

DRINKS MENU

We charge \$ 40 corkage fee for wine bottles brought in.
We charge \$ 5 per person for any cakes, sweets brought in.

Cocktails

- Mulled Wine** 12
Cinnamon, Cloves, Nutmeg,
Orange & Pomegranate Slices, Anice
- Spring St Spritz** 17
Tito's Handmade Vodka, Aperol, Elderflower Liqueur,
Club Soda, Lemon
- Hibiscus Sunrise** 16
Vodka, Pineapple, Lemon Juice, Jamaica Syrup
- Phoebe's Daquiri** 17
Housemade Cherry Infused Rum, Demerera, Fresh Pineapple,
Lime Juice
- Lychee Martini** 17
Tito's Handmade Vodka, Fresh Lychee, Vermouth,
- Espresso Mezcal Martini** 17
Mezcal, Aperol, Cacao, Coffee
- Mezcal Killer Bees** 17
Mezcal, Orange Juice, Lime Juice, Hot Honey
- Fly By** 17
Gin, Housemade Cinnamon-Vanilla Syrup, Lemon,
Orange Blossom Water
- Da Old "School" Fashion** 17
House Infused Cinnamon Bourbon, Demerera, Chocolate Bitters
- Spicy Cucumber Margarita** 17
Tequila, English Cucumber, Lime, Serrano,
Cayenne Salt Rim (Mezcal +2)
- Jamaica Margarita** 17
Tequila, Flor de Jamaica (Hibiscus), Lime, Salt Rim
(Mezcal +2)

Sparkling Wine gl/btl

- Prosecco:
- Chardonnay, Côté Mas Brut Blanc de Blancs**
Languedoc-Roussillon, France 13/52
- Glera**, Nino Franco Rustico di Valdobbiadene,
Prosecco Superior, DOCG, Veneto, Italy 15/60
- Sparkling Rosé:
- Royal Provence**, Rivarose Sparkling Brut Rosé 14/56
Rhône Valley, France
- Chardonnay/Pinot Meunier/Pinot Noir**,
Billecart-Salmon Brut Rosé NV 175
- Gamay/Grolleau**, Lise et Betrand Jousset, Rosé à Lies,
Loire Valley, France 2020 72
- Champagne:
- Chardonnay/Pinot Noir/Pinot Meunier Champagne**
Charles Le Bel, Champagne Brut Inspiration 1818 (NV)
by Billecart-Salmon 19/76
- Veuve Clicquot (Yellow Label)**150
Champagne Brut
- Chardonnay**, Billecart Salmon Brut Blanc de Blancs, Champagne,
France 160
- Chardonnay**, Ruinart Brut Blanc de Blancs, Champagne,
France Vintage 2007 300

White Wine gl/btl

- Sauvignon Blanc**, Cono Sur Bicicleta, Valle del Maipo, Chile 2020
organic, biodynamic 12/48
- Chardonnay**, Cono Sur Bicicleta, Valle del Maipo, Chile 2020
organic, biodynamic 12/48
- Sauvignon Blanc, Sancerre**, Isabelle Garrault, Les Grands Mont,
Loire Valley, France 2019 18/70
- Garganega/Chardonnay/Pinot Grigio**, Masi Agricola Verona Fresco,
Veneto, Italy 15/60 (coming soon)
organic, sustainable, vegan, unfiltered, low sulfites
- Gruener Veltliner, Gustaf**, Wachau, Austria 12/48
- Vermentino/Trebbiano/Moscato**, Ibibi Graetz,
Toscana Casamatta Bianco, Toscana Italy 2020, organic 15/60
- Hondarrabi Zuri** Antxiola - Getariako Txakolina Blanco 2022,
País Vasco, España 12/48

Orange Wine gl/btl

- Vardea**, Siflogo, Lefkada Vardea (2020), Greece 18/70
natural, certified organic, low sulfites
- Pecorino** Podere Castorani Orange Cadetto 18/70
Abruzzo, Italy
organic

Rosé gl/btl

- House**, France 12/48
- Cinsault, Grenache, Syrah, Carignan**, VieVité Rosé
Côtes de Provence, certified organic, vegan 15/60
- Cinsault/Grenache/Syrah/Rolle**, Château Peyrassol
Cuvee des Commandeurs, Provence 2020 16/64
- Cinsault/Grenache/Syrah**, Château Minuty
Côtes de Provence M Rosé 2019 18/72
- Mourvedre/Grenache/Cinsault**, Domaine Tempier,
Bandol, Provence, France 2018 19/76

Chilled Red Wine gl/btl

- Gamay**, Remi Dufaitre, Beaujolais-Villages Super Remi,
Burgundy, France 2020 17/68
- Corvina/ Merlot**, Masi Agricola Verona Fresco,
Veneto, Italy 15/60 (coming soon)
organic, sustainable, vegan, unfiltered, low sulfites
- Red Wine gl/btl**
- Cabernet Sauvignon**, Cono Sur Bicicleta, Valle del Maipo,
Chile 2020, organic, biodynamic 12/48
- Pinot Noir**, Jeanne Marie Pinot Noir, Monterey, CA 2020 14/56
- Nerello**, Tenuta Delle Terre Nere, Etna Rosso, Sicily 2019 15/60
- Grenache, Syrah**, M. Chapoutier Cotes du Rhone Belleruche,
Rhône Valley, France 2021 12/48
- Malbec**, Durigutti Malbec, Mendoza, Argentina 2019 14/56
- Valpolicella**, Masi Agricola "Baby Amarone",
organic, sustainable, vegan, Veneto Italy 2019 14/56
- Merlot, Cabernet Franc, Cabernet Sauvignon**,
Jean Marc Barthez Bordeaux Rouge, Bordeaux, France 2018 15/60
- Mourvedre/Grenache/Cinsault/Carignan**, Domaine Tempier,
Bandol "pour Lulu", France 2017 120
- Syrah**, Cote Rotie Grandes Places J.M. Gerin 2011 225
- Pinot Noir**, Clos St Denis Grand Cru Domaine Bertagna 2015 265

Draught Beer

- Stella Artois** 7
- Bronx Brewery** World Gone Hazy IPA 10

Can & Bottle Beer

- EBBS Lager No. 3** 8
- Weihenstephaner**, Hefe Weissbier (Bavaria, D) 11
- Five Boroughs Brewing Tiny Juicy IPA** (BK, USA) 9
- Bushwick Pilsner** (NY, USA) 12
- Clausthaler** 8
- Duvel**, Belgian Strong Ale (Belgium) 12

Non-Alcoholic Brew

- contains less than 0.5% Alcohol
- Clausthaler** 8
- Athletic Brewing Co. Upside Dawn** 7

Cider

- Atomic Dog Hard Cider** 9

Hard Kombucha

- Juneshine Blood Orange Kombucha** (USA) 9

SPIRITS

VODKA	GIN
House 12 Tito's 14/199 Ketel One 14/199 Grey Goose 14/280	House 12 Bombay Sapphire 14 Hendricks 15 Tanqueray 15 Botanist 14
RUM	TEQUILA
House 13 Sailor Jerry Spiced 13 Goslings 13	House 13 Arette Blanco 13 Casamigos Blanco 15 Casamigos Reposado 18 Espanita Blanco 16 Espanita Reposado 18 Espanita Anejo 20 Clase Azul Plata 39/490 Clase Azul Reposado 49/690
WHISKEY	MEZCAL
House 13 Jameson 13 Makers Mark 14 Michter's Rye 14 Bulleit Rye 14	400 Conejos Espadin14 Del Maguey Vida 14 Illegal 17 Illegal Reposado 18 Banhez, Joven Mezcal 19
BOURBON	AMARO/VERMOUTH
House 13 Basil Hayden 16 Michter's Bourbon 14 Buffalo Trace 14 Knob Creek 14 Whistle Pig 14 Woodford Reserve 16	Amaro Nonino 12 Amaro Sfumato 12 Aperol 12 Select Aperitivo 12 Campari 13 Cynar 12 Montenegro Amaro 12 Fernet Branca 12 Mente Branca 12 Grappa 16 Grappa Nonino Barriques 19
SCOTCH	COGNAC
Johnny Walker Black Label 15 Balvenie 12 yr Double Wood 16 Laphroaig Single Malt 10 yr 20 Lagavulin 16 yr 19 Macallan 12 yr 18 Talisker Single Malt 18yr 24	Hennessey 17 Remy Martin VSOP 17 Bache-Gabrielson 13 Ferrand Cognac 14

We accept max. 4 Credit Cards per table.
For parties of 6 or more suggested gratuity 20%.

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