

WINES BY THE GLASS

	GLASS	BOTTLE
SPARKLING		
grand cru champagne, emile paris <i>france</i>	25	100
prosecco, ruggeri <i>italy</i>	16	64
cava, cune <i>spain</i>	15	60
sparkling rosé, castelloig <i>spain</i>	15	60
WHITE		
pinot grigio, giuliano rosati <i>italy</i>	16	64
albariño, araciell <i>california</i>	16	64
sauvignon blanc, the crossings <i>new zealand</i>	17	68
chardonnay, hartford court <i>california</i>	18	72
chablis, nicolas potel <i>france</i>	21	84
etna bianco, tornatore <i>italy</i>	16	64
sancerre, domaine durand <i>france</i>	22	88
ROSÉ		
rosé, domaine poli <i>france</i>	15	60
RED		
barolo, marziano abbona <i>italy</i>	23	92
chianti classico, nozzole <i>italy</i>	16	64
côtes du Rhône, château maucoil <i>france</i>	16	64
pinot noir, oppenlander <i>california</i>	19	76
cabernet sauvignon, loren crossing <i>california</i>	21	84
malbec, zuccardi <i>argentina</i>	16	64
SAKE		
junmai daiginjo, hakutsuru, sho-une <i>japan</i>	11	60 720 ml
junmai nigori, joto "the blue one"	11	60 720 ml

Sarabeth's

try our sister restaurant



MIDTOWN MARTINIS



caprese tiny tini	16
<i>hendricks gin, house-made tomato water, method dry</i>	
classic dirty	21
<i>ketel one vodka, olive brine, blue cheese stuffed olives</i>	
docks manhattan (draft)	19
<i>maker's mark bourbon, method sweet vermouth, italian amari blend, angostura bitters</i>	
nitro espresso martini	20
<i>trumans vodka, mr. black coffee liqueur, espresso</i>	

THE ALTIUS MARTINI - SERVED TABLESIDE 35

grey goose altius vodka, in & out method vermouth, martini served to your preference

CRAFT COCKTAILS

green goddess	19
<i>tito's vodka, lemon, fresh basil, cucumber</i>	
smoky mango margarita	21
<i>cantera negra silver tequila, amaras mezcal, lime, chipotle honey, mango</i>	
white rabbit negroni	20
<i>catskills pollinator gin, method dry vermouth, bitteroma bianco</i>	
thai the knot	22
<i>bacardi rum, lime, ginger, tropical falernum, coconut, fresh basil, chili</i>	
sunsets in the sand	20
<i>patron reposado tequila, yuzu, blood orange, peach</i>	
mixed berry julep	22
<i>angel's envy bourbon, lemon, lemon-zested mint agave, mixed berry, fresh mint</i>	
spicy paloma (draft)	19
<i>hornitos tequila, ghost tequila, lime, grapefruit, club soda</i>	

NON-ALCOHOLIC

spring awakening	9
<i>fever tree mediterranean tonic water, lemon, rosemary, pineapple</i>	
fan the flames	11
<i>bare reposado tequila, lime, maple chile, blood orange, salt rim</i>	
peach & basil mule	9
<i>peach purée, lime, basil, ginger beer</i>	
amalfi spritz	12
<i>orange twist</i>	

DRAFT BEER

threes brewing - logical conclusion neipa <i>new york</i>	10
montauk - seasonal <i>new york</i>	10
other half - snaps pilsner <i>new york</i>	10
blue point - toasted lager <i>new york</i>	10
grimm - weisse wheat <i>new york</i>	10
stella artois <i>belgium</i>	10
barrier - money ipa <i>new york</i>	10
victory - prima pilsner <i>pennsylvania</i>	10
bud light <i>domestic</i>	9

BOTTLED BEER

budweiser <i>domestic</i>	8.5
coors light <i>domestic</i>	8.5
corona <i>mexico</i>	8.5
heineken <i>holland</i>	8.5
guinness <i>ireland</i>	8.5
doc's cider <i>new york</i>	8.5
delirium tremens <i>belgium</i>	12.5
athletic brew. free wave hazy ipa non-alcoholic <i>connecticut</i>	6

HOST YOUR PRIVATE EVENT

BAR ALCOVE, PRIVATE, & SEMI PRIVATE EVENTS AVAILABLE
HAPPY HOUR, COCKTAIL, OR SEATED

