

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. <<<

Mulled Wine 12
Cinnamon, Cloves, Nutmeg,
Orange & Pomegranate Slices, Anice

Hot Toddy 14
Choose Bourbon, Rum or Cognac
All Spice Dram, Lemon

Spiked Cider 14
Choose Bourbon, Rum or Cognac
All Spice Dram, Lemon

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

Oh My! 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 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

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:

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

Valpolicella, Masi Amarone
organic, sustainable, vegan, Veneto Italy 2015 95

Mourvedre/Grenache/Cinsault/Carignan, Domaine Tempier,
Bandal "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

Hot Cider 8

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 Reposado 15
Casamigos Reposado 18
Espanita Blanco 16
Espanita Reposado 18
Espanita Anejo 20
Clase Azul Plata 39/490
Clase Azul Reposado 49/690
Don Julio 1942 Anejo Tequila 49/690

MEZCAL

400 Conejos Espadin14
Del Maguey Vida 14
Yola Artesanal 16
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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