

DRINKS MENU

>>>Monday - Wednesday take off \$ 2 on all Cocktails. <<<
>>>Sunday after 6PM 2nd round of drinks on us! <<<
(But not the 4th round...)

We Don't accept any dollar bills over \$ 20

Cocktails

RINTINTIN MARTINIS:

Lychee Martini 19

Tito's Handmade Vodka, Fresh Lychee, Vermouth

Zucchini Martini 19

Gin, Fresh Zucchini, Lemon Juice, Homemade Mint Syrup

Espresso Mezcal Martini 19

Mezcal, Aperol, Cacao, Coffee

Oh My! Martini 18

Cognac infused with Strawberry and Rosemary, Lemon Juice

RINTINTIN MARGARITAS:

Spicy Cucumber Margarita 19

Tequila, English Cucumber, Lime, Serrano, Cayenne Salt Rim (Mezcal +2)

Jamaica Margarita 19

Tequila, Flor de Jamaica (Hibiscus), Lime, Salt Rim (Mezcal +2)

Watermelon Mezcalita 19

Infused Watermelon Mezcal, Lime, Agave

RINTINTIN SIGNATURE COCKTAILS:

Spring St Spritz 19

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

Hugo Spritz 18

St. Germaine, Prosecco, Fresh Mint

Hibiscus Sunrise 18

Vodka, Pineapple, Lemon Juice, Jamaica Syrup

Gingerpear Collins 19

Grey Goose Pear, Ginger Syrup, Pear Poire

Phoebe's Daquiri 19

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

Mezcal Killer Bees 19

Mezcal, Orange Juice, Lime Juice, Hot Honey

Da Old "School" Fashion 19

House Infused Cinnamon Bourbon, Demerera, Chocolate Bitters

Sparkling Wine gl/btl

Prosecco:

Chardonnay, Côte Mas Brut Blanc de Blancs

Languedoc-Roussillon, France 14/56

Glera, Nino Franco Rustico di Valdobbiadene,

Prosecco Superior, DOCG, Veneto, Italy 15/60

Sparkling Rosé:

Syrah, Shiraz, Cinsault,

Royal Provence, Rivarose Sparkling Brut Rosé 15/60 Rhône Valley, France

Chardonnay/Pinot Meunier/Pinot Noir,

Billecart-Salmon Brut Rosé NV 175

Gamay/Grolleau, Lise et Bertrand 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 24/96

Veuve Clicquot (Yellow Label)170

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 13/52

Chardonnay, Cono Sur Bicicleta, Valle del Maipo, Chile 2020

organic, biodynamic 13/52

Sauvignon Blanc, Sancerre, Isabelle Garrault, Les Grands Mont,

Loire Valley, France 2019 19/76

Gruener Veltliner, Gustaf, Wachau, Austria 13/52

Vermentino/Trebbiano/Moscato, Ibibi Grätz,

Toscana Casamatta Bianco, Toscana Italy 2020, organic 16/64

Hondarrabi Zuri Antxiola - Getariako Txakolina Blanco 2022,

País Vasco, España 13/52

Orange Wine gl/btl

Vardea, Siflogo, Lefkada Vardea (2020), Greece 19/76

natural, certified organic, low sulfites

Pecorino Podere Castorani Orange Cadetto 19/76

Abruzzo, Italy

organic

Rosé gl/btl

House:

Cinsault, Grenache, Syrah, Cabernet Sauvignon,

Pigoudet Coteaux d'Aix-en-Provence Premier Rosé, France 14/56

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 13/52

Pinot Noir, Jeanne Marie Pinot Noir, Monterey, CA 2020 14/56

Nerello, Tenuta Delle Terre Nere, Etna Rosso, Sicily 2019 16/64

Grenache, Syrah, M. Chapoutier Cotes du Rhone Belleruche,

Rhône Valley, France 2021 13/52

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

Valpolicella, Masi Amarone

organic, sustainable, vegan, Veneto Italy 2015 95

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 8

Bronx Brewery World Gone Hazy IPA 11

Can & Bottle Beer

EBBS Lager No. 3 9

Weihenstephener, Hefe Weissbier (Bavaria, D) 12

Five Boroughs Brewing Tiny Juicy IPA (BK, USA) 9

Bushwick Pilsner (NY, USA) 13

Allagash White (Belgium Style Wheat Beer) (USA) 11

Clausthaler 9

Duvel, Belgian Strong Ale (Belgium) 13

Non-Alcoholic Brew

contains less than 0.5% Alcohol

Clausthaler 9

Athletic Brewing Co. Upside Dawn 8

Cider

Atomic Dog Hard Cider 10

Hot Cider 9

Hard Kombucha

Juneshine Blood Orange Kombucha (USA) 10

SPIRITS

VODKA

House 13
Tito's 15/199
Ketel One 15/199
Grey Goose 16/280

RUM

House 14
Sailor Jerry Spiced 14
Goslings 14

WHISKEY

House 13
Jameson 13
Makers Mark 14
Michter's Rye 14
Bulleit Rye 14

BOURBON

House 14
Basil Hayden 17
Michter's Bourbon 16
Weller Special Reserve 21
Knob Creek 15
Whistle Pig 15
Woodford Reserve 17

SCOTCH

Johnny Walker Black Label 15
Balvenie 12 yr Double Wood 16
Lalrohaig Single Malt 10 yr 20
Lagavulin 16 yr 19
Macallan 12 yr 18
Talisker Single Malt 18yr 24

GIN

House 13
Bombay Sapphire 15
Hendricks 16
Tanqueray 16
Botanist 15

TEQUILA

House 13
Arette Blanco 14
Casamigos Vida 16
Casamigos Reposado 19
Espanita Blanco 17
Espanita Reposado 19
Espanita Anejo 22
Clase Azul Plata 39/490
Clase Azul Reposado 49/690
Don Julio 1942 Anejo Tequila 39/490

MEZCAL

400 Conejos Espadin15
Del Maguey Vida 15
Yola Artesanal 17
Illegal 18
llegal Reposado 19
Banhez, Joven Mezcal 20
Clase Azul Guerrero Mezcal 59

AMARO/VERMOUTH

Amaro Nonino 14
Amaro Sfumato 14
Aperol 14
Select Aperitivo 14
Campari 14
Cynar 14
Montenegro Amaro 14
Fernet Branca 14
Mente Branca 14
Grappa 18
Grappa Nonino Barriques 21

COGNAC

Hennessey 19
Remy Martin VSOP 19
Bache-Gabrielson 15
Ferrand Cognac 16

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