

Sir Reginald Lichlyter's Wine & Spirit Emporium



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To all our fans that continue to pick up our Tavern Menu line of products.

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Salutations,

Sir Reginald Lichlyter's Wine & Spirit Emporium was founded shortly after the war of Bloodthorne Hill. Sir Reginald, owner and brewer, focuses on the type of spirit varieties that he personally likes and would enjoy nurturing through the brewing process.

Truly a friends-and-family affair, Sir Reginald and his wife Camille are assisted by a group of beverage loving friends and highly skilled brewers from across the realm. Grunthor Barleybeard, a master dwarven brewer, heads production on all our bier and ale. Bringing forth ancient family recipes and experimental flavors, Grunthor's brews are favored by nobility and commoner. Snikt Geet, a goblin of the Red Hand tribe, and Dwigit Wobblyknee, a master gnome alchemist, make up the winemaking team. Using only the freshest muscadine grapes and imported fruit and berries from the elven kingdom of Lu Mil. Finally, Sir Reginald and his childhood friend, Krag Gnarlfang oversee and create all our delicious and intoxicating liquor and common beverage. Krag, the orc brewer, especially experienced in the creation of rare and unique spirits.

Initially, Sir Reginald sought out the best vineyards in the Blacktooth Valley for their grapes. The area, with its rich grape growing history, provided the prized grapes the fledgling winery needed for its first vintage. Local farmers produce a highly concentrated fruit from 50 to 75-year-old dry-farmed vines, a rare commodity in any region. Soon farmers began growing a variety of fruit and grains to accommodate Sir Reginald's increasing demand.

If you are a merchant, tavern owner, innkeeper, adventurer, or fine beverage connoisseur, we thank you for your interest in Sir Reginald Lichlyter's Wine & Spirit Emporium. This catalog represents our full beverage inventory. Feel free to place an order, or visit us in the Blacktooth Valley, outside the Scardale Forrest.

Sir Reginald Lichlyter

Bier: Lagar & Ale

We use a variety of yeast strains, spices, grains, and secret methods to produce rich, heady brews full of robust aromas and exciting flavors. Our master brewers have practiced their arts for years, training in various methods, exchanging recipes from far off lands, and experimenting with new and exciting concoctions. All of our Bier is provided in a standard five gallon keg or smaller one gallon keg for 1/5th the listed price.

Ole Sea Hag Stout

This is a pitch black stout, medium to full bodied, with a long, dry finish. The use of the roasted barley, a variety of special malts and a pinch of sea salt gives a unique signature to this dark-style stout.

Price: 5 gold

Heinsoo's Pumpkin Ale

Heinsoo's Pumpkin Ale is an unique amber-colored brew that has particular appeal during the autumn months and the holidays of the harvest. We use a generous amount of pumpkin as well as traditional "autumn" spices to give this unusual brew a definite seasonal character.

Price: 2 gold

The Hopping Goblin

Our goblins hand pick two types of hops, Cascade and Nugget, at a local farm in Thornewood for this special batch of bier. The aroma is grassy, herbaceous, right off the vine, wet hops!

Price: 3 gold

Dead Giant Lager

This is a malty, amber-colored, bier with an exceptional smoothness, due to a cold fermentation and long aging period. We brew our Dead Giant Lager with 4 types of imported dwarven malts, giving this timeless brew its mellow toastiness and hint of caramel sweetness.

Price: 8 gold

The Purple Wyrn

We harvested from Brittle Pond Farms, deep within the Thunderpeak mountains, black and red bloodberries for this special batch. The result is refreshing, wheat based bier, purple in color and slightly tart from the use of bushels of fresh berries.

Price: 6 gold

Goldroot Ale

This type of ale is produced in the style of ancient household dwarven breweries. This common ale has a complex spicy malt flavor accented by a mild herbal character of imported grey dwarf hops.

Price: 2 gold

Elven Stout

A medium-bodied Stout made with real Mint Rose coffee beans from the Crystal Forest of Water Mill. Roasty with notes of coffee and chocolate. Full-bodied and easy to drink and very satisfying to both mind and body.

Price: 12 gold

Bleeding Heart Ale

A red colored ale that contains a complex malt bill. Pale malts give it a heavy body while crystal malts from far off realms give it color and sweetness. This ale has been dry hopped to enhance its floral aroma.

Price: 6 gold

Faeries Delight

Our lightest bier, this is a popular brew amongst gnomes, goblins, and other wee folk. Malted wheat is carefully blended with the traditional malted barley, and brewed with pickled hops to create a "delightful" bier. Light and zesty in itself, the bier is typically served in a tall mug with a slice of fruit.

Price: 3 gold

Wizard's Ole Familiar

Wizard's Ole Familiar is a new take on an ancient style of beer, often referred to as "Wit" beer. Our version of this classic style is a wonderful spicy brew, infused with coriander and orange peel. It has a crisp refreshing flavor, and a slight 'white' haze from the large percentage of wheat used in the mash.

Price: 4 gold

Black Oat Stout

Oats give this beer a real thick mouthfeel, something that is definitely desirable in a stout! Black malt and roasted barley give the beer its color, and coffee-like flavors. If you like thick full-bodied stout, this beer is for you!

Price: 9 gold

Great Oakroot Beer

This Beer sports a thick, creamy head, lots of aroma and plenty of good, old-fashioned taste. Light in color, and brewed for only a short time, this is a popular beer for lords and ladies.

Price: 7 gold

Bitter Basilisk Ale

Distinctive copper colored, full-bodied ale finished with dry hops and mushroom caps. The distinct bitter taste has made this a popular brew amongst humans and dwarves, and adventuring guilds order it by the wagon loads.

Price: 5 gold

Melto's Ringwood

A black bitter stout, gently hopped with cave fuggles, with a buried hint of sweetness and a creamy head. Two row malt and toasted wheat are used, giving it a smooth, refreshing finish.

Price: 10 gold

Gold Dragon Beer

A crisp, mildly malted, mildly hopped beer with a perfect balance. A bit of honey is added for a sweet aftertaste and the recognizable golden color.

Price: 3 gold

Mountain Red Ale

This ale has a creamy, soft texture characterized by a very pleasant malt-hop interaction, a generous foam bounces atop. Tantalizingly complex, it finishes with a malty aroma and an easy hop flavor, the best of all kingdoms.

Price: 7 gold

The Shire Pale Ale

The Shire Pale Ale pays homage to a historic community and a time honored beer style; a well hopped brew teaming with easy drinking flavor. This is a favorite of the common folk and a great ale to sip while sitting around a fire with friends.

Price: 1 gold

Old Crow Stout

This stout has a rich mahogany hue and a full creamy head. It boasts a dry roasted oatmeal-malt flavor with mildly sweet, nutty, chocolate like overtones. It's a tasty stout with all the right ingredients!

Price: 8 gold

Silent Lady

This refreshing gold beer is low in hop bitterness, and has a light malt flavor. The Silent Lady is known for its clove and vanilla flavors, and are light and unique. No other beer in the realm tastes quite like this.

Price: 10 gold



Wine

Sir Reginald Lichlyter's forty-two acre vineyard is situated in the heart Blacktooth Valley, just a few miles south of the town of Yountville. With the cooler climate and rich soils that drain extremely well, our fruit endure more stress, resulting in smaller, more flavor intensive fruit. Ideally suited for growing world-class wines, for which we dedicate much of our Oak Knoll estate. Wine is delivered in 5 gallon barells or in cases of 12 bottles.

Sweet Vine Black

The grapes for this wine were harvested from 40-year-old vines planted on the Chimera Ridge Plateau. This wine exhibits a dark cherry color with intense varietal characteristics and flavors of currants and black cherry. There are firm tannins and toasty oak flavors derived from aging the wine in a mixture of new and one-year-old Oak Barrels.

Price: 2 gold

Kurdgun White

Our Kurdgun White is a slightly sweet and spicy white wine with an aroma of lychees, a tropical fruit that is part of the soapberry family.

Price: 8 silver

Daisy Delight

Fruity and floral in aroma and clean in taste, this well balanced, light white wine is neither too dry nor too sweet. It's a perfect wine as an accompaniment to a light lunch or dinner.

Price: 3 silver

Golden Serpent

Golden Serpent is a rich, dry white wine with a golden hue. A slightly lemon aroma and flavor, as well as grassy tones, make this wine distinct.

Price: 4 silver

Dry Lich

This red wine is supple and medium-bodied, with a soft, full flavor, delicately laced with oak to enhance its characteristic fruitiness.

Price: 3 silver

BloodBerry

Imagine an inviting bowl of plump and juicy sweet bloodberries and add a splash of red wine. An exciting combination of dark fruit flavors with a delicate touch of birch bark, enjoy this dry red any time of day.

Price: 6 silver

Tanny's Best

This straw-colored white wine is intensely flavorful, reminiscent of a freshly cut green apple. The pleasant soft taste and luscious, fruity aroma of this crisp wine make it a great refresher.

Price: 2 silver

Alzagar White

This light and refreshing white wine offers the delightfully sweet aroma of fresh, picked field strawberries blended with a rich hint of honey and floral flavors.

Price: 6 silver



Liquor

We've added lots of new variety to Reginald's first creation—now known Lichlyter Mist—by crafting a whole family of liquor. Some are aged longer to add a little more character and complexity. Some are filtered through charcoal for a more rounded and mature taste. Another offers a spicy rye flavor. And a few are made in small batches, the way they used to be made. They can be light and delicate. Creamy and elegant. Smooth. Balanced. Chewy. Crisp. In fact, we're convinced there's a liquor for everyone. Price is for a case of 12 bottles.

Lichlyter Mist

This Liquor is a clear, colorless, unaged liquor made from a brew method passed for generations amongst local farmers. Originally made from potatoes, Lichlyter Mist is now made from a combination of corn, wheat and rye. Lichlyter Mist's transparent color and taste make it a favorite beverage for those with a taste for the spirits.

Price: 4 silver

Grognar

Made from grains such as barley or rye. This thick and dark beverage (almost black in color) is a favorite amongst warriors. Originally brewed by the savage species and used both as an elixer of courage and aphrodisiac, this beverage has been created using only the finest ingrediants and distilling methods.

Price: 3 silver

Rising Sun

The tangy taste of Rising Sun originated in the southern kingdoms, where it is made from the sweet sap of a variety of plants. Our version of the Rising Sun is a golden hue, with a special ingredient that will have you seeing the rising sun.

Price: 8 silver

Nosfana

A unique and engaging spirit. It's the drink that is the ancient translation for "Water for Life". Based on a secret recipe dating back more than 5 centuries, it closely resembles fruity wine with a lot more bite.

Price: 5 silver

Albion Water

A light alcoholic drink, with elven origins, taken before a meal to stimulate appetite. It's taste has a subtle bitterness, but it still seems popular with both ladies and nobility.

Price: 2 silver

Bluseed

This liqueur gets its name from the blue malante seed, which imparts its rich licorice flavor to this drink. Practically every country has a variation of the Bluseed liqueur, but none as pure and rich as ours.

Price: 1 gold

The Drunken Merchant

The Drunken Merchant contains over 27 herbs and spices, which include: cardamom, nutmeg, cloves, myrrh, and vanilla. Often reffered to as simply "DM," this beverage is popular amongst various guild and craft professions.

Price: 3 gold

Dromach

Dromach is made with framboises (small black raspberries) and other fruits and herbs combined with honey. It has a dark purple color. This beverage is very popular amongst the small folk.

Price: 3 silver

Icepeak

Dry, white peppermint flavored liqueur; lighter bodied and not as sweet as some versions. Has a pleasant after-taste in which the odor of alcohol is not discernable.

Price: 7 silver

Raspberry Nosfana

Sweet, rich liqueur with the flavor and aroma of fresh raspberries, and a deep red color. Made from Nosfana.

Price: 8 silver

Eldergrog

Eldergrog is made from two main ingredients, witch elderbush and licorice, which gives this liqueur its dominant taste. This is a favorite drink amongst those who practice the arcane arts, and numerous magical properties are associated with this beverage.

Price: 1 gold

Sloe Water

Sloe Water comes from sloe berry, a small, deep-purple wild plum that grows principally in foothills. A popular traveling liquor and festival treat.

Price: 2 silver

(NEW) Triple Moon

Triple Moon is made principally from the white gormac peel, the wild gormac orange and the sweet, aromatic Hag berry. Triple refers to triple dry, or three distillations.

Price: 2 gold



Cheese

Lichlyter Cheese can provide natural cheese to custom blended cheeses. Our products can be delivered in a variety of forms from blocks, logs for slicing, pre-sliced, diced, shredded, and cubed. We offer a large variety of flavors and forms, all prices are per pound.

Zatara Gold

Zatara Gold is a hard, cow's milk cheese. Zatara Gold comes from the western plains, and is not to be confused with Zatara Red, a sheep's cheese made in the west. Its flavor is mellow, yet rich, and lightly salty. It is white-yellowish in color and is sold in blocks.

Price: 3 silver

Elven Cherry Cheese

Elven Cherry cheese is a soft cheese created by elves of the High Forrest. It is the first widely acclaimed elven cheese, as cheeses in general are a Dwarven/Human phenomenon. This cheese is a creamy white, and is flavored with mountain cherry leaves.

Price: 5 silver

Gilgamuk Spiced

Gilgamuk Spiced covers a variety of aged cheese that is blended with various spices. Gilgamuk Spiced Common is often covered in anvilseed pepper, and thyme, thus giving the cheese an appearance of a green ball. Gilgamuk Spiced varies greatly in its texture and flavour. Fresh cheeses have a soft texture and mild flavour; those dried and aged for a longer period become progressively harder and can acquire an extremely pungent odour and flavour. To make spicier cheeses, spices such as aniseed and chilli can be mixed in before the cheese is formed into balls. Hot Gilgamuk Spiced is often covered in chilli, especially by goblinkind, and thus appear red.

Price: 7 silver

Dyromodeus Grey Cheese

Dyromodeus Grey Cheese (or DG cheese) is a very strong cheese with a viscous, grey or black core. It is made in the heart of Dwarven Kingdoms. It is extremely hard and has a powerful penetrating smell.

Price: 6 silver

Captain's Cheese

Captain's Cheese, also known as Cap's Cheese, is made from cow's milk and is considered a table cheese that is used for spreading and snacks. In texture it is smooth, with its taste being sharp and citrusy, with a strong and salty bite. The cheese is regularly washed and dried over a period of at least three months, and is packaged in clay pots or wooden tubs.

Price: 8 silver

Darkendale Cheese

Darkendale Cheese resembles a loaf of bread. It has a round shape and a hard, but edible brown rind with spots of white. Inside, the flesh is golden, dotted with small holes and very creamy. It has a firm and damp consistency, slightly sweet bouquet and mild flavor.

Price: 4 silver

Troll Milk Cheese

Troll Milk Cheese is an aged cheese made from goat's milk traditionally aged in humid caves. Because it's so strong, Troll Milk Cheese is best eaten with dark breads and beers

Price: 6 silver

Garfel Stone Blue

Stone Blue is a hand-made, semi-soft, blue veined, medium-strength blue cheese with a creamy texture. Garfel Stone Blue was the first blue cheese, named after the Rock of Garfel overlooking the pastures close to the cheese farm of the family Grubb. It has large blue flecks, made from cow's milk mostly sourced from local farms. It is frequently used in cooking as it is not as salty as other blue cheeses.

Price: 4 silver

Tristan's Own

Tristan's Own is a hard cheese hand made from goat's milk. The milk is produced by a large herd of goats that graze the lush cliffs of Mount Mylerian. Every individual cheese is matured from 8 weeks to 4 months, depending on the season, weather, humidity and the seasonality of the grass and herbs available to the goats at the time of making the cheese. The rind of Tristan's Own

is natural, formed by bathing the cheeses in sea salt brine. Hard cheese made from goat's milk is a rare find. This one is particularly special because the production process is very small.

Price: 8 silver

Wallbone Farmhouse Cheese

Wallbone Farmhouse Cheese is a round, semi-soft cheese. Wallbone Farmhouse Cheese is produced in the valley of Doomeen, on the Dragon's Head Peninsula, where local herds provide the raw milk needed to make it.

It has a pale interior with a pinkish, yellow-gray rind. It is aged for 3 to 5 weeks to allow the flavor to mature. It has a mild and creamy taste that becomes stronger and fruitier as it ages. The odor is mild to strong, depending on age.

Price: 4 silver

Gnome Candy Cheese

Gnome Candy Cheese is made from various types of milk, and is typically aged for four or more years. The cheese's flavor is very complex, salty and sweet with hints of butterscotch or toffee. It pairs well with aged wine, dark-style ales. Gnome Candy Cheese is a rare cheese to find, even amongst gnomes.

Price: 8 silver

Abbey Blue

Abbey Bleu is a blue cheese made by monks. The cheese is a semi-soft, cow's milk blue cheese deeply veined with the Roquefang mold. A wheel of Abbey Bleu has a whitish-grey coating. The aroma of the cheese is reminiscent of mushrooms and has a creamy, delicately salted flavour. The middle of the cheese wheel is especially creamy.

Price: 6 silver

Foul Dragon

Foul Dragon is a regional cheese from the north, and is a soft blue cheese. The origins of the name are sometimes debated. The designation "Foul Dragon" is sometimes associated with the cheese's pungent and sharp aroma. Foul Dragon has a creamy texture, but is spicy due to the garlic and pepper.

Price: 7 silver

Farmer Cheese

Farmer Cheese is a simple cheese often used for travel, as a table cheese, or as an ingredient in meals. Farmer cheese is made by pressing most of the moisture from curdled cheese; pressed drier still, it is sometimes rolled in a mixture of herbs and flavorings. Our Farmer Cheese is variably made from milk from cows, sheep, or goats, each with its own final texture and nuance of flavor.

Price: 2 silver



Breads

Everyone enjoys choices, especially when they're fresh, fun and spontaneous. Right now at Sir Reginald's, there are plenty of tempting selections to captivate, tantalize and energize your bread-lover's soul as we celebrate the delicious rewards of the baker's craft. All prices are per loaf or per dozen where indicated.

Beggar Rolls

A Beggar Roll is traditionally made of yeasted wheat dough in the form of a roughly hand-sized ring which is first boiled in water and then baked. The result is a dense, chewy, doughy interior with a browned and sometimes crisp exterior. Beggar Rolls are often topped with seeds baked onto the outer crust, with the traditional being poppy or sesame seeds. Some have salt sprinkled on the surface of the Beggar Rolls.

Price: 3 copper (per 12)

Sun Bread

This bread is a thin wafer, sometimes described as a cracker or flatbread.

It is made from chickpea or rice flour. Salt and peanut oil are added to make a dough, which can be flavored with seasonings such as chili, cumin, garlic or black pepper. The dough is shaped into a thin, round flat bread and then dried (in the sun) to the desired texture.

Price: 4 copper (per 12)

Flick Bread

Flick Bread is a celebration bread that is slightly sweet. It is prepared in a number of varieties, however the most distinctive flavoring is that of the ground cardamom seeds that lend it an exotic flavor. Cardamom seed can be replaced by ginger or raisins, although plain varieties are common as well.

Price: 3 copper

Hag Loaf

Hag Loaf is a type of bread made with coarsely-ground rye meal. It is now often made with a combination of rye flour and whole rye berries. The long slow baking is what gives Hag Loaf its characteristic dark color. The bread can emerge from the oven deep brown, even black. Like most all-rye breads, Hag Loaf is made with a sourdough starter.

Price: 2 copper