

Colonie

127 Atlantic Ave 11201-5546 · +17188557500 · Updated: Jan 14, 2026

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DAILY OYSTER 1

Daily Oyster

served with balsamic mignonette

AVAILABLE OPTIONS

1/2 Dozen: \$17.00

Dozen: \$32.00

SNACKS 4

Ricotta Crostini

catskills honey, mint

\$10.00

Mushroom Pate

meyer lemon, shiso, toast

\$10.00

Anchovy Toast

calabrian chili, parsley

\$10.00

Warm Dates

duck fat, yogurt, savory

\$10.00

CHEESE 5

Nancy's Camembert

cow & sheep (Old Chatham, NY)

Fingerlakes Gold

goat (Lively Run Goat Dairy, NY)

Calderwood

raw cow (Jasper Hill Farm, VT)

Overjarige Gouda

raw cow & sheep (Penterman Farm, WI)

Bayley Hazen Blue

cow (Jasper Hill Farm, VT)

VEGETABLES 4

Gem Lettuce

snap peas, breakfast radish, green goddess

\$15.00

Shaved Fennel	\$16.00
green olives, provolone piccante, citrus	
Cauliflower	\$15.00
plums, tahini, sesame seeds, scallion	
Charred Corn	\$15.00
ricotta salata, poppy seeds, dandelion	

PASTA 4

Spaghetti	\$23.00
pesto bianco, jalapeno, parmigiano, lemon	
Fazzoletti	\$27.00
blue crab, burrata, sorrel, serrano chili	
Campanelle	\$24.00
eonic escargot, garlic, spinach, pecorino	
Creste Regate	\$25.00
pancetta, onion, tomato, chiles, pecorino	

SMALL 4

Green Tomato	\$16.00
burrata, salsa verde, green coriander	
Cherry Salad	\$16.00
prosciutto, manchego, mizuna, pecans	
Fluke Crudo	\$16.00
cherry tomato, agrumato, basil, oregano	
Lamb Belly	\$15.00
labneh, scallion, mint vinegar, sunflower	

LARGE 4

Halibut	\$31.00
shishito peppers, corn, bottarga, potato crisps	
Duck Breast	\$32.00
onion soubise, scallions, rhubarb, red wine jus	
Bone-In Pork Chop	\$30.00
grilled greens, apricot, mustard seed	
Bison Burger	\$21.00
truffle aioli, comte cheese, rosemary frites	

CROSTINI 2

Ricotta	\$10.00
honey, mint	
Mushroom Pate	\$10.00
meyer lemon	
MEAT 5	
Prosciutto	
Speck	
Coppa	
Finochietta	
Trufa Seca	
BAKED GOODS 3	
Sticky Date Cake	\$12.00
creme fraiche gelato	
Monkey Bread	\$12.00
toffee sauce, pecans	
Warm Doughnuts	\$10.00
thyme sugar, lemon cream	
SALADS 2	
Baby Lettuces	\$15.00
pistachio milk vinaigrette, soft herbs	
Burrata	\$16.00
green tomato, salsa verde, coriander	
SIDES 4	
Home Fries & Aioli	\$8.00
Buttermilk Biscuit & Preserves	\$6.00
Sullivan County Farms Bacon	\$6.00
Breakfast Sausage	\$5.00
BRUNCH 8	
Cauliflower	\$16.00
plums, tomato, sesame seeds, scallion	

Cherry Salad	\$16.00
wood run prosciutto, manchego, walnuts, mizuna	
Lamb and Eggs	\$19.00
braised lamb, white beans, harissa, poached egg, bread crumbs	
Buttermilk Pancakes	\$15.00
whipped creme fraiche, maple syrup, seasonal preserves	
Turkish Eggs	\$16.00
poached eggs, brown butter, yoghurt, dried chile	
Cacio e Pepe Scramble	\$14.00
mascarpone, parmigiano, black pepper, misticanza, toasted filone	
Shrimp & Grits	\$19.00
fried egg, mushrooms, scallion, lemon	
Bison Burger	AVAILABLE OPTIONS
black truffle, comte cheese, rosemary frites	\$21.00
	With Fried Egg: \$3.00

BRUNCH COCKTAILS 7

Holy Spritz!	\$13.00
St. Agrestis aperitivo, sparkling wine. On tap	
Blood Orange Chili Margarita	\$14.00
Habanero-infused Pueblo Viejo blanco tequila, Combier, blood orange, lime, lime salt	
Cool Hand Cuke	\$13.00
Crop Organic cucumber vodka, Bitter Truth elderflower, fresh cucumber juice, mint syrup, lime	
Coffee & Cigarettes	\$13.00
Federico Classico mezcal, Cynar, Punt e Mas, Rise nitro-brew coffee, orange twist	
Bloody Mary	\$12.00
Aloo vodka, tomato juice, tabasco, worcestershire, celery salt, fresh horseradish, lemon, jalapeno, green olive	
Bloody Caesar	\$12.00
Our Bloody Mary topped with clamato juice	
Mi Michelada	\$11.00
Victory Prima Pils, lime, hot sauce, worcestershire, celery salt, clamato juice, cucumber	

DESSERT 4

Vanilla Panna Cotta	\$10.00
burnt honey, bee pollen	
Sticky Date Cake	\$12.00
salted creme fraiche gelato	

Warm Doughnuts	\$10.00
meyer lemon chantilly, thyme sugar	
Dark Chocolate Cremeux	\$12.00
black cocoa, malt, mint	

DESSERT WINE ⁹

Moscato d'Asti, Forteto della Luja, 2015 (Piedmont, Italy)	\$10.00
Tokaj Classic, Cuvee Classic, Late Harvest, 2005 (Hungary)	\$12.00
Sauternes, Lieutenant de Sigales, 2007 (Bordeaux, France)	\$16.00
Madeira, Rare Wine Co., Rainwater (Portugal)	\$15.00
Oloroso, Valdespino, Vos Solera 1842 (Jerez, Spain)	\$13.00
Pineau des Charentes, Paul-Marie et Fils (Cognac, France)	\$15.00
Vin Mute de Gascogne, Chateau de Leberon (Armagnac, France)	\$15.00
Ruby Port, Niepoort (Douro, Portugal)	\$10.00
Amargone, Gonzalo Gonzalo, NV (Rioja, Spain)	\$13.00

COCKTAILS ⁸

C.R.E.A.M. Soda	\$13.00
Earl grey-infused Aloo vodka, Giffard pamplemousse, Giffard vanille de Madagascar, lemon, club soda	
Pride or Die Fizz	\$15.00
Pride vodka, Apologue persimmon, lemon, ginger, egg white, soda, Peychaud's bitters	
Scotsman in Paradise	\$16.00
Coconut washed Street Puma's blended scotch, Clairin Vaval, pineapple, lemon, chipotle chili, Angostura bitters	
Detox Retox	\$13.00
Greenhook dry gin, Suze, Dolin Genepy, celery, apple	
Watermelon Chili Margarita	\$14.00
Habanero-infused Pueblo Viejo blanco tequila, Combier, watermelon, agave, lime, lime salt	
Mercury Retrograde	\$14.00
Banhez mescal, Cocchi Vermouth di Torino, Granada-Vallet bitters, strawberry shrub, orange twist	
Gone Camping	\$14.00
Rittenhouse Rye, Yellow Chartreuse, Zirbenz stone pine liqueur, Cocchi Americano, rosemary	
Spanish Spritz	\$13.00
Baines Pacharan, Partida Creus MUZ vermouth, Cava	

BEER ⁸

Three's Brewing, Vliet (New York)	\$8.00
on tap	
Other Half Brewing Co., Forever Ever IPA (New York)	\$8.00
on tap	
Ommegang, Hennepin (New York)	\$8.00
on tap	
Firestone, Union Jack IPA (California)	\$7.00
Oxbow, Farmhouse Pale Ale (Maine)	\$9.00
Other Half Brewing Co., Ramos Gin Fizz Berliner Weisse (New York)	\$14.00
Eve's Cidery, "Darling Creek", Off-Dry Sparkling Cider (New York)	\$13.00
Wolffer Estate, "No. 139", Dry Rose Cider (New York)	\$13.00

BUBBLY ³

Cava, Dibon, Brut Reserve, NV (Penedes, Spain)	\$11.00
Crémant du Jura, Domaine Rolet Pere et Fils, Brut, 2013 (Jura, France)	\$14.00
Crémant de Loire Brut Rosé, Clos de la Bricerie, "Pureté de Silex", NV (Loire Valley, France)	\$14.00

ROSÉ / CHILLED RED ²

Syrah / Grenache, Domaine Grand Corbière, Gris Sable de Camargue, 2017 (Languedoc-Roussillon, France)	\$13.00
Teroldego, Elisabetta Foradori, "Lezèr", 2018 (Trentino-Alto Adige, Italy)	\$16.00

WHITE ³

Muscadet, Domaine Luneau-Papin, La Grange, 2016 (Loire Valley, France)	\$11.00
Vermentino, Tenuta Dettori, Renosu, 2017 (Sardegna, Italy)	\$14.00
Albillo, Bodega Bernabeleva, "Navaherreros", 2016 (Madrid, Spain)	\$13.00

ORANGE / SKIN FERMENTED WHITE ²

Favorita / Arneis / Cortese, Vittoria Bera & Figli, "Arcese", 2016 (Piedmont, Italy)	\$13.00
Ribolla Gialla, Franco Terpin, Quinto Quarto, 2017 (Friuli-Venezia Giulia, Italy)	\$18.00

RED ⁵

Gamay, Thierry Chardon, Les Chardons, Touraine, 2016 (Loire Valley, France)	\$12.00
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Nebbiolo, Antonio Vallana, Colline Novaresi, Langhe, 2016 (Piedmont, Italy)	\$14.00
Tempranillo, Vina Illusion, "Prana", 2017 (Rioja, Spain)	\$13.00
Grenache / Carignan / Mourvèdre, Domaine des 2 ânes, Enclos, 2015 (Languedoc-Roussillon, France)	\$17.00
Petite Sirah, Fleur, 2017 (North Coast, California)	\$14.00

ROSÉ 6

Syrah / Grenache, Domaine Grand Corbière, Gris Sable de Camargue, 2017 (Languedoc-Roussillon, France)	\$41.00
Tibouren / Grenache, Clos Cibonne, 2016 (Côtes de Provence, France)	\$58.00
Nerello Mascalese, Frank Cornelissen, Susucaru, Etna Rosso, 2017 (Sicily, Italy)	\$59.00
Touriga Nacional, Ruth Lewandowski, Fox Hill Vineyard, 2017 (Mendocino County, California)	\$60.00
Tempranillo / Garnacha, Lopez de Heredia, Viña Tondonia, Gran Reserva, 2009 (Rioja, Spain)	\$68.00
Nerello Mascalese, Abbazia San Giorgio, "Cloé", 2017 (Pantelleria, Italy)	\$75.00

CHILLED RED 3

Nero di Troia, Valentina Passalacqua, Sottoterra, 2017 (Puglia, Italy)	\$49.00
Teroldego, Elisabetta Foradori, "Lezèr", 2018 (Trentino-Alto Adige, Italy)	\$59.00
Gamay / Côt, Brendan Tracey, "Capitalisme", 2015 (Loire Valley, France)	\$60.00

WHITES 26

Eva de Los Santos, Cerro la Barca, Vegas Altas Blanco, 2016 (Ribera del Guadiana, Spain)	\$39.00
Cortese, Cascina Degli Ulivi, Semplicemente Bianco VDT, 2017 (Piedmont, Italy)	\$44.00
Albarin Blanco / Albillo, Dominio del Urogallo, "la Fanfarria", 2016 (Asturias, Spain)	\$44.00
Muscadet, Domaine Luneau-papin, La Grange, 2016 (Loire Valley, France)	\$44.00
Pinot Gris, Eyrie, Dundee Hills, 2016 (Willamette Valley, Oregon)	\$48.00
Sauvignon Blanc, Valérie Forgues, Touraine, 2016 (Loire Valley, France)	\$50.00
Chardonnay / Vermentino / Rousanne, Donkey & Goat, "the Gadabout", 2017 (Napa, California)	\$50.00
Albillo, Bodega Bernabeleva, "Navaherreros", 2016 (Madrid, Spain)	\$52.00
Vermentino, Tenuta Dettori, Renosu, 2017 (Sardegna, Italy)	\$54.00
Muller Thurgau, Radoar, "Etza", 2015 (Alto Adige, Italy)	\$56.00

Aidani, Hatzidakis, 2016 (Santorini, Greece)	\$58.00
Marsanne / Roussanne / Muscat, Martha Stoumen Wines, "Post Flirtation", 2017 (Contra Costa, California)	\$58.00
Pecorino d'Abruzzo, Lammidia, "Frekt", NV (Abruzzo, Italy)	\$59.00
Zierfandler, Stadlmann, Mandel-Hoh, 2011 (Thermenregion, Austria)	\$59.00
Zibibbo / Albanello, Arianna Occhipinti, "Sp68", 2016 (Sicily, Italy)	\$60.00
Gruner Veltliner, Forstreiter, Tabor, 2015 (Kremstal, Austria)	\$65.00
Aligoté, Day Wines, 2017 (Willamette Valley, Oregon)	\$65.00
Pinot Grigio, Movia, 2014 (Collio, Slovenia)	\$66.00
Jacquère, Domaine des Ardoisières, "Argile", Côteau de St-pierre des Soucy, 2016 (Savoie, France)	\$67.00
Grecanico, Azienda Agricola Cos, "Pithos Bianco", 2016 (Sicily, Italy)	\$70.00
Chardonnay, Valentin Morel, Saint Savin, 2016 (Côtes du Jura, France)	\$76.00
Chardonnay, Statera Cellars, Anderson Family Vineyards, 2014 (Dundee Hills, Oregon)	\$84.00
Sauvignon Blanc, Domaine Sebastien Riffault, Sancerre "Skeveldra", 2013 (Loire Valley, France)	\$86.00
Chenin Blanc, Domaine du Closel, La Jalousie, Savennières, 2005 (Loire Valley, France)	\$96.00
Obaideh / Merwah, Chateau Musar, Blanc, 2006 (Bekaa Valley, Lebanon)	\$113.00
Riesling, Prager, Steinriegl, Smaragd, 2010 (Wachau, Austria)	\$120.00

REDS 30

Gamay, Thierry Chardon, Les Chardons, Touraine, 2016 (Loire Valley, France)	\$44.00
Tempranillo, Viña Illusion, "Prana", 2017 (Rioja, Spain)	\$48.00
Pinot Noir, Francois Cazin, Le Petit Chambord, Cheverny Rouge, 2017 (Loire Valley, France)	\$48.00
Grenache / Carignan / Mourvèdre, Domaine des 2 ânes, Enclos, 2015 (Languedoc-Roussillon, France)	\$49.00
Sumoll / Ull de Lebre / Bobal, Partida Creus, "TN", 2017 (Catalonia, Spain)	\$50.00
Listán Negro, Tajinaste, Tinto Tradicional, 2017 (Canary Islands, Spain)	\$50.00
Nebbiolo, Antonio Vallana, Colline Novaresi, Langhe, 2016 (Piedmont, Italy)	\$52.00
Mourvèdre, Dirty & Rowdy, "Unfamiliar", 2017 (Napa, California)	\$53.00
Cabernet Franc, Domaine du Mortier, "Les Pins", Bourgueil, 2017 (Loire Valley, France)	\$55.00

Petite Sirah, Fleur, 2013 (North Coast, California)	\$56.00
Barbera d'Asti, Andrea Scovero, "Ciapin", 2017 (Piedmont, Italy)	\$59.00
Grenache Noir / Carignan Gris / Macabeu, Matassa, "Coume de l'Olla", 2018 (Côte Catalanes, France)	\$60.00
Carignan, Lioco, "Sativa", 2016 (Mendocino, California)	\$64.00
Pinot Noir, Johan Vineyards, Estate, 2015 (Willamette Valley, Oregon)	\$70.00
Mourvèdre, Domaine de la Tour du Bon, Bandol, 2015 (Provence, France)	\$74.00
Gamay, Yann Bertrand, Fleurie, Vieilles Vignes, 2017 (Beaujolais, France)	\$76.00
Grenache / Syrah, Mayard, Clos du Calvaire, Châteauneuf-du-Pape, 2016 (Rhône, France)	\$76.00
Nero d'Avola, Martha Stoumen Wines, Benson Ranch, 2016 (Mendocino County, California)	\$78.00
Sangiovese, Vino Nobile di Montepulciano, Poderi Sanguineto I&ii, 2014 (Tuscany, Italy)	\$82.00
Frappato, Occhipinti, "Il Frappato" IGT Sicilia Rosso, 2015 (Sicily, Italy)	\$86.00
Grenache, A Tribute to Grace, Highlands Vineyard, 2014 (Santa Barbara County, California)	\$89.00
Tempranillo, Lopez de Heredia, Viña Tondonia, Reserva, 2006 (Rioja, Spain)	\$90.00
Cabernet Sauvignon / Merlot, White Rock, "Claret", 2015 (Napa, California)	\$92.00
Nebbiolo, Andrea Scovero, "Il Clown", 2015 (Piedmont, Italy)	\$95.00
Cinsault / Cabernet Sauvignon / Carignan, Chateau Musar, 1999 (Bekaa Valley, Lebanon)	\$119.00
Trousseau, Jean-François Ganevat, "Plein Sud", 2015 (Jura, France)	\$126.00
Teroldego, Elisabetta Foradori, "Sgarzon", 2015 (Trentino-Alto Adige, Italy)	\$128.00
Pinot Noir, Domaine Joliet, Fixin 1er Cru, Clos de la Perrière, 2013 (Burgundy, France)	\$131.00
Amarone, Marion, 2013 (Veneto, Italy)	\$165.00
Nebbiolo, Roberto Voerzio, Rocche Dell-Annunziata Torriglione, La Morra, Barolo, 2006 (Piedmont, Italy)	\$390.00

DESSERT WINES 10

Moscato d'Asti, Forteto della Luja, 2015 (Piedmont, Italy) (750ml)	AVAILABLE OPTIONS
	\$10.00
	\$42.00
Tokaj Classic, Cuvee Classic, Late Harvest, 2007 (Hungary) (500ml)	AVAILABLE OPTIONS
	\$13.00
	\$68.00

Sauternes, Lieutenant de Sigales, 2008 (Bordeaux, France) (375ml)	AVAILABLE OPTIONS
	\$16.00
	\$56.00
Pineau des Charentes, Paul-Marie et Fils (Cognac, France) (750ml)	AVAILABLE OPTIONS
	\$15.00
	\$120.00
Vin Muté de Gascogne, Chateau de Léberon (Armagnac, France) (750ml)	AVAILABLE OPTIONS
	\$15.00
	\$120.00
Ice Cider, Eve's Cider, "Essence", 2017 (Finger Lakes, New York) (375ml)	AVAILABLE OPTIONS
	\$12.00
	\$52.00
Oloroso Sherry, Valdespina, Vos Solera 1842 (Jerez, Spain) (750ml)	AVAILABLE OPTIONS
	\$13.00
	\$104.00
Madeira, Rare Wine Co., Rainwater (Portugal) (750ml)	AVAILABLE OPTIONS
	\$15.00
	\$120.00
Chinato, Andrea Scovero, 2016 (Piedmont, Italy) (750ml)	AVAILABLE OPTIONS
	\$15.00
	\$120.00
Ruby Port, Niepoort (Duoro, Portugal) (750ml)	AVAILABLE OPTIONS
	\$10.00
	\$56.00

DIGESTIVE 17

Amaro Nonino	\$13.00
Forthave "Marseille" Amaro	\$12.00
Amaro Montenegro	\$12.00
Amaro Averna	\$12.00
Cynar	\$10.00
Sambuca di Trevi	\$11.00
Yellow Chartreuse	\$14.00
Amaro Nardini	\$12.00
Suze	\$11.00
Amaro Ramazzotti	\$10.00

St. Agrestis Amaro	\$12.00
Fernet Branca	\$11.00
Letherbee Fernet	\$12.00
Gran Classico Bitter	\$11.00
Zirbenz Stone Pine Liqueur	\$11.00
Green Chartreuse	\$14.00
Amaro Braulio	\$11.00

BRANDY ⁵

Paul Beau Cognac VS	\$12.00
Guillon Painturaud Cognac VSOP	\$16.00
Domaine d'Esperance Blanche	\$13.00
Cobra Fire	\$12.00
Singani 63	\$12.00

SINGLE MALT WHISKY ⁸

Aberlour 12yr, Scotch	\$15.00
Balvenie Double Wood 12yr, Scotch	\$16.00
Macallan 12yr, Scotch	\$16.00
Highland Park 18yr, Scotch	\$25.00
Auchentoshen Three-Wood, Scotch	\$17.00
Aberlour A'bunadh, Scotch	\$22.00
Bruichladdich Scottish Barley	\$15.00
Lagavulin 16yr, Scotch	\$18.00

BLENDED WHISKY ⁵

Compass Box 'Great King Street'	\$13.00
Compass Box 'Spicetree'	\$17.00
The Famous Grouse	\$10.00
Jameson Irish Whisky	\$10.00

Compass Box 'Peat Monster' **\$17.00**

AMERICAN WHISKEY 13

High West Double Rye **\$14.00**

Michter's Rye **\$14.00**

Rittenhouse Rye **\$11.00**

Wild Turkey 101 Rye **\$11.00**

Whistlepig "Old World" Rye **\$24.00**

Smooth Ambler Old Scout Whiskey **\$12.00**

Ambler Contradiction Bourbon **\$14.00**

Buffalo Trace Bourbon **\$11.00**

Eagle Rare Bourbon **\$12.00**

Old Forester 1920 Prohibition **\$16.00**

Four Roses Small Batch Bourbon **\$12.00**

Russell's Reserve **\$12.00**

Old Rip Van Winkle 10yr **\$17.00**

APERITIF 12

Cocchi Americano **\$11.00**

Dolin Vermouth de Chambéry Dry **\$11.00**

Dolin Vermouth de Chambéry Blanc **\$11.00**

Granada-Vallet **\$12.00**

Aperol **\$11.00**

Campari **\$11.00**

Cocchi Vermouth di Torino **\$11.00**

Dolin Vermouth de Chambéry Rouge **\$11.00**

Carpano Punt e Mes **\$11.00**

Byrrh Grand Quinquina **\$11.00**

Baine's Pacharan **\$13.00**

Pimm's No. 1 **\$11.00**

VODKA 6

Aloo Vodka	\$11.00
Pride Vodka	\$12.00
Crop Organic Cucumber Vodka	\$11.00
Chopin Potato Vodka	\$14.00
Ketel One Vodka	\$13.00
Tito's Handmade Vodka	\$12.00

GIN 6

Forthave "Blue" Gin	\$12.00
Brooklyn Small Batch Gin	\$13.00
Greenhook Ginsmiths Dry Gin	\$11.00
Hendrick's Gin	\$13.00
Plymouth	\$13.00
Aria Gin	\$12.00

RUM 6

El Dorado 3yr Demerera Rum	\$11.00
El Dorado 15yr Demerera Rum	\$15.00
Appleton Estate Reserve Blend	\$12.00
The Scarlet Ibis Trinidad Rum	\$12.00
Clairin Sajous	\$11.00
Clairin Vaval	\$11.00

AGAVE 12

123 Uno Blanco Tequila	\$14.00
123 Dos Repasado Tequila	\$15.00
123 Tres Añejo Tequila	\$16.00
Tromba Blanco Tequila	\$12.00
Tromba Repasado Tequila	\$14.00

Tromba Añejo Tequila	\$16.00
Pueblo Viejo Blanco	\$11.00
Banhez Mezcal Joven	\$11.00
Yola 1971 Mezcal	\$15.00
Vago Espadin Mezcal	\$15.00
Vago Elote Mezcal	\$16.00
Derrumbes Oaxaca Mezcal	\$17.00