



# BAR MENU



## WINES BY THE GLASS / BOTTLE

### ROSÉ

*2018 skouras, zoe rosé, agiorgitiko/ moschofilero  
peloponnese, greece  
14 / 50*

### BUBBLES

*2013 onabay vineyards blanc de franc brut  
north fork long island, new york  
60*

*nv filipa pato, bairrada 3b бага/ bical  
método tradicional rosé, portugal  
15 / 60*

### WHITE

*2017 hermann j. wiemer, dry riesling seneca lake, new york  
45*

*2017 joel gott, sauvignon blanc, california  
15 / 60*

*2016 jax vineyards, chardonnay y3  
napa valley, california  
16 / 60*

### RED

*2010 cosimo taurino, salento rosso  
negroamaro/ malvasia nera “notarpanaro”  
puglia, italy  
16 / 60*

*2017 heron wines, pinot noir  
california  
15 / 60*

*18% administrative fee added to all checks*





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## COCKTAILS

### THE BIRDS AND THE BEES

*bulldog gin, bianco vermouth, lemon, honey 15*

### WHAT THE DOCTOR ORDERED

*hudson baby bourbon, sweet vermouth, cynar, orange 20*

### BASQUE IN THE SUN

*astral tequila, grand marnier, cilantro, lime 18*

### GREEN MACHINE

*belvedere, jalapeño, basil, lime 15*

### SPRING'S BOUNTY

*apple brandy, apricot liqueur, lemon 19*

### WHAT THE DOCTOR ORDERED

*hudson baby bourbon, sweet vermouth, cynar, orange 2*

## BEER AND CIDER

12

### CAPTAIN LAWRENCE 6TH BOROUGH PILSNER

*dry and mildly hopped, bright and crisp 5% elmsford, ny*

### CAPTAIN LAWRENCE ORBITAL TILT IPA

*rich hops, velvety mouthfeel, vibrant tropical fruit 5.9% elmsford, ny*

### ITHACA BEER CO. APRICOT WHEAT

*light and bright with slight apricot crispiness 4.9% ithaca, ny*

### WOLFFER NO. 139 DRY ROSE CIDER

*semi-sweet hard apple cider finished in rose' barrels 6.9% sagaponack, ny*

## NON ALCOHOLIC BEVERAGES

8

*coke, diet coke, sprite, ginger  
ale, cranberry juice, orange juice,  
grapefruit juice*

*18% administrative fee added to all checks*

