

THROWBACKS \$11

BLACK SPARROW

Old Forester Bourbon, Plantation 5yr Rum, Banana, Cane Sugar, Chocolate-Mole Bitters

GOLDEN EAGLE

Plymouth Gin, Pineapple, Aperol, Cucumber, Lime

NERVOUS BREAKDOWN

Angel's Envy Bourbon, Luxardo Maraschino, Cocchi Torino, Cynar, Lemon Bitters

MAYA NACIONAL

Casa Pacific Reposado Tequila, Pineapple, Green Chartreuse, Lemon, Honey, Mint, Angostura Bitters

SHARPSHOOTER

Plantation 3 Star Rum, Goslings Rum, Lime, Pineapple, Green Chartreuse, Rosemary

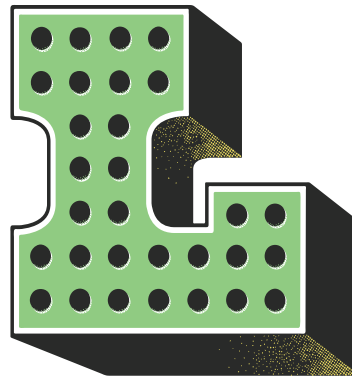
CLASSICS \$10

MARGARITA

Casa Pacific Blanco Tequila, Patron Citronge Orange, Citrus

BIJOU

Fords Gin, Cocchi di Torino Vermouth, Green Chartreuse, Orange Bitters



JUNGLEBIRD

Goslings Rum, Campari, Lime, Pineapple

OLD FASHIONED

Rittenhouse Rye Whiskey, Sugar, Angostura Bitters, Orange Bitters

ROB ROY

Banknote Scotch, Cocchi di Torino Vermouth, Angostura Bitters

NEXT UP \$11

TRY IT AND YOU WILL LOVE IT

Del Maguey Vida Mezcal, Grapefruit, Lime, Avocado, Honey, Black Pepper

THIS ONE GOT A GREAT YELP REVIEW

High West American Prairie Whiskey, Walnut Liqueur, Lemon, Fall Spice Syrup, 18:21 Coffee-Vanilla Whipped Cream

TASTES GOOD WHEN YOU DRINK IT

Germain-Robin Apple Brandy, Mulled Port Syrup, Angostura Bitters, Black Walnut Bitters

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THE BIG NAMYSLOWSKI

Werther's-infused Vodka, St. George NOLA Coffee Liqueur, Cinnamon Cardamom, Cream, Cane Sugar, Chocolate Bitters

LITTLE DITTY

Rittenhouse Rye Whiskey, Lustau Fino Sherry, Lemon, Maple, Amaro Montenegro

LIBERTINE

LIQUOR BAR

608 Massachusetts Ave, Indianapolis, IN 40204

Maya Namyslowski - General Manager

Matt Stum - Chef de Cuisine

Neal Brown Hospitality Group