



Cocktails, Beer & Wine

MARTINIS

All Of You _____ *olive oil washed Gray Whale gin, Dolin, olive brine, smoked salt, goat cheese olive*

Sean’s Martini _____ *London dry gin, Finlandia vodka, lillet blanc*

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

Blanco Martinez _____ *Japanese gin, bergamot, dry vermouth*

Hot Charlie _____ *London dry gin, chili vermouth*

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

HOUSE DRINKS

Dill With It _____ *Espolon blanco, dry curacao, pickle juice, lime, tajin rim*

South Beach _____ *aged rum, strawberry puree, pineapple, coconut, lime*

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

Lydia Fields _____ *cucumber vodka, cucumber juice, elderflower, lemon, celery bitters*

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

DRAFT BEER

\$12

Guinness, Sierra PILS, Save The Robots IPA, Stella Lager

STAFF PICKS

\$19

Paper Plane.....*bourbon, Aperol, lemon, amaro nonino*

Frozen Cocktail “The 118”*Aperol, Elderflower, Finlandia, grapefruit, orange, prosecco*

GIN

Beefeater
Botanist
Hendrick’s
Gray Whale
Japanese Nikka Coffey Still
Tanqueray
Plymouth
Hardshore
Monkey 47

VODKA

Finlandia
Grey Goose
Ketel One
Tito’s Handmade

TEQUILA

Avion Cristalino
Cantera Negra Blanco & Repo
Clase Azul Reposado
Mijenta Family
Siete Leguas Blanco
Siete Leguas Reposado
Tequila Ocho Family
Espolon Family
Yave Blanco
Yave Reposado

MEZCAL

Animas Espadin
Animas Papalote
Vago Ensemble
Vago Elote
Banhez Espadin
Banhez

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
Bib & Tucker Gold Roast 6yr
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
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

SIPPING COCKTAILS

Buzz Kill _____ *Bib & Tucker Gold Roast Bourbon, Afficionado espresso, orange bitters, demerara*

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

Charlie Meets Danny _____ *Cantera Negra reposado, sugar, Angostora, orange*

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

CLASSICS

Paloma _____ *Espolon 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 _____ *Finlandia vodka, crème de framboise, pineapple, vanilla, lemon*

ZERO PROOF COCKTAILS

Reset _____ *cucumber juice, mint syrup, lemon*

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

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

Curious Elixirs #1 Negroni Sbagliato _____ *pomegranate, bitter orange, gentian, rhodiola, club*

Curious Elixirs #4 Sicilian Spritz _____ *ginseng, blood orange, green mandarin, turmeric rhubarb root, holy basil*

WINES BY THE GLASS

Sparkling

Prosecco, Col Dorato, ‘Extra Dry’ DOP. 18.

Bailly Lapierre, Crémant de Bourgogne, Brut NV 20.

Charles Heidsieck, Brut Reserve Special Edition NV 36.

White

Grüner Veltliner, Am Berg, Ott ‘24 20.

Sancerre, Grand Fossil ‘24 24.

Chardonnay, Crossbarn, Sonoma Coast ‘23 24.

Rosé

Chateau de Campuget ‘Tradition’ Rose 19.

Red

Pinot Noir, Vin de France, Maison Guillot-Broux ‘23 20.

Langhe Nebbiolo, Andrea Oberto ‘24 20.

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

Cabernet Sauvignon, Altruria, Sonoma Coast ‘23. 25.

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

BOTTLED BEER

Stella Artois “Belgian-style” Pilsner Lager Brooklyn, NY 5.3%. 10.

Michelob Ultra, Anheuser-Busch ‘Light Lager’ St. Louis, MO 10.

Radiant Pig Brewing “Lofi” Lager, Brooklyn, NY 4.6% 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 ‘12.22.

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.

Broadbent Madeira ‘99.15.

AMERICAN RED

California

Pinot Noir, Dutton Goldfield, Russian River Valley ‘23	120.
Pinot Noir, Matt Taylor Wines, Cuveé Kaela ‘20	125.
Pinot Noir, Matt Taylor Wines, ‘Komorebi’, Sonoma Coast ‘17	220.
Cabernet Sauvignon, Altruria, Sonoma ‘23	120.
Cabernet Sauvignon, Fission, Far Mountain ‘21	150.
Cabernet Sauvignon, Lewis Cellars, Napa Valley ‘22	220.
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.
Opus One, Napa Valley ‘22	750.
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.
Coup de Foudre, 37.2 Cuvée, Napa Valley ‘22	265.

Oregon

Pinot Noir, Elk Cove, Willamette Valley ‘21	half bottle 63.
Pinot Noir, J.Christopher Basalte Unfiltered ‘21	90.

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.
A.Margaine, Special Club Blanc de Blanc 1er Cru Brut ‘18	290.
Charles Heidsieck, Brut Reserve Special Edition NV	130.
Gosset, Grande Reserve NV	145.
Gosset Champagne Brut Cuvée Suzanne Gosset Rosé	275.
Andre Heucq, Les Roches Parcellaire ‘16	225.
Pierre Paillard, “Les Parcelle’s Bouzy XXI” Grand Extra Brut ‘21	155.
Pierre Paillard, “Taissy 1er Cru” Blanc de Noirs Extra Brut ‘20	245.
Billecart-Salmon, Extra Brut Le Rosé ‘15	275.
Rare, Piper Heidsieck Champagne Brut ‘07	450.
Egly-Ouriet, “VP” Grand Cru Extra Brut	500.

Italy

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

<i>Burgundy</i>	
Bourgogne Aligoté ‘En Buzigny’, Vieilles Vignes, Domaine Rémi Jobard ‘22	98.
Bourgogne Blanc, “Éclat de Calcaire”, Pierre Girardin ‘23	120.
Mercrey Blanc “Clos Rochette” Monopole, Domaine Faiveley ‘23	130.
Chablis Drouhin Vaudon ‘24	85.
Domaine Leflaive, Mâcon-Verzé ‘23	165.
Bourgogne Blanc, Alain Chavy ‘23	95.
Chablis, Clément Lavallée ‘23	125.
Saint-Aubin 1er Cru “Les Champlots”, Joseph Colin ‘23	198.
Meursault, Douhairret-Porcheret ‘23	275.
Domaine Leflaive, Puligny-Montrachet 1er Cru ‘Clavoillon’ ‘18	720.
<i>Loire Valley</i>	
Vouvray, Domaine Damien Pinon '23	75.
Sancerre, Chateau du Nozay, Domaine du Nozay '23	140.
Chenin Blanc, Clau de Nell, Anne Claud Lefalivé ‘22	165.
Chenin Blanc, Savennières ‘Les Vieux Clos’, Famille Joly ‘23	175.
<i>Rhone</i>	
Ermitage de l’oree Blanc, M. Chapoutier ‘11	550.
Condrieu, Invitare, M. Chapoutier ‘22	180.
Yves Cuilleron, Saint-Joseph, Lyseras ‘23	85.
<i>Alsace</i>	
Riesling Trocken, Dirler-Cadé ‘22	75.
<i>Jura</i>	
Chardonnay, La Petit Montagne, Pierre Girardin ‘22	140.

ITALIAN RED

<i>Piedmont</i>	
Dolcetto D’Alba, G.D. Vajara ‘24	85.
Langhe Nebbiolo, Andrea Oberto ‘24	90.
Nebbiolo D’Alba, Valmaggiore, Sandrone ‘23	145.
Barbaresco, Produttori del Barbaresco ‘21	150.
Barbaresco, Camp Gros Martinenga Reserva, Marchesi di Gresy ‘16	315.
Barolo, ‘Ravera’ Marzino Abbona ‘20	175.
Barolo, Pecchenino ‘Bussia’ ‘20	200.
Gaja, Sito Moresco, Langhe ‘22	175.
<i>Tuscany</i>	
Rosso di Montalcino, Poggio Antico ‘23	110.
Chianti Classico, Volpaia ‘23	85.
Brunello di Montalcino, Baricci “Montosoli” ‘20	195.
Vino Nobile di Montepulciano, La Ciarliana” Vigna Scianello” 16	120.
Cabreo, Tenute Del Cabreo, Il Borgo, ‘18	175.
Tignanello, Antinori ‘22	450.
<i>Lombardy</i>	
Nebbiolo, Sandro Fay, Cà Moréi Valtellina Superiore Valgella ‘21	115.
<i>Campania</i>	
Taurasi, Donnachiara Montefalcione Riserva ‘17	150.
<i>Sicilia</i>	
Benanti, Etna Rosso ‘23	90.
Benanti, Etna Rosso, Contrada Cavaliere ‘22	150.

<i>Rhone</i>	
Rasteau, Domaine de Beurenard, Rhone Valley ‘22	125.
Côte-Rôtie, Château de Saint Cosme ‘22	195.
Gigondas, Aux Lieux-Dits, Domaine Santa Duc ‘21	130.
Hermitage, Monier de la Sizeraane, M. Chapoutier ‘20	285.
Châteauneuf du Pape, Domaine Mayard ‘23	220.
Châteauneuf du Pape, Château de Beaucastel ‘20	250.
Châteauneuf du Pape, Château de Beaucastel ‘06	375.

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

<i>Veneto</i>	
Zenato, Ripassa ‘Valpolicella Ripasso Superiore’ ‘21	100.

<i>Coteaux Champenoise</i>	
Pierre Paillard, Bouzy Rouge “Les Mignottes” ‘22	195.

<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.

<i>Corsica</i>	
Domaine de Vaccelli, Vaccelli Ajaccio Rouge ‘21	145.
Domaine de Vaccelli, Chioso Novo ‘22	290.

GERMAN RED

Frühburgunder, Ahr, Meyer-Näkel	130.
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SPAIN RED

Familia Torres, Rioja Reserva ‘Malpastor’ ‘19	95.
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<i>Savoie</i>	
Quartz, Domaine des Ardoisières ‘24	295.

<i>Jura</i>	
Chardonnay, Vin de France, La Petit Montagne, Pierre Girardin ‘23	145.

AUSTRIAN WHITE

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

GERMAN WHITE

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, Far Niente, Napa Valley ‘24	175.
Chardonnay, Kistler, Les Noisetiers, Sonoma ‘22	175.
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>France</i>	
Gueissard IGP Méditerranée “Le Petit G” Rosé	85.
 <i>California</i>	
Matthiasson Rosé California ‘25	75.

FRENCH RED

<i>Burgundy</i>	
Pinot Noir, Vin de France, Maison Guillot-Broux ‘23	85.
Bourgogne Rouge, Armand Heitz ‘22	110.
Bourgogne Rouge “Roncevie”, Domaine Arlaud ‘23	120.
Mercrey, Domaine Chanson ‘22	135.
Pommard, Domaine Cyrot-Buthiau ‘22	150.
Savigny-les-Beaune, 1er Cru ‘Aux Clous’, Camille Giroud ‘21	175.
Gevery-Chambertin “Mes Cinq Terroir”, Domaine Denis Mortet ‘23	250.
Marsannay “Les Longeroies”, Domaine Denis Mortet ‘22	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.
Vosne-Romanee 1er “Les Suchots”, Domaine Jean-Marc Millot	550.

<i>Bordeaux</i>	
Margaux, Château Palmer ‘11	975.
Margaux, Château Palmer ‘14	850.
Margaux, Château Pouget ‘12	190.
Pomerol, Château La Conseillante ‘11	445.
Saint-Julien, Pavillon du Glana ‘19	100.
Saint-Estèphe, Château Tronquoy-Lalande ‘12	160.
La Fleur de Boüiard, Pomerol ‘14	150.
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.