

## COCKTAILS

<b>AUTUMN RHYTHM II</b> _____	<b>15</b>
wild turkey 101, carrot & fennel shrub, lemon	
<b>FLATIRON</b> _____	<b>15</b>
beef fat-washed dickel rye, cherry juice, orange bitters	
<b>HARLEM NIGHTS</b> _____	<b>15</b>
flor de caña 7yr rum, apricot liquor, lime, honey	
<b>PAGE SIX</b> _____	<b>15</b>
reyka vodka, elderflower liqueur, mint, lychee raspberry purée, lemon	
<b>NEGRONI BIANCO</b> _____	<b>16</b>
tanqueray gin, bordiga bianco, luxardo bitter apertif	
<b>LOWER EAST ELIXIR</b> _____	<b>16</b>
ilegal joven mezcal, appleton estate 8yr rum, green chartreuse, orgeat, lime, tiki bitters	
<b>NITRO ESPRESSO MARTINI</b> _____	<b>16</b>
skyy vodka, kahlúa, vanilla, texas coffee traders cold brew	
<b>CONCRETE JUNGLE</b> _____	<b>15</b>
espolòn blanco tequila, campari, aperol, lemon, pineapple syrup	

## ZERO PROOF

<b>MAPLE GINGER TEA</b> _____	<b>12</b>
orange juice, yuzu, lemon, mint simple syrup	
<b>LAVENDER LEMONADE</b> _____	<b>12</b>
infused simple syrup, honey, lemon	
<b>CHILLED APPLE CIDER</b> _____	<b>12</b>
fresh-pressed apple cider, baking spices	
<b>ROSEMARY POP</b> _____	<b>12</b>
rosemary infused simple syrup, lemon, club soda	

## BUBBLES

*gls | btl*

<b>CAVA, EXTRA BRUT</b> _____	<b>16   62</b>
<i>Raventós i Blanc “Blanc de Blancs” Conca del Riu Anoia, Spain 2022</i>	
<b>CRÉMANT, BRUT</b> _____	<b>22   86</b>
<i>Parigot &amp; Richard “Origines” Burgundy, France NV</i>	
<b>ROSÉ, BRUT</b> _____	<b>20   78</b>
<i>Chandon California NV</i>	

## WHITE

<b>SAUVIGNON BLANC</b> _____	<b>16   62</b>
<i>Frenzy “Mt. Richmond Estate” Marlborough, New Zealand 2024</i>	
<b>CHENIN BLANC</b> _____	<b>14   54</b>
<i>Folk Machine Clarksburg, California 2024</i>	
<b>GRÜNER VELTLINER</b> _____	<b>16   62</b>
<i>Michael Malat “Crazy Creatures” Kremstal, Austria 2023</i>	
<b>CHARDONNAY</b> _____	<b>21   82</b>
<i>Domaine Agnes &amp; Didier Chablis, Burgundy, France 2022</i>	

## BEER

<b>LONE STAR</b> <i>lager</i> _____	<b>6</b>
<b>FOUNDERS</b> <i>all day ipa</i> _____	<b>7</b>
<b>REAL ALE</b> <i>bright shadows golden ale</i> _____	<b>7</b>
<b>PAULANER</b> <i>salvator doppelbock</i> _____	<b>8</b>

## ROSÉ

*gls | btl*

<b>GRENACHE BLEND</b> _____	<b>17   66</b>
<i>Château Minuty “Prestige” Côtes de Provence, France 2023</i>	
<b>RED</b>	
<b>PINOT NOIR</b> _____	<b>18   70</b>
<i>Lioco Mendocino, California 2023</i>	
<b>BARBERA</b> _____	<b>17   66</b>
<i>La Miraja “Le Masche” Asti, Piedmont, Italy 2022</i>	
<b>RHÔNE BLEND</b> _____	<b>14   54</b>
<i>Château Saint-Roch Languedoc-Roussillon, France 2020</i>	
<b>SANGIOVESE</b> _____	<b>18   70</b>
<i>Antinori “Pèppoli” Chianti Classico, Italy 2022</i>	
<b>CABERNET SAUVIGNON</b> _____	<b>20   78</b>
<i>Gramercy Cellars “Lower East” Columbia Valley, Washington 2020</i>	

## WATER

<b>TOPO CHICO</b> <i>355 ml, sparkling</i> _____	<b>4</b>
<b>ACQUA PANNA</b> <i>750 ml, spring</i> _____	<b>7</b>
<b>SAN PELLEGRINO</b> <i>750 ml, sparkling</i> _____	<b>7</b>