Cocktails

NYC IN SEASON

POP IT LIKE IT'S HOT
Joven mezcal, Ancho Reyes Chili, Pomegranate, Fresh Lime, Grenadine
$21

DIRTY FRIDGE CIG
Larceny Bourbon, Vanilla, Marachino cherry, lemon
$20

FLY ME TO THE MOON
Tanqueray, Matcha, Vanilla, Pasturized Eggwhites, Electric Dust
$19

GIMME GIMME S'MORE
Joven Mezcal, Carpano Antica Gosling Black Seal Rum, Creme de cacao, Marshmallows
$19

HONEY BOO BOO
Ron Zacapa Rum, Drambouie, Honey, Lemon, Rosemary, Honey Stick
$21

MIDNIGHT ON BOWERY
Casamigos Anejo, Cinnamon, Cold Brew, Whipped Honey Float
$20

WHAT'S THE DILLY ?
Svol Dill Aquavit, Sweet Vermouth, Cynar, Guinness
$19

CAN I HAVE YOUR PICKLE ?
Titos, Dry Vermouth, Pickle Juice
$19

MIZUNARA MONKS
Casa Dragones Repasado, Green Chartreuse, Carpano Antica, Orange
$21

APRES SKI SPRITZ
Titos, Framboise, All Spice Dram, Blood orange
$19

BOOZE FREE

UPSTATE ROAD TRIP
Apple Cider, Spiced
$16

PRESTO AGRESTO!
Vanilla, Red Vergus, Milk, Nutmeg
$16

TEA TIME SMASH
Black tea, lemon, Black berries, Mint
$16

Wines

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SPARKLING		
Prosecco, Zardetto, Veneto, Italy NV	15	58
Francois Montand Brut Methode Traditionelle Rose, Jura NV	16	60
Lambrusco Reggiano Rosso, Podere Giardino, Emilia-Romagna 2022	14	54
Veuve Clicquot Champagne Brut Reserve, Champagne NV	34	140
WHITE		
Verdicchio dei Castelli di Jesi, Colleleva, Marche 2025	14	54
Pinot Grigio, Valdinevola, Veneto 2024	14	tap
Riesling, Dr. Loosen, Mosel 2024	14	54
Chardonnay, Eric Chevalier, Loire 2024	16	62
Gruner Veltliner, Weingut Jurtschitsch, Kamptal, 2023	16	62
Sauvignon Blanc, Domaine de Reuilly, Loire, 2024	17	64
PINK		
Provence Rose, domaine peyrassol, 'templiers' 2025	16	62
RED		
Gamay Noir, Domaine de la Prebende, Burgundy 2023	15	58
Cabernet Sauvignon, Pura Fe, Chile 2023	16	62
Tempranillo, Friend & Farmer Bodegas Parra Jimenez, La Mancha, 2024	15	58
Montepulciano d'Abruzzo, De Angelis, Abruzzo 2024	15	58
Pinot Noir, Bacchus Ginger's Cuvee, California 2024	17	64
Langhe Nebbiolo, G.D. Vajra, Piemonte 2024	15	58
	16	62

DRAFT

	14oz	22oz
Forst Italian Lager ITA 4.8%	9	14
Stella Belgian Pilsner BEL 5.2%	9	14
Hofbrau Seasonal (ask your server :)) GER	10	16
Krombacher Pilsner GER 4.8%	10	16
Radeberger Pilsner GER 4.8%	9	14
Weihenstephaner Hefeweissbier GER 5.4%	11	17
Return Brewing Comeback Kolsch NY 5.4%	11	17
Schofferhofer Grapefruit GER 2.5%	9	13
Fiddlehead IPA VT 6.2%	11	17
Sam Smith Organic Chocolate Stout NY 5.0%	10	16
Aval Blanc Cider FRA 5.0%	10	16
Shacksbury Dry Cider VT 5.5%	9	14

BOTTLES & CANS

LAGERS & ALES

DOMESTIC

Bud Light 12oz MO 4.2%	9
Budweiser Lager 12oz MO 5.0%	9
Michelob Ultra 12oz MO 4.2%	9
Oxbow Farmhouse Pale Ale 12oz ME 6.0%	10

GERMANY

Hofbrau Original 11.2oz GER 5.1%	10
Edelstoff Augustiner-Brau Light 11.2oz GER 5.7%	10

ITALY

Birra Baladin Nora Egyptian Spiced Lager 11.2oz ITA 6.8%	13
Birrificio Ducato Torrente Pale Ale 11.2oz ITA 7%	13

MEXICO

Monopolio Clara 12oz MEX 5.0%	9

IPAS & SOURS

Other Half Forever Ever IPA 16oz NY 4.7%	10
Threes Logical Conclusion IPA 16oz NY 7.0%	10
Talea Seasonal Sour Ale (ask your server) 16oz NY 5.0%	10

CIDER & TEA

Graft Lost Tropics Hopped Mimosa Cider 12oz NY 6.9%	9
Aval Rosé Cider 12oz FRA 6%	10
Sun Cruiser Lemonade 12oz MA 4.5%	9

SELTZER

Nutrl Watermelon 12oz BC 4.5%	11
Truly Mixed Berry 12oz MA 5%	11

NON-ALCOHOLIC

DE-ALCOHOLIZED WINE

Hollow Leg Sparkling Rose	14	56

N/A BEER

Athletic Brewing Upside Dawn Golden Ale 12oz CT <0.5%	9
Athletic Brewing Run Wild IPA 12oz CT <0.5%	9
Stella Liberte 12oz BEL 0%	8

HYDRATION & ENERGY

Liquid Death 19.2oz CA 0% *Dead Billionaire (black tea/lemon/agave), Sparkling Water* 9

Red Bull 8.4oz CA 0% *Original, Sugar Free* 9

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