

COCKTAILS, BEER & WINE

Cocktails

house favorites

SPICY LIKE ME

Montelobos Mezcal, Contratto Aperitif, White Peach, Lemon, Habanero
\$15

NITRO ESPRESSO MARTINI

Ketel One Vodka, Cold Brew, Mr. Black, Roots Kanela
\$21

seasonal

GET LIFTED

Hayman's London Dry Gin,
Salers Gentiane, Apricot, Ginger, Lime
\$15

GREEN LIGHT, GO

Patron Silver, Tximista Blanco,
Espelette Pepper, Pineapple, Lime
\$16

SPILL THE TEA

Tanqueray, Sardinian Orange,
Butterfly Pea Flower, Lemon, Soda
\$15

HONEY DEUCE

(always celebrating US Open tennis)
Grey Goose, Lemonade,
Honey Dew, Raspberry
\$16

TRUST ME, BRO

Pierre Ferrand 1840 Cognac,
Dolin Dry, Cocchi di Torino,
Orange & Rootbeer Bitters
\$15

ON THE RUN

Illegal Joven Mezcal, Kiwi, Lime,
Velvet Falernum, Orgeat,
Orange Flower Water
\$15

booze free

GREEN STREET

Cucumber, Chamomile Tea,
Lemon, Honey
\$12

CURIOUS NO. 6

Coconut Pineapple Painkiller
by Curious Elixirs
\$12

PHONY NEGRONI

Bittersweet mix of florals, citrus, and bitters from our friends at
St. Agrestis in Brooklyn
\$12

Wines

Sparkling

Prosecco, Zardetto, Veneto, Italy NV	13	52
Francois Montand Brut Methode Traditionelle Rose, Jura NV	14	54
Lambrusco Secco, Casale Dantello, Montovano NV	13	52
Bugey-Cerdon 'La Cueille' Rose, Bottex, Hautes-Alpes NV	21	74

White

Verdicchio dei Castelli di Jesi, Colleleva, Marche 2021	12	48
Txakoli de Getaria, Bodegas Rezabal, Basque Country 2022	14	54
Pinot Grigio, Valdinevola, Veneto 2022	11	tap
Riesling, Dr. Loosen, Mosel 2021	11	39
Chardonnay, Eric Chevalier, Val de Loire 2022	14	54
Gruner Veltliner, Weingut Jurtschitsch, Kamptal, 2022	14	54
Sauvignon Blanc, Domaine de la Rochette, LeClair 2022	15	55

Pink & Orange

Gris de Gris, Domaine Fontsaite, Languedoc 2022	14	54
Rose, Peyrassol, La Croix, Provence 2023	15	55
Txakoli Rose, Bodegas Rezabal, Basque Country 2022	14	54
Auguste Orange, Francois Ducrot, Loire Valley 2022	14	54

Red

Gamay Noir, Domaine de la Prebende, Burgundy 2022	13	52
Cabernet Sauvignon, Pura Fe, Chile 2020	15	55
Tempranillo, Friend & Farmer Bodegas Parra Jimenez, La Mancha, 2022	12	48
Grenache, Domaine de Durban, Rhone 2020	14	54
Chianti, San Ferdinando, Toscana 2021	12	48
Montepulciano d'Abruzzo, Cora, Abruzzo 2022	12	48
Pinot Noir, Bacchus Ginger's Cuvee, California 2021	16	56
Langhe Nebbiolo, G.D. Vajra, Piemonte 2022	14	54
Malbec de Cahors, 'Les Polissons', Cahors 2020	14	54
Garnacha, Soto Manrique, 'La Vina de Ayer', Cebreros 2018	13	52
Syrah, Domaine de l'Écu 'love & grapes', Loire Valley 2020	14	54

DRAFT

	14oz	22oz	50oz	100oz
Forst Italian Lager <small>ITA 4.8%</small>	8	12	26	50
Stella Belgian Pilsner <small>BEL 5.2%</small>	8	12	26	50
Hofbrau Seasonal (ask you server :)) <small>GER</small>	8	12	26	50
Krombacher Pilsner <small>GER 4.8%</small>	9	14	31	60
Bitburger Pilsner <small>GER 4.8%</small>	8	12		
Weihenstephaner Hefeweissbier <small>GER 5.4%</small>	9	14		
Return Brewing Comeback Koslch <small>NY 5.4%</small>	9	14	31	60
Schofferhofer Grapefruit <small>GER 2.5%</small>	7	11		
Fiddlehead IPA <small>VT 6.2%</small>	9	14	31	60
Talea Seasonal Sour (ask your server:)) <small>NY</small>	8	12		
Delerium Tremens <small>GER 8.5%</small>	10			
Shacksbury Dry Cider <small>VT 5.5%</small>	8	12		

BOTTLED BEER

Bud Light <small>12oz MO 4.2%</small>	7
Michelob Ultra <small>12oz MO 4.2%</small>	7
Hofbrau Original <small>11.2oz GER 5.1%</small>	8
Edelstoff Augustiner-Brau Light <small>11.2oz GER 5.7%</small>	8
Birra Baladin Nora Egyptian Spiced Lager <small>11.2oz ITA 6.8%</small>	11
Birra Baladin Nazionale Spiced Blone Ale <small>11.2oz ITA 6.5%</small>	11
Birificio Ducato Torrente Pale Ale <small>11.2oz ITA 7%</small>	11
3 Fontainen Schaarbeekse Kriek Cherry Lambic <small>750mL BEL 6.3%</small>	68

Hand-picked local Schaarbeekse cherries macerated on traditional lambic for at least one year. Natural fruit, no added sugars. Unpasteurized and unfiltered.

CANNED BEER & SELTZER

Montauk Summer Ale <small>12oz NY 5.6%</small>	8
Oxbow Farmhouse Pale Ale <small>12oz ME 6.0%</small>	8
Monopolio Especial IPA <small>12oz MEX 5.5%</small>	7
Community Beer Works Peach Ring Sour Ale <small>16oz NY 6.7%</small>	9
Thin Man Minkey Boodle Raspberry Sour Ale <small>16oz NY 7.0%</small>	9
Other Half Forever Ever IPA <small>16oz NY 4.7%</small>	8
Collective Arts Life In The Clouds NE IPA <small>16oz ON 6.1%</small>	8
Threes Logical Conclusion IPA <small>16oz NY 7.0%</small>	9
Smoldered Society Battery In A Sock <small>16oz NY 7.0%</small>	8
Arrowood Stout Pig <small>16oz NY 4.5%</small>	8
Budweiser Lager <small>12oz MO 5.0%</small>	7
Estrella de Jalisco Pilsner <small>12oz MEX 4.5%</small>	6
Nutrl Lemonade Vodka Seltzer <small>12oz BC 4.5%</small>	8
Nutrl Watermelon Vodka Seltzer <small>12oz BC 4.5%</small>	8

CIDER & TEA

Graft Lost Tropics Hopped Mimosa Cider <small>12oz NY 6.9%</small>	8
Aval Rosé Cider <small>12oz FRA 6%</small>	9
Nine Pin Signature Cider <small>12oz NY 6.7%</small>	8
Jiant Hard Tea Seasonal (ask your server :)) <small>18oz CA 7.0%</small>	11

NON-ALCOHOLIC & ENERGY

Good Time IPA <small>12oz NY <0.5%</small>	8
Athletic Brewing Upside Dawn Golden Ale <small>12oz CT <0.5%</small>	8
Zero Gravity Rescue Club IPA <small>12oz NY <0.5%</small>	8
Clausthaler Dry Hopped <small>12oz GER <0.5%</small>	7
Stella Liberte <small>12oz BEL 0%</small>	7
Liquid Death Sparkling <small>19.2oz CA</small>	8
Red Bull <small>8.4oz CA 0%</small>	6
Red Bull Sugar Free <small>8.4oz CA 0%</small>	6

5.23.24

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.