

BEVERAGE

House Dirty Martini \$17

*vodka & gin, house vermouth, house brine
w/ reposado tequila & mezcal*

Negroni D'or \$18

*Gin, alpeggio hay liqueur,
Artemisia Farm thistle vermouth*

Metropolitan Ave \$17

*cardamom citrus vodka, salers genitian,
yuzu, lime, cherry cranberry*

Moon River \$18

*Gin, chamomile shochu, song cai may
vietnamese amaro, sweet vermouth,
celery bitters*

Brown Butter Date Old Fashioned \$17

*Brown butter, Sazerac rye, black walnut
nocino, maple date, house bitters*

Ol' Salty Bastard \$18

Mezcal, cynar, salty catskills honey

Chai Society \$18

*(milk punch) Diplomatico extra anejo
rum, meletti, PX sherry, vanilla, chai,
nutmeg*

Sichuan Daquiri \$17

*La Favorite rhum agricole blanc,
green sichuan peppercorns, miso,
lime, orange blossom honey*

Stringer Bell \$17

*St. George green chili vodka, mezcal,
yellow chaartreuse, red bell pepper, lemon*

Guava Singani Sour \$18

*Singani 63 bolivian brandy, pandan,
guava, lemon, lime, egg white, thai basil*

Chef's Special \$12

*Miller high life & a shot of cimarron
blanco tequila*

BEER

Miller High Life	\$7
Estrella Damm	\$8
Capt Lawrence Orbital IPA (can)	\$8
"Hold me closer tiny lager"	\$10
North Fork Brewing Co.(16oz)	\$10
Aval Cider	\$10

LOW ABV

Spaghatt - miller high life, aperol	\$12
Cynar & Coke	\$13

FREE SPIRITED

Best Day na Kolsch	\$8
Brooklyn Brewery Special Effects na IPA	\$8
St. Agrestis Phony Negroni/Mezcal	\$13
Negroni	\$13
Jalapeno NOlada-pineapple, coconut, lime	\$12
Housemade Guava Ginger Soda	\$12
Unified Ferments Kettl Hojicha	\$17

SOFT

Acqua Panna	\$9
San Pellegrino	\$9
Mexican Coke	\$6
Diet Coke	\$5
Barritt's ginger beer	\$6
Hot Tea	\$6
<i>ask your server for our selection</i>	

WINE

SPARKLING

Filipa Pato "3b" - Bairrada, Portugal (nv) \$15/\$60
Crisp and mineral, with citrus zest and green apple. a lively aperitif

Domaine sérol pétillant rosé \$17/\$68
 'turbulent' - Loire, France (nv)
juicy and playful, bursting with strawberry, raspberry, and a touch of grapefruit

Maloof "l'eau épicée" pet nat - Oregon, USA \$65
natural sparkling blend of riesling & gewürztraminer with pear, grapefruit, white florals, and minerality

Rémi leroy extra brut 2022 \$125
champagne with chalky minerality, orchard fruit, brioche, firm, structured frame

WHITE

Pépière Muscadet "La Pépie" - Loire, France 2023 \$17/\$68
briny, lemony, and ultra-crisp

Guiberteau Saumur Blanc "Les Moulins" \$18/\$72
 Loire, France 2024
textural Chenin Blanc with quince, lemon curd, and chalky minerality

Granbazán etiqueta ámbar Albariño, \$19/\$76
 Do Rías Baixas, Spain
vibrant salinity, with crisp acidity, a slight spritz of texture, citrus fruit (lemon-lime, wet stone), orchard character, and a clean, lingering finish

Evening land Chardonnay, Oregon, USA 2021 \$17/\$68
elegant and silky with meyer lemon, pear, and a touch of toast

A.J. Adam Dhron Hofberg Riesling Kabinett \$72
 Mosel, Germany 2024
saline minerality and racy finish on the palate. Elegant, light off-dry style

Los Bermejos "Diego Seco" - Lanzarote, \$70
 Canary Islands 2023
bright and saline with citrus peel, white flowers, and a smoky volcanic minerality

Cirelli pecorino Abruzzo, Italy 2024 \$64
fresh and vibrant with lemon oil, fennel, and a subtle almond edge

Château Carbonnieux Blanc - Pessac- \$130
 Léognan, Bordeaux, France 2022
Sauvignon Blanc & Sémillon blend, Crisp grapefruit and gooseberry lifted by lemongrass notes and a subtle creamy texture

SKIN CONTACT

Bieler père et fils bandol rosé réserve - \$16/\$64
 Provence, France 2024
classic bandol rosé with wild strawberry, peach, and herbs de provence

Kristinus "Liquid Sunshine" Chardonnay \$16/\$64
 + Hungary 2024
dry, ripe apricot spicy peach, light tannic grip

Lagvinari ,Mtsvane Kakhuri, \$19/\$76
 Kakheti, Georgia 2019
apricots, delicate caramel, tea, dried herbs

Lapati, "Chakalix" Rkatsiteli, \$64
 Kakheti, Georgia 2021
amber-hued with apricot, tea, and citrus peel. light & refreshing

Foradori igt vigneti delle dolomiti \$130
 "Fuoripista" 2023
red apple, rosehip, and alpine herbs; textured yet fresh with a mineral finish

RED

Jolie-laide 'glou d'état' California, \$16
 USA 2023 (CHILLED)
bright, chilled red with cranberry, pomegranate, and spice

Il Frappato Vittoria Frappato, Valle \$17
 Dell'Acate 2024 DOC, Sicily
Notes of red cherry, raspberry, pomegranate, wild herbs, and a soft floral finish. Silky texture with lively acidity

Judith Beck Blaufrankisch, Burgenland, \$16/\$64
 Austria 2023
sour cherry, blackberry, cracked pepper, savory light herbal finish

Lieu Dit, Cabernet Sauvignon 2023, \$18/72
 Santa Ynez California, USA
Black cherry, cassis, subtle graphite, fresh acidity and polished tannins

Turley 'Juvenile' Zinfandel 2023 \$68
Juicy blackberry and plum with warm spice, lifted acidity, and a smooth, energetic finish

López de heredia "viña tondonia" Reserva 2012 \$135
mature red fruit, leather, tobacco, cedar, and savory spice; elegant, layered

Château Ormes de Pez - Saint-Estèphe, \$94
 Bordeaux, France 2018
Cabernet Sauvignon, Merlot blackcurrant, plum, cedar and firm structured tannins