

LIVING ROOM BAR

AT

W SOUTH BEACH

THE ORIGINAL  
MIXOLOGY BAR  
OF SOUTH BEACH

SINCE 2009

# LIVING ROOM FEATURES

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GIN

## Guava Fiz

London Dry Gin, Fresh Lemon, Homemade Rosemary Lemon Syrup, and Guava Soda  
*- Jonathan Rodriguez, Hialeah, Florida*

## Raz Refresher

Scotland Gin, Fresh Lemon, Agave, Plum Bitters, Fresh Mint, Cucumber, Raspberries  
*- Stacia Pencz, Atlanta, Georgia*

## Sweet Virginia

Scottish Rose & Cucumber Gin, Green Herbal Liqueur, Thai Basil Bitters, Cucumber, & Fresh Lime Juice  
*- Kristen Andersen, Ft. Lauderdale, Florida*

## Bondi Beach

London Dry Gin, Fresh Lime, Fresh Lemon, Agave, Angostura Bitters  
*- Dariel Rodriguez, Havana, Cuba*

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VODKA

## Madrid Summer

Russian Vodka, Orange Liqueur, Fresh Lemon, Kiwi, Strawberry, Basil  
*- Borja Martin, Madrid, Spain*

## SoBe Swizzle

American Vodka, Sage Syrup, Fresh Mint, Fresh Lemon  
*- Kristen Andersen, Ft. Lauderdale, Florida*

## MenteMelon

Russian Vodka, Fresh Watermelon, Fresh Lime, Crème De Mente  
*- Alliaksei Emilyanovich, Vileyka, Belarus*

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RUM

## The Cure

Guatemalan Aged Rum, Green Tea Syrup, Fresh Lemon, Honey, Cayenne Pepper  
*- Stacia Pencz, Atlanta, Georgia*

## Bee Keeper Fashion

Puerto Rican Rum, Lemon and Honey Infused Cherry Bitters, Soda Water  
*- Kristen Andersen, Ft. Lauderdale, Florida*

## Rum With Me

Guatemalan Aged Rum, Fresh Squeezed Lime Juice, Coconut Cream, Pineapple, Basil & Granulated Brown Sugar  
*- JC Caballero, Havana, Cuba*

## The Hemingway

Guatemalan Aged Rum, Maraschino Liqueur, Grapefruit Bitters & Fresh Squeezed Lime Juice  
*- Miguel Soto, Carolina, Puerto Rico*

## Day & Night Daiquiri

Puerto Rican Rum, Coconut, Fresh Lime, Basil Syrup  
*- Kristen Andersen, Ft. Lauderdale, Florida*

**ALL COCKTAILS \$17**

**RESERVE SPIRITS SUBJECT TO HIGHER MARKET PRICE**

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# LIVING ROOM FEATURES

## TEQUILA & MEZCAL

### Garden Fresh

Reposado Tequila, Fresh Lime, Italian Liqueur, Agave, Fresh Cherry Tomato, Olive Oil  
- *JC Caballero, Havana, Cuba*

### Mez Kale

Mezcal, Tequila, Chili Liqueur, Honey, Kale Juice, Fresh Lime  
- *Stacia Pencz, Atlanta, Georgia*

### Tel Aviv

Mezcal Joven, Grapefruit, Fresh Lime, Jalapeno, St. Germain, Ginger Beer  
- *Tomer Doar, Tel Aviv, Israel*

### Lychee Margarita

Reposado Tequila, Lychee Puree, Fresh Lime  
- *Kristen Andersen, Ft. Lauderdale, Florida*

### Spiced Desire

Mezcal Joven, Drambuie, Disaronno, Honey, Chesapeake Bitters  
- *Ashley McRoberts, Hudson Valley, New York*

### Pineapple Roast

Reposado Tequila, Homemade Roasted Pineapple Juice, Chili Liqueur, Fresh Lime  
- *Jonathan Rodriguez, Hialeah, Florida*

## BOURBON & RYE

### KiwiBon

Bourbon, Apple Cider, Agave, Kiwi, Fresh Lemon Juice  
- *Tomer Doar, Tel Aviv, Israel*

### BBQ Smoke Manhattan

Rye Whiskey, BBQ Bitters, Amaro, Classic Vermouth  
- *JC Caballero, Havana, Cuba*

### Back To New Orleans

Double Rye, Cognac, Sweet Vermouth, Dry Curacao, Orange Bitters  
- *Daniel Rodriguez, Havana, Cuba*

### Emperor Fashion

Japanese Whiskey, Cherry Herring, Guapo Bitters  
- *Ashley McRoberts, Hudson Valley, New York*

### Through The Grapevine

Cognac, Raspberry Liqueur, Merlot, Apple, Fresh Lime, Strawberry  
- *Ashley McRoberts, Hudson Valley, New York*

## EXCOTIC COCKTAILS

### Birthday Cake

Vanilla Vodka, Disaronno, Whiskey, Coconut, Vanilla Syrup, Cream  
- *Stacia Pencz, Atlanta, Georgia*

### Lima Lima

Pisco, Basil Syrup, Watermelon, Fresh Lemon, \*Egg White  
- *Kristen Andersen, Ft. Lauderdale, Florida*

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## BARTENDERS CHOICE

Choose from a variety of fresh ingredients and Spirits and leave the rest to us.  
Let our team of expert mixologists handcraft a special cocktail.

### Spirits

Vodka  
Gin  
Rum  
Tequila  
Mezcal  
Cachaca  
Pisco  
Whisky  
Scotch  
Cognac

### Bitter's

Angostura  
Grapefruit  
Orange  
Lavender  
Cardamom  
Lemon  
Peach  
BBQ  
Peuchard  
Cucumber

### Herbs & Spices Fruits & Vegetables

Mint  
Basil  
Rosemary  
Thyme  
Sage  
Parsley  
Cardamom  
Jalapeños  
Ginger  
Cinnamon

Cucumber  
Kiwi  
Pineapple  
Orange  
Strawberry  
Raspberry  
Blackberry  
Peach  
Passion Fruit  
Lychee

## BEER

ALL BEER \$8

MONK IN THE TRUNK, Florida

HOP GUN IPA, Florida

RED STRIPE, Jamaica

HEINEKEN, Amsterdam

HEINEKEN LIGHT, Amsterdam

AMSTEL LIGHT, Amsterdam

DOS EQUIS AMBER, Mexico City

DOS EQUIS, Mexico City

STRONG BOW HARD APPLE CIDER, England

### ENJOY THE PERFECT POUR

.50Z/1.0Z/1.50Z

Remy Martin Louis XIII	100	200	300
Hennessey Paradis	59	118	175
Hennessey XO	25	50	75
The Macallan 25	50	100	150
Johnnie Walker Blue Label	24	48	70
Don Julio Real	30	60	90

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# WINES

## CHAMPAGNE AND SPARKLING

	Glass/Bottle
Voga, Prosecco, Veneto, IT	65
Veuve Clicquot, "Yellow Label" NV, Reims, FR	20 / 175
Veuve Clicquot, "Rich" NV, Reims, FR	300
Ruinart, Blanc de Blancs, NV, Reims, FR	27 / 350
Ruinart, Rose, NV, Reims, FR	32 / 400
Louis Roederer, Cristal, Reims, FR	800
Louis Roederer, Cristal Rose, Reims, FR	1500
Moet & Chandon, Dom Perignon, Epernay, FR	625
Moet & Chandon, Dom Perignon Rose, Epernay, FR	1100
Krug, Grande Cuvee NV, Reims, FR	700
Laurent Perrier, Brut Rose NV, Tours Sur Marne, FR	375
Perrier Jouet, Belle Epoque, Epernay, FR	900

## MAGNUM SELECTION

Louis Roederer, Cristal, Magnum, Reims, FR	2400
Moet & Chandon, Dom Perignon, Magnum, Epernay, FR	1500
Moet & Chandon, Dom Perignon Rose, Magnum, Epernay, FR	2500
Veuve Clicquot, "Yellow Label" NV Magnum, Reims, FR	500

## ROSE

	Glass/Bottle
La Fete "St Tropez" Rose, St. Tropez, FR	14/55
Minuty Cotes De Provence, FR	15/60
Domaine Ott, Chateau de Selle Clar Noirs, Provence, FR	120
Chateau D'Esclans, Garrus, Provence, FR	200

## WHITE

	Glass/Bottle
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	18/ 76
Sauvignon Blanc, La Playa Estate, Colchagua Valley, CL	12/ 51
Sauvignon Blanc, Nobody's Hero, Marlborough, NZ	14/ 60
Riesling, Clean Slate, Mosel, GER	13/ 57
Pinot Grigio, Gabbinao, Veneto, IT	13/ 55
Chardonnay, La Playa Estate, Colchagua Valley, CL	12/ 51
Chardonnay, Cakebread, California, US	105
Chardonnay, Stags' Leap Winery, Napa Valley, US	17 / 73

## RED

	Glass/Bottle
Pinot Noir, Etude, Lyric, California, US	16/ 72
Pinot Noir, Cloudy Bay, Marlborough, NZ	19/ 90
Pinot Noir, Nobody's Hero, Marlborough, NZ	14/ 60
Rioja Reserva, Beronia, Rioja, SP	15/ 65
Malbec, Don Rodolfo 'Art of the Andes', Mendoza, AR	12/ 51
Malbec, Terrazas Reserve, Mendoza, AR	65
Petite Sirah, Berton 'Berton Vineyard', Limestone Coast, AU	18/ 87
Merlot, Duck Horn, California, US	16/ 72
Cabernet Sauvignon, Beringer, Knights Valley, US	18/ 87
Cabernet Sauvignon, Opus One, Overture NV, California, US	245

**\*\*Ask server for vintages\*\***

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# RESERVE SPIRITS

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## RUM

Santa Teresa 1796, Venezuela	18
Ron Diplomatico Exclusiva, Venezuela	16
Ron Zacapa XO, Guatemala	35

## WHISKEY

### SCOTLAND

The Macallan 25yr	150
The Macallan 18yr	50
Johnnie Walker Blue Label	70
The Balvenie 21yr	50
Glenfiddich 18yr	30
Chivas 25yr	80
Chivas 18yr	20
Dewars Signature	48
Haig Club Single Grain	25

### Japan

Suntori Toki	16
Suntori Hibiki Harmony	18

### America

Eagle Rare Bourbon	14
Basil Hayden Bourbon	18
Whistle Pig 10yr Straight Rye	30

## TEQUILA

Patron Burdeos Anejo	160
Avion Extra Anejo Reserva 44	45
Patron Platinum	50
Don Julio Real Extra Anejo	90
Don Julio 1942 Anejo	47
QUI Platino Extra Anejo	26

## COGNAC

Remy Martin Louis XIII	300
Hennessey Paradis Imperial	375
Hennessey XO	75

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# SPIRITS BY THE BOTTLE

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## VODKA

Belvedere and Flavors	180
Belvedere Magnum	700
Stolichnaya and Flavors	300
Stoli Elit	500
Stoli Elit Magnum	800
Grey Goose and Flavors	390
Grey Goose Magnum	750
Ketel One	350
Absolut	300
50 Bleu	300

## GIN

Bombay Sapphire	300
Hendricks	300
Tanqueray	250
Nolet	395

## RUM

Zacapa 23 Solera	300
Bacardi Light	275

## TEQUILA

Patron Silver	350
Don Julio Silver	350
Don Julio 1942 Anejo	950
José Cuervo Platino	375
QUI Platino Extra Anejo	450

## SCOTCH

Johnny Walker Black Label	350
Johnny Walker Blue Label	800
Glenlivet 12yr	300
The Macallan 18yr	700
Chivas 25yr	2000

## BOURBON/WHISKEY

Makers Mark	350
Jack Daniels	300

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## LUNCH MENU

## 2:00 pm - 6:00 pm

## Snacks

<b>Truffle Fries</b> Parmesan	14	<b>Little Lettuce Wraps</b> Grilled Zucchini, grapes, Feta	18
<b>Hummus</b> Grilled Naan, Za'atar Spice	18	<b>Falafel</b> Baba Ghanoush, Mint Yogurt	18
<b>Fresh Guacamole</b> Pico De Gallo, Tortilla Chips	18	<b>Coconut Shrimp</b> Pikliz, Papaya	20

## Salads

<b>Kale</b> Strawberry, Ricotta Salata, Marcona Almond	18	<b>Caesar</b> Country Croutons, Parmesan Cheese	16
<b>Hierloom Tomato Panzanella</b> Basil, Mozzarella, Red Wine Vinaigrette	19	<b>Salad Enhancements</b> Grilled Fish 15   Grilled Shrimp 9   Grilled Chicken 7	

## Raw Bar

<b>Half Dozen Oysters</b> Cocktails Sauce	21
<b>Classic Shrimp Cocktail</b> Poached Gulf Shrimp With Spicy Horseradish Sauce	19
<b>Tuna Poke</b> Asian Pear, Nori, Macadamia Nut	22
<b>Corvina Ceviche</b> Rocoto peppers, Sweet Potato, Citrus	20
<b>Siberian Sturgeon Caviar</b> Brioche and Classic Accoutrements	100
<b>Florida Stone Crab Claws</b> Dijon Aioli (Available October-May)	MP

## Large Plates

<b>Roasted Chicken Breast</b> Grilled Asparagus, Romesco	28
<b>Fresh Catch</b> Saffron Couscous, Raisins, Labneh	34
<b>Pesto Rigatoni</b> Gold Bar Squash, Pine Nut	22
<b>Brick Oven Pizzette</b>	
<b>Margherita</b> San Marzano Tomatoes, Mozzarella, Basil	17
<b>OG Pepperoni</b> Nduja, Fresno Chili	20
<b>Blue Crab Pizza</b> Zucchini, Jalapeno, Garlic Crema	28

## Sandwiches

<b>Chicken Sandwich</b> Creamy Feta, House Made Pickle	24	<b>Double Cheddar Burger</b> Aged Cheddar, Secret Sauce, Sesame Bun	24
<b>Classic Lobster Roll</b> Maine Lobster, Tarragon Aioli with Mixed Greens	24	<b>Collins Veggie Burger</b> Black Beans, Avocado	20

### Enhancements

Bacon 4 | Avocado 5

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# DINNER MENU

6:00PM-11:00PM

## Raw Bar

<b>Half Dozen Oysters</b> 21 Cocktail Sauce	<b>Siberian Sturgeon Caviar</b> 100 Brioche and Classic Accoutrements
<b>Classic Shrimp Cocktail</b> 19 Poached Gulf Shrimp, Spicy Horseradish sauce	<b>Florida Stone Crab Claws</b> MP Dijon Aioli (Available October-May)
<b>Tuna Poke</b> 22 Asian Pear, Nori, Macadamia Nut	<b>Lobster Salad</b> 23 Vadouvan Curry, Mango, Cashews, Coconut
<b>Corvina Ceviche</b> 20 Rocotto peppers, Sweet Potato, Citrus	<b>Yellowtail Crudo</b> 20 Passionfruit, Avocado, Chile

## Light Bites

<b>Herb Fries</b> 14 Chipotle Aioli	<b>Classic Lobster Roll</b> 24 Maine Lobster, Tarragon Aioli
<b>Fried Oysters</b> 18 Remoulade	<b>Double Cheddar Burger</b> 24 Aged Cheddar, Secret Sauce, Sesame Bun Add Bacon 4 Add Avocado 5
<b>Tajin Cancha</b> 10	<b>Wagyu Steak Tartare</b> 22 Capers, Bearnaise Aioli
<b>Fresh Guacamole</b> 18 Pico De Gallo, Tortilla Chips	<b>Little Gem Wedge Salad</b> 18 Blue Cheese, Bacon
<b>Crab Stuffed Deviled Eggs</b> 14 Serrano	<b>Salad Enhancements</b> Grilled Fish 15   Grilled Shrimp 9   Grilled Chicken 7
<b>Eggplant Dip</b> 14 Zaatar, Grilled Naan	

## Brick Oven Pizzette

<b>Margherita</b> 17 San Marzano Tomatoes, Mozzarella, Basil
<b>OG Pepperoni</b> 20 Nduja, Fresno Chili

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# DESSERT MENU

2:00PM-11:00PM

<b>Key Lime Pie</b>	12
Caramel Sauce, Raspberry sorbet	
<b>Chocolate Peanut Crunch</b>	12
Vanilla Chantilly, Yuzu, Raspberry Sorbet	
<b>Sweet Corn Panna Cotta</b>	12
Roasted blueberries, Salted caramel foam	
<b>Warm Cookies &amp; Brownies</b>	12
Homemade cookies, Dulce De Leche Ice Cream	
<b>Fruit Plate</b>	17
Seasonal Mix Fruit	

## Seasonal Homemade Ice Cream & Sorbet 10

<b>Ice cream</b>	<b>Sorbet</b>
Vanilla	Mango-Lime
Chocolate	Coconut
Dulce De Leche	Raspberry

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# Non-Alcoholic Drinks

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<b>Verry Berry</b> Strawberry, Raspberry, Blueberry, Fresh Lemon, Orange Juice	12
<b>MiaPiña</b> Fresh Pineapple, Fresh Lime, Coconut, Cranberry	12
<b>Blackberry Palmer</b> Blackberries, Fresh Lemon, Apple, Ice Tea	12
<b>Purple Peaches</b> Peach, Lavender, Fresh Lime, Pineapple, Grapefruit, Cranberry	12
<b>Coke</b>	4
<b>Sprite</b>	4
<b>Homemade Ginger Beer</b>	5
<b>Lemonade</b>	7
<b>Fiji</b>	7
<b>Perrier</b>	6
<b>Red Bull, Red Bull Sugar Free, Red Bull Yellow</b>	8

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**CIGAR MENU**

**ARTURO FUENTE HEMINGWAY BEST SELLER**

**\$26**

*The Arturo Fuente Hemingway Best Seller Cameroon Perfecto is a premium cigar (Rated 90) that honors Ernest Hemingway with a combination of complex flavors and overall excellence. This Arturo Fuente Hemingway cigar is medium-bodied with a smooth and silky*

**Angostura 7yr \$14**

### **Arturo Fuente Don Carlos No.2 Torpedo**

**\$37**

*Named in honor of its legendary creator and Fuente family patriarch Carlos Fuente, Sr., Arturo Fuente Don Carlos cigars are one of the world's finest smokes. To create this masterpiece, Carlos Fuente, Sr. blended together rare, vintage tobaccos that were hand selected and aged as much as 10 years.*

**Macallan 18yr \$50**

### **Plasencia Alma de Fuerte**

**\$48**

*The Plasencia family has been growing tobacco for five generations (155 years). Unless you were in the cigar business, the name may not yet resonate with you. The father-and-son team of Nestor and Nestor Andrés Plasencia wanted to change that.*

**Dictador 20yr \$16**

### **Padron - Presidente 1964 Anniversary - Natural**

**\$54**

*Padrón 1964 Anniversary Series is a world-renowned cigar from a company that doesn't make anything but the most excellent cigars. The 1964 Anniversary consists of sun-grown wrappers offered in a natural variety with rich flavors of chocolate with hints of spice and coffee.*

**Zacapa XO \$35**

### **AJ Fernandez - Bellas ARTES TORO**

**\$28**

*A.J. Fernandez was born in Cuba's countryside, in the San Luís area of Pinar del Río. AJ has created this decadent and superb in flavor and aroma, Bellas Artes stands as a true testament to the fine art of cigar making. A proprietary AJ Fernández hybrid wrapper plays the perfect complement to the special binder from Quilali Nicaragua and premium fillers from Nicaragua, Honduras, and Brazil.*

**Appleton \$14**

### **Perdomo 10th Anniversary Champagne**

**\$24**

*Perdomo Reserve 10th has been honored as "Cigar of the Year" in the U.S. and Europe by the Robb Report and the European Cigar Cult Journal, in addition to being deemed "Outstanding" by Cigar Aficionado. This blend features a distinguished and contemplative blend of medium-bodied, double-aged Cuban-seed tobaccos; grown in the rich, dark soil of the Perdomo family plantations nestled in the Nicaraguan regions of Esteli, Condega, and the Jalapa Valley.*

**Casa Amigos Reposado \$22**

### **AVO CLASSIC NO. 2**

**\$32**

*High end AVO Classic cigars are manufactured by Zino. This cigar is constructed from five separate varieties of Dominican tobaccos that are enclosed in a mild Connecticut wrapper to deliver a well-balanced and mild smoke with great flavors.*

**Yamazake 18yr \$35**

### **Cohiba Macassar Double Corona**

**\$68**

*Cohiba Macassar Double Corona cigars are handmade in the Dominican Republic with a Connecticut Havano wrapper, a Connecticut broadleaf binder, and a combination of Dominican and Nicaraguan fillers that have been aged four years.*

**Remy XO \$75**

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### **La Aurora - Casablanca 100 Yr Anniversary**

**\$25**

*This cigar was created and released to mark the special 100th year anniversary of the La Aurora factory in Dominican Republic. La Aurora made this a Dominican Puro, meaning*

*all the tobacco contained in this cigar comes only from the Dominican Republic. Voted the Cigar of the year when it was released.*

**Lagavulin \$25**

### **M&R Pre-embargo Cuban Cigar**

**\$19**

*"Blended Smoking Perfection", is the overwhelming reaction to the most unique and innovative cigar to be created in the tobacco business in the last 50 years. Hand rolled from rare 100% Cuban seed tobacco (Vintage crop of 1959) and blended with 8 year old aged and double fermented Dominican tobaccos, our Pre-Embargo Cuban cigars are simply the finest smoke you will ever experience.*

**Plantation Rum \$14**

## **FEMALE'S TOUCH CIGAR MENU**

### **Tatiana Dolce Cappuccino**

**\$21**

*Tatiana Cigars are some of the leading flavored cigars in the world. Crafted from high quality Dominican tobacco and an Indonesian wrapper, every Tatiana cigar is expertly finished with premium quality flavors. The end result is a smooth cigar which will delight your senses and fill the room with a wonderful aroma.*

*Tatiana Dolce Cappuccino brings the bold coffee and cream taste of a fine cappuccino to a traditional 5x30 Petite Corona vitola.*

### **Tatiana Dolce Amaretto**

**\$21**

*Tatiana Cigars are some of the leading flavored cigars in the world. Crafted from high quality Dominican tobacco and an Indonesian wrapper, every Tatiana cigar is expertly finished with premium quality flavors. The end result is a smooth cigar which will delight your senses and fill the room with a wonderful aroma.*

*Tatiana Dolce Amaretto is a sweet smoke with smooth tones of almond and apricot in a traditional 5x30 Petite Corona vitola.*

\*\* "THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS, MEATS, POULTRY, FISH, SEAFOOD, & EGGS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND UNDER COOKED FOODS AND SHOULD EAT FOODS

FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN."

\*\* "IF YOU HAVE ANY ALLERGIES PLEASE NOTIFY YOUR SERVER."

20% SERVICE CHARGE APPLIED TO ALL CHECKS