



Cocktails, Beer & Wine

MARTINIS

Sean's Martini _____ *London dry, gin potato vodka, lillet blanc*

Jack's Martini _____ *London dry gin, dry vermouth*

Blanco Martinez _____ *Japanese gin, bergamot dry vermouth*

Express 2 Martini _____ *Stoli O, Stumptown espresso, vanilla*

Hot Charlie _____ *London dry gin, chili vermouth*

Slightly Promiscuous _____ *potato vodka, olive brine, maldon flakes, goat cheese olive*

HOUSE DRINKS

Near and Far _____ *mezcal, blanco tequila, chili tincture, pineapple, lemon, vanilla*

Charlie Goes to Vegas _____ *St. George spiced pear, vodka, lime, grapefruit, IPA float*

Down The Shore _____ *Bumbu rum, lime, Banane, demerara*

Oaxacan Painkiller _____ *Vida mezcal, lime, coconut, pineapple, orange*

New England Tart _____ *Vodka Spiced pear liqueur, cranberry, lemon, fig jam*

DRAFT BEER

\$12

Rotating Seasonal Drafts

DRAFT COCKTAIL

\$19

Paper Plane.....*Bourbon, aperol, lemon, amaro nonino*

GIN

Beefeater

Botanist

Hendrick's

Japanese Nikka Coffey Still

Tanqueray

Plymouth

Hardshore

Monkey 47

VODKA

Grey Goose

Ketel One

Tito's Handmade

TEQUILA

Avion Cristalino

Astral Family

Clase Azul Reposado

Mijenta Family

Siete Leguas Family

Tequila Ocho Family

Espolon Family

Fortaleza Blanco

Fortaleza Reposado

MEZCAL

Animas Espadin

Animas Papalote

Vago Ensemble

Vago Elote

Banhez Espadin

Vida

AFTER DINNER

House Amaro (Jack & Charlies blend)

Amaro Nonino

Composition Cognac **Staff Recommendation**

Cynar

Fernet Branca

Fernet Menta

Grand Marnier

B&B

Hennessy VSOP

Punt e Mes

Luxardo Amaretto

Luxardo Limoncello

Ramazotti Sambuca

Château De Laubade VSOP

Château De Laubade XO

Martell VSOP

LIQUOR

BOURBON

Angel’s Envy
Basil Hayden
Bombergers
Blanton’s
E.H. Taylor
Eagle Rare 10 yr
Hudson Whisky Bright Lights
Kentucky Wiseman
Nelson’s Greenbrier
Isaac Bowman Port Barrel
Jeffersons VS Batch
Paul Sutton
Widow Jane
Woodford Reserve

RYE

Angel’s Envy
George Dickel
Michters
Sazerac Rye 6 yr
Rittenhouse Rye

SCOTCH WHISKY

Benriach The Twelve
Copper Dog
Glenmorangie 12
Glenlivet 12 yr
Johnnie Walker Black
The Dalmore 12 yr

IRISH WHISKEY

Dunville’s
Green Spot
Jameson
Jameson Triple Triple
Jameson Caskmates IPA
McConnell’s
Shanky’s Whip

SINGLE MALTS

Ardbeg
Balvenie 14 yr Caribbean
Balvenie Doublewood 12 yr
Glenmorangie 10
Lagavulin 16 yr
Laphroaig 10 yr
Macallan 12 yr
Macallan 15 yr
Macallan 18 yr
Macallan Classic Cut
Oban 14

JAPANESE WHISKEY

Hakushu 12 yr
Nikka Miyagikyo
Nikka Taketsuru
Suntory Hibiki Harmony
Suntory Toki
Yamazaki Single Malt 12 yr

SIPPING COCKTAILS

Buzz Kill _____ *Elijah Craig Bourbon, Stumptownespresso, orange bitters, demerara, demerara*

Howler Old Fashioned _____ *Howler banana bourbon, demerara, angostura, orange*

Charlie Meets Danny _____ *reposado tequila, sugar, Angostora, orange*

Decoy _____ *duck-fat infused bourbon, demerara, angostura, orange*

CLASSICS

Paloma _____ *Espolòn reposado, fresh lime, fresh grapefruit, sugar*

Jack Rose _____ *Lairds Applejack, apricot, house grenadine, lime*

New York Sour _____ *Rittenhouse rye, lemon, demerara, light red wine float*

French Martini _____ *potato vodka, crème de framboise, pineapple, vanilla, lemon*

Hemingway Daiquiri _____ *Planteray rum, Luxardo Maraschino, grapefruit, lime*

ZERO PROOF COCKTAILS

Coco Fizz _____ *Coco Lopez, fresh lime, mint, club soda*

Horatio’s Cure _____ *Stumptown espresso, vanilla*

Jane Street _____ *Pentire coastal “blood orange”, lemon, sugar, club soda*

Here and There _____ *chili infused Pentire marg, pineapple, lemon, vanilla*

WINES BY THE GLASS

Sparkling

Prosecco, Acinum DOP 17.

Bailly Lapierre, Crémant de Bourgogne, Brut NV 20.

Charles Heidsieck, Brut Reserve Special Edition NV 35.

White

Grüner Veltliner, Am Berg, Ott ‘24 20.

Sancerre, Roger Champault Sancerre Blanc ‘24 23.

Chardonnay, Crossbarn, Sonoma Coast ‘23 24.

Mercury Blanc, Domaine Faiveley, “Clos Rochette” Monopole ‘23. 34.

Rosé

Pierre Sparr, Crémant d’Alsace, Brut Rosé NV 22.

Peyrassol, Méditerrané La Croix Rosé ‘23 18.

Red

Gamay Noir, Château de La Chaize, Fleurie ‘22. 22.

Pinot Noir, Vin de France, Armand Heitz ‘22 20.

Rasteau, Domaine de Beurenard ‘21 28.

Cabernet Sauvignon, Altruria, Sonoma Coast ‘22. 25.

Cabernet Sauvignon, Chimney Rock, Stags Leap District, Napa Valley ‘22 45.

BOTTLED BEER

Five Boroughs “City Light” Light Lager, Brooklyn, NY 5.3% 10.

Torch and Crown “Almost Famous” NE IPA, Bronx, NY 6.6% 13.

Catskill “Ball Lightning” Czech Pilsner, Livingston, NY 5.5% 14.

Schneider “Aventinus” Weizenbock, Germany 8.2% 19.

Wolfer Estate 139 Rose Cider 6.9% 10.

DESSERT WINE

Sauternes, Château La Clotte-Cazalis ‘1222.

Royal Tokaji, Late Harvest, Furmint ‘18.20.

PORT

Dow’s Tawny Porto, 10 Yrs Old16.

Dow’s Tawny Porto, 20 Yrs Old22.

Dow’s Fine Tawny Porto14.

Ramos Pinto Tawny Porto, 10 Yrs Old.17.

Taylor Fladgate, Fine Tawny Porto13.

Broadbent Madeira.15.

AMERICAN RED

California

Pinot Noir, Dutton Goldfield, Russian River Valley ‘22	95.
Pinot Noir, Matt Taylor Wines, Cuveé Kaela ‘20	125.
Pinot Noir, Matt Taylor Wines, ‘Komorebi’, Sonoma Coast ‘16	220.
Cabernet Sauvignon, Altruria, Sonoma ‘21	120.
Cabernet Sauvignon, Fission, Far Mountain ‘21	150.
Cabernet Sauvignon, Chimney Rock, Tomahawk Vineyard, Stags Leap District, Napa Valley ‘21	350.
Cabernet Sauvignon, Chimney Rock, Stags Leap District, Napa Valley ‘22	195.
Cabernet Sauvignon, “Passionnement”, Morlet Vineyards, Napa Valley ‘15	685.
Cabernet Sauvignon, “Patrimony” Adelaida, Paso Robles ‘18	750.
Cabernet Sauvignon, Paul Hobbs, Beckstoffer Las Piedras Vineyards, Napa Valley ‘13	730.
Cabernet Sauvignon, Paul Hobbs, Beckstoffer Las Piedras Vineyards, Napa Valley ‘14	690.
Cabernet Sauvignon, Paul Hobbs, Beckstoffer Las Piedras Vineyards, Napa Valley ‘17	630.
Bordeaux Blend, Dominus Estate, Napa Valley ‘09	875.
Bordeaux Blend, Dominus Estate, Napa Valley ‘10	1275.
Bordeaux Blend, Dominus Estate, Napa Valley ‘14	815.
Bordeaux Blend, Dominus Estate, Napa Valley ‘16	1100.
Bordeaux Blend, AXR, Napa Valley ‘21	115.
Coup de Foudre, 37.2 Cuvée, Napa Valley ‘19	230.

Oregon

Pinot Noir, Elk Cove, Willamette Valley ‘21	half bottle 63.
Pinot Noir, Ponzi Vineyards, Tavola ‘22	85.

Washington

Pursued by Bear, Bear Cub Red Blend, Walla Walla ‘21	85.
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CHAMPAGNE & SPARKLING WINE

France

Laurent-Perrier, Brut NV	half bottle 65.
Rémi Leroy, Extra Brut NV	125.
A. Margaine, “Le Brut” 1er Cru Brut NV	135.
Charles Heidsieck, Brut Reserve Special Edition NV	130.
Gosset, Grande Reserve NV	145.
Andre Heucq, Les Roches Parcellaire ‘16	225.
Billecart-Salmon, Brut Rosé ‘10	250.
Rare, Piper Heidsieck Champagne Brut ‘07	450.

Italy

Ca’ del Bosco, Franciacorta Extra Brut Cuvée Prestige 44 Edizione NV	144.
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FRENCH WHITE

Burgundy

Bourgogne Aligoté ‘En Buzigny’, Vieilles Vignes, Domaine Rémi Jobard ‘22	98.
Bourgogne Blanc, “Éclat de Calcaire”, Pierre Girardin ‘23	110.
Pernard-Vergelesses, Jean-Baptiste Boudier ‘21	120.
Mercrey Blanc “Clos Rochette” Monopole, Domaine Faiveley ‘23	130.
Chablis 1er Cru Mont De Milieu, Domaine Garnier et Fils ‘21	150.
Chablis, Clément Lavallée ‘22	115.
Saint-Aubin 1er Cru “Les Champlots”, Joseph Colin ‘23	198.
Meursault, Douhairer-Porcheret ‘23	275.
Domaine Lefaliv, Mâcon-Verzé ‘23	165.
Domaine Leflav, Puligny-Montrachet 1er Cru ‘Clavoillon’ ‘18	900.

Loire Valley

Vouvray, Domaine Damien Pinon '22	75.
Sancerre, Roger Champault Sancerre Blanc '24	90.
Muscadet Sevre et Maine ‘Monnières Saint Fiacre’, Domaine Bâtard Langelier ‘19	70.
Chenin Blanc, Clau de Nell, Anne Claud Lefaliv ‘22	165.
Chenin Blanc, Savennières ‘Les Vieux Clos’, Famille Joly ‘23	175.

Rhone

Ermitage de l’oree Blanc, M. Chapoutier ‘11	550.
Yves Cuilleron, Saint-Joseph, Lyseras ‘23	85.

Alsace

Riesling Trocken, Dirler-Cadé ‘22	75.
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Savoie

Quartz, Domaine des Ardoisières ‘24	295.
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ITALIAN RED

Piedmont

Dolcetto D’Alba, G.D. Vajara ‘23	85.
Barbaresco, Produttori del Barbaresco ‘20	135.
Barbaresco, Camp Gros Martinenga Reserva, Marchesi di Gresy ‘16	315.
Barolo, Marziano Abbona ‘18	175.
Barolo, Pecchenino ‘Bussia’ ‘19	145.
Gaja, Sito Moresco, Langhe ‘21	175.

Tuscany

Rosso di Montalcino, Poggio Antico ‘22	98.
Chianti Classico, Volpaia ‘22	85.
Brunello di Montalcino, Baricci “Montosoli” ‘20	195.
Vino Nobile di Montepulciano, La Ciarliana” Vigna Scianello” 16	110.
Cabreo, Tenute Del Cabreo, Il Borgo, ‘18	175.

Lombardy

Nebbiolo, Sandro Fay, Cà Moréi Valtellina Superiore Valgella ‘21	98.
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Veneto

Tommasi, Amarone Della Valpolicella Classico ‘19	165.
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Campania

Taurasi, Donnachiar Montefalcione Riserva ‘17	150.
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Sicilia

Nerello Mascalese, Benanti, Etna Rosso ‘22	90.
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<i>Rhone</i>	
Côte-Rôtie, Château de Saint Cosme ‘22	195.
Rasteau, Domaine de Beurenard ‘21	125.
Gigondas, Domaine Santa Duc, Clos Derrière Vieille ‘21	130.
Hermitage, Monier de la Sizeraane, M. Chapoutier ‘20	285.
Châteauneuf du Pape, Château de Beaucastel ‘20	225.
Châteauneuf du Pape, Château de Beaucastel ‘09	290.
Châteauneuf du Pape, Château de Beaucastel ‘06	375.

<i>Beaujolais</i>	
Gamay Noir, Château de La Chaize, Fleurie ‘22	85.

<i>Loire Valley</i>	
Clau de Nell, “Violette”, Anne Claude Leflaive ‘19	175.

<i>Savoie</i>	
Silice Rouge, Domaine des Ardoisières ‘24	75.

<i>Languedoc-Roussillon</i>	
Clos de la Barthassade, Terrasses du Larzac, Les Gravettes ‘23	95.

GERMAN RED	
Frühburgunder, Ahr, Meyer-Näkel	130.

SPAIN RED	
Familia Torres, Rioja Reserva ‘Malpastor’ ‘19	95.

ARMENIA RED	
Areni Yacoubian-Hobbs ‘19	80.

AUSTRIAN WHITE	
Chardonnay, Weingut Kollwentz, Leithakalk, Burgenland ‘22	80.
Grüner Veltliner, Am Berg, Ott ‘24	85.

GERMAN WHITE	
Pinot Blanc, Borell-Diehl, Pfalz ‘22	65.
Pinot Noir, Blanc de Noirs Illusion, Meyer-Näkel ‘23	85.
Bernhard Huber, Breisgau ‘22	95.
Von Hövel, Riesling Feinherb, Saar ‘21	70.
Karthäuserhof, Mosel, Riesling Schieferkristall Trocken ‘21	80.
Frauenberg Nieder-Florsheim, Riesling Trocken, Battenfeld-Spanier, Rheinhessen ‘13	95.
Schloss Lieser, Niederberg Helden, Mosel, Riesling Troken Grosses Gewächs ‘23	145.

ITALIAN WHITE	
Catarrato, Anthilia, Donnafugata, Sicilia ‘21	80.
Etna Bianco, Benanti, Sicily ‘23	85.

AMERICAN WHITE

<i>California</i>	
Chardonnay, Crossbarn, Sonoma ‘23	100.
Chardonnay, Kistler, Les Noisetiers, Sonoma ‘22	175.
Chimney Rock, Elevage Blanc, Napa Valley ‘22	95.
Chardonnay, Melville Vineyards & Winery, Santa Rita Hills ‘23	100.
Pinot Blanc, Robert Sinskey, Los Carneros ‘18	80.
 <i>Oregon</i>	
Chardonnay, Granville, Basalt, Willamette Valley ‘21	100.
Chardonnay, Yamhill-Carlton District, Gran Moraine ‘21	115.

ROSE

<i>Spain</i>	
Peyrassol, Méditerrané La Croix Rosé ‘24	85.
 <i>California</i>	
Matthiasson Rosé California ‘23	75.

FRENCH RED

<i>Burgundy</i>	
Pinot Noir, Vin de France, Maison Guillot-Broux ‘23	85.
Pinot Noir, Vin de France, Armand Heitz ‘22	90.
Bourgogne Rouge “Éclat de Calcaire”, Pierre Girardin ‘22	110.
Mercurey, Domaine Chanson ‘22	120.
Mercurey, 1er Cru ‘Le Clos Du Roy’, Domaine Faiveley ‘23	160.
Chassagne-Montrachet “Les Chaumes”, Morey-Coffinet ‘22	145.
Pommard, Domaine Cyrot-Buthiau ‘22	150.
Gevery-Chambertin “Mes Cinq Terroir”, Domaine Denis Mortet ‘22	250.
Marsannay “Les Longeroies”, Domaine Denis Mortet ‘21	190.
Beaune 1er Cru ‘Clos De L’Ecu’ Monopole, Domaine Faiveley ‘22	245.
Chambolle-Musigny, Domaine Arlaud ‘22	285.
Nuits-Saint-Georges, Domaine Michel Gros ‘19	270.

<i>Bordeaux</i>	
Margaux, Château Palmer ‘11	975.
Margaux, Château Palmer ‘14	950.
Pomerol, Château La Conseillante ‘11	445.
Saint-Julien, Grand Cru Classé, Château Beychevelle ‘17	410.
Pauillac, 1st Grand Cru Classé, Les Fortes de Latour ‘15	750.
Saint-Estèphe, Château Phélan Ségur ‘17	165.
Saint-Emilion Grand Cru Classé, Chateau Corbin ‘14	150.
Castillon Côtes de Bordeaux, Domaine de l’A ‘16	145.
Castillon Côtes de Bordeaux, L’Aurage ‘10	240.
Côtes de Bourg, Roc de Cambes ‘22	235.
Pessac-Léognan, Grand Cru Classé Le Clarence de Haut-Brion ‘10	480.