



DRINKS MENU

>Sunday - Wednesday take off \$ 2 on all Cocktails and Spirits. <

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, Côté 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 Graetz,
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,
Bandoi "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

Weihenstephaner, 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

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VODKA

House 15
Tito's 17/199
Ketel One 17/199
Grey Goose 18/280

GIN

House 15
Bombay Sapphire 17
Hendricks 18
Tanqueray 18
Botanist 17

RUM

House 16
Sailor Jerry Spiced 16
Goslings 16

TEQUILA

House 15
Arette Blanco 16
Casamigos Reposado 18
Casamigos Reposado 21
Espanita Reposado 19
Espanita Reposado 21
Espanita Anejo 24
Clase Azul Plata 39/490
Clase Azul Reposado 49/690
Don Julio 1942 Anejo Tequila 39/490

WHISKEY

House 15
Jameson 15
Makers Mark 16
Michter's Rye 16
Bulleit Rye 16

MEZCAL

400 Maguejos Espadin 17
Del Conejo Vida 18
Yola Artesanal 19
Illegal 20
Banhez, Joven Mezcal 23
Banhez, Joven Mezcal 22
Clase Azul Guerrero Mezcal 59

BOURBON

House 16
Basil Hayden 19
Michter's Bourbon 18
Weller Special Reserve 23
Knob Creek 17
Whistle Pig 17
Woodford Reserve 19

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

SCOTCH

Johnny Walker Black Label 17
Balvenie 12 yr Double Wood 18
Laphroaig Single Malt 10 yr 22
Lagavulin 16 yr 21
Macallan 12 yr 20
Talisker Single Malt 18yr 26

COGNAC

Hennessey 21
Remy Martin VSOP 21
Bache-Gabrielson 17
Ferrand Cognac 18

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.