

BEVERAGE

COCKTAILS

House Dirty Martini \$17

caper washed vodka, gin, house vermouth,
house brine

or

Dill reposado tequila, mezcal, house
vermouth, house brine \$18

Ol' Salty Bastard \$18

Mezcal, cynar, salty catskills honey

Szechuan Daquiri \$17

La Favorite rhum agricole blanc, green
szechuan peppercorn, lime, miso orange
blossom honey

Tobacco Negroni \$18

Madre mezcal, house red bitter blend, house
sweet vermouth, Brucato Woodlands,
tobacco bitters

Negroni D'or \$18

Gin, alpeggio hay liqueur, Artemisia Farm
thistle vermouth

Lovers Rock \$18

reposado tequila, mezcal, habanero,
sirene bitter amaro, ancho reyes verde,
lime, coconut, aleppo pepper and pink
sea salt

Pornstar Sour* \$18

Singani 63 bolivian brandy, vodka, Vanille de
Madagascar, passionfruit, lemon, lime, egg
white

Good Mornings (milk clarified) \$17

Sazerac Rye, English breakfast tea, amaro
Averna, benedictine, yuzu

Chef's Special \$12

Miller high life & a shot of cimarron blanco
tequila

SOFT

Acqua Panna \$9

San Pellegrino \$9

Mexican Coke \$6

Barritt's Ginger Beer \$6

Diet Coke \$5

Hot Tea \$6

ask your server for our selection

BEER

Miller High Life \$7

Hitachino Red Rice Lager \$9

Estrella Damm \$8

Brooklyn Brewery "Pulp Art" Hazy IPA \$8

Aval Cider \$10

LOW ABV

Spaghet - miller high life, aperol \$12

Better Giuseppe \$13

Cynar, rucolino, sweet vermouth, lemon
cordial

Bamboo \$13

Amontillado sherry, dry vermouth,
Japaenese sweet vermouth, bitters

FREE SPIRITED

Best Day NA Kolsch \$8

St. Agrestis Phony Negroni \$13

Grapefruit Elderflower Limeade \$12

Unified Ferments Snow \$17
Chrysanthemum

Crodino Creamsicle \$14

Crodino Italian n/a apertif,
orange cordial, club soda

Bella Bevanda Spritz \$14

Giffard N/A aperitivo, lemon,
ginger beer, club soda

Florida Fizz \$14

Coconut, lime, orange blossom,
club soda

WINE

SPARKLING

Cléa & Benjamin Taillandier "B8" VDF \$18/\$72
Grenache Blanc+, Mervois, Languedoc (nv)
Crisp and mineral, with grapefruit, pear and citrus

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

Maloof "l'eau épicée" pet nat \$65
Oregon, USA
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

SKIN CONTACT

i CA RO "Schicchera Rosato, Trebbiano+ \$18/72
Lazio, IT 2022
subtle tannins, honey and bright red fruits, high acid

Ocho, "Who RU" Rkasiteli + Mtsvane \$16/64
Khaketi, Georgia 2023
light amber, dry, tropical fruits, balanced acid, earthy tones

Day Wines, "Vin de Days L'Orange" \$18/72
Riesling, Willamette Valley Oregon 2024
light amber, rose petal, tropical fruit, earthy tones

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

Bieler père et fils bandol rosé réserve - \$52
Provence, France 2024
classic bandol rosé with wild strawberry, peach, and herbs de provence

Alexakis "Vidiano Orange", \$58
Crete, GR 2021
dry, citrus, fruity and floral

Lolita Sene 'Ginger Sushi' Clairette + \$81
Rhône, FR 2023
medium body, light tannins, pickled ginger, savory finish

Amélie & Charles Sparr, 'Farouche' \$62
Gewürztraminer+, Alsace 2022
medium body and textured, spice, stone fruit and citrus

Pheasant Tears Rkasiteli Tibaani \$60
Kakheti, Georgia 2024
full, dry, and nutty with notes of apricot

WHITE

Pépière Muscadet "La Pépie" \$16/64
Loire, France 2023
briny, lemony, and ultra-crisp

Judith Beck, Weissburgunder \$17/\$68
Burgenland, Austria 2024
fresh and vibrant, light creaminess and mild salinity, notes of citrus and white peach

Altos Las Hormigas Blanco, Semillon + \$15/60
Mendoza, Argentina 2024
fresh minerality, bright citrus acidity, savory and dry with medium body

Vina Krapež, "Classic White" Malvazija \$18/72
Vipava Valley, Slovenia 2022
fresh, floral, lemony, low acid, dry with medium body

Nikolaihof Gelber Muskateller \$57
Wachau, Austria 2021
light body, mineral driven, notes of coriander, citrus

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

Los Bermejos, Diego Seco \$72
Lanzarote, Canary Islands, 2024
Crisp acidity, mineral salinity, lemon and toasted nuts

Granbazán, 'Étiquette Ámbar' Albariño \$68
Rías Baixas, Spain 2023
medium body, creamy, vibrant, brisk acidity

Escala Humana, "Livvera" Malvasia \$64
Uco Valley, Argentina 2021
fresh, floral, orange blossom with medium body

Tenuta delle Terre Nerre, Etna Bianco \$68
Randazzo, IT 2024
Crisp salinity, racy acidity, white flowers, smoky minerality

Damascene Chenin Blanc \$84
Swartland, South Africa 2022
fresh, citrus, creamy, dry with a medium body

Château Carbonnieux Blanc, Pessac, \$96
Léognan, Bordeaux, France 2022
Sauvignon Blanc & Semillon blend, Crisp grapefruit and gooseberry, a subtle creamy texture

Evening Land Chardonnay \$76
Willamette Valley, Oregon, 2021
elegant and silky with meyer lemon, pear, toast

Domaine Rolet, Côte du Jura, Savagnin \$98
Arbois, Jura FR 2024
Citrus peels, nutty, savory, medium body

WINE

RED

Valerie Forgues, "Glasting" Pineau d' Aunis+ Loire, France 2023 light & refreshing glou glou, light tannins, juicy berry	\$16/64	AMI, "AMiami Vice Rouge" Pinot Noir + Burgundy, FR, 2023 <i>light body, juicy and refreshing, light tannins, bright acid, spice and earth</i>	\$84
Cinque Campi, Lambrusco Grasparossa Emilia-Romagna, IT (CHILLED) <i>Dry, small bubbles, medium body, earthy & savory yet juicy with dark fruits</i>	\$17/68	Les Foulards Rouges, "Octobre", Grenache + Languedoc-Roussillon, 2025 <i>Medium body with energetic juicy red fruit</i>	\$62
Heinrich "Leithaberg" Blaufrankisch Burgenland, Austria 2019 <i>medium body, blackberry, cracked pepper, savory light herbal finish</i>	\$19/76	Turley 'Juvenile' Zinfandel California, 2023 <i>Juicy blackberry and plum with warm spice, lifted acidity, and a smooth, energetic finish</i>	\$62
Iruai, "Blood and Flowers" Syrah Oregon, 2024 <i>Ripe berries, peppercorn, earthy smoke</i>	\$19/76	López de heredia "viña tondonia" Tempranillo+ Reserva, Rioja, Spain, 2012 <i>mature red fruit, leather, tobacco, cedar, and savory spice; elegant, layered</i>	\$115
Domaine Rolet, Vieilles Vignes, Poulsard 2023 Jura, FR <i>light body, sour cherry, subtle earth raspberry, light tannins, high acid</i>	\$68	Ferdinand Wines, Tempranillo Napa Valley, California (nv) <i>dark fruit, earthy, deep with polished tannins</i>	\$60
Bodegas Albamar, O Esteiro Espadeio Rías Baixas, Spain 2022 <i>light body, juicy strawberry, light tannins, subtle salinity</i>	\$72	Château Ormes De Pez, Saint-Estephe Bordeaux, St Julien, FR 2018 <i>Black cherry, cassis, subtle graphite, fresh acidity and polished tannins</i>	\$125
il Frappato Vittoria Frappato, Valle Dell' Acate 2024 DOC, Sicily <i>light body, red cherry, raspberry, wild herbs, soft floral finish</i>	\$64	Lieu Dit Cabernet Sauvignon Santa Ynez Valley, CA 2023 <i>Medium to big body, juicy and with medium tannins, low acid, spice and earth</i>	\$68

OXIDATIVE/SHERRY/FORTIFIED

Osborne Palomino Fino Sherry	\$10
El Maestro Sierra Oloroso Sherry 15 year	\$12
Lustau Los Arcos Amontillado Seco	\$14
Gonzales Byass Viña AB Amontillado Sherry 12 year	\$15
Colosia Pedro Ximenez Sherry	\$15
Broadbent Rainwater Medium Dry Madeira.	\$14
Kopke Fine Ruby Port	\$12