a secret recipe, made by the Zamora family firm since 1924. Vanilla, citrus, cocoa. *With the mango and lime cheesecake. We do like Spain.*

St-Germain elderflower $12

France. Elderflowers from the Savoie. Launched in 2007, each bottle numbered with the year of its flower harvest. Floral and fruity. *With soda and natural oysters.*

Frangelico $11

Canale, Piedmont. Toasted Tonda Gentile hazelnuts. Roasted nut, cocoa, vanilla, coffee. *With French toast, the Spanish way.*

Amaretto $11

The name means a little bitter in Italian, though it is sweet and almond-flavoured. Please ask us if nuts are a worry. *With the French doughnut.*

Vanilla Galliano $11

Italy. Galliano goes back to Arturo Vaccari of Livorno, 1896. Star anise, herbs, and a good lot of vanilla. *With the mango and lime cheesecake.*

Black Galliano $11

Italy. A black sambuca. Star anise, black liquorice, herbs. *With the French doughnut, or instead of it.*

White Galliano $11

Italy. A white sambuca, lighter and more open than the black. Aniseed, subtle herbs. *With fresh fruit on ice.*

Midori $11

Japanese melon liqueur, by Suntory. Midori means green. Launched at Studio 54 in New York in 1978. Honeydew, green apple, sweet. *With fresh fruit on ice.*

Malibu $11

Mostly made in Canada, Caribbean at heart. White rum and coconut. Sweet, and it knows it. *With the mango and lime cheesecake.*

BITTER AND BRIGHT

Before, during or instead

Cointreau $14

Angers, France. Édouard Cointreau's recipe from the 1870s, made from sweet and bitter orange peels. Bright orange, clean and dry at the end. *With the mango and lime cheesecake, over ice.*

Campari $11

Novi Ligure, Italy. Gaspare Campari's bitter red, from 1860. The recipe is still a secret. Bitter orange, herbs, spice. *With soda and warm Spanish green olives.*

Pimm's No. 1 $11

United Kingdom. It began at James Pimm's oyster house in London, so it knows the way. Orange, herbs, bittersweet. *With oysters Kilpatrick.*

Southern Comfort $11

New Orleans, 1874. That is where M.W. Heron came up with it. Whiskey-based, with stewed peach, orange, honey and cinnamon. *With the free-range five-spice pork belly, a taste.*

Fireball $11

Canada. A Canadian whisky base, with cinnamon, and plenty of it. *With Korean heat, if you are game.*

Vixen coffee liqueur, Aperol $11 · Cinzano Rosso, Bianco or Extra Dry vermouth $8

Please tell us about any allergies. Please drink responsibly. Cocktails, tapas and boards are on the QR code on your table.

