

CATALOGUE OF PARTS



BAR & LOUNGE

Harlem Place Alley
LA's Historic Core

RESERVATION POLICY

\$25 per person minimum for food and beverage
on all table service after 7 pm.

All tables of six or more guests will be charged 18% gratuity.

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1A. LIBATIONS

The Edison prepares each cocktail with fine vintage spirits and attention to detail, preserving a “traditional” approach to mixology. Some are originals. Some are classics. All are made properly.

NO.	NAME	QTY.
001	Absinthe '75 Kubler Absinthe, Lemon, & Sugar bathed in Champagne. The Edison's variation on the classic WWI cocktail & named after the 75mm field gun.	\$13.00
002	Brass Flower An intoxicating blend of G'Vine Gin, St. Germain Elderflower Liqueur, Grapefruit Bitters, and touched with a bit of the bubbly. Created by Edison's own bartender extraordinaire Joseph Brooke.	\$13.00
003	Mistress Nouveaux A champagne twist for Pomegranate Vodka Martini Lovers.	\$13.00
013	Southside Fizz The Edison's proprietary house-made “Bath Tub Gin” kissed with Mint and Fresh Lime. Originated in Chicago during Prohibition to make the Southside gang's “bathtub gin” palatable.	\$13.00
025	Brown Derby Woodford Reserve Bourbon with clover honey & grapefruit. Originated at the Vendome Club, Hollywood, 1930, and is named after the famous hat-shaped restaurant on Wilshire Blvd. that opened in 1926.	\$13.00
026	Mai Tai Rhum J.M. kissed with almond syrup, curacao, and fresh lime juice. This cocktail, whose extended name means “Out of this World, The Best” in Tahitian, and was created in 1944 by Victor “Trader Vic” Bergeron.	\$13.00
027	19th Century Cocktail This variation on a classic combines: The Edison's own Private Barrel of Woodford Reserve Bourbon, Sweet Vermouth, Fresh Lemon, & Chocolate Liqueur. Created by Brian Miller at Death & Co. NYC.	\$13.00
028	English Afterthought A concoction of muddled blueberries and ginger with Gin and St. Germain Elderflower Liqueur. Prim and proper; gin and sin walk hand in hand in this cocktail.	\$13.00

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1A. LIBATIONS CONT.

NO.	NAME	QTY.
039	The Citizen Kane Tru2 Organic Vodka with hibiscus rosebud liquor and citrus in an up cocktail.	\$13.00
040	Bermuda Sour Gosling's Black Rum whipped with egg white, lemon, & orange. This variation on a classic black rum sour was created by Sam Ross from Milk & Honey, NY.	\$13.00
041	Anejo Old-Fashioned Ocho Anjeo Tequila spun into liquid silk, with accents of agave nectar and bitters. A tequila interpretation of the original cocktail recipe of: "spirit, water, sugar, and bitters," as defined by the Columbian & Balance Repository (1806)	\$13.00
042	Maria Sangrienta A smoky Mezcal spin on the Bloody Mary. Sombra Mezcal, with Fresh muddled tomato, cilantro, traditional spices and a salted bacon rim.	\$13.00
043	The Edison Edison Select Woodford Reserve Bourbon married with pear cognac and kissed with honey. The original classic Edison cocktail is back!	\$13.00

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5A. POWERPLANT SNACKS

NO.	NAME	QTY.
501	Edison Fries	\$9.00
	Hot and sour shoestring potatoes with ketchup.	
502	Tesla Fries	\$9.50
	Sweet potato fries with ketchup.	
505	Bacon-Maple Beer Nuts	\$6.00
	Spanish peanuts in a bacon-maple-rosemary crackle.	
506	Blue Dates	\$9.00
	Medjool dates stuffed with maytag blue and wrapped with pancetta. Baked crispy.	
511	Deviled Eggs	\$8.00
	3 farmhouse eggs in potato nests. A house specialty.	
514	Homemade Bavarian Pretzel	\$8.00
	Fresh daily, big, warm and soft. With beaver hot mustard and cheddar beer cheese.	
515	Chesapeake Blue-Crab & Potato Fritters	\$14.00
	Four hot and crispy crab fritters with meyer lemon-old bay aioli.	
516	Crispy Flatbread	\$13.00
	With olive tapenade, pesto, whipped ricotta, and melted tomatoes.	
521	Classic Shrimp Cocktail	\$16.00
	Legendary poached Jumbo Shrimp.	
522	Electric Company Squid	\$13.00
	Crispy buttermilk soaked calamari with cocktail sauce and citrus aioli.	
524	Singapore Wings (10/20)	\$12.00/ \$24.00
	These are what wings taste like in heaven - If heaven is a back alley at 3am in some grimy little Indonesian city after a night of downing endless shots of cheap Chinese wiskey.	
532	Califonia Grill	\$14.00
	Freshly grilled spring vegetables & romaine with lemon-basil vinaigrette. Add grilled gulf shrimp \$6.00 per order	
533	Autum Salad	\$14.00
	Shredded beet, spicy lettuces, maytag blues, candied walnuts, & winter fruit. Since everything goes better with bacon you can add some. \$2.00 per oder	
534	Truffled Mac & Cheese	\$14.00
	Vermont 2 year aged cheddar, Italian summer truffle.	

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5B. POWERPLANT BIG BITES

NO.	NAME	QTY.
545	20th Century Sliders	\$16.00
	Our Way: Kobe beef, arugula, onion marmalade, and maytag blue cheese. Your way: Substitute cheddar or Gouda cheese.	
546	Fish & Chips	\$16.00
	Local snapper, Edison beer batter, hand-cut "chips." Perfection.	
551	The Ruben	\$14.00
	A pressed and griddled thin, fresh sliced corned beef, classic rye bread, gruyere cheese, sauerkraut and housemade many-islands dressing.	
553	Perfect Grilled Cheese	\$13.00
	Grafton farms aged cheddar on pain de mie, pan-grilled in butter and served with soup made from seasonal market tomatoes.	
554	The Centennial Steak	\$24.00
	Flame grilled Flatiron cut steak served with Edison fries and pan-made steak sauce.	
558	Shrimp & Grits	\$18.00
	Pan seared prawns, stone ground grits, wilted spinach, slow poached egg, zoe's bacon and a brown butter vinaigrette.	

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5C. EXCLUSIVE PATENT PLATTERS

NO.	NAME	QTY.
560	The Edison Platter	\$39.00
	Deviled eggs, Singapore wings, shrimp corndog bites, blue stuffed dates, buttermilk calamari, and a selection of cured meats and cheeses.	
561	The Boiler Room Platter	\$19.00/ \$36.00
	A fine selection of exceptional cheeses and cured meats from American & European craftsman farms. Served with several types of garnishes in season.	



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5D. DESSERTS

NO.	NAME	QTY.
571	Cream Puffs, Cookies and Cupcakes	\$8.00
	Two of each: Nutella cream puffs, chocolate chip cookies and chocolate & red velvet cupcakes with a nice glass of ice-cold milk. Need more? Add \$4.00 per person	
572	Coffee & Doughnuts	\$8.00
	House-made Beigets, dusted with Cardamom sugar and served with Espresso-Sambuca custard and Chicory Chantilly.	

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1B-1. SINGLE MALT SCOTCH

LOWLAND

Lowland scotches all have the powerful, complex flavors and aromas which are unique to single malt whiskies; they might well be the best scotches for beginners who aren't sure they can deal with an Islay malt or a Talisker.

NO.	NAME	QTY.
109	Glenkinche, 12yr.	\$14.00

SPEYSIDE

This region boasts the highest concentration of distilleries, and the whiskies they produce are known for their sweetness, complexity, elegant flavors and aromas.

NO.	NAME	QTY.
115	Dalwhinnie, 15 yr.	\$14.00
118	Glenfiddich, 12 yr.	\$12.00
127	Glenlivet, 12 yr.	\$12.00
131	Macallan, 12 yr.	\$12.00
133	Macallan, 15 yr., Fine Oak	\$18.00
136	Macallan, 18 yr.	\$22.00

HIGHLAND

Northern Highlands distilleries produce lighter whiskies that are known for their delicacy, complex aromas and slight saltiness due to their being distilled by the sea (Clynelish and Glenmorangie). Western Highlands single malts are somewhat sweet, have a peppery finish and a hint of smoke (Oban).

NO.	NAME	QTY.
141	Clynelish, 14 yr.	\$14.00
144	Oban, 14 yr.	\$18.00

CAMPBELTOWN

Campbeltown malts are rich and full-bodied with a pleasant coastal feel and are occasionally on a par with Islay for its peat qualities.

NO.	NAME	QTY.
157	Springbank, 15 yr.	\$25.00

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1B-1. SINGLE MALT SCOTCH CONT.

ISLAND

Due to their location these whiskies have a coastal feel to them and use a high degree of peat. Generally, however, the peat in some of these whiskies is softer and sweeter than the pungent peat aromas of Islay malts.

NO.	NAME	QTY.
163	Talisker, 10 yr.	\$16.00

ISLAY

Islay (pronounced "eye-la") is a small island off the western coast of Scotland and is home to the heaviest, strongest-flavored, smokiest and most challenging of the single malts. These whiskies might not be good for neophytes, but if you're already sure you like the flavors of single malt scotches, they're probably worth a try.

NO.	NAME	QTY.
181	Laphroaig, 10 yr.	\$14.00
182	Lagavulin, 16 yr.	\$16.00

1B-2. BLENDED SCOTCH

NO.	NAME	QTY.
183	Chivas, 12 yr.	\$13.00
184	Chivas, 18 yr.	\$22.00
186	Dewar's, 10 yr.	\$9.00
187	Johnnie Walker, Black Label	\$11.00
188	Johnnie Walker, Green Label	\$15.00
189	Johnnie Walker, Gold Label	\$16.00

1B-3. PREMIUM SCOTCH

Simply the best.

NO.	NAME	QTY.
191	Glenfiddich, 30 yr.	\$33.00
194	Johnnie Walker, Blue Label	\$40.00
195	Laphroaig, 30 yr.	\$37.00

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7W-7. GIN AND GENEVER SELECTION
ELEVEN DOLLARS.

GIN

Aviation
Bafferts
Beefeater
Beefeater 24
Beefeater Crown Royal
Beefeater, Wet
Blackwoods Vintage Dry
Bluecoat
Bombay
Bombay Sapphire
Boodles
Broker's
Bulldog
Cadenhead's Old Raj Dry Gin
Cadenhead's Old Raj Dry Gin
88 pf
Cascade Mountain
Citadelle
Damrak
Death's Door
Desert Juniper
D.H. Krahn Gin
Doornkaat Gin
Furst Blislarck
Gordon's Gin
Hampton's Gin
Hendrick's 88 pf.
Juniper Green Organic London
Dry
Junipero
Leopold Dry Gin
Magellan
Magellan 88 pf. Wood
Martin Miller's
Martin Miller's -

Westbourne Strength
Mercury London Dry
Gin
New Amsterdam Gin
Old Raj 110 pf.
Organic Nation
Oxley
Plymouth Dry Gin
Plymouth Sloe Gin
Q Quintessential
Right
Royal Stork Gin
Sarticious
Steinlager Schlich
Tanqueray
Tanqueray 10
Tru2
Van Gogh
Zuidam Dry Gin

GENEVER

Bols Corewyn Extra
Oude Belgen
Bols Jonge Genever
Bols Zeer Oude
Boomsma Jonge
Genever
Boomsma Oude
Genever
Genevieve
Ketel One Genever
Zuidam Genever
Jonge

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2A. DRAUGHT BEER

NO.	NAME	QTY.
202	Amstel Light	\$7.00
205	Edison Light	\$7.00
206	ACME Pale Ale	\$7.00
207	Bass Ale	\$7.00
214	Boddington's	\$7.00
215	Fat Tire	\$7.00
219	Hoegaarden Original White Beer	\$7.00
220	La Maudite	\$8.00
221	Stella	\$8.00
227	Delirium Tremens	\$9.00
229	Guinness Stout	\$9.00
230	Chimay Cinq Cents/White Cap	\$9.00

2B. BOTTLED BEER

NO.	NAME	QTY.
241	Amstel Light	\$6.00
244	Edison Light	\$6.00
247	Bitberger "Drive" N/A	\$6.00
248	Corona	\$6.00
249	Heineken	\$7.00
251	Sierra Nevada	\$7.00
255	Chimay, Grand Reserve Blue	\$10.00

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8W-8. WINE BY THE GLASS

NO. NAME QTY.

WHITE WINES

2007	Jermann Pinot Grigio	\$16.00
2007	Cakebread Chardonnay,.....	
	Napa Valley.....	\$16.00
2006	Trefethan Vineyards Chardonnay.....	\$12.00
2007	Sonoma Cutrer "The Cutrer"	
	Chardonnay, Russian River.....	\$12.00
2007	Girard Sanvignon Blanc	
	Napa Valley.....	\$14.00

RED WINES

2006	Louis Jadot Pinot Noir.....	\$12.00
2007	A to Z Pinot Noit, Oregon.....	\$16.00
2005	Burgess Merlot, Napa Valley.....	\$12.00
2007	Orin Swift "The Prisoner"	
	Zinfandel, Napa Valley.....	\$16.00
2006	Liberty School Cabernet Sauvignon	
	Paso Robles.....	\$10.00
2006	Justin Cabernet Sauvignon,	
	Central Coast	\$14.00

ROSÉ

2008	Belle Glos Pinot Noir Blanc, Sonoma	\$12.00
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SPARKLING

	Perrier Jouet Grand Brut, France.....	\$17.00
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6Y-1. WINE BY THE BOTTLE

NO. NAME QTY.

WHITE WINES

- 2007 Jermann Pinot Grigio, Italy** \$63.00
This is a pure Pinot Gris, with flavors and aromas which appear to shine through in focused intensity. Silvio Jermann's magic combines with that of Friulian soil to elicit every Pinot Grigio nuance in well-balanced elegance.
- 2008 Kim Crawford Sauvignon Blanc, New Zealand** \$50.00
Concentrated and very intense, weaving together a harmonious medley of crushed stone, grapefruit and nut flavors. Savory herbs, grass and lime notes highlight a bright, vibrant finish.
- 2006 Petaluma Hanlin Hill Clare Valley Riesling, Australia** \$48.00
Recognized in Australia as the best of this traditional dry style. Crisp in texture and generous in flavour, a seductive mouthful of pear, white peach, lime and green tea flavors, lingering on the polished finish. This wine has depth and distinctive character.
- 2006 Louis Jadot Pouilly Fuissé, Chardonnay, Burgundy** \$56.00
Ripe, supple and of medium body, this classic expression of Pouilly-Fuissé shows vibrant Chardonnay fruit flavors with notes of melon and minerals, gently touched with oak, ending in a fresh, silky finish.

RED WINES

- 2005 Stag's Leap Winery Merlot, Napa** \$130.00
A surprisingly complex wine, unlike many inferior merlots. Strong notes of tea and dark chocolate along with vanilla and spices linger in your mouth after the cherries and other dark fruits fade. The finish is long and very satisfying.
- 2006 Justin Isoeles, Paso Robles** \$140.00
Aromas of boysenberry, leather, mocha, mint, and cassis combine with light layers of caramel and vanilla. A soft, fruit-forward, elegant entry segues into a mid-palate with length and complexity. Seamless, integrated tannins marry with ripe fruit, and flavors of coffee, butterscotch and hint of pencil lead on the finish of this wine.
- 2004 Jordan Cabernet Sauvignon, Healdsburg** \$130.00
The bouquet offers distinct notes of cassis, black cherry, and cocoa. On the palate are rich textures and opulent flavors, complemented by a restrained frame work of oak that leads to a lingering finish of violet, earth, smoke, and cola.

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8B-1. CHAMPAGNE & SPARKLING WINE.

NO.	NAME	QTY.
800	Veuve Clicquot NV Brut	\$130.00
	Yellow Label Veuve Clicquot Yellow Label is a perfect example of harmony between delicacy and power. This wine has a firm structure, rounded with a touch of Pinot Meunier. Well-balanced and pleasantly fresh to taste, with a remarkable fruity structure.	
816	Louis Roederer 2000 Brut	\$175.00
	Sweet nose of caramel, light yeast and apple. Very creamy, with a meld of malty beer flavors and a nice integration of lemon-lime acidity. Focused with a ribbon of caramel and butter that linger throughout the spicy close.	
818	Perrier-Jouët 1999 Brut	\$275.00
	“Cuvée Belle Epoque” Fleur De Champagne This striking bottle with its floral arabesque of anemones contains the most outstanding champagne produced by Perrier-Jouët and one of the world’s greatest prestigious cuvees.	
820	Moët & Chandon 2000 Brut	\$350.00
	“Dom Pérignon” This wine is full of life, with a fresh nose that dances through a spiral of aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa, and tobacco.	
823	Veuve Clicquot 1998 Brut	\$400.00
	“La Grande Dame” On the nose, floral and mineral aromas (acacia, ferns, chalk). This aromatic, impressively complex bouquet is confirmed in the mouth. On the palate, the wine is clear-cut and pure, perfectly balanced with a delightful silky smoothness.	
829	Salon 1996 Blanc De Blanc	\$695.00
	“Le Mesnil” Wouldn’t it be lovely if we could drink Salon Le Mesnil every day? An incredibly beautiful, sophisticated, lavishly appointed bubbly with an exquisite blend of aged yeast notes smelling of lightly toasted brioche layered atop scents of vanilla, Meyer lemon, chalk, and minerals, all in the most seamless and creamy of fashions. This wine is easily the most impressive in almost any grouping of world-class champagnes.	

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8B-2. CHAMPAGNE & SPARKLING WINE, ROSÉ

NO.	NAME	QTY.
854	Veuve Clicquot 1998 Brut Rosé.....	\$875.00

“La Grande Dame”

The first nose is very expressive, with strawberry, pink grapefruit, and quince notes, with pepper and cinnamon at the forefront against a refined mineral background. The extraordinary aromatic strength and impressive structure are balanced on the palate by a surprising freshness which is omnipresent from beginning to end.

9R-1. ABSINTHE

NO.	NAME	QTY.
903	Absente	\$15.00
904	Grande Absente	\$15.00
906	Grüne Fée	\$15.00
908	Kubler.....	\$15.00
913	La Fée	\$15.00
914	Le Tourment.....	\$15.00
915	Lucid	\$15.00
923	Mata Hari.....	\$15.00
925	Pernod.....	\$15.00
926	St. George	\$15.00
929	Versinthe	\$15.00
933	Vieux Carré	\$15.00
934	Leopold Brothers	\$18.00
941	Claudestine	\$25.00

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