

✧ CREDITS ✧

GENERAL MANAGER	Tim Watters
EXECUTIVE CHEF	Matt Barnes
BAR MANAGER	Janell Ratzlaff
ARCHITECT	Matthew Connelly
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BAR DESIGNER	Ron Barkley
ARTWORK & MIRRORS	John O'Brien
PAINTER	Kim Howie
LIGHT FIXTURES	Golden Movement Emporium Los Angeles, California
BACK BAR (STEEL)	Jenson Design Wichita, Kansas
BAR TOP, MILL WORK, BOOTH	Royal Fixtures Kansas City, Missouri
HAND-BLOWN GLASS FISH	Rock Cottage Glassworks Merriam, Kansas
WINE COOLERS	Borgen Systems Des Moines, Iowa

Every man in the back of their
minds would like to own a bar
or a racehorse.
~ GRAYDON CARTER

OUR THANKS TO BRAINYQUOTE.COM
FOR ALL THE FAMOUS WORDS

MENU DESIGN BY PREMILA MALIK BORCHARDT



✧ LIBATIONS ✧

» SUMMER SPECIALTY COCKTAILS «

SCALE OUR LIBRARY LADDER AND TASTE YOUR WAY
THROUGH THIS SUMMER'S "READING" LIST

JEWEL OF THE NILE \$9

In honor of the "Discovery of King Tut" exhibit here in Union Station: Pearl Pomegranate Vodka, Koval Chrysanthemum-Honey Liqueur, pomegranate juice, bubbly

ELDERFLOWERS FOR ALGERNON \$8

Pearl Cucumber Vodka, St. Germain Elderflower Liqueur, ginger beer

LIKE WATER FOR TEQUILA \$8

House-infused grapefruit and ginger Tequila, bubbly, pineapple juice

TINKER TAILOR SOLDIER RYE \$9

Knob Creek Rye Whiskey, honey syrup, lemon juice

Writer's block is a fancy term made up by whiners so they can have an excuse to drink alcohol.

~ STEVE MARTIN

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If you were to ask me if I'd ever had the bad luck to miss my daily cocktail, I'd have to say that I doubt it; where certain things are concerned, I plan ahead.

~ LUIS BUÑUEL



Pierpont's offers a unique dining experience that perfectly balances elegance and tradition. The restaurant—named after one of the most prominent people in the railroad business, John Pierpont Morgan—opened on November 18, 1999 after Union Station's restoration and renovation.

A highlight is Pierpont's Beaux Arts-style architecture. The restaurant looks much like the original space did in 1914. Sixty percent of the building is historical structure, including the original women's and children's waiting rooms, which are now the Lounge and Main Dining Room.

Pierpont's seats 206 people and has two modern kitchens in an 8,000-square-foot space. A key aspect is the lower level private dining suites, where each room is individually decorated. These rooms are perfect for business dinners and meetings or an intimate gathering with family and friends.

We serve fresh seafood flown in daily from both coasts along with poultry, chops and hand-cut beef. With a wide and varied selection of varietals and vintages, our wine cellar has something for everyone.

Pierpont's lounge features an 18-foot-tall bar equipped with a two-story library ladder and one of the most extensive liquor selections in the region.

This book will guide you through a list of distinctive libations, from Pierpont's originals to classic American cocktails. Cheers!

APERITIFS & SHERRIES

Aperol	Dubonnet Blanc
Campari	Dubonnet Rouge
Contratto Dry Vermouth	Harvey's Bristol Cream Sherry
Contratto Sweet Vermouth	Lillet Blanc
Dry Sack Sherry	Pernod
	Sandeman Don Fino Sherry

OLDIES BUT GOODIES

CHAMPAGNE COCKTAIL (1862) \$9 <i>Bubbly, sugar, bitters</i>	NEGRONI (1919) \$10.5 <i>Beefeater Gin, Campari and sweet vermouth</i>
FRENCH 75 (1915) \$8.5 <i>Beefeater Gin, Pierpont's sweet and sour and bubbly</i>	OLD FASHIONED (circa 1806) \$ dependent on liquor selection <i>Choice of whiskey or brandy, sugar, bitters, club soda, cherry and orange</i>
FRENCH 125 (1915) \$8.5 <i>Brandy, Pierpont's sweet and sour and bubbly</i>	OLD HICKORY (circa 1812) \$9.5 <i>Contratto Dry and Sweet Vermouths, bitters, lemon twist</i>
HARVEY WALLBANGER (1952) \$8.5 <i>Absolut Mandarin, Galliano and orange juice</i>	SINGAPORE SLING (circa 1915) \$7.5 <i>Beefeater Gin, cherry brandy, club soda and Pierpont's sweet and sour</i>
MANHATTAN (early 1800s) \$ dependent on liquor selection <i>Choice of whiskey with sweet vermouth, bitters and a lemon twist, served up or on the rocks</i>	SAZERAC (circa 1915) \$11 <i>Knob Creek Rye with sugar, bitters and an Absinthe wash</i>

“RADAR LOVE” (timeless...) \$11.5

*A shot of Sauza Hornitas and a pint of Boulevard Pale Ale.
It's straightforward, uncomplicated and gets the job done—
just like our Head Bartender, John Rader, affectionately known as Radar.*

COCKTAILS

☞ ANNIE CHAMBERS \$7.5
House-infused pepper vodka and Pierpont's secret Bloody Mary mix

☞ BASKET OF APPLES \$10
Van Gogh Wild Appel Vodka and Berentzen Apfeln Korn Apple Schnapps

EFFEN DIRTY \$9.5
Effen Vodka and olive juice

☞ FRENCH QUARTER \$12
Knob Creek Rye Whiskey, Amaro Nonino, Absinthe, sugar cube, Peychaud's bitters

☞ FRENCH TICKLER \$9.5
Svedka Citron, peach schnapps and lemongello

☞ GLOBAL COOLING \$7.5
360 Vodka house-infused with rosemary and cucumber, Lillet Blanc, lemon juice and Gosling's Ginger Beer

GRAND MARNIER SMASH \$10.5
Grand Marnier, muddled lemon and mint

I drink to make other people more interesting.
~ ERNEST HEMINGWAY

☞ KATHY'S CARIBBEAN STUD \$9
Malibu Rum, Myers's Original Dark Rum, Bacardi 151, creme de almond, pineapple and orange juices

☞ LAVANDA LAGUNITAS \$7.5
House-made lavender liqueur and Lagunita's IPA over ice

MOSCOW MULE \$8
Copper mug with vodka, lime juice and Gosling's Ginger Beer

OLIVE GROVE \$10.5
Van Gogh Vodka, dry vermouth and three bleu cheese-stuffed olives

PEACH CRUSH \$8.5
Stoli Peach Vodka, triple sec, peach puree, cranberry and lime juices

PERFECT MARGARITA \$12
Patron Silver Tequila, Cointreau and fresh-squeezed lime juice, served up with a salted rim

COCKTAILS

☞ POMEGRANATE LEMONADE \$7.5
Pearl Pomegranate Vodka, pomegranate syrup and Pierpont's lemonade

☞ QUEEN BEE \$9
Brandon's Gin, blueberry liqueur, honey syrup and lemon juice

☞ RUSSIAN PUMPKIN \$9
A White Russian with the addition of our delicious, house-made pumpkin spice liqueur

SIDECAR \$8.5
Deau VS Cognac, Cointreau, lemon juice and simple syrup, sugar rim

☞ ST. GERMAIN COCKTAIL \$8.5
St. Germain Elderflower Liqueur and bubbly

☞ ST. GERMAIN SHANDY \$7.5
St. Germain Elderflower Liqueur, Boulevard Unfiltered Wheat Beer and lemon juice

☞ THE "PHINEAS GAGE" HEADSPLITTER \$11
Knob Creek Rye Whiskey, Aperol, cherry liqueur, lemon juice and a dash of hot sauce

☞ THE TORRENTS OF SPRING \$9
A play on the Hemingway Daiquiri with El Dorado Aged White Rum, Pama Pomegranate Liqueur, house-made lavender liqueur, lime juice and The Bitter Truth Grapefruit Bitters

VESPER \$10.5
Absolut Vodka, Beefeater Gin and Lillet Blanc

We were not a hugging people. In terms of emotional comfort it was our belief that no amount of physical contact could match the healing powers of a well-made cocktail.

~ DAVID SEDARIS

BEER

DRAFT

Ask your server for this season's selections

BOTTLED

Ask your server for any rotating selections

Amstel Light.....\$5	Heineken.....\$5
Arcadia Sky High Rye\$5.5	Hofbrau Hefeweisen.....\$5.5
Blue Moon.....\$5	Kaliber Non-Alcoholic\$4
Boulevard:	Michelob Ultra.....\$4
80 Acre.....\$5	Miller Light.....\$4
Bully! Porter\$5	Mother's Three Blind Mice
Single Wide IPA.....\$5	Brown Ale.....\$5
Boulevard Smokestack:	New Grist Gluten Free.....\$5.5
Dark Truth.....\$8	North Coast Brother Thelonious
Sixth Glass\$8	Belgian Style Ale.....\$10
Tank 7.....\$8	North Coast Old Stock\$8
Bud.....\$4	O'Douls Non-Alcoholic.....\$4
Bud Light.....\$4	Samuel Adams Boston Lager\$5
Coors Light.....\$4	Schlitz.....\$5
Corona.....\$5	Sierra Nevada Pale Ale.....\$5
Duvel.....\$9	Stella Artois\$5.5
Fat Tire.....\$5	Warsteiner Dunkel\$5

*All men hear is blah, blah, blah, blah,
SEX, blah, blah, blah, FOOD,
blah, blah, blah, BEER.*

~ DENIS LEARY

PREMIUM LIQUORS

VODKA

Ask your server for our selection of flavored vodkas

Belvedere	Grey Goose
Boyd & Blair	Hangar One
Chopin	Ketel One
Ciroc	Reyka
Effen	Van Gogh

GIN

Beefeater	Hendrick's
Bombay	Nolet's Silver
Bombay Sapphire	Plymouth
Boodles	Tanqueray
Brandon's	Tanqueray 10
Citadelle	Tanqueray Rangpur
Hayman's Old Tom	Van Gogh

*Why is the rum gone?
~ JACK SPARROW*

RUM

Ask your server for our selection of flavored rums

10 Cane	Mount Gay Eclipse
Agua Luca Cachaca	Mount Gay XO
Appleton Estate VX	Myers's Original Dark
El Dorado	Pyrat Cask 1623
Gosling's	Pyrat XO

PREMIUM LIQUORS

TEQUILA & MEZCAL

1800 Reposado	Jose Cuervo Platino
1800 Silver	Jose Cuervo Reserva De La
Avion Añejo	Familia Añejo
Avion Silver	Jose Cuervo Tradicional
Avion Reposado	Patron Silver
Cazadores Reposado	Pierde Almas La Puritita Verdá
Corazon Añejo	Mezcal Joven
Don Eduardo Añejo	Sauza Conmemorativo Añejo
Don Julio Blanco	Sauza Gold
El Jimador Silver	Sauza Hornitos Reposado
El Tesoro Añejo	Sauza Tres Generaciones
Herradura Añejo	Reposado
Jose Cuervo Gold	

Tequila. Straight. There's a real polite drink. You keep drinking until you finally take one more and it just won't go down. Then you know you've reached your limit.

~ LEE MARVIN

PREMIUM LIQUORS

CANADIAN WHISKY

Canadian Club	Crown Royal Black
Canadian Club Classic 12	Crown Royal Maple
Canadian Club Sherry Cask	Crown Royal Reserve
Crown Royal	Lot 40 Rye

Ninety percent I'll spend on good times, women and Irish Whiskey. The other ten percent I'll probably waste.

~ TUG MCGRAW

IRISH WHISKEY

2 Gingers	Michael Collins
Black Bush	Middleton
Bushmills	Powers
Jameson, 12-year	Red Breast
Jameson Gold	Tullamore Dew

BLENDED SCOTCH WHISKY

Chivas Regal	Johnnie Walker Black
Chivas Regal, 18-year	Johnnie Walker Blue
Cutty Sark	Johnnie Walker Gold
Dewars	Johnnie Walker Green
Dewars, 12-year	Pinch
Famous Grouse	Strathsisla, 12-year

PREMIUM LIQUORS

SINGLE MALT SCOTCH WHISKY (MAINLAND)

Campbeltown	Speyside
Springbank	Aberlour, 12-year
	Aberlour A'bunadh
Highland	Balvenie, 12-year Doublewood
Aberfeldy, 12-year	Balvenie, 14-year Caribbean Cask
Clynelish, 14-year	Balvenie, 15-year Single Barrel
Dalmore, 12-year	Balvenie, 21-year Portwood
Dalwhinnie, 15-year	Cragganmore, 12-year
Glenmorangie Original, 10-year	Glenfiddich, 12-year
Glenmorangie, 18-year	Glenfiddich, 15-year
Glenmorangie Astar	Glenfiddich, 18-year
Glenmorangie La Santa	Glenfiddich, 21-year Gran Riserva
Glenmorangie Quinta Ruban	Glenlivet, 12-year
Glenmorangie Signet	Glenlivet, 15-year French Oak Cask
Oban, 18-year	Glenlivet, 18-year
Lowland	Macallan, 12-year
Auchentoshan, Three Wood	Macallan, 18-year

Alcohol is a misunderstood vitamin.

~ P. G. WODEHOUSE

SINGLE MALT SCOTCH WHISKY (ISLANDS)

Islay	Laphroaig, 10-year
Ardbeg, 10-year	Talisker, 10-year
Bunnahabain, 12-year	Orkney Island
Lagavulin, 16-year	Highland Park, 12-year

PREMIUM LIQUORS

UNITED STATES WHISKEY, BOURBON & RYE

Bulleit	(rī) ¹
Gentleman Jack	Templeton Rye
Larceny	Weller's Reserve, 7-year
Jim Beam Rye	Wild Turkey Rare Breed
Knob Creek Rye	Wiser's Rye
Maker's Mark	

Always carry a flagon of whiskey in
case of snakebite and furthermore
always carry a small snake.

~ W. C. FIELDS

SMALL BATCH & SINGLE BARREL WHISKEY

Baker's	Kentucky Spirit
Basil Hayden, 8-year	Knob Creek, 9-year Single Barrel Reserve
Blanton's	Knob Creek, 9-year Small Batch
Booker's	Maker's 46
Bulleit, 10-year	Woodford Reserve
Jack Daniels Single Barrel	Woodford Reserve Double-Oaked
Jim Beam, 12-year Signature Craft Small Batch	

PREMIUM LIQUORS

BRANDY

Berneroy Calvados VSOP	Hennessy VSOP
Busnel Calvados VSOP	Hennessy XO
Camus Cuvée	Kelt VSOP
Capel Pisco (South American Grape Brandy)	Laird's Apple Jack
Christian Brothers VS	Larressingle Armagnac VSOP
Coquerel Calvados VSOP	Martell VSOP
Courvoisier VS	Martell XO
Courvoisier VSOP	Moletto Grappa
Deau VS	Amaro Nonino (Italian Brandy)
Hennessy VS	Remy Martin VSOP
	Remy Martin XO

Claret is the liquor for boys; port for men; but he who aspires to be a hero must drink brandy.

~ SAMUEL JACKSON

PORT * SHERRY * DESSERT WINE

Dry Sack Sherry	Disznókő, "5 Puttonyos," Tokaji
Fonseca Bin 27 Ruby	Aszú, Hungary 2007
Fonseca 20-year Tawny	Sandeman Don Fino Sherry
Graham's Six Grapes Ruby	Sandeman Founders Reserve Ruby
Harvey's Bristol Cream Sherry	Taylor Fladgate 10-year Tawny
Maison Nicolas, "Réserve", Sauternes	Taylor Fladgate 20-year Tawny
NxNW Late Harvest Riesling	Taylor Fladgate 30-year Tawny
Quinta Noval Black Port	Taylor Fladgate 40-year Tawny
	Taylor Fladgate LBV
	Terra D'Oro Zinfandel Port

PREMIUM LIQUORS

CORDIALS * DIGESTIFS

B&B	Jim Beam Honey
Bailey's Irish Cream	Kahlua
Benedictine	Licor 43
Berentzen Apfelfkorn Apple	Luxardo Maraschino
Caravella Lemoncello	Mata Hari Absinthe
Chambord	Midori Melon
Chartreuse Green	Nocello Walnut
Chartreuse Yellow	Pama Pomegranate
Cointreau	Patron Café
Crème de Violette	Patron Citronge
Damiana	Pimm's
Dewar's Highlander Honey	Ricard Anise
DiSaronno Amaretto	Romano Black Sambuca
Drambuie	Romano Sambuca
Fernet Branca	Solerno Blood Orange
Frangelico	Southern Comfort
Galliano	St. Germain Elderflower
Godiva Dark Chocolate	Stirrings Espresso
Godiva White Chocolate	Taylor's Velvet Falernum
Grand Marnier	Tia Maria
Grand Marnier 100	Trader Vic's Chocolate
Grand Marnier 150	Tuaca
Jack Daniels Tennessee Honey	Tres Leches
Jagermeister	Wild Turkey American Honey

Work is the curse of the drinking classes.

~ OSCAR WILDE

WINES BY THE GLASS

SPARKLING WINE

Half Glass / Full Glass

Prosecco, La Marca, <i>Italy</i>	\$5.....	\$9
Brut, Roederer Estate, <i>Anderson Valley, California</i>	\$6.5.....	\$12

It has been said that the final sound
from the uncorking of a bottle of
champagne is like the sigh of a
contented woman.

~ DOUGLAS LAMB

WHITE WINE

Half Glass / Full Glass

Moscato, Ménage à Trois, <i>California</i>	\$4.5.....	\$8
Riesling, Saint M., <i>Pflaz, Germany</i>	\$4.25.....	\$7.5
Pinot Grigio, Danzante, <i>Venezie, Italy</i>	\$4.....	\$7
Pinot Gris, Jovino, <i>Willamette Valley, Oregon</i>	\$4.5.....	\$8
Sauvignon Blanc, Dashwood, <i>Marlborough, New Zealand</i>	\$4.75.....	\$8.5
Sauvignon Blanc, Simi, <i>Sonoma County, California</i>	\$5.....	\$9
Grüner Veltliner, Zocker, <i>Edna Valley, California</i>	\$4.5.....	\$8
Chardonnay, Hidden Crush, <i>Central Coast, California</i>	\$4.25.....	\$7.5
Chardonnay, St. Francis, <i>Sonoma County, California</i>	\$5.....	\$9
Viognier, Yalumba, "Y Series", <i>South Australia</i>	\$4.75.....	\$8.5

WINES BY THE GLASS

RED WINE

Half Glass / Full Glass

Beaujolais-Villages, Louis Jadot, <i>France</i>	\$4.25.....	\$7.5
Pinot Noir, Bridlewood, <i>California</i>	\$4.5.....	\$8
Pinot Noir, Planet Oregon by Soter, <i>Oregon</i>	\$6.25.....	\$11.5
Merlot, Wente, "Sandstone", <i>Livermore Valley, California</i>	\$4.5.....	\$8
Merlot, Chateau Ste. Michelle, <i>Columbia Valley, Washington</i> ..	\$5.....	\$9
"Old Vine Red-Lot #59", Marietta Cellars, <i>California</i>	\$5.25.....	\$9.5
Côtes du Rhône, E. Guigal, <i>France</i>	\$5.....	\$9
Malbec, Doña Paula, "Estate", <i>Mendoza, Argentina</i>	\$5.....	\$9
Red Blend, NxNW, <i>Columbia Valley, Washington</i>	\$4.75.....	\$8.75
Bordeaux, Château Sylvain Raymond, <i>Graves, France</i>	\$5.25.....	\$9.5
Cabernet Sauvignon, Conn Creek, <i>Napa Valley, California</i>	\$7.....	\$13

Age appears to be best in four
things; old wood best to burn, old
wine to drink, old friends to trust,
and old authors to read.

~ FRANCES BACON