

DRINKS MENU

We don't accept any dollar bills over \$ 20.

We don't allow any outside beverages or food brought in. This includes wine bottles.

We charge \$ 5 per person for any cakes, sweets brought in.

Cocktails

>>>On Weekdays until 4PM take off \$ 2 on all Cocktails. <<<

Spring St Spritz 17

Tito's Handmade Vodka, Aperol, Elderflower Liqueur, Club Soda, Lemon

Hugo Spritz 16

St. Germaine, Prosecco, Fresh Mint

Hibiscus Sunrise 16

Vodka, Pineapple, Lemon Juice, Jamaica Syrup

Phoebe's Daquiri 17

Housemade Cherry Infused Rum, Demerera, Fresh Pineapple, Lime Juice

Cognac Martini 16

Cognac infused with Strawberry and Rosemary, Lemon 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

Bees Knees 16

Gin, Lemon, Honey

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, Côte 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:

Syrah, Shiraz, Cinsault,

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 Bertrand Jousset, Rosé a 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

Gruener Veltliner, Gustaf, Wachau, Austria 12/48

Vermentino/Trebbiano/Moscato, Ibibi Gräetz,

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:

Cinsault, Grenache, Syrah, Cabernet Sauvignon,

Pigoudet Coteaux d'Aix-en-Provence Premier Rosé, France 12/48

Cinsault, Grenache, Syrah, Carignan, VieVité Rosé

Côtes de Provence, certified organic, vegan 15/60

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

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

Founders Dirty Bastard Scotch Style Ale (NY, USA) 9

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

House 12

Tito's 14/199

Ketel One 14/199

Grey Goose 14/280

RUM

House 13

Sailor Jerry Spiced 13

Goslings 13

WHISKEY

House 13

Jameson 13

Makers Mark 14

Michter's Rye 14

Bulleit Rye 14

BOURBON

House 13

Basil Hayden 16

Michter's Bourbon 14

Buffalo Trace 14

Knob Creek 14

Whistle Pig 14

Woodford Reserve 16

SCOTCH

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

GIN

House 12

Bombay Sapphire 14

Hendricks 15

Tanqueray 15

Botanist 14

TEQUILA

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

MEZCAL

400 Conejos Espadin14

Del Maguey Vida 14

Illegal 17

Illegal Reposado 18

Banhez, Joven Mezcal 19

AMARO/VERMOUTH

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

COGNAC

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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