

DRINKING HOUSE

for the discerning

Inspired by the darkness of the Prohibition Era, The Other Room is the shining result of what would happen if the Eighteenth Amendment was passed today. Committed to make you relive that “first time” moment in which you fell in love with your libation of choice, we are crafting Spirits in a lot of different manners in order to offer you something you are very familiar with but you have never tried before. From spices to roots, from teas to herbs, from fruits to barks, from coffee to wood our spirits are in house finished and made only from the best & premium products out there, as to offer you the most balanced flavour combination. A worldwide new concept of in-house cask finishing products is one of the main features that The Other Room offers you. Whiskys, Whiskeys and Rums find their marriage with different casks and rest peacefully inside the cuddling wooden walls of a huge variety of differently finished barrels. The concept is led by the Multi Award Winning mind of “The Wizard”, Dario Knox, with the astonishing team of Cocktail Craftsmen.

Glassware

The glassware representation will show you what kind of vessel is used for each Cocktail. Straight up drinks are commonly served in Coupes, Snifters or Flutes, while on the rocks drinks are usually served in Collins, Tumblers or Old Fashioned glasses.



Imperial
Coupe



Flute



Julep
Mug



Moscow Mule
Mug



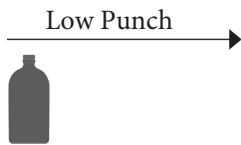
Snifter



Old
Fashioned

Drink Punch

These indicators will tell you how strong your drink is on a scale from 1 to 5. With 1 being the weakest in terms of power and 5 being the Strongest.



Flavour Profile

The following drops will help you identify what the taste profile of your drink is. The bigger the drop, the more presence inside the drink of that specific flavour.

xxxxxxx



The Big drop represents the main flavour you will find in your drink. When 2 of them are displayed it means that your drink is perfectly balanced in between them.

xxxxxxx



The Medium drop represents the second layer of flavour your drink has.

xxxxxxx



The Small drop represents subtle notes that characterize your drink

COCKTAILS

Pre Prohibition

Prohibition

Post Prohibition

The Other Classics

Punch

Aged

Solera System

Barrel Aged

CASK FINISHED LIBATIONS

Cask Finished Rums

Cask Finished Whiskys

FLYING WITH BARRELS

Rum Flights

Whisky Flights

THE OTHER ROOM SPIRITS

Vodka

Gin

Tequila & Mezcal

Rum

Bourbon & Rye

Cognac & Brandy

Whisky

TASTING HISTORY

Spirits from the Past

Vintage Cocktails

BRING YOUR OWN FLASK HOME

Share with Friends

WINE & CHAMPAGNE

COCKTAIL

PRE PROHIBITION

Cocktail

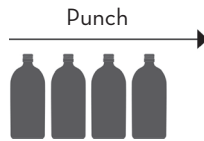
From back in the days, humans realized that a tumbler of beer, a cup of wine or a dram of spirit could keep your digestive system intact. The simple fact was that humans began to live longer after the discovery of fermented and distilled beverages. Water in those days might contain serious diseases such as cholera, typhoid or dysentery just to name a few. At the dawn of 19th Century as water could be the cause of the outbreak of a dangerous disease, the average person in America consumed around 26.5 liters of spirits per year. In those periods, before the development of potable public water, a lot of beautiful Cocktails were created by the skilled hands of the first finest Bartenders. These classic drinks have survived until nowadays and are still the most requested by many. So many years and still the preferred ones, there must be a reason.

Southern New York Sour /22/

Continental Sour or Southern Whiskey Sour, the original recipe of this drink is thought to have been first made in 1880s by a bartender in Chicago of unknown origins.



Rye Whiskey
Cognac
Port Wine
Angostura Bitters
Black Tea
Sugar
Egg White
Lemon
Smoke

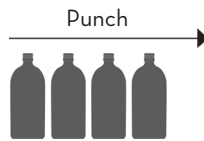


The Cobbler /19/

The origins of the original recipe of this cocktail are unknown but it is one of the oldest cocktails. In his 1882 Bartender's Manual, Harry Johnson writes of the sherry cobbler: "This drink is without doubt the most popular beverage in the country".



Manzanilla
Lime
Sugar
Mint
Pineapple
Vinegar
Ginger



Royal Southside /19/

The original recipe of this drink is thought to have been created at the Southside Sportsman's club in Long Island, New York in the 1890 when the style of drink known as Fizz was the most requested.



Gin
Bubbles
Creme de Cassis
Lime
Lemon
Sugar
Mint



PRE PROHIBITION

Cocktail

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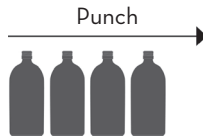
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King of Persia /20/

The first written recipe of a Julep-style cocktail was by a Virginia gentleman in 1787. The drink was most probably originated in Persia and then brought to Europe where the mint was added. By the time the drink crossed the Atlantic, Cognac was replaced by Whiskey and the Mint Julep was born.



Cognac
Bourbon
Angostura Bitters
Mint
Sugar

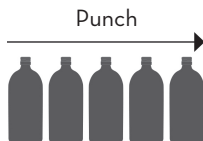


The Old Fashioned Way /25/

One of the oldest cocktails of unknown origins. The original recipe stems from the adaptation of a similar drink called Whisky Cocktail.



Port Cask Finished Rum
Chocolate Bitters
Angostura Bitters
Islay Whisky
Sugar



PROHIBITION

Cocktail

Prohibition had been a very dark period as far as the Spirits and the Alcohol consumption are concerned. The Eighteenth Amendment stated "the manufacture, sale, or transportation of intoxicating liquors within, the importation thereof into, or the exportation thereof from the United States and all the territory subject to the jurisdiction thereof for beverage purposes is hereby prohibited". As you may imagine, that didn't stop people from drinking and it actually provoked the rise of bootlegging and organized crime. From 1920 to 1933 Speakeasies, Blind Pigs, Blind Tigers were found everywhere across the country. By the late 1920s, New York City alone counted more than 100,000 Speakeasies. Prohibition Cocktails are pearls created during that period and some of the most appreciated ones in the world today.

1928 /24/

The original recipe of this vintage cocktail is named after Lucien Gaudin, a French fencer who achieved Gold Medal with two different weapons at the Olympics in Paris in 1924 and Amsterdam in 1928.



Gin
Dry Vermouth
Dry Curacao
Campari
Orange Bitters

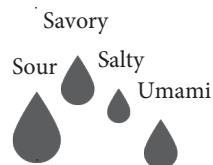
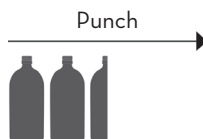


The Bloody Grail /21/

The most authoritative story for the original recipe of this cocktail is credited to Fernand Petiot. It is claimed he created the Bloody Mary while he was behind the stick of Harry's New York, Paris during the early 1920s.



Tequila Blanco
Lemon
Tomatoes
White Vinegar
Kimchi
Black Sesame Seeds
Salt

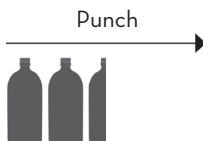


Moonshine Sour /19/

The original recipe of this cocktail is meant to be created by Victor Morris at his bar in Lima during the 1920s. But maybe a few recent discoveries suggest that the origin of the Pisco Sour may be a traditional Creole cocktail made in Lima in 1903 or possibly late 1800s.



Pisco
Moonshine
Sugar
Lemon
Celery
Curry Leaves
Egg White
Lime



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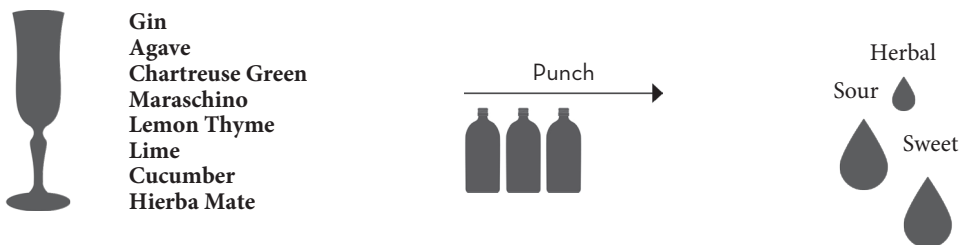
High Tea /20/

The Aviation is a classic cocktail which is shaken and served straight-up. It is basically a Gin Sour with Maraschino and creme de violette rather than only sugar syrup. The adaptation of Harry Craddock's in 1930 Savoy Cocktail Book is our inspiration.



Last Gaucho /23/

The original recipe of this drink got its beginnings in the Detroit Athletic Club's bar in the early 1920s.



POST PROHIBITION

Cocktail

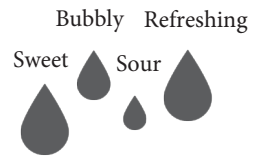
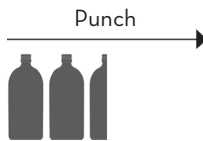
Congress took the first step on 20 February 1933 when it proposed the Twenty-first Amendment. It was the only constitutional modification passed to explicitly repeal a previous amendment. Confronted with poor liquid during and after Prohibition, anyone who had taken up the bartending trade at the time, had to know how to disguise the taste of sour spirits. Rum was the one spirit that did not take a nose dive in quality. Organized crime had a firm grip on the rum market. "Lucky" Luciano and others expanded their relationship with Cuban distillers that they had established during Prohibition. Cocktails belonging to the Post Prohibition era feature more herbs, fruits and balance in between sweet & sour agents than their predecessors. Refreshing and beautifully balanced concoctions are the result.

Old Cuban /22/

The Original Recipe of this concoction calls for a sugar coated vanilla bean. The balance in between the sweetness and the sourness has no equals.



Aged Rum
Sugar
Lime
Angostura Bitters
Bubbles
Mint
Smoke

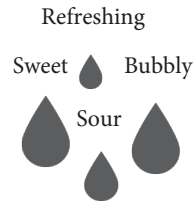
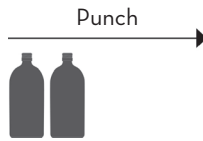


White Mule /19 /

Most of the stories about the birth of the original recipe of this cocktail drink dates back to 1940s. The cocktail was born to push a product that was not very welcome in the US, Vodka, and another one, Ginger Beer. Serving them in copper mugs was their marketing tool and time proved them right.



Vodka
Basil
Lemon
Sugar
St Germain
Cucumber
Ginger Beer
Angostura

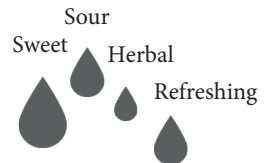
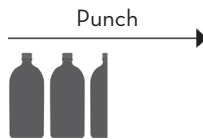


Ciao G-Vine /22 /

One of the greatest contemporary drinks you can find around. The original recipe of this drink was conceived by Jorg Meyer of the Lion in Hamburg.



Gin
Agave
Sugar
Lemon
Basil
Celery Bitters
Egg White



POST PROHIBITION

Cocktail

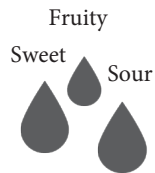
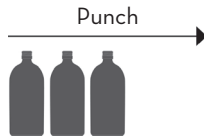
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Move Peach Get Out the Way /21/

The original recipe of this cocktail is coming from the clever mind of Dick Bradsell in the 1980s. A beautiful twist on Jerry Thomas recipe.



Gin
Oyster Mushrooms
Lemon
Sugar
Crème de Mure

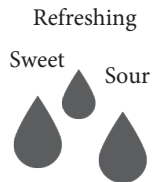
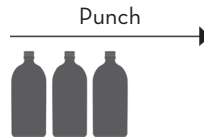


Scotch & Tea /19/

A great balance in between Umami and earthy ingredients, this concoction is inspired by an old classic and brought it to nowadays with a twist.



Whisky
Matcha Tea
Bay Leaves
Mint
Lemon
Celery



THE OTHER CLASSICS

Cocktail

Classic Cocktails are the ones that have survived generation after generation. The ones that were made famous worldwide by movies, books or by Historical Personalities that have been choosing them as their drinks of choice over and over again. With this section we truly hope to be able to create such drinks that you will not forget, and that could possibly be the ones that are gonna be ordered by our future generations as new classics.

Fidel Castro /25/

Inspired by one of the best cocktails out there, this twist of a Rum Old Fashioned is possibly the only cocktail that will make you taste the beauty of Rum and the great pairing with cigar all together in one drink.



Palo Cortado Cask Finished Rum
Chocolate Bitters
Angostura Bitters
Sugar
Hoyo de Monterrey Epicure Cigar



Improved Whiskey Sour /19/

A lot of words have been spent on this libation. A gentle twist on a classic Whiskey Sour with the elegant and subtle addition of a Black Pepper finished Bourbon with gentle spicy notes.



Bourbon
Sugar
Lemon
Egg White



Monsieur Alexandre /23/

The base of this great drink came out from the mastermind of one of the most accredited master blenders out there and a friend. Bay Leaves underline the earthy & gentle spicy notes of this beautiful Cognac.



Cognac
Angostura Bitters
Bay Leaves
Sugar



THE OTHER CLASSICS

Cocktail

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Milano-Torino-Jerez /19/

The original recipe of this cocktail dates back more than 150 years. The reason why the Negroni was born, this drink is a beautiful balance in between bitter, sweet and dry without an exaggerated punch.



Punt & Mes
Campari
Angostura Bitters
Manzanilla



Reversed Gin & Tonic /23/

A classic drink presented in a way only we at The Other Room know how to do. A Citrus smoked Gin & Tonic made with a perfect pairing in house developed tonic recipe.



Gin
Tonic Water
Pink Peppercon
Çucumber
Lemon
Grapefruit
Cardamom



PUNCH

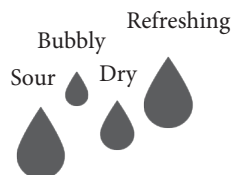
Cocktail

Bubble Bath /188/

Inspired by the great flavour combination of a French 75, and with the extra depth of aromatized wine, this beautiful and refreshing punch is the perfect option for sharing. Serves 15 cups



Gin
Lillet Blanc
St Germain
Sugar
Lime
Bubbles



AGED

Cocktail

Reserve Collection

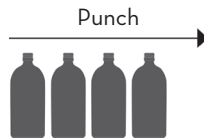
This section is dedicated to the beautiful craft of aging cocktails. The difference between an aged cocktail and a cocktail made on demand is that the first one had a lot more time for all the ingredients to interact with each other and create a whole new layer of flavours. These cocktails are usually smoother than the ones made on demand and they will come across as a main product rather than a mix of ingredients. Aged in Bottles, Steel or resting with different woods, these aged cocktails are a great surprise for your palate.

Sherry Cask Fashioned /26/

An incredible mix of two different Sherry Wines finished Cask Aged Rums presented to you in an Old Fashioned way.



Oloroso Cask Finished Rum
Amontillado Cask Finished Rum
Angostura Bitters
Sugar

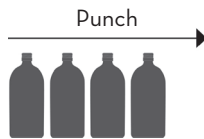


A Man called "Black" /25/

Martinez was his inspiration and the result speaks for itself. A great concoction for the sweet & dry lovers.



White Pepper Finished Gin
Licorice Finished Bourbon
Vermouth
Angostura Bitters
Maraschino
Manzanilla



I Knew an Old Bastard /24/

Inspired by a great award winning Cognac drink, this aged version creates a whole new layer of depth.



Cognac
Pear
Black Tea
Angostura Bitters
Chocolate Bitters
Pink Peppercorn
Sugar
Smoke



SOLERA SYSTEM

Cocktail

The solera system is believed to have originated in Sanlúcar de Barrameda, Spain, in the second half of the 18th century. It is a system that has been developed for aging all types of Sherry wines, dry or sweet, and was then introduced into Rum aging. This Cocktail has a unique and rather complex system of maturation using several casks and fractional blending. This Solera System Barrel Aged Cocktail has been aging since April 2014 (over 2 years) and the very first batch is still resting inside the cuddling walls of Sherry treated Virgin American Oak Barrels. Amontillado, Oloroso & PX are cask finishing this beautiful concoction.

Good Old Pal /24/

More than two years of Solera aging for bringing to your palate an incredible balance of bitterness, sweetness and woodiness. Predominant notes of nuts and raisins with plums come from the different barrels used for this ancient method. We recommend it straight from the Barrel.



BARREL AGED

Cocktail

This barrel aged cocktail is something unique. A Cardinale made with a mix of Bourbon and Rye whiskeys, served with Californian Pale Ale. The whole barrel has been previously treated with Manzanilla Sherry wine giving to the drink wonderful dry and slightly savory notes. Have a sip of the drink first, then go to the beer. As soon as you drink the beer, the combination of flavours in between the beer and the drink, will sparkle a feast in your mouth. Once you go back to your drink, it will not taste the same way anymore. So choose wisely when to drink your beer.

Californian Boulevardier /28/

A very interesting two-drink cocktail. Flavours don't stop to the first glass. A great example of how individual drinks can play as an orchestra in your mouth giving birth to new layers of taste.



CASK FINISHED LIBATIONS

THE CASK FINISHED RUMS

Cask Finished Libations

Cask Finishing is a beautiful technique often used by some of the greatest Rum and Whisky makers around the world. For these cask finishings the most used barrels are usually ex Sherry Wine, Port or Bourbon. There are various wood effects. Sherry casks impart winery and raisin notes to a malt, and port casks even more so; Bourbon casks tend to produce soft, sweeter malts with vanilla tones and fresh wood.

Here at The Other Room we have carefully selected top Rums & Whiskeys and gently made them rest inside the cuddling walls of different barrels in which we previously matured beautiful Wines, Spirits, Liqueurs, Sherry Wines in order to impart subtle notes to marry the Spirit. Keep in mind that these are Rare Finishings all made in house that can only be found and drunk here.

Please take note that they will come across smoother than their original counterparts with beautiful extra layers of flavours to enhance and marry the original spirit.

We definitely recommend them to be enjoyed neat first, in order to truly appreciate all the different notes, and then with some drops of water to open them up.

	40ml	60ml
<i>Diplomatico Reserva Exclusiva - Oloroso Sherry Cask Finished</i>	22	30.5
<i>Diplomatico Reserva Exclusiva - Palo Cortado Sherry Cask Finished</i>	21	29
<i>Diplomatico Reserva Exclusiva - Px Sherry Cask Finished</i>	26	36
<i>Diplomatico Reserva Exclusiva - Amontillado Sherry Cask Finished</i>	21	29
<i>Diplomatico Reserva Exclusiva - Vega Sicilia Unico 2002 Cask Finished</i>	25	34.5
<i>Diplomatico Reserva Exclusiva - Port Cask Finished</i>	22	30.5
<i>Plantation Xo 20Th Anniversary - Palo Cortado Sherry Cask Finished</i>	25	34.5
<i>Plantation Xo 20Th Anniversary - Cherry Heering & Oloroso Sherry Cask Finished</i>	25	34.5
<i>Plantation Xo 20Th Anniversary - Port & Px Sherry Cask Finished</i>	25	34.5
<i>Plantation Xo 20Th Anniversary - Grenache Cask Finished</i>	25	34.5

THE CASK FINISHED RUMS

Cask Finished Libations

40ml 60ml

<i>Zacapa 23 – Cognac & Peach Liqueur Cask Finished</i>	23	30.5
<i>Zacapa 23 – Grenache Cask Finished</i>	22	30.5
<i>Zacapa 23 – Port Cask Finished</i>	22	30.5
<i>Abuelo 7 – Port Cask Finished</i>	19	26.5
<i>Abuelo 7 – Grenache Cask Finished</i>	19	26.5
<i>Abuelo 7 – Cognac Cask Finished</i>	19	26.5

THE CASK FINISHED WHISKYS

Cask Finished Libations

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	40ml	60ml
<i>Balvenie Doublewood 12 – Rum Cask Finished</i>	21	29
<i>Bowmore 12 Years - Palo Cortado Sherry Cask Finished</i>	22	30.5
<i>Oban 14 - French Oak Finished</i>	23	32
<i>Tobermory 10 – Cognac Cask Finished</i>	26	36
<i>Talisker 10 - French Oak Finished</i>	20	28
<i>Talisker 10 – Grenache Cask Finished</i>	21	29
<i>Talisker 10 – Port Cask Finished</i>	20	28
<i>Kilkerran Wip 5 Bourbon - Cherry Heering & Oloroso Sherry Cask Finished</i>	24	33
<i>Benriach 10 - Peach Liqueur Cask Finished</i>	25	34.5
<i>Benriach 10 – Port Cask Finished</i>	21	29
<i>Benriach 16 - Grenache & Port Cask Finished</i>	28	39
<i>Benriach 16 - Cherry Heering Cask Finished</i>	26	36

THE CASK FINISHED WHISKYS

Cask Finished Libations

40ml 60ml

<i>Benriach 20 – Cognac & Px Sherry Cask Finished</i>	36	50
<i>Benriach 20 – Brandy & Peach Liqueur Cask Finished</i>	38	52
<i>Benriach 20 – Elderflower & Pear Liqueur Cask Finished</i>	36	50
<i>Paul John Classic – Rum Cask Finished</i>	27	37.5
<i>Paul John Classic – Grenache Cask Finished</i>	28	39
<i>Glenglassaugh Evolution – Albarino & Moscatel Cask Finished</i>	28	39
<i>Glenglassaugh Evolution – Elderflower & Peach Liqueur Cask Finished</i>	29	40
<i>Deanston Virgin Oak – Oloroso Sherry Cask Finished</i>	21	29
<i>Deanston Virgin Oak – Port Cask Finished</i>	20	28
<i>Deanston Virgin Oak – Rum & Oloroso Sherry Cask Finished</i>	21	29
<i>Kavalan Solist – Rum Cask Finished</i>	34	47
<i>Kavalan Ex Bourbon – Port Cask Finished</i>	24	33
<i>Kavalan Ex Bourbon – Albarino & Moscatel Cask Finished</i>	24	33
<i>Springbank 18 – Cognac & Px Sherry Cask Finished</i>	40	56
<i>Springbank 18 – Rum & Grenache Cask Finished</i>	40	56
<i>Bunnahabhain 12 – Grenache Cask Finished</i>	28	39

THE CASK FINISHED WHISKYS

Cask Finished Libations

40ml 60ml

<i>Springbank 15 – Port Cask Finished</i>	32	45
<i>Ledaig 10 – Port Cask Finished</i>	28	39
<i>Cadenhead Bowmore 12 Quaich - Peach Liqueur & Cognac Cask Finished</i>	36	50
<i>Cadenhead Bruichladdich 20 - Rum & Grenache Cask Finished</i>	40	56
<i>Hazelburn 12 – Px Sherry Cask Finished</i>	28	39

Cask Finished Bourbon

40ml 60ml

<i>Blanton's Original – Oloroso & Diplomatico Cask Finished</i>	20	28
<i>Blanton's Original – Oloroso & Port Cask Finished</i>	20	28
<i>Woodford Reserve – Diplomatico Cask Finished</i>	20.5	29

**FLYING WITH
BARRELS**

CASK FINISHED RUM FLIGHTS

Flying with Barrels

Flights are considered as degustations. A serving of 15ml per product will be poured for a total amount of 45ml per standard flight. This is our recommended way for you to start your journey at The Other Room, to truly understand what we do and how we do it.

DIPLOMATICO RESERVA EXCLUSIVA FLIGHT #1	28
<i>Diplomatico Reserva Exclusiva</i>	
<i>Diplomatico Reserva Exclusiva – Oloroso Sherry Cask Finished</i>	
<i>Diplomatico Reserva Exclusiva – Px Sherry Cask Finished</i>	
DIPLOMATICO RESERVA EXCLUSIVA FLIGHT #2	27
<i>Diplomatico Reserva Exclusiva</i>	
<i>Diplomatico Reserva Exclusiva – Vega Sicilia Unico 2002 Cask Finished</i>	
<i>Diplomatico Reserva Exclusiva – Port Cask Finished</i>	
DIPLOMATICO RESERVA EXCLUSIVA FLIGHT #3	26
<i>Diplomatico Reserva Exclusiva</i>	
<i>Diplomatico Reserva Exclusiva – Palo Cortado Sherry Cask Finished</i>	
<i>Diplomatico Reserva Exclusiva – Amontillado Sherry Cask Finished</i>	
PLANTATION XO FLIGHT #1	30
<i>Plantation Xo</i>	
<i>Plantation Xo - Palo Cortado Sherry Cask Finished</i>	
<i>Plantation Xo - Cherry Heering & Oloroso Sherry Cask Finished</i>	
PLANTATION XO FLIGHT #2	30
<i>Plantation Xo</i>	
<i>Plantation Xo – Grenache Cask Finished</i>	
<i>Plantation Xo – Port & Px Sherry Cask Finished</i>	
ZACAPA FLIGHT #1	25
<i>Zacapa 23</i>	
<i>Zacapa 23 – Grenache Cask Finished</i>	
<i>Zacapa 23 – Port Cask Finished</i>	
ABUELO 7 FLIGHT #1	23
<i>Abuelo 7</i>	
<i>Abuelo 7 – Cognac Cask Finished</i>	
<i>Abuelo 7 – Port Cask Finished</i>	
INTERNATIONAL RUM FLIGHT	50
<i>Diplomatico Reserva Exclusiva – Oloroso Sherry Cask Finished</i>	
<i>Diplomatico Reserva Exclusiva – Port Cask Finished</i>	
<i>Plantation Xo - Palo Cortado Sherry Cask Finished</i>	
<i>Plantation Xo – Port & Px Sherry Cask Finished</i>	
<i>Zacapa 23 - Cognac & Peach Liqueur Cask Finished</i>	
<i>Abuelo 7 – Grenache Cask Finished</i>	

CASK FINISHED WHISKY FLIGHTS

Flying with Barrels

Flights are considered as degustations. A serving of 15ml per product will be poured for a total amount of 45ml per standard flight. This is our recommended way for you to start your journey at The Other Room, to truly understand what we do and how we do it.

TALISKER FLIGHT	28
<i>Talisker 10</i>	
<i>Talisker 10 – Grenache Cask Finished</i>	
<i>Talisker 10 – Port Cask Finished</i>	
DEANSTON FLIGHT	26
<i>Deanston Virgin Oak</i>	
<i>Deanston Virgin Oak – Oloroso Sherry Cask Finished</i>	
<i>Deanston Virgin Oak – Port Cask Finished</i>	
PAUL JOHN FLIGHT	36
<i>Paul John</i>	
<i>Paul John – Rum Cask Finished</i>	
<i>Paul John – Grenache Cask Finished</i>	
GLENGLOSSAUGH EVOLUTION FLIGHT	38
<i>Glenglassaugh Evolution</i>	
<i>Glenglassaugh Evolution - Albarino & Moscatel Cask Finished</i>	
<i>Glenglassaugh Evolution - Elderflower & Peach Liqueur Cask Finished</i>	
SPRINGBANK 18 FLIGHT	58
<i>Springbank 18</i>	
<i>Springbank 18 – Cognac & Px Sherry Cask Finished</i>	
<i>Springbank 18 – Rum & Grenache Cask Finished</i>	
BENRIACH 20 FLIGHT	50
<i>Benriach 20</i>	
<i>Benriach 20 – Cognac & Px Sherry Cask Finished</i>	
<i>Benriach 20 - Brandy & Peach Liqueur Cask Finished</i>	

CASK FINISHED WHISKY FLIGHTS

Flying with Barrels

Flights are considered as degustations. A serving of 15ml per product will be poured for a total amount of 45ml per standard flight. This is our recommended way for you to start your journey at The Other Room, to truly understand what we do and how we do it.

SMOKY FLIGHT	50
<i>Bowmore 12 – Peach Liqueur & Cognac Cask Finished</i>	
<i>Ledaig 10 – Port Cask Finished</i>	
<i>Springbank 18 – Cognac & Px Sherry Cask Finished</i>	
KAVALAN FLIGHT	30
<i>Kavalan Ex Bourbon</i>	
<i>Kavalan Ex Bourbon – Port Cask Finished</i>	
<i>Kavalan Ex Bourbon - Albarino & Moscatel Cask Finished</i>	
FIRST CLASS FLIGHT	55
<i>Benriach 20 – Cognac & Px Sherry Cask Finished</i>	
<i>Springbank 18 – Rum & Grenache Cask Finished</i>	
<i>Cadenhead Bowmore 12 - Peach Liqueur & Cognac Cask Finished</i>	
INTERCONTINENTAL FIRST CLASS FLIGHT	55
<i>Cadenhead Bruichladdich 20 - Rum & Grenache Cask Finished</i>	
<i>Kavalan Solist – Rum Cask Finished</i>	
<i>Paul John – Grenache Cask Finished</i>	

THE OTHER ROOM
SPIRITS

THE OTHER ROOM SPIRITS

This is a selection of only the best flavor profile products reinvented within these very four walls. All the Spirits we decided to bring in, have unique characteristics that have made many around the world already fall in love with them. Here at The Other Room we work to bring them to a new life as to make you re-live that "first time" moment in which you fell in love with your favorite ones.

"DIRECT FLIGHTS"

serve 20ml of the main product and 20ml of the finished product

	Vodka	
	40ml	60ml
<i>Babicka - Star Anise Finished</i>	16	22
<i>Belvedere - Pear Blossom & Yuzu Finished</i>	19.5	27
<i>Belvedere - Chamomile Finished</i>	19.5	27
<i>Crystal Head - White Pepper Finished</i>	22	30.5
<i>Crystal Head - Grapefruit Finished</i>	22	30.5
<i>Grey Goose - Jasmine Finished</i>	17.5	24
<i>Grey Goose - Lemon Finished</i>	17.5	24
<i>Uluvka - Mandarin Finished</i>	22	30.5
<i>Uluvka - Lemongrass Finished</i>	22	30.5

	Gin	
	40ml	60ml
<i>Beefeater 24 - Orange Finished</i>	16.5	23
<i>Beefeater 24 - White Pepper & Lemon Finished</i>	16.5	23
<i>Beefeater 24 - Lime & Mandarin Finished</i>	16.5	23
<i>Caorunn - Lavender Finished</i>	18	25
<i>Citadelle Reserve 2013 - White Pepper Finished</i>	18.5	25.5
<i>Citadelle Reserve 2013 - Lemon Finished</i>	18.5	25.5
<i>Dodd's - Mandarin & Basil Finished</i>	23	32
<i>Dodd's - Coriander Seeds & Lime Finished</i>	23	32
<i>GVine - Basil Finished</i>	18	25
<i>GVine - Jasmine & Lemongrass Finished</i>	18	25
<i>Hendrick's - Black Pepper Finished</i>	18	25
<i>Hendrick's - Orange & Lemon Finished</i>	18	25
<i>Junipero - Grapefruit Finished</i>	19.5	27

THE OTHER ROOM SPIRITS

Gin

40ml 60ml

<i>Junipero - Green Cardamom & Lemon Finished</i>	19.5	27
<i>Martin Millers - Cucumber Peel & Lime Finished</i>	16.5	23
<i>Martin Millers - Green Cardamom & Grapefruit Finished</i>	16.5	23
<i>Monkey 47 - Lemon & Chamomile Finished</i>	19	26
<i>Monkey 47 - Pear Blossom & Yuzu Finished</i>	19	26
<i>Old Raj - Lemon Finished</i>	18	25
<i>Old Raj - Mandarin & Rosemary Finished</i>	18	25
<i>Plymouth - Lavender Finished</i>	18	25
<i>Plymouth - Kaffir Lime Leaf & Lemongrass Finished</i>	18	25
<i>Sipsmith - Chamomile & Orange Finished</i>	18.5	25.5
<i>Sipsmith - Lavender & White Pepper Finished</i>	18.5	25.5
<i>Sipsmith - Mandarin & Lime Finished</i>	18.5	25.5
<i>Tanqueray 10 - Chamomile & Green Cardamom & Lemon Finished</i>	19	26
<i>Tanqueray 10 - Lime & Mandarin Finished</i>	19	26
<i>The Botanist - Green Cardamom & Cucumber Finished</i>	20	27.5
<i>The Botanist - Mandarin & Lemon Finished</i>	20	27.5

Tequila & Mezcal

40ml 60ml

<i>Don Julio Reposado - Black Tea Finished</i>	16	22
<i>Don Julio Reposado - French Oak Finished</i>	16	22
<i>Don Julio Reposado - Ginseng Finished</i>	16	22
<i>Don Julio Reposado - Coffee Beans Finished</i>	16	22
<i>Don Julio Anejo - Black Pepper Finished</i>	16.5	23
<i>Ilegal - American Oak Finished</i>	22	30.5
<i>Ilegal - Orange Finished</i>	22	30.5
<i>Vida - French Oak Finished</i>	17.5	24
<i>Vida - Green Cardamom Finished</i>	17.5	24
<i>Vida - Juniper Berries Finished</i>	17.5	24

THE OTHER ROOM SPIRITS

	Rum	40ml	60ml
<i>Abuelo 12 - Ginseng Finished</i>	18	25
<i>Abuelo 12 - Pink Pepper & Black Tea & Coffee Beans & Star Anise Finished</i>	..	18	25
<i>Abuelo 7 - Coffee Beans & American Oak Finished</i>	16.5	23
<i>Abuelo 7 - Star Anise & Cinnamon Finished</i>	16.5	23
<i>Angostura 1919 - Coffee Beans Finished</i>	24	33.5
<i>Atlantico - American Oak Finished</i>	20	27.5
<i>Atlantico - Licorice Finished</i>	20	27.5
<i>Atlantico - Black Pepper & French Oak Finished</i>	20	27.5
<i>Dictador 12 - French Oak Finished</i>	18	25
<i>Dictador 12 - Coffee Beans & Cinnamon Finished</i>	18	25
<i>Dictador 12 - Dates Finished</i>	18	25
<i>Diplomatico Reserva Exclusiva - Licorice Finished</i>	18.5	25.5
<i>Diplomatico Reserva Exclusiva - Coffee Beans & Dates Finished</i>	18.5	25.5
<i>Diplomatico Reserva Exclusiva - Cinnamon & Coffee Beans Finished</i>	18.5	25.5
<i>Diplomatico Reserva Exclusiva - Cinnamon & Black Pepper Finished</i>	18.5	25.5
<i>El Dorado 12 - French Oak Finished</i>	19	26
<i>El Dorado 12 - Ginseng Finished</i>	19	26
<i>El Dorado 12 - Licorice Finished</i>	19	26
<i>El Dorado 15 - French Oak Finished</i>	23	32
<i>El Dorado 15 - Licorice & Coffee Beans Finished</i>	23	32
<i>El Dorado 15 - Dates Finished</i>	23	32
<i>Plantation XO - Black Tea & Coffee Beans Finished</i>	21	29
<i>Plantation XO - Licorice Finished</i>	21	29
<i>Plantation Trinidad - French Oak Finished</i>	16.5	23
<i>Plantation Trinidad - Vanilla</i>	16.5	23
<i>Plantation Trinidad - Licorice & American Oak Finished</i>	16.5	23
<i>Santa Teresa 1796 - Coffee Beans & Licorice Finished</i>	19	26
<i>Zacapa 23 - Coffee Beans & Grapefruit & Orange Finished</i>	19	26
<i>Zacapa 23 - Licorice Finished</i>	19	26

THE OTHER ROOM SPIRITS

Bourbon & Rye

40ml 60ml

<i>Blanton's - Cinnamon Finished</i>	17.5	24
<i>Blanton's - French Oak Finished</i>	17.5	24
<i>Blanton's Straight from the Barrel - Coffee Beans & Licorice</i>	22	30.5
<i>Blanton's Straight from the Barrel - French Oak Finished</i>	22	30.5
<i>Buffalo Trace - Black Pepper Finished</i>	16	22
<i>Buffalo Trace - Coffee Beans Finished</i>	16	22
<i>Buffalo Trace - Dates & Cinnamon Finished</i>	16	22
<i>Buffalo Trace - Star Anise Finished</i>	16	22
<i>High West Rye - Star Anise & Coffee Beans Finished</i>	17	23.5
<i>High West Rye - French Oak Finished</i>	17	23.5
<i>Maker's Mark - Vanilla Finished</i>	18	25
<i>Maker's Mark - Lapsang Souchong & French Oak Finished</i>	18	25
<i>Maker's Mark - Licorice Finished</i>	18	25
<i>Woodford Reserve - Ginseng & Dates Finished</i>	20	27.5
<i>Woodford Reserve - French Oak Finished</i>	20	27.5

Cognac & Brandy

40ml 60ml

<i>Isabel Regina - Bay Leaf Finished</i>	18	25
<i>Isabel Regina - Coffee Beans Finished</i>	18	25
<i>Isabel Regina - Star Anise Finished</i>	18	25
<i>Merlet - Black Tea & Pink Pepper Finished</i>	18	25
<i>Merlet - White Pepper & Bay Leaf Finished</i>	18	25
<i>Pierre Ferrand - Cinnamon & Coffee Beans Finished</i>	17	23.5
<i>Pierre Ferrand - Star Anise & Coffee Beans Finished</i>	17	23.5

THE OTHER ROOM SPIRITS

Whisky

In the Whisky world is very difficult to categorize the flavor profile of the whisky by region as every distillery has its own history and the way of making their products changes from one to another. Having said that there are also other factors that have come to characterize each region and country on the style of whisky production. So please take this brief explanations only as a mere guide to what each region has become known for, with the aim of guiding you through our selection.

Highlands

40ml 60ml

The Highlands as well as the Lowlands were regions created as a result of English Taxation and the various rules that were applied to both of them. Traditionally Highland whiskies tend to be more robust, full bodied, richer and slightly sweeter than their Lowland counterparts.

<i>Cadenhead Littlemill 22</i>	48	66
<i>Clynelish 14</i>	20	27.5
<i>Clynelish 16</i>	25	34.5
<i>Dalwhinnie 15</i>	23	32
<i>Deanston Unchilled Filter</i>	23	32
<i>Deanston Virgin Oak</i>	18	25
<i>Edradour 10</i>	19	26
<i>Edradour 12 Caledonia Sherry Cask</i>	23	31.5
<i>Gledronach 21</i>	30	41.5
<i>Littlemill 21 (1992)</i>	80	110
<i>Oban 14</i>	22	30.5
<i>Old Puteney 21</i>	30	41.5

THE OTHER ROOM

SPIRITS

Speyside

40ml 60ml

Over half of Scotland's malt whisky distilleries can be found within this region. Speyside is undoubtedly the heart of single malt whisky distilling in Scotland. Some of the main flavours that characterize this region are honey, vanilla and fresh fruits like apricots, pear, peach, apple. These flavors play an important part in creating whiskies that are both elegant and very sophisticated.

<i>Aberlour</i>	27	37.5
<i>Balvenie 14 Carribean Cask</i>	27	37.5
<i>Balvenie Doublewood 12</i>	20	27.5
<i>Benriach 10</i>	19	26
<i>Benriach 16</i>	24	33
<i>Benriach 20</i>	28	38.5
<i>Benromach 10</i>	24	33
<i>Cadenhead Glenlivet 25</i>	55	76
<i>Glenglassaugh Evolution</i>	25	34.5
<i>Glenglassaugh Torfa</i>	23	31.5

Campbeltown

40ml 60ml

Throughout the 19th Century Campbeltown counted more than 37 distilleries making the premier distilling town earn the name of "The Whisky Capital of the World". In recent years these whiskies have become hard to find with less than handfull of distilleries operating. The main characteristic flavours of this region are usually a prominent salinity and pungent smoke notes.

<i>Hazelburn 12</i>	23.5	32.5
<i>Kilkerran WIP 5 Bourbon</i>	22	30.5
<i>Longrow</i>	21	29
<i>Longrow 12 Pinot Noir</i>	30	41.5
<i>Longrow 12 Campbeltown</i>	26	36
<i>Springbank 10</i>	22	30.5
<i>Springbank 15</i>	25	34.5
<i>Springbank 18</i>	29	40

THE OTHER ROOM SPIRITS

Islay

40ml 60ml

Islay whiskies showcase plenty of peat and smoke with a sort of medicinal flavour and can be considered the most powerful of all Scotch whiskies. Nice touches of salinity are often also found in these masterpieces.

<i>Ardbeg 10</i>	20	27.5
<i>Ardbeg Corryvreckan</i>	30	41.5
<i>Bowmore 12</i>	18	25
<i>Bowmore 25</i>	90	125
<i>Bruichladdich 24 (1990)</i>	45	82
<i>Bunnahabhain 12</i>	23.5	32.5
<i>Bunnahabhain 18</i>	38	53
<i>Bunnahabhain 25</i>	68	98
<i>Cadenhead Bowmore 12</i>	32	44
<i>Cadenhead Bruichladdich 20</i>	35	48.5
<i>Caol Ila 14 (2001)</i>	23.5	32.5
<i>Caol Ila 24 (1984)</i>	75	103.5
<i>Duncan Taylor Bruichladdich 20</i>	36	49
<i>Duncan Taylor Bunnahabhain 21</i>	38	52.5
<i>Lagavulin 16</i>	24	33
<i>Laphroaig 10</i>	19	26
<i>Laphroaig 18</i>	28	38.5
<i>Port Charlotte</i>	55	75

Lowlands

40ml 60ml

Lowland's whiskies have always been gentler than their Highland counterparts. With little or no peat at all, these whiskies are often referred to as the Lowland Ladies. Floral notes with cereal, together with fresh and light bodies make this whiskies a gentle option.

<i>Auchentoshan 18</i>	26	36
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THE OTHER ROOM SPIRITS

Islands

40ml 60ml

The Islands represent a very diverse region and also one that is not strictly recognized as a region by the Scotch Whisky Association. They should be technically considered part of the Highlands. There are so many different characters to be found in them that they cannot truly be summarized. They go from gentle with hints of salinity, to more robust and deeper sweet notes, to heavily peated ones. The best way to understand it, is to try them.

<i>Highland Park Black Origins</i>	26	36
<i>Isle of Jura Superstition</i>	16	22
<i>Jura 24 (1989)</i>	32	44
<i>Ledaig 10</i>	25	34.5
<i>Talisker 10</i>	19	26
<i>Talisker 18</i>	30	41.5
<i>Tobermory 10</i>	22	30.5
<i>Tobermory 15</i>	38	52.5

Taiwan

40ml 60ml

Awarded as World's Best Single Malt at 2015 World Whisky Award, Taiwanese whiskies and Kavalan especially are going to make you reconsider your thought that the best whiskies will only come from Scotland

<i>Kavalan Ex Bourbon</i>	22	30.5
<i>Kavalan Solist Sherry Cask</i>	29	40
<i>Kavalan Port Cask Finish</i>	20	27.5

India

40ml 60ml

Indian whiskies tend to be usually fruity and malty. Tropical fruits, reminiscences of honey and gentle spicy notes define this beautiful product.

<i>Paul John Classic</i>	24	33
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TASTING HISTORY

"Spirits from the Past"

This beautiful Jewels are, as you may understand, of extremely limited edition. Sometimes if they are not the last bottle you can find, only a few bottles in the world are left and once they're over there's no more way for anyone to taste them anymore.

	40ml	60ml
<i>China Fernet 1970s</i>	40	58
<i>Fernet Tonic 1960s</i>	48	65
<i>Cynar 1970s</i>	48	65
<i>Seager's Gin 1960s</i>	48	65
<i>Holloway's Gin 1970s</i>	55	75
<i>Chartreuse 1970s</i>	45	60
<i>Cointreau 1970s</i>	45	60
<i>Zara Maraschino 1970s</i>	58	80
<i>Gold Label 1970s</i>	58	80
<i>Cockburn Blended Whisky 1970s</i>	58	80
<i>Amaro Fernet Carmelitani 1970s</i>	45	60
<i>Martini & Rossi Vermouth 1970s</i>	45	60

Vintage Cocktails

If you want to taste how some of the beautifully executed classic cocktails tasted at the time of a couple of generations back, this is your chance.

Ask our Cocktail Craftsmen to recreate one for you according to the old original recipes found in most credited mixology books from the past.

Bring Your Own Flask Home

You truly loved our Libations and Cocktails? We can't blame you!

Bring back with you any of the Full Punch Cocktails to enjoy at home whenever you feel like it, or to share them with your friends.

...Only for... \$8

Share With Friends

There's no better way that showing up at your friend's dinner with a bottle that no one else has ever seen or ever tried before. A uniquely finished Whisky or Rum to enjoy together. Let us know which one of our cask finished you like the most and we'll prepare a bottle for you to take home.

BEERS

<i>Fucking Hell</i>	16.5
<i>Dead Pony Club</i>	15
<i>Bling Ipa</i>	17

WINE & CHAMPAGNE

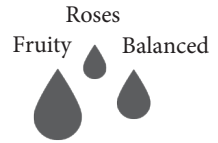
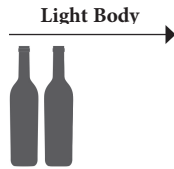
CHAMPAGNE

Billecart-Salmon Rose Brut

/25/ - /175/

France

Chardonnay-Pinot Meunier-Pinot Noir
NV

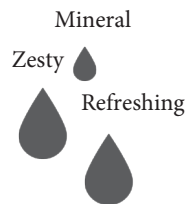
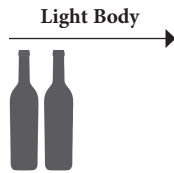


Dievolt-Vallois Blanc de Blancs

/175/

France

Chardonnay
2007

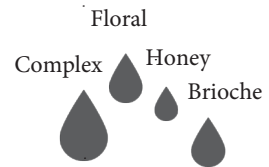
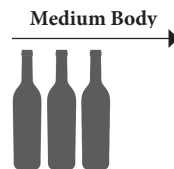


Pierre Paillard Grand Cru

/175/

France

Chardonnay-Pinot Noir
2004

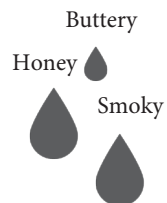
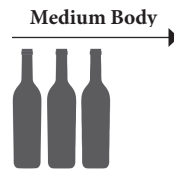


Tarlant Cuvee Louis

/240/

France

Chardonnay-Pinot Noir
NV

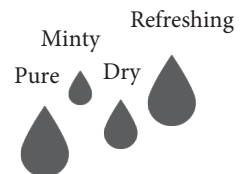
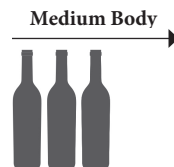


Billecart-Salmon Cuvee Nicolas

/400/

France

Chardonnay-Pinot Noir
2002

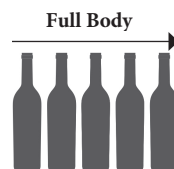


Pol Roger Sir Winston Churchill

/500/

France

Pinot Noir-Chardonnay
2002



"WINE SELECTION"

All our by the glass wines are served with the "Coravin System". Seen the high quality ones that we carry, we truly believe that when we serve them to you they should be always as when the bottle is just opened.

In case you order your wine by the bottle but you know you are not going to finish it, we can also serve your bottle with the same system. In this way when you bring your bottle back home, it will still be sealed and ready for you to enjoy whenever you decide to open it

WINE

White Wine

Antinori Conte della Vipera

/20/ - /110/

Italy

Piemonte - Sauvignon Blanc
2013

Medium Body →



Stone Fruits
Honey Refreshing



Stag's Leap Karia

/28/ - /155/

U.S.A

Napa Valley - Chardonnay
2013

Medium Body →



Oaky
Mineral Elegant



WINE

Red Wine

Sierra Cantabria Coleccion Privada

/27/ - /150/

Spain

Rioja - Tempranillo
2009

Med-Full Body →



Black Fruits
Elegant Balanced



Chris Ringland North Barossa Vintners

/31/ - /175/

Australia

Barossa - Shiraz
2002

Full Body →



Velvety
Fruity Powerful



WINE

Red Wine

JJ Confuron Nuits St Georges Ls Fleuriers

/33/ - /194/

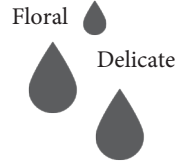
France

Bourgogne - Pinot Noir
2013

Light Body



Fragrant



Poggio Antico Brunello di Montalcino

/36/ - /210/

Italy

Toscana - Sangiovese
2009

Med-Full Body



Black Fruits



Dom. Julienne Chat.-du-pape Les Trois Sources

/215/

France

Bourgogne - Grenache & Rhone Blend
2010

Medium Body



Round Complex



Nicolas Catena Zapata

/245/

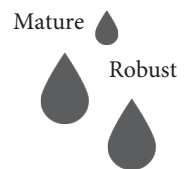
Argentina

Mendoza - Cab Sauv. & Malbec
& Cab. Franc
2010

Full Body



Oaky



Paolo Scavino Barolo Carobric

/275/

Italy

Piemonte - Nebbiolo
2004

Medium Body



Concentrated



WINE

Red Wine

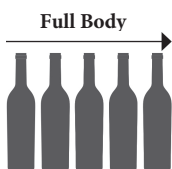
Peter Michael Les Pavots

/300/

U.S.A

Napa Valley - Cab. Sauv. & Cab. Franc
& Merlot & Petit Verdot

2012

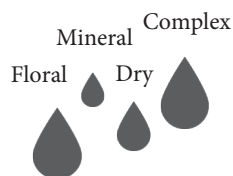
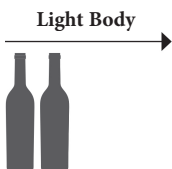


Dugat-Py Gevrey-Chambertin Les Evocelles

/400/

France

Bourgogne - Pinot Noir
2009



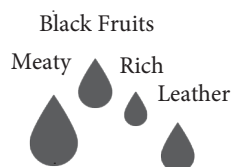
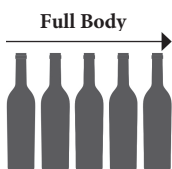
Antinori Solaia

/640/

Italy

Toscana - Cab. Sauv. & Sangiovese
& Cab. Franc

2010



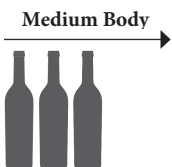
Chateau Ducru-Beaucaillou

/680/

France

Saint-Julien - Cab. Sauv. & Merlot
& Cab. Franc

2000

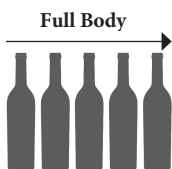


Henschke Hill of Grace

/1,300/

Australia

Barossa - Shiraz
2009



WINE

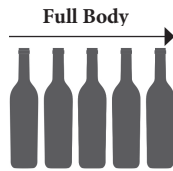
Fortified Wine

Fino del Puerto - Almacenista

/14/ - /80/

Spain

Palomino Fino

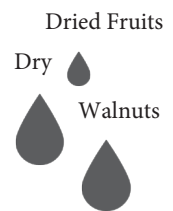
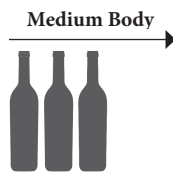


Amontillado Los Arcos

/14/ - /80/

Spain

Palomino Fino

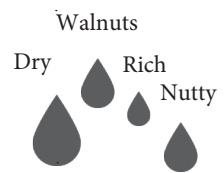
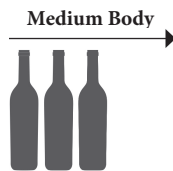


Oloroso Don Nuno

/14/ - /80/

Spain

Palomino Fino

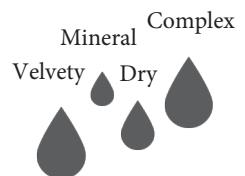
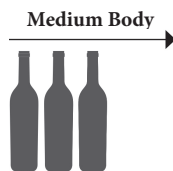


Palo Cortado Leonor

/14/ - /80/

Spain

Palomino Fino



Pedro Ximenez San Emilio

/14/ - /80/

Spain

Pedro Ximenez

