

WINE BY THE GLASS

SPARKLING

GUARDA 'MONT MARÇAL' CAVA BRUT CATALUNYA, SP, 2024 \$18

COLLINE BRUT CHAMPAGNE, FR, NV \$30

WHITE

LE MONDE PINOT GRIGIO ALTO ADIGE, IT, 2023 \$16

RIDGE GRENACHE BLANC PASO ROBLES, CA, 2023 \$25

LAROCHE CHABLIS 'ST. MARTIN' BURGUNDY, FR \$27

ROSE

RUMOR ROSE CÔTES DE PROVENCE, FR, 2025 \$19

RED

ROUTESTOCK CABERNET SAUVIGNON NAPA VALLEY, CA, 2023 \$19

CASTELLO DI VOLPAIA CHIANTI CLASSICO TUSCANY, IT, 2023 \$25

DOMAINE ANTONIN GUYON

'LES DAMES DE VERGY' HAUTES-CÔTES-DE-NUITS, BURGUNDY, FR \$27

RESERVE

DOMAINE LEFLAIVE BOURGOGNE BLANC, BURGUNDY, FR, 2023 \$95

DOMAINE DU BEAURENARD

CHÂTEAUNEUF DU PAPE, RHÔNE VALLEY, FRANCE, 2023 \$45

CHÂTEAU D'ARMAILHAC BORDEAUX, FR 2016 \$105

BEER

KRONENBOURG LAGER FRANCE \$9

THREES BREWING IPA NEW YORK \$10

LA CHOUFFE BLONDE BELGIUM \$11

AVAL CIDER FRANCE \$9

BERO (NA) GOLDEN PILS \$9



CAFE CHARMANT

340 BLEECKER



COCKTAILS

PROVENÇAL DIRTY MARTINI

vodka, provençal brine, blanc vermouth, olive oil
\$19

PEAR & HONEY VESPER

vodka, gin, cocchi americano, pear, chamomile
\$17

MARGARITA

CHOICE OF TEQUILA OR MEZCAL

*dolin génépy, cucumber, green chile, mint, cilantro
celery, pineapple*
\$19

VANILLA GARIBALDI

fluffy citrus, aperol, blanc vermouth
\$18

NEGRONI

gin, campari, tomato, black-pepper infused vermouth
\$17

CUCUMBER SOUR

vodka, cucumber, white balsamic, pineapple, lime
\$18

CLARIFIED BELLINI HIGHBALL

white peach, champagne, verjus, aperitivo, carbonation
\$17

GARDEN SPRITZ

tequila, herbes de provence, tomato water, verjus, carbonation
\$18

CHARMANT ESPRESSO MARTINI

vodka, hazelnut, espresso, salted vanilla
\$19

PAIN AU CHOCOLAT OLD FASHIONED

bourbon, cacao, vanilla, demerara, brown butter
\$18

ZERO PROOF

NON-ALCOHOLIC MARGARITA

*aplos arise, mint, cucumber, green chile, cilantro
parsley, celery, pineapple*
\$15

NON-ALCOHOLIC HUGO SPRITZ

seedlip grove, jasmine, elderflower, cucumber, soda water
\$15

ST. AGRESTIS NON-ALCOHOLIC PHONY NEGRONI

\$15