

# HOUSE COCKTAILS

BY SHANNON BECK

## SHELTER FROM THE STORM

Vodka, Vanilla Liqueur, Rhubarb Liqueur, Blood Orange Juice

## SALON AT DAWN

Mezcal, Cardamaro, Creme de Cacao, Mole Bitters

## SPIRIT REVIVER

Tequila, Green Chartreuse, Pineapple Liqueur, Sage

## GREEN THUMB

Gin, Pamplemousse Liqueur, Cardamon Bitters, Mediterranean Tonic

## HARVEST MOON

5 Year Aged Rum, American Amaro, Allspice, Mole and Molasses Bitters

## VENETIAN HOLIDAY

Cardamaro, Select Aperitivo, Cardamom Bitters, Prosecco, Club Soda

## CHANTEUSE OF CHARTREUSE

Rye, Yellow Chartreuse, Benedictine, Spiced Orange Bitters

## DE LA LAFAYETTE

Bourbon, Dolin Rouge, Benedictine, Orange Bitters

# DRAFT BEER & CIDER

Narragansett Lager, Rhode Island	7
Sixpoint Crisp Pilsner, New York	8
Allagash, Maine	9
Joe's IPA, Pennsylvania	9
Bronx Pale Ale, New York	9
Greenport Harbor Black Duck Porter, New York	10
Doc's Draft Hard Apple Cider, New York	9

# SPIRITS

## VODKA

42 Below	17
Tito's	18
Industry Standard	18
Hanger One Citrus	18
Hanger One Mandarin	18

## TEQUILA

Arette Blanco	17
Partida Blanco	18
La Gritona Reposado	18
Herradura Reposado	18
Don Julio Añejo	19
ArteNOM 1146 Añejo	19
Banhez Mezcal	18
Los Amantes Mezcal	16

## RUM

Real McCoy 3 yr, Barbados	17
Real McCoy 5 yr, Barbados	18
Appleton Reserve, Jamaica	18
Hamilton Black, Jamaica	19
Santa Teresa 1796, Venezuela	19
Doctor Bird, Jamaica	18

## AFTER DINNER

Arcane Fernet	17
Dudognon Cognac	18
Amontillado Sherry	18
10 Year Tawny Port	18
Late Harvest Riesling	18

## GIN

Ford's, England	17
Plymouth, England	18
Greenhook, Brooklyn	18
Hendrick's, Scotland	18
The Botanist, Scotland	19
Cotswold's, England	19

## BOURBON

Four Roses Yellow	17
Elijah Craig 12 yr	18
Union Horse	18
Bulleit	19
Angel's Envy	19

## RYE

Old Overholt Rye	17
Michter's Rye	18
Rittenhouse Rye	18
Sagamore Rye	18
Wigle Rye	19

## SCOTCH

Glenlivet 12yr	18
Laphroaig 10yr	19
Talisker 10yr	19
Macallan 12yr	19
Highland Park 18yr	25
Glenrothes 1998	25

# WINE LIST

<b>SPARKLING</b>	<b>G/B</b>
Prosecco, Tullia, Italy	17/64
Prosecco Rosé, Le Colture, Italy	18/66
Crémant Brut Prestige, Domaine Saint Remy	19/82
Champagne, Gimmonet 1er Cru Blanc de Blanc	175
Rose Champagne, Geoffroy Rose de Saignee 1er Cru NV	175
<b>WHITE</b>	<b>G/B</b>
Verdicchio, Conti di Buscareto 2018, Italy	16/64
Sauvignon Blanc, Grand Moulin Touraine 2020, France	18/78
Chardonnay, Barrique 2017, California	18/78
Viognier, Churton 2014, New Zealand	78
Pinot Grigio, Erste & Neue 2018, Italy	74
Falanghina, La Rivolta 2018, Italy	80
Dry Riesling, Red Tail Ridge 2016, New York	80
Arneis, Elvio Tennero 2018, Italy	82
Albarino, Do Ferreira 2017, Spain	86
Sauvignon Blanc, Pascal Jolivet Sancerre 2018, France	88
Chardonnay, Domaine de l'Enclos Chablis 2017, France	90
Chardonnay, ZD 2017, California	100

# WINE LIST

<b>ROSÉ</b>	<b>G/B</b>
Placeholder, Placeholder	00/00
Placeholder, Placeholder	00/00

<b>RED</b>	<b>G/B</b>
Cote du Rhone, L'Harmas 2017, France	16/64
Malbec, Alhambra 2018, Argentina	17/70
Pinot Noir, Gothic 'Nevermore' 2018, Oregon	18/78
Cabernet Sauvignon, Bench 2017, California	18/78
Montepulciano, Antica Tenuta Pietramore 2016, Italy	78
Gamay, Lo-Fi 2018, California	80
Super Tuscan, La Massa 2016, Italy	82
Sangiovese, Monte Bernardi, Chianti Classico Riserva 2015, Italy	92
Châteauneuf-du-Pape, Roger Perrin 2015, France	96
Cabernet Sauvignon, Sinsky 'POV' 2014, Napa California	120
Barolo, Gianfranco Alessandria 2015, Italy	125
Cabernet Sauvignon, Titus 2016, California	140

# ACT I

Orange & Rosemary Marinated Olives	12
Hummus, Assorted Market Vegetables	14
Three Artisanal Cheeses, Grapes, Fruit & Nut Bread	18
Classic Little Gem Caesar Salad	16
Mixed Green Salad, Aged Cheddar, Mint Vinaigrette	16
Roasted Beets, Apples, Goat Cheese, Hazelnuts	18
Crispy Calamari, Pickled Peppers, Chipotle Aioli	18

## **HAM & PICKLE CHARCUTERIE BOARD**

Selection of Domestic Hams, Fresh Baked Country Bread,  
Pickled Vegetables, Housemade Condiments

# ACT II

Fish Tacos, Avocado, Salsa Verde, Mango, Cilantro	26
Fried Chicken Sandwich, Spicy Buttermilk, Half Sour Pickles	22
Joe's Burger, Caramelized Onions, Bacon, Cheddar	24
Smoked Cauliflower Cassoulet, Vegetables, Breadcrumbs	29
Fried Brussel Sprouts, Bacon, Grainy Mustard	14
French Fries, Malt Vinegar Mayo	11

# ACT III

Chocolate & Vanilla Soft Serve	12
Gala Apple Crumble, Vanilla Ice Cream	14

**“Love looks not with the eyes, but with the mind, and  
therefore is winged Cupid painted blind.”**

**A Midsummer Night’s Dream:  
Act I, Scene I**