

WINES

WHITE & ROSE

	6oz	9oz
Chardonnay, Crossbarn by Paul Hobbs, Sonoma Coast	16	22
Chardonnay, Flowers, Sonoma Coast	24	36
Pinot Grigio, Massican, California	17	24
Riesling, Selbach, "Incline," Mosel	17	24
Rosé, Rumor, Provence	20	28
Sauvignon Blanc, Craggy Range, "Te Muna," Martinborough	17	24
Sauvignon Blanc, Hubert Brochard, Sancerre	24	36

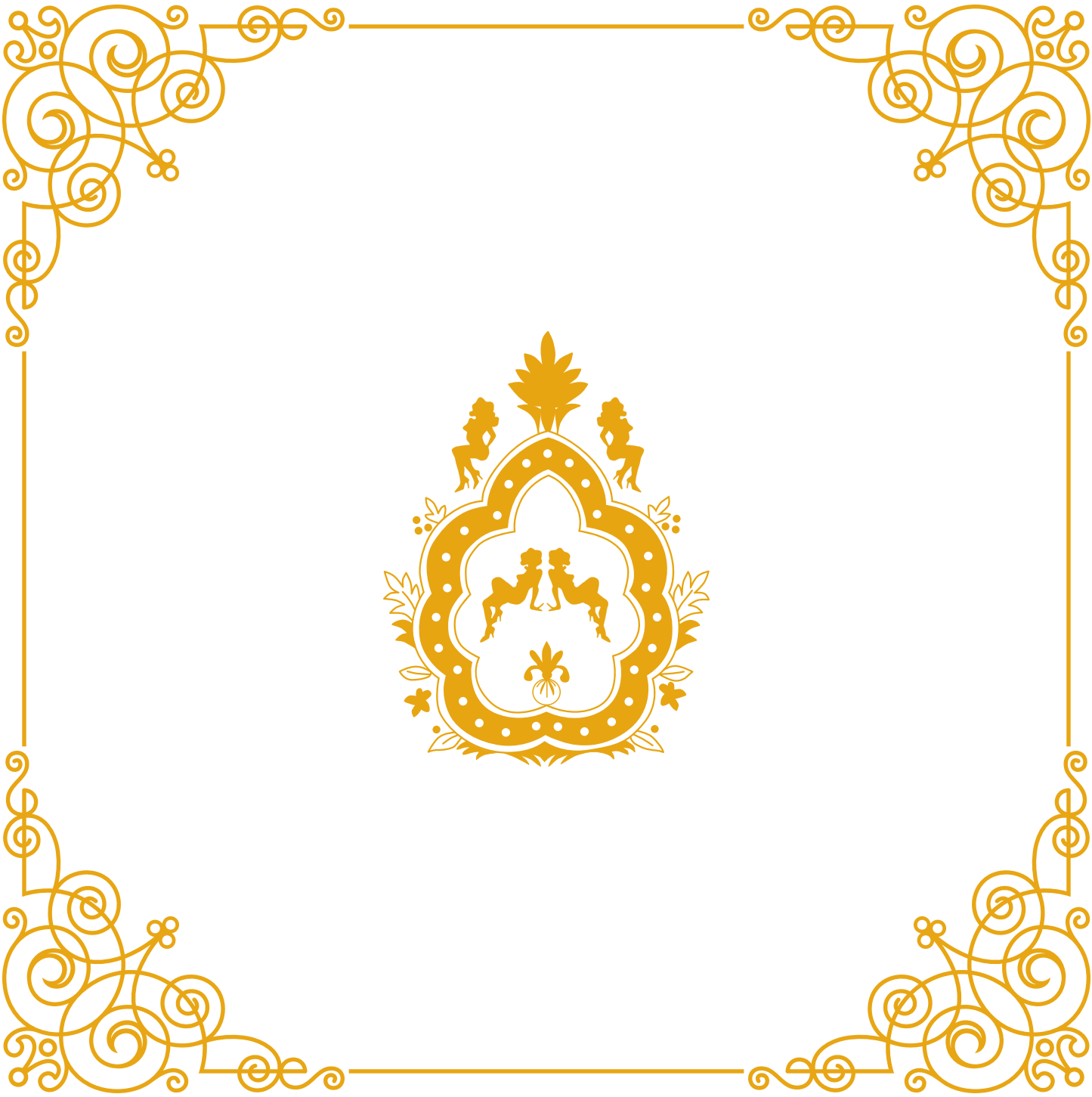
RED

Bordeaux Blend, Château Condat, Saint-Émilion	22	32
Cabernet Sauvignon, J. Lohr, "Hilltop," Paso Robles	20	28
Cabernet Sauvignon, Band of Vintners, Napa Valley	28	42
Cabernet Sauvignon, The Tease, Rutherford of Napa Valley	48	72
Malbec, Terrazas de los Andes, "Reserva," Mendoza	16	22
Merlot, Charles Krug, Napa Valley	18	25
Pinot Noir, J Vineyard, California	20	28
Sangiovese, Il Poggione, Rosso di Montalcino	18	25
Tempranillo, Tinto Pesquera "Crianza," Ribera del Duero	21	30
Syrah Blend, Mullineux Family, "Kloof Street," Swartland	17	25

SPARKLING

Prosecco, Bisol, "Jeio," Brut, Veneto	15	—
Rosé Champagne, Moët & Chandon, Brut, 187ml	36	—

Set in a glamorous backdrop of the Roaring Twenties and Prohibition Era, 11 East 12th Street was one of the thousands of illegal speakeasies supplying NYC with Libations & Liberation. Its hidden connection to the room above — 13 East 12th Street — helped spark its success for when officers arrived with a search warrant in hand, they were only able to gain entrance to the physical address listed — '13 East'... not '11'.



SCOTCH SELECTIONS

The Balvenie “Doublewood” 12 Yr., Speyside	21
The Balvenie 30 Yr., Speyside	190
Glenfiddich “Small Batch” 18 Yr., Speyside	31
Glenfiddich “Gran Reserva” 21 Yr., Speyside	55
Glenlivet, 18 Yr., Speyside	39
Glenlivet “Nàdurra,” Speyside	29
Highland Park “Viking Honour” 12Yr., Highland	21
Highland Park “Viking Pride” 18Yr., Highland	48
Lagavulin, 16 Yr., Islay	22
Laphroaig, 10 Yr., Islay	20
The Macallan “Sherry Cask” 12 Yr., Highland,	20
The Macallan “Sherry Cask” 18 Yr., Highland	64

MARTINIS 21

EAST RIVER MARTINI

Vodka or Gin, Pickled Olive Brine,
Dry Vermouth, Dill, Celery Salt,
Marinated Olive Oil

VIEUX CAROUSEL

Rye Whiskey, Grand Marnier
Cuvée Louis Alexandre, Italian Vermouth,
Benedictine, Bitters

JESSICA RABBIT

Vodka, Cranberry, Lemon, Strawberry,
El Guapo Love Potion

WENDY BIRD

Reposado Tequila, Mezcal, Orange Liqueur,
Lemon, Salt, Fuego Bitters

CORPSE REVIVER #2

Gin, Lillet, Grand Marnier, Lemon,
Absinthe Rinse

COCKTAILS 19

KISS KISS

Reposado Tequila, Lime,
Raspberry, Ginger Beer, Mint

SMASH AND GRAB

Bourbon, Orange Liqueur,
Lemon, Honey, Mint

THE BRIGITTE BARDOT

Cognac, Lemon, Raspberry,
Rose, Cremant d'Alsace

NAKED & FAMOUS

Mezcal, Aperol, Yellow Chartreuse, Lime

CONFIDENCE MAN

Rye, Belle de Brillet, Cardamom,
Bitters, Peated Scotch Rinse

SPEAKEASY BREAD SERVICE

"CORN" BREAD 15

Baked Fresh to Order With Wagyu Tallow

Accompanied by

Caviar Butter
Whipped Brie & Honey Butter
Chicken Skin Butter

DIP IT & SPREAD 'EM

DIRTY MARTINI DIP 16

Vodka or Gin Drunken Olives, Citrus, Kettle Chips

TRUFFLED SPINACH DIP 18

Everything Pretzel Crisps

PB&J 31

Hudson Valley Foie Gras Torchon, Peanut Butter Mousse,
Seasonal Jam, English Muffins

SALADS

SPEAKEASY WEDGE 19

Saint Agur, Pastrami Bacon Dust,
Pickled Tomatoes, Chive Oil, Hard Egg

SOUR CREAM & ONION LITTLE GEM 14

Crispy Onions, Garden Leaves, Radishes

STAGEHANDS

RAW BAR

BLUE FIN TUNA CRUDO* 26

Preserved Lemon Aioli, Orange Citronette,
Calabrian Chili Oil, Green Olives, Lemon

WAGYU BEEF TARTARE* 38

Bone Marrow Hashbrown, Saint Agur Foam,
Fresh Shaved Black Truffle, Pickled Mustard Seed

CHILLED SHUCKED OYSTERS* 28

Grilled Andouille Sausage,
Sherry Reserva Coriander Mingonette

PROVISIONS

LOBSTER CANNOLI 36

Green Goddess Lobster Salad, Crispy Pastry, Chives
Add Sturgeon Caviar* 20

CRISPY BURRATA BOMB 19

Prosciutto, Spicy Vodka Sauce, Parmesan, Crispy Basil

STRIP ON TOAST* 32

NY Strip Steak, Black Truffle Creamed Spinach, Crostini

CHICKEN "NUGGETS" 29

Hot Honey, Andouille Mayo, Sturgeon Caviar Ranch*

NYC HOT DOG WELLINGTON 19

SRF Wagyu, Giardiniera, Golden Ketchup, Relish

THE MAIN STAGE

BIG BITES

FRENCH ONION MEATLOAF 29

Melted Onion Jus, Gruyere, Thyme

TUNA BELLY AU POIVRE* 39

Kobe Style, Peppercorn Sauce, Chive Oil

CHICKEN FRITES 65

Lemon Peppercorn Butter, Sturgeon Caviar*

WESTHOLME WAGYU FILET MIGNON* 85

7 oz.

DRY-AGED REUBEN SMASH BURGER* 21

Fried Pickles, House-Made Sauerkraut, Marble Rye, Truffle Whole Grain Mustard Aioli

MÉNAGE À DEUX

VEAL PARM A LA VODKA 95

Hand-Cut Mozzarella, Provolone, Parm

WAGYU TOMAHAWK PRIME RIB FRITES* 185

Black Truffle Sauce Robert
Limited Availability. Pre-Order Only.

DRY-AGED PORTERHOUSE* 139

38 oz.

CURTAIN CALL

SEASONAL SOFT SERVE 14

Topless or The Works