

Fraunces Tavern

54 Pearl St 10004-4300 · +12129681776 · Updated: Jan 14, 2026

[View online menu](#)



CHARCUTERIE & CHEESE 2

Meats from Spain

Jamón Ibérico, Chistorra, Prosciutto, Serrano, Spicy Chorizo

Cheeses

Aged Mahon (cow, 12 months), Stilton Blue (cow, 9 weeks), Tetilla (cow, 1 month), Porter Cheddar (cow, unaged), Al Romero (sheep, 10 months), Zamorano (sheep, 4 months)

RAW OYSTERS 1

Chef's Daily Selection

Please ask your server, served with a classic mignonette sauce

AVAILABLE OPTIONS

Half Dozen: \$20.00

Dozen: \$38.00

APPETIZERS 4

New England Clam Chowder

\$14.00

Served with house-made bread

Maryland Crab Cake

\$21.00

Avocado purée, frizzled onions

Scotch Egg

\$16.00

Our signature three sausage blend, porter cheddar, dirty mustard, spicy bourbon honey

Bacon Wrapped Shrimp

\$20.00

Chorizo, roasted fingerling, grilled pineapple, shishito peppers, spicy bourbon honey

SALADS 2

Watermelon Salad

AVAILABLE OPTIONS

Feta cheese, beefsteak tomatoes, watercress, pomegranate reduction, Himalayan salt

\$18.00

Add Steak, Shrimp, or Salmon: \$10.00

Add Grilled Chicken or Crispy Buffalo Chicken Tenders:

\$8.00

Pear & Arugula Salad

AVAILABLE OPTIONS

Watercress, blueberries, crushed marcona almonds, orange dressing

\$17.00

Add Steak, Shrimp, or Salmon: \$10.00

Add Grilled Chicken or Crispy Buffalo Chicken Tenders:

\$8.00

TASTY BITES 6

Tavern Burger	\$23.00
Lettuce, cheddar, American bacon, tomato, onion ring	
Organic Chipotle Bison Burger	\$24.00
Bibb lettuce, tomato, avocado, manchego cheese, brioche bun	
Lobster Mac & Cheese	AVAILABLE OPTIONS
Fontina, cheddar, parmesan, topped with breadcrumb	
	\$22.00
	Add Bacon: \$3.00
Jumbo Pretzel	\$18.00
Porterhouse Brew Co. beer cheese, & wholegrain mustard	
Chicken Wings	\$19.00
Dry Rub, Buffalo, or BBQ Carrot & celery sticks, chunky blue cheese or ranch	
Pulled Pork Sliders	\$19.00
Smoked BBQ, coleslaw	

RUSTIC SANDWICHES & FLATBREADS 4

Serrano Ham & Burrata	\$18.00
Fig preserve, baby arugula, on crusty ciabatta	
Duck Confit Sandwich	\$21.00
Baby arugula, tapenade, on crusty ciabatta	
Pulled Pork Flatbread	\$20.00
Watercress, queso fresco, piparra peppers, black bean purée	
Mushroom Flatbread	AVAILABLE OPTIONS
Manchego cheese, arugula, queso fresco	
	\$19.00
	Add Prosciutto: \$3.00

PINTXOS FLIGHTS 3

Serrano & Black Mission Fig	\$18.00
Goat cheese, fig jam	
Smoked Duck & Gouda	\$18.00
Apple Brandy & Smoked Duck Sausage, roasted piquillo peppers, microgreens	
Wild Boar & Spanish Tortilla	\$18.00
Red Wine, Cranberry & Wild Boar Sausage, Tetilla cheese	

FROM THE LAND 5

Prime NY Strip	AVAILABLE OPTIONS
Broccolini, baby carrots, mashed potatoes, creamy mushroom ragout sauce	
	14oz: \$49.00
	Add Garlic Shrimp: \$10.00

Filet Mignon on a Stone	\$54.00
Roasted fingerling potatoes, button mushrooms, & pearl onions Served on a hot lava stone, cooked to your liking	
Berkshire Pork Chop	\$40.00
Broccoli rabe mashed potatoes, shishito pepper salsa verde, parsnip ribbons	
Pan Roasted Free Range Chicken	\$34.00
Boneless half-chicken, baby carrots, broccoli rabe, creamy mashed potatoes, garlic mustard aioli	
Slow Roasted Chicken Pot Pie	\$24.00
Carrots, celery, onions & peas May contain bones	

FROM THE SEA 3

Traditional Fish & Chips	\$24.00
Porterhouse Brew Co.® beer-battered cod, lemon tartar sauce & mushy peas	
Pan-Seared Organic Salmon	\$34.00
Butternut squash purée, roasted corn, sautéed shiitake mushrooms, sautéed Swiss chard, crème fraîche	
Chicken & Shrimp Curry	\$32.00
Yellow curry with peppers, onions & mushrooms, jasmine rice	

HANDMADE PASTA 2

Pappardelle	AVAILABLE OPTIONS
Pesto cream, broccoli rabe, toasted marcona almonds	
	\$30.00
	Add Salmon or Garlic Shrimp: \$12.00
Jumbo Shrimp Linguine	\$36.00
Spicy cherry pepper cream, shaved parmesan	

VEGAN 1

Asian Stir Fry	\$24.00
Napa cabbage, snow peas, water chestnuts, baby corn, button mushrooms, onions, tofu, ginger, soy sauce, jasmine rice, toasted sesame seeds	

SIDES 5

Fried Cauliflower	\$14.00
Bang bang aioli	
Garlic Shrimp	\$16.00
Toasted baguette	
Roasted Brussels Sprouts	AVAILABLE OPTIONS
	\$14.00
	Add Applewood Bacon: \$3.00

Handmade Mac & Cheese	AVAILABLE OPTIONS
Fontina, cheddar, parmesan, topped with breadcrumbs	\$12.00
	Add Applewood Bacon: \$3.00

Spinach & Truffle Mashed Potatoes	\$12.00
-----------------------------------	---------

HAND CUT FRIES 4

Roasted Garlic	\$10.00
Truffle & Parmesan	\$12.00
Curry Mayo	\$10.00
Sweet Potato	\$12.00
With bang bang aioli	

SOUP & SANDWICH 1

Grilled Cheese Sandwich & Tomato Bisque	AVAILABLE OPTIONS
Munster, cheddar, & havarti on challah	\$18.00
	Add Applewood Bacon: \$3.00

SANDWICHES 7

Reuben	\$21.00
Stacked pastrami, Swiss cheese, sauerkraut, Russian dressing, & house-made pickles	
Tavern Burger	\$22.00
Lettuce, cheddar, American bacon, tomato, onion ring	
Organic Chipotle Bison Burger	\$23.00
Bibb lettuce, tomato, avocado, manchego cheese, brioche bun	
Impossible Burger	\$23.00
Grilled tofu, lettuce, tomatoes, avocado, cashew chipotle aioli, on a multigrain bun Impossible, plant-based meat substitute	
Blackened Salmon	\$20.00
Watermelon radishes, seaweed salad, frisée, dill ranch, on a ciabatta	
Lobster & Shrimp Roll	\$26.00
Bibb lettuce, on a brioche	
Flat Iron Steak Sandwich	\$24.00
Caramelized onions, spiced mayo, baby arugula, on a hero	

MAIN COURSES 7

Skirt Steak Frites	\$28.00
Rosemary truffle fries, chimichurri sauce	

Filet Mignon on a Stone	\$52.00
Truffled spinach mashed potatoes, button mushrooms, & pearl onions Served on a hot lava stone, cooked to your liking	
Slow Roasted Chicken Pot Pie	\$22.00
Carrots, celery, onions & peas May contain bones	
Traditional Fish & Chips	\$24.00
Porterhouse Brew Co. beer-battered cod, lemon tartar sauce, & mushy peas	
Pan Seared Organic Salmon	\$30.00
Butternut squash purée, roasted corn, sautéed shiitake mushrooms, sautéed swiss chard, crème fraîche	
Ahi Tuna Poke	\$24.00
Dirty rice, avocado, cucumbers, radishes, seaweed salad, soft poached egg, citrus soy sauce, crushed marcona almonds	
Jefferson's Cobb Salad	\$24.00
House smoked bacon, avocado, cucumber, tomato, onion, farmhouse egg, blue cheese, & Champagne vinaigrette Includes your choice of grilled chicken, steak, shrimp, salmon, or crispy Buffalo chicken tenders	

STEAK ON STONE 1

Filet Mignon on a Stone	\$52.00
Truffled spinach mashed potatoes, button mushrooms, & pearl onions Served on a hot lava stone and cooked to your liking	

DESSERTS 3

Banana Caramel Fritter	\$12.00
Cream cheese, vanilla bean whipped cream, strawberry	
Warmed Chocolate Chip Brownie	\$12.00
Whipped cream & strawberry	
Chocolate Sticky Toffee Pudding	\$14.00
Dulce de leche ice cream	

FEATURED BREWERY 5

Other Half - Cheddar Bits	\$15.00
NY / 8.5% / Imperial IPA mash up with Colorado's @weldwerksbrewing - Cheddar & Juicy Bits. Hopped with Citra, Citra Cryo, Cashmere, Cashmere Cryo, Ekuanot, Mosaic and El Dorado	
Other Half - Cream of Broccoli	\$15.00
NY / 7.9% / This Double Dry Hopped Hazy IPA is an oat cream version of Broccoli with Cascade, Hallertau Blanc, Mosaic, and Simcoe. It has plenty of oats and a hint of lactose sugar to make it super smooth and a little creamy	
Other Half - Florets	\$14.00
NY / 6.6% / Hazy IPA hopped with Mosaic, Simcoe, Hallertau Blanc and Cascade	
Other Half - Forever Ever	\$12.00
NY / 4.7% / Highly hopped, Hazy Session IPA crusher brewed with Mosaic, Cashmere and Citra and then double dry-hopped with even more Citra and Mosaic for full flavor	

Other Half - Poetry Snaps	\$11.00
NY / 4.5% / Rice Lager with pils malt and rice plus a beautiful blend of some European hops, Czech Saaz and German Saphir. Dry and crisp with a slightly spicy character, followed by floral and sweet citrus.	

LIMITED RELEASE & SEASONAL 6

Icarus - Drinking Crayons	\$15.00
(NJ) 7.9% / Heavily wheated and oated NorthEast style Imperial IPA hopped with El Dorado, Amarillo, and Columbus, then dry hopped with Azacca, Amarillo, Columbus, and Lupulin Mosaic. Notes of Tangerine, Lemon, Melon, Mango, Apricot with light dankness and pine.	
Icarus - Invincible Summer	\$14.00
(NJ) 6% / Summer Hazy IPA with wheat, oats, and Scottish Golden Promise. Lupulin Citra, Zeus and a new experimental hop from South Africa XJA2. Also, conditioned on fresh toasted coconut	
Montauk - Summer Ale	\$10.00
(NY) 5.6% / Light & refreshing Summer Blonde	
Talea - Watermelon Splash	\$15.00
NY / 6% / Ultra-refreshing, spritzy, light-bodied sour brewed with watermeon, sea salt, and tiny hint of raspberry	
Torch & Crown - Verve	\$14.00
NY / 6.5% / Stone fruit and Guava packed Sour Ale. Huge Guava aroma rounded out by a mango and apricot finish. Flavorful acidity cuts through the heavy fruit to balance out for a medium to light feel. Smooth, bright and lively.	
Zero Gravity - Yuzu Lager	\$11.00
VT / 4.6% / A crisp lager that features the addition of Yuzu, a citrus fruit that has mainly been cultivated in East Asia. Sourced and pressed in Japan the yuzu fruit brings notes of lemon, lime, grapefruit, and a hint of spruce to the clean malty base. Bright, citrusy and drinkable	

NEW YORK CRAFT BEER SPECIALS 2

A Pint of Wolfhound Stout & 3 Blue Point Oysters	\$14.00
Take Your Shot!	\$15.00
Women's World Cup Special: A Pint of Wolfhound Nitro Red, or Wolfhound Nitro Stout & a Shot of Slane Irish Whiskey	

ALES 2

Alternate Ending - The Fab Four Go to Mordor	\$9.00
NJ / 5.5% / Inspired by the The Beatles failed attempt at adapting the Lord of the Rings, this ESB is brewed with English malt & fermented with London Ale yeast that was heavily hopped with East Kent Golding. Its amber color reflects caramel malt on the palate	
Wolfhound - Nitro Red	\$9.00
NY / 4.2% / Beautiful Irish Red Ale from Ireland's award-winning Porterhouse Brew Co. & New York's Flagship Brew Co. This creamy ale is fruity yet dry with the perfect amount of sweetness	

SEASONAL 2

Threes - Canal Beer	\$9.00
(NY) 4.5% / Refreshing Cream Ale fermented slow and cold with Kolsch yeast, featuring New York-sourced grains and hops. Collaboration with Finback, Strong Rope, & Wild East	

Montauk - Surf Rider	\$9.00
(NY) 4.5% / Golden Ale. Light & refreshing	

STOUTS 2

Wolfhound - Nitro Stout	\$9.00
NY / 4.2% / Award-winning Porterhouse Brew Co., from Dublin, Ireland shared their "secret science" with Flagship Brew Co. to create this one of a kind Irish Dry Stout. Brewed in New York, with Irish innovation this crushable stout is perfectly balanced with smooth roasted flavors and just enough bitterness to keep you coming back for more	

Off Color - Dino S'mores	\$9.00
IL / 10.5% / Imperial stout brewed w/ graham flour, marshmallow, molasses, cocoa nibs & vanilla bean	

LAGER 2

Zero Gravity - Green State Lager	\$9.00
VT 4.9% - A crisp, easy drinking lager. Noble hops in perfect balance with only the finest Pilsner malt provide a clean and satisfying brew	

Alvarium - Crunchy Roll	\$9.00
CT / 4.1% / Japanese Rice Lager. Delicate cracker maltiness blends with a pleasant lemongrass and mojito lime character from New Zealand Motueka hops. A hit of flaked brown rice in the mash dries this lager out and makes it ultra crushable!	

IPA / PALE ALE 3

SingleCut - 18 Watt IPA	\$9.00
NY / 5% / Hazy IPA with notes of orange zest, tangerine, and tropical juice aroma. Full, soft malt body	

Other Half - Space Diamonds	\$9.00
(NY) 8.5% / Single-hop Hazy Imperial IPA brewed with massive amounts of Galaxy hops	

Torch & Crown - Rainbows Everywhere	\$9.00
(NY) 6.9% / Juicy-fruity-medium bodied-full flavor IPA. Flavors of freshly squeezed orange juice and pineapple gummy bears with a lovely citrus pomelo aroma. Proceeds of sales donated to the Ali Forney Center helping the homeless LGBTQ youth community in NYC	

SAISON / FARMHOUSE 1

Oxbow - Crossfade	\$9.00
(ME) 5.5% / Hop-forward saison fermented and aged with brettanomyces in stainless tanks	

SOUR / TART 2

Edmund's Oast - Sour Blueberry Lime	\$9.00
SC / 5.5% / Sour Golden Ale with tart blueberries and balancing lime	

Torch & Crown - Xpert Ambassador	\$9.00
NY / 6% / Fruity Sour Ale. A little sweet, and packed with Mango and Pineapple	

HARD CIDER 1

Nine Pins - Nine Wolves	\$9.00
NY / 6.9% / Made with Hudson Valley apples and a German lager yeast, Nine Wolves has a subtle but noticeable bright, refreshing, crisp taste of a German lager	
AMBER / RED ALE 1	
Samuel Fraunces Ale	\$9.00
NY 5% - Amber Ale. Soft floral, fruit notes Also Available On Draft	
BELGIAN-STYLE ALE 3	
Allagash - Tripel	\$12.00
ME 9%	
Ommegang - Oak Aged Tripel	\$14.00
NY / 9% / Limited Edition	
Ommegang - Three Philosophers Quadrupel	\$16.00
NY 9.7%	
BLACK LAGER 1	
Five Boroughs - Malt Overboard	\$11.00
NY / 5.2% ABV / Easy-drinking German-Style Schwarzbier powered by New York State ingredients. A roasty brew that offers a balanced bitterness with chocolate-forward flavors	
BLONDE ALE 1	
Edmund's Oast - Cereal For Dinner	\$11.00
SC / 5% / Blonde ale brewed with vanilla bean, toasted coconut, toasted almonds, and lactose	
BROWN ALE 1	
Foundations - Burnside	\$11.00
ME / 5.1% / Deeply roasted flavors are tempered with malty sweetness to provide a smooth but dry finish. Notes of coffee, burnt sugar, and chocolate	
GINGER BEER 1	
Halyard - Extra Ginger	\$10.00
VT 6% - Hard Ginger Beer with extra ginger	
GLUTEN FREE 2	
Ghostfish - Shrouded Summit	\$10.00
WA 4.5% - Belgian White Ale with a burst of juniper & citrus, with Belgian-style aromatics	
Ghostfish - Grapefruit IPA	\$10.00
WA 5.5% - American IPA brewed with grapefruit, makes this beer a juicy citrus bomb	

IPA / PALE 3

Icarus - Yacht Juice	\$15.00
(NJ) 8% / NorthEast style Imperial IPA filled with Citra, Mosaic, and Columbus leaving it with a combination of citrus and dank aroma and flavor	
Sierra Nevada - Pale Ale	\$9.00
CA / 5.6% / American Pale Ale & Iconic Craft Beer	
Threes - All or Nothing	\$12.00
NY / 6.8% / West Coast IPA	

LIGHT LAGER 1

Hoboken - Day Beer	\$10.00
NJ 4.2%	

SOUR / TART / WILD 6

Ommegang - Rosetta	\$10.00
NY 5.6% - A charming combination of Oud Bruin, a tart Flemish brown ale, and Cuvee Brut, a cheerful cherry beer, Rosetta offers elegance, depth, complexity & an intriguing interplay of tartness and sweetness	
Prairie Artisan Ales - Tiny Esses	\$15.00
OK 5.9% - Sour ale with Skittles	
Sloop - Sauer Peach	\$10.00
NY 4.3% - Berliner Weisse style ale with the tartness of a sour beer and the balance of real peaches	
Talea - Watermelon Splash	\$15.00
NY / 6% / Ultra-refreshing, spritzy, light-bodied sour brewed with watermelon, sea salt, and tiny hint of raspberry	
Une Année - Le Seul I	\$15.00
IL 7.5% - American Wild Ale with tart cherries and cranberries	
Westbrook - Key Lime Pie Gose	\$10.00
SC / 4% / traditional German-style sour wheat beer, brewed with coriander and grey sea salt, infused with the delicious flavors of key lime pie. Sour, salty, delicious	

STOUTS & PORTER 6

Eredità - Gratitude Practice	\$12.00
CT 7.4% - Robust Porter	
Evil Twin - Even More Jesus	\$14.00
NY / 10% / Legendary Imperial Stout with aromas of chocolate, coffee, dark fruits and muscovado sugar	
Greenport Harbor - Black Duck Porter	\$11.00
NY / 5% / A black ale with hints of cocoa and espresso. Full-bodied and roasty, with mild hop character	
Jester King - Black Metal	\$12.00
TX / 9.3% / Russian Imperial Stout. Dry, roasty, and fermented with farmhouse yeast	

Port City - Colossal Two	\$12.00
VA / 9% / Smoked Porter with a smoky, roasted aroma and smooth, rich, complex smoke and chocolate flavors	
Wild East - Turbines in Darkness	\$14.00
NY / 10% / Bourbon Barrel-aged Imperial Stout	

WHEAT BEER 3

Allagash - White	\$10.00
ME 5.2% - Belgian-style Wit	
Jack's Abby - Blood Orange Wheat	\$10.00
MA 4% - Radler	
Grimm - Weisse	\$11.00
NY 5.2% - Hefeweizen	

MEAD 3

Bee Well - Ginger Peach	\$10.00
Mead MI 6.9% - Made with Michigan peaches, local honey, and ginger	
Zombie Killer	\$10.00
Cyser MI 5.5% - Made with Michigan tart cherry juice, apple cider & star thistle honey	
Wildflower - Blueberry Lemon	\$12.00
NY / 5.25% / Session mead crafted with juicy blueberries and a squeeze of citrus	

HARD KOMBUCHA 1

Juneshine - P.O.G.	\$10.00
CA / 6% / Hard Kombucha with a fresh twist on an island staple - featuring real passion fruit, orange and guava	

FROM THE CELLAR 14

3 Fonteinen - Armand & Gaston	\$60.00
Last Bottle Belgium 5% - Blend of 1, 2 & 3 years old lambics. This cuvée is 100% spontaneously fermented & oak aged	
Allagash - Coolship Resurgam	\$36.00
ME 6.3% - A blend of both old and young unfruited spontaneous beer. The finished beer has aromas of apricot and lemon zest. Notes of tropical fruit and light funk lead to a clean, tart, and dry finish. The name comes from the motto of our fair city, Portland, Me. It means "I shall rise again". Coolship Resurgam won a Silver medal at the 2010 GABF	
Collective Arts - Origin of Darkness, 2019 Vintage	\$34.00
ON 8.4% - Imperial Stout with chocolate & pistachio cannoli. After a year of aging, the flavors of pastry and chocolate marry perfectly with the deep vanilla and oak of the bourbon barrels. Collaboration with CR/AK from Italy	
FiftyFifty - Eclipse: Old Trestle Bourbon Barrel, 2022 Vintage	\$58.00
CA 11.4% - Imperial Stout aged 6 months in Old Trestle bourbon barrels. Big barrel presence, warming, viscous, and fudgy. Hints of dark chocolate, espresso, and a smooth complexity	

Firestone Walker - 25, 2021 Vintage	\$32.00
CA 11.5% - 25th Anniversary Ale. A blend of Parabola Autumn Edition, Tequila Barrel Merkin, Brandy Barrel Barley Wine, Stickee Monkee, and Whiskey Barrel Wheat Wine	
Firestone Walker - Mezca-Limón, 2021 Vintage	\$30.00
CA 13.5% - Echoing the traditional Mezcalita recipe, this specialty base beer was brewed with agave, chile peppers, sea salt, and aged in mezcal and orange bitters barrels, all finished with a touch of lime zest	
Firestone Walker - Molé Merkin, 2019 Vintage	\$30.00
CA 7.8% - Imperial Stout inspired by the traditional Mexican dish, molé. We added dried Puya chili, cinnamon and cocoa nibs from the Dominican Republic to a brandy barrel-aged version of our Velvet Merkin. The chili adds a spicy, yet approachable heat, with rich dark berry fruit flavor. The addition of cocoa nibs helps balance the heat from the peppers, adding to the mouthfeel. The result is a complex, yet delicate beer, with flavors of earthy chili pepper, cinnamon and cocoa	
Firestone Walker - Tequila Barrel Sunrise, 2021 Vintage	\$30.00
CA 11% - Helldorado, Blonde Barleywine, aged in Extra Añejo tequila barrels, and then blended with small lots of cherry and orange bitters barrels. Finished off with an infusion of orange zest and hibiscus, creating a beer where deep, wood-aged spirits meet flavors of grenadine and classic bitters	
Tilquin - Oude Gueuze, 2019 Vintage	\$30.00
Belgium 7% - Legendary blend of 1, 2 & 3 years old lambics by Boon, Lindemans, Girardin & Cantillon	
Tilquin - Oude Quetsche, 2019 Vintage	\$30.00
Belgium 6.4% - Spontaneous fermentation beer with fresh purple plums in young lambics, then blended	
Wild East - Cosplay: Blueberry	\$26.00
NY 6.5% ABV - Barrel-aged mixed fermentation Saison conditioned on fresh blueberries. Tart with juicy acidity, jammy blueberry, hints of merlot, light oaky notes and moderately tannic with a semi-dry finish	
Wild East - Cosplay: Peach	\$26.00
NY 6.3% ABV - Barrel-aged mixed fermentation Saison conditioned on second-use peaches for a delicate, nuanced stone fruit flavor. Tart with moderate acidity, light peachy funk, oaky notes, light tannins and a semi-dry, semi-juicy finish	
Westbrook - Gates of S'Mordor, 2020 Vintage	\$45.00
SC 11% ABV - Imperial Stout brewed with marshmallows, graham crackers, cocoa nibs and cinnamon. Aged in Booker's bourbon barrels for 12 months. Early 2020 release	
Westbrook - Mexican Cake	\$40.00
SC 10.5% ABV - Imperial stout w/ cocoa nibs, vanilla beans, cinnamon, and habanero peppers	

COCKTAILS 17

Iced Irish Coffee	\$16.00
Slane Irish Whiskey, Brooklyn Lab Cold Brew, Butterscotch Liqueur, Fresh Cream	
Watermelon Punch	\$18.00
Fraunces Tavern® - Soldier's Reserve White Whiskey (New York), Agave de Cortes Mezcal, Aperol, Elderflower Liqueur, Lime Juice, Freshly Muddled Watermelon Salt Rim Optional, Please ask your Server	
Passion Fruit Sangria	\$18.00
Château de Berne Rosé, Chinola Passion Fruit Liqueur, Orange Brandy, Strawberries, Grapefruit, Passion Fruit, topped with Sparkling Wine	

The Atlantic Way		AVAILABLE OPTIONS
Dingle Original Gin (Ireland), Fever-Tree Indian Tonic, Orange Wheel, Juniper Berries		\$16.00
		Happy Hour: \$14.00
New York State of Mind		\$16.00
Fort Hamilton - New World Gin (New York), Fever-Tree Light Tonic, Lemon Wheel, Mint, Rose Buds		
Negroni		\$16.00
Dingle Original Gin (Ireland), Campari, Sweet Vermouth, Orange Twist		
Cucumber Gimlet		\$16.00
Breckenridge Gin (Colorado), Lime Juice, Simple Syrup, Cucumber, Freshly Cracked Black Pepper		
Very Special, No.1		\$18.00
Hennessy V.S Cognac (France), Brooklyn Lab Organic Cold Brew, Dolin Génepy, St. George NOLA Coffee Liqueur, with a Cacao Crumble garnish AKA: Cognac Espresso Martini		
Margarita		\$16.00
Pueblo Viejo Reposado (Mexico), Orange Liqueur, Lime Juice		
Dingle Vodka Martini		\$16.00
Dingle Vodka (Ireland), Dry Vermouth, Orange Bitters Garnished with a lemon peel or an olive		
French Martini		\$16.00
Your choice of Breckenridge Gin (Colorado) or Dingle Vodka (Ireland) Chambord Black Raspberry Liqueur, pineapple juice & raspberry		
Pomelo Spritz		\$16.00
Nikita Corn Vodka (Ukraine), Giffard Pamplemousse, La Luca Prosecco		
Blackbird		\$16.00
Irish Blackcurrant Jam infused Roe & Co Irish Whiskey, Rockey's Botanical Liqueur, Aperol, Lemon Juice, Honey Syrup		
Presidential Punch		\$18.00
Jim Beam Rye (Kentucky), Combier Liqueur d'Orange, Goslings Rum, Angostura Bitters, Lemon Juice, Organic Peach Iced Tea		
Paper Plane		\$18.00
Basil Hayden's Bourbon, Aperol, Amaro Nonino, Lemon Juice		
Old Fashioned		\$16.00
Old Forester Bourbon (Kentucky), Simple Syrup, Angostura Bitters, Orange Peel		
Manhattan		\$16.00
Jim Beam Rye (Kentucky), Sweet Vermouth, Angostura Bitters, Amarena Cherry		

MOCKTAIL, ZERO ALCOHOL COCKTAIL 1

My Bonnie Lass		\$14.00
Feragaia, Alcohol-free Spirit (Scotland), Blueberry Syrup, Lemon Juice, Ginger Beer		

HOT COCKTAILS 2

Irish Coffee	\$16.00
Slane Irish Whiskey, Demerara Syrup, Stumptown Coffee, Fresh Cream, Freshly Grated Nutmeg	
Bailey's Coffee	\$16.00
Bailey's Irish Whiskey Cream, Stumptown Coffee, Fresh Cream	

WHISKEY LIST 5

Dingle - Single Malt	\$18.00
(Ireland) Dingle Distillery's hugely anticipated Core Single Malt release has arrived. Dingle Single Malt comprises 100% malt whiskey that has been matured in ex-Bourbon, & PX sherry casks. 39% Bourbon, 61% PX Sherry. Bottled at 46.3% ABV	
American Craft	\$25.00
Breckenridge - Buddy Pass Fort Hamilton - Single Barrel Rye Uncle Nearest - 1884	
Irish Pure Pot Still	\$45.00
Green Spot Gold Spot - 9 Year Yellow Spot - 12 Year	
Best Whisky of 2022	\$35.00
As Voted by Whisky Advocate Jack Daniel's - Bonded Redbreast - Kentucky Oak Edition, Pot Still Irish Whiskey Barrell - Vantage, Blended Bourbon	
House of Suntory: Suntory - Toki	\$38.00
Hibiki - Japanese Harmony Yamazaki - 12 Year	

EXTRA RARE WHISKEY 3

Midleton, Dair Ghaelach - Kylebeg Wood	\$98.00
56% ABV, specially selected range of 15 to 28 year-old Single Pot Still whiskeys, finished in casks made from virgin Irish oak grown in Kylebeg Wood in Co. Laois. (Dair Ghaelach means quite simply, Irish Oak)	
Glenmorangie, Grand Vintage 1989	\$240.00
43% ABV, the second release in the Vintage Collection is aged in ex-bourbon, ex-oloroso sherry and ex-Côte Rôtie casks. This is a complex and many-faceted dram crafted by the warehouse team, as they shepherded it along through almost three decades of maturation. The result brings together the distillery's classic orangey citrus character with toffee, honey and spice, as well as a whiff of barrel-char wood smoke	
Orphan Barrel, Muckety-Muck 25 Year Old	\$64.00
46.5% ABV, The Orphan Barrel series highlights limited quantities of very old whiskeys heroically rescued from the mouldering corners of various warehouses. This Single Grain whisky is from the former Port Dundas Distillery, in Glasgow. The aroma starts with a burst of caramel and notes of baked sugar backed by the taste of crisp fruit and light toasted oak. The fruit forward flavor is blended with hints of butterscotch vanilla which carry through to the finish	

AMERICAN WHISKEY 3

Balcones - Baby Blue Corn	\$14.00
92 Proof	
Balcones - Texas	\$18.00
106 Proof, Single Malt	

Rieger's - Kansas City Whiskey	\$12.00
92 Proof, blended corn, malt & rye 7 year whiskeys	

BOURBON 26

Angel's Envy, Bourbon	\$16.00
Bardstown, Fusion Series	\$16.00
Basil Hayden's, Bourbon	\$14.00
Breckenridge, Bourbon	\$12.00
86 Proof, high rye content	
Buffalo Trace	\$14.00
Elijah Craig, Small Batch	\$14.00
Four Roses, Single Barrel	\$15.00
100 proof	
Four Roses, Small Batch	\$14.00
90 Proof	
Four Roses, Yellow Label	\$11.00
Great Jones, Bourbon (New York City)	\$12.00
High West, American Prairie	\$12.00
Jefferson's, Ocean-Aged	\$21.00
Jefferson's, Very Small Batch	\$12.00
Kentucky Owl, Confiscated	\$32.00
Kentucky Owl, St. Patrick's	\$32.00
100 Proof, collaboration with J.J. Cory Irish Whiskey	
Kings County, Bourbon (Brooklyn)	\$18.00
Knob Creek, Bourbon	\$14.00
Knob Creek, Single Barrel	\$16.00
120 Proof	
Legent, Kentucky Bourbon	\$12.00
Maker's Mark - 46	\$16.00
Michter's, US #1	\$14.00
Smooth Ambler, Contradiction	\$14.00

Widow Jane - 10 Year	\$19.00
Woodford Reserve	\$14.00
Woodford Reserve, Double Oaked	\$16.00
Yellowstone, Select Bourbon	\$15.00
93 Proof	

RYE 9

Bulleit Rye	\$15.00
Fort Hamilton - Rye (New York)	\$14.00
High West, Double Rye	\$13.00
Knob Creek, Rye	\$14.00
Ragtime Rye (New York)	\$12.00
Whistlepig PiggyBack, 6 Year	\$16.00
Whistlepig, 10 Year	\$20.00
100 Proof	
Whistlepig, 12 Year	\$29.00
100 Proof	
Whistlepig, 15 Year	\$58.00

IRISH SINGLE MALT 17

Bushmills, 12 Year	\$18.00
Bushmills, 16 Year	\$26.00
Bushmills, 21 Year	\$52.00
Dingle Distillery	\$40.00
Batch No. 4, 46.5% ABV / Bourbon, Sherry, & Port	
Egan's	\$14.00
10 Year, 47% ABV	
Irishman	\$14.00
Single Malt, 46% ABV, bourbon cask, non-chill filtered	
Knappogue Castle	\$15.00
12 Year, 43% ABV, Bourbon casks	
Knappogue Castle	\$18.00
14 Year Twin Wood, 46% ABV, Bourbon & Sherry casks	

Knappogue Castle	\$24.00
16 Year Twin Wood, 40% ABV, Bourbon & Sherry casks	
Knappogue Castle	\$68.00
21 Year, 46% ABV, Bourbon casks	
The Sexton	\$11.00
Single Malt	
Teeling	\$18.00
Single Malt, 46% ABV / sherry, port, Madeira, white Burgundy & Cabernet casks	
Tullamore D.E.W.	\$18.00
14 Year, 41.3% ABV / bourbon, sherry, port, Madeira	
Tyrconnell Single Malt	\$12.00
43% ABV	
Tyrconnell	\$32.00
15 Year Madeira Cask Finish, 46% ABV, Double distilled & aged in ex-Bourbon barrels, finished in Madeira casks	
Tyrconnell	\$34.00
16 Year Oloroso and Moscatel Cask Finish, 46% ABV, Double distilled & aged in ex-bourbon barrels, finished in Oloroso sherry and Moscatel wine casks from Andalucia, Spain	
West Cork	\$14.00
Peat Charred Cask, 43% ABV, casks charred with burning peat	
IRISH POT STILL 10	
Blue Spot	\$42.00
7 Year, 58.9% ABV, drawn from a combination of bourbon, sherry, and Madeira casks, bottled up at cask strength	
Gold Spot	\$30.00
9 Year, 51.4% ABV. 135th Anniversary Release, matured for nine years in a selection of ex-bourbon barrels, ex-sherry butts, ex-Bordeaux wine casks, and Port Pipes	
Green Spot	\$17.00
Matured in a combination of first and second fill bourbon casks as well as sherry casks	
Red Spot	\$44.00
15 Year, 46% ABV, three different whiskeys aged separately then blended. One is matured in Oloroso sherry casks, one is aged in bourbon casks, and the final one is initially aged in bourbon casks before being finished in Marsala wine casks	
Yellow Spot	\$32.00
12 year, 46% ABV, American bourbon cask, Spanish Sherry butts and Spanish Malaga casks	
Powers, John's Lane	\$24.00
12 Year, 100% pot still whiskey, Gold Medal 2014.	
Powers, Three Swallows	\$15.00
43.2% ABV	

Redbreast	\$20.00
12 Year, Oloroso Sherry Casks with some ex-Bourbon barrels, connoisseur's choice	
Redbreast	\$36.00
15 Year, 46% ABV	
Redbreast	\$84.00
21 Year, 46% ABV, first fill sherry casks & bourbon barrels	

BLENDED IRISH 6

Bushmills - Black Bush	\$12.00
Oloroso sherry casks & bourbon barrel	
Jameson - Black Barrel	\$12.00
J.J. Corry - The Gael	\$18.00
46% ABV, Blend: 11, 15 & 26 years	
Powers - Gold Label	\$12.00
Pot still blend	
Slane - Triple Cask	\$12.00
Teeling - Small Batch	\$12.00
46% ABV, rum barrels	

CAMPBELTOWN 1

Glen Scotia	\$22.00
10 Year, Festival 2021, 56.1%, Bordeaux Cask-Finished	

THE HIGHLANDS 8

Clynelish, 14 Year	\$18.00
Dalmore, 15 Year	\$36.00
GlenDronach	\$20.00
12 Year, 43% ABV, sherry cask	
Glenfarclas	\$14.00
10 Year, "Highland Single Malt"	
Glenmorangie - Astar	\$26.00
52.5% ABV, oak from the Ozark mountain	
Glenmorangie - Cadboll Estate	\$32.00
15 Year, ex-Bourbon casks	

Oban - Little Bay	\$18.00
43% ABV / Coastal, American Oak	
Oban	\$22.00
14 Year, 43% ABV / Coastal	

THE ISLANDS 3

Highland Park	\$38.00
18 Year, (Orkney Islands) 43% ABV	
Isle of Jura	\$14.00
10 Year, (Isle of Jura) bourbon barrels, sherry casks	
Talisker	\$42.00
18 Year, 45.8% ABV, from the Isle of Skye comes this single malt, which has spent 18 years in casks which previously held bourbon and sherry. A sweet and smoky malt, a must have for any Talisker fan	

THE LOWLANDS 1

Auchentoshan - American Oak	\$14.00
Triple distilled, bourbon barrels	

ISLAY 5

Ardbeg	\$16.00
10 Year, 46% ABV	
Ardbeg - Ardcore	\$29.00
46% ABV, Ardbeg goes Ardcore! This limited edition expression is made with roasted black malt, giving it an intense flavor profile. It's a smokey Scotch for the aficionado	
Bruichladdich - The Laddie	\$15.00
46%, unpeated, bourbon & sherry casks	
Caol Ila	\$22.00
12 Year, 43% ABV	
Laphroaig	\$15.00
10 Year, 43% ABV	

SPEYSIDE 11

Aberlour	\$16.00
12 Year, Double Cask, 40% ABV, matured in both traditional oak and sherry casks	
Balvenie, Double Wood	\$20.00
12 Year, 40% ABV, firstly matured in refill American oak casks, finished in first fill European oak Oloroso sherry butts for an additional nine months	

Balvenie, Caribbean Cask	\$24.00
14 Year, 43% ABV, initially aged in traditional oak casks, finished in casks which previously held Caribbean rum	
Balvenie	\$49.00
16 Year - French Oak, 47.6% ABV, initially aged in American oak casks, before being transferred over to casks that previously held Pineau from France. Pineau is a fortified wine liqueur that imparts notes of honey-glazed fruit	
Benriach, The Original Ten	\$14.00
43% ABV, matured in a trio of casks - bourbon barrels, sherry casks, and virgin oak casks	
Glenfiddich	\$14.00
12 Year, 40% ABV, aged for 12 years in American and European Oak casks	
Macallan, 12 Year - Sherry Oak	\$24.00
40% ABV, entire maturation in sherry-seasoned oak casks from Jerez, Spain	
Macallan, 15 Year - Double Oak	\$42.00
43% ABV, a combination of American and European oak, both of which were seasoned with Oloroso sherry	
Macallan, 18 Year - Sherry Oak	\$105.00
43% ABV, matured in specially selected sherry-seasoned casks from Jerez, Spain	
Macallan, Edition No.5	\$38.00
48.5% ABV, this whisky is a homage to the diversity and complexity of natural color, and a homage to The Macallan's commitment to natural color. The branding was designed with world renowned color masters, Pantone Color Institute, to create the distinctive purple	
Macallan, Harmony Collection - Rich Cacao	\$48.00
44% ABV, collaboration with renowned pastry & Michelin Star chef Jordi Roca, is a single malt with a decidedly chocolatey flavor profile. Made with whiskies aged in sherry-seasoned European oak casks and sherry-seasoned American oak casks. As you might expect, this brilliant single malt pairs wonderfully with chocolate	

BLENDED SCOTCH 4

Compass Box, The Peat Monster	\$20.00
46% ABV, created by the renowned John Glaser, The Monster contains malt whiskies from the legendary Isle of Islay, along with a helping of Highland malt in there too. The result is richly smoky, with underlying hints of fruit and oak.	
Chivas Regal, 12 Year	\$12.00
40% ABV	
Chivas Regal, 18 Year	\$29.00
40% ABV, personally created by Master Blender Colin Scott, including over 20 single malts from around Scotland.	
Johnnie Walker, Black - 12 Year	\$14.00
40% ABV, a blend of around 40 whiskies, with a distinctive mellow smoky note.	

INTERNATIONAL 1

Hibiki - Harmony	\$20.00
-------------------------	----------------

TEQUILA 17

Casamigos, Añejo (Mexico)	\$24.00
Casamigos, Blanco (Mexico)	\$18.00
Casamigos, Reposado (Mexico)	\$20.00
Casamigos, Cristalino Reposado (Mexico)	\$24.00
Clase Azul, Añejo (Mexico)	\$130.00
Clase Azul, Reposado (Mexico)	\$42.00
Clase Azul, 25th Anniversary	\$110.00
Mexico 8 months in two different first-use American whiskey casks, each one imparting its own distinct and rich tasting notes	
El Tesoro, Reposado (Mexico)	\$14.00
El Tesoro, Blanco (Mexico)	\$12.00
Don Julio, 1942 (Mexico)	\$48.00
Don Julio, Añejo (Mexico)	\$16.00
Don Julio, Reposado (Mexico)	\$15.00
Don Julio, Blanco (Mexico)	\$14.00
Dulce Vida, Organic Añejo (Mexico)	\$34.00
Fortaleza, Reposado (Mexico)	\$15.00
G4, Extra Añejo (Mexico)	\$34.00
Patrón, XO Cafe (Mexico)	\$12.00

MEZCAL 2

Del Maguey - Chichicapa	\$18.00
Mexico 46% ABV	
Agave de Cortes, Mezcal Joven (Mexico)	\$12.00

AMARO 2

Amaro, Nonino	\$14.00
Amaro, Montenegro	\$12.00

BRANDY & COGNAC 5

Lecompte 12 Year Old Calvados (France)	\$18.00
Beautiful & exceptionally fruity apple brandy, complemented by notes of hazelnuts, cinnamon, nutmeg and liquorice	

Courvoisier VSOP (France)	\$16.00
Hennessy VS (France)	\$14.00
Hennessy VSOP (France)	\$16.00
Hennessy XO (France)	\$48.00

GIN 2

Dingle Orignal Gin (Ireland)	\$13.00
Fort Hamilton - New World Gin (New York)	\$12.00
Infused with cucumber	

RUM 4

Angostura, White Oak Rum (Trinidad & Tobago)	\$12.00
Captain Morgan, Spiced Rum (Jamaica)	\$12.00
Gosling's, Black Seal (Bermuda)	\$12.00
Flor de Caña, 12 Year (Nicaragua)	\$15.00

VODKA 3

Dingle, Pot Still Vodka (Ireland)	\$13.00
Grey Goose (France)	\$14.00
Tito's (Texas)	\$12.00

ORANGE WINE BY THE GLASS 1

Skin Contact - Cambaro (California)	AVAILABLE OPTIONS
Refreshingly clean. Dried apricot and red pear on the nose, bruised apple, and rosehip shine on an entry that achieves	Glass: \$15.00
stunning depth. A silky finish is accentuated by a light tannin element	Bottle: \$58.00

ROSÉ 2

Rosé - Berne, Romance (France)	AVAILABLE OPTIONS
Fresh & vibrant with notes of ripe watermelon, sweet cherry blossoms, freshly picked summer peaches & strawberry cream.	Glass: \$15.00
	Bottle: \$58.00
Rosé - Berne Inspiration (France)	\$70.00
Fresh & fruity. Grapefruit, citrus blossom, strawberry, with mouthwatering, tart aromas. Top 100 "Best Wine of 2021" by Wine Enthusiast.	

WHITE WINE BY THE GLASS 3

Chardonnay - Raeburn (California)	AVAILABLE OPTIONS
Pear & peach flavors within an inviting jasmine aroma	Glass: \$15.00
	Bottle: \$58.00
Sauvignon Blanc - Dashwood (New Zealand)	AVAILABLE OPTIONS
Tropical fruit, ripe-peach & lime-curd aromas, leading to a palate that is packed with bright and zesty tropical-fruit flavors.	Glass: \$16.00
Refreshing & drinkable	Bottle: \$62.00
Vermentino - Aragosta (Italy)	AVAILABLE OPTIONS
Light & refreshing. Dry with a crisp acidity. Notes of stone fruit & pink grapefruit sorbet flavors	Glass: \$14.00
	Bottle: \$54.00

WHITE WINE BY THE BOTTLE 5

Chardonnay - Mayacamas (Napa Valley, California)	\$110.00
Grown at high elevation, this structured, elegant white is balanced and beautifully composed. Crushed rock, ripe pear and melon flavors combine around bright, well integrated acidity and oak, with a lasting imprint of flinty minerality	
Dry Riesling - Hermann J. Wiemer (New York)	\$60.00
Dry Riesling with layers of citrus, stone, & tropical fruit are underpinned by taut acidity	
Pinot Gris - King Estate (Oregon)	\$70.00
Organic & biodynamic, this classic Pinot Gris has aromas of ripe pear, lime zest, peach, honeysuckle and lemon blossom. Firm with plenty of brisk acidity	
Sancerre - Lucien Reymond (France)	\$80.00
Organic & biodynamic Sauvignon Blanc. Citrus notes, grapefruit & fresh cut grass, stony minerality with a vibrant acidity	
White Burgundy - Domaine Denis Fouquerand (France)	\$70.00
From organically-farmed vineyards overlooking the Cote de Beaune, this classic expression of white Burgundy shows energy and tension, with ripe lemon and orchard fruits balanced by focused, chalky minerality with a whisper of oak to round out the wine	

RED WINE BY THE GLASS 3

Malbec - Trivento Reserve (Argentina)	AVAILABLE OPTIONS
Aromas of cherries, strawberries, & raspberries with balanced notes of vanilla and coconut from the oak. Well balanced, it has sweet, drinkable tannins & a velvety finish	Glass: \$14.00
	Bottle: \$54.00
Cabernet - Vina Robles (California)	AVAILABLE OPTIONS
Aromas of red fruit, cherries and red currants with hints of oak and spice. A medium bodied, lively wine with delicate red fruit and a balanced finish	Glass: \$18.00
	Bottle: \$70.00
Pinot Noir - Angeline Reserve (California)	AVAILABLE OPTIONS
Bing cherry & blackberry notes. Full-fruit flavor with a long finish	Glass: \$16.00
	Bottle: \$62.00

RED WINE BY THE BOTTLE 8

Bordeaux Blend - Orin Swift - Papillon (Napa Valley, California)	\$150.00
Flavors of dark berry, raspberry jam, spice, & mocha, with an underlying acidity leading to graceful & fine tannin that is seemingly endless	

Cabernet Sauvignon - Charles Krug (Napa Valley, California)	\$95.00
Silky blackberry palate with chewy tannins. Sweet vanilla oak & wood spice	
Malbec - Achaval-Ferrer (Argentina)	\$65.00
Cassis & blueberry aromas with crushed violets. A very supple & smooth core of fresh red plums that offer a fleshy & smooth ride to the finish	
Merlot - Clos Pegase (Napa Valley, California)	\$75.00
The nose is expressive with ripe red fruits and a touch of dried fennel. On the palate, the wine's medium-bodied tannins complement the crisp acidity and savory undertones as big red fruit flavors dance across the palate. The wine has a strong, smooth finish with more red fruit and plum notes and a subtle hint of crushed graphite	
Pinot Noir - Gloria Ferrer (California)	\$70.00
Carneros Pinot Noir with succulent raspberry, plum and black cherry fruit aromas and hints of brown spice and forest floor characterize this delicious Pinot Noir. Complex, round and mouth filling, the wine glides onto the palate displaying pure black cherry and ripe berry flavors, and the long aftertaste is rich, yet fresh	
Red Blend - Orin Swift - Abstract (California)	\$85.00
Blend of Grenache, Petite Sirah & Syrah. Bright aromatics of juicy raspberries, blueberries, & plums. Luscious & velvety mouthfeel, finishing with lingering ripe black plum & fades softly & slowly with a hint of dried lavender and dark chocolate	
Red Blend - The Prisoner (California)	\$110.00
Blend of Zinfandel, Cabernet, Petite Sirah, Syrah, & Charbono. Enticing aromas of Bing cherry, dark chocolate, clove, & roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, & vanilla linger for a smooth & luscious finish	
Sangiovese - Tre Monti (Italy)	\$75.00
Made with organically farmed grapes, this young red has inviting aromas of wild berries, eucalyptus and tilled earth. It's bright and easy but also delicious, featuring juicy red cherry, crushed raspberry and star anise set against polished tannins and lively acidity	

SPARKLING WINE BY THE GLASS 1

Prosecco - Luluca (Italy)	AVAILABLE OPTIONS
Off-dry with persistent bubbles. Fruity & balanced	Glass: \$14.00
	Bottle: \$54.00

CHAMPAGNE BY THE BOTTLE 6

Canard-Duchene Brut	\$110.00
Refined effervescence. Fresh fruit aromas intermingle with notes of freshly baked pâtisserie	
Moët & Chandon Imperial	\$150.00
Created from over 100 different wines, of which 20-30% are reserve wines specially selected to enhance its maturity, complexity & constancy, bright fruitiness, & elegant maturity	
Pol Roger, Champagne Brut Réserve	\$60.00
This cuvée is a rich wine, full of Pinot Noir giving structure as well as generous fruitiness. With its texture balanced by the wine's fresher acidity	
Dom Pérignon, Vintage 2012	\$475.00
Vibrant, with focused with acidic & bitter notes, white blossoms, fruit, herbal complexity, & minerality	

Krug - Grande Cuvée, 168th Edition	\$340.00
Creamy, complex, & exotic with fine, vivacious bubbles	
Duval-Leroy, Femme de Champagne	\$210.00
A backbone of acidity swathed in a fine & silky texture, offering rich flavors of baked apple and plum fruit, almond financier, creme de cassis, honey & toasted coconut	

NON-ALCOHOLIC 1

Eins Zwei Zero - Sparkling Riesling	\$54.00
This non-alcoholic sparkling Riesling is produced from grapes harvested from young vines, & is fresh and vibrant, with lime, citrus, and apples on the palate. The off-dry finish is clean & refreshing with delicate mineral notes	

NON-ALCOHOLIC BEER 3

Athletic - Run Wild IPA	\$9.00
CT 0.5% - Classic IPA brewed with a blend of Northwest hops with Citra & Mosaic. Always refreshing and only 70 calories	
Untitled Art - Italian Pilsner	\$10.00
WI 0.5% - Non-alcoholic Italian Pilsner, brewed with Hallertau Mittelfruh and Strata Hops	
Untitled Art - Non-Alcoholic Mango Dragonfruit Fruited Sour	\$10.00
WI 0.5% - This Non-Alcoholic Fruited Sour is brewed and fermented with real Mango, Pink Guava, and Red Dragonfruit	

ZERO ALCOHOL COCKTAIL 1

My Bonnie Lass	\$14.00
Feragaia, Alcohol-free Spirit (Scotland), Blueberry Syrup, Lemon Juice, Ginger Beer	

NON-ALCOHOLIC WINE 3

Vinada - Crispy Chardonnay France 0%	\$14.00
Zero Alcohol sparkling wine. Crisp with fresh nuances of fruit. Dry and full of flavor	
'Eins Zwei Zero' - Sparkling Riesling (Rheingau, Germany)	\$54.00
This non-alcoholic sparkling Riesling is produced from grapes harvested from young vines, and is fresh and vibrant, with lime, citrus, and apples on the palate. The off-dry finish is clean and refreshing with delicate mineral notes	
'Eins Zwei Zero' Non-Alcoholic Sparkling Rosé (Rheingau, Germany)	\$54.00
This non-alcoholic sparkling rosé is made entirely from pinot noir. The grapes macerate for 6 hours prior to pressing giving this a gorgeous pink hue. It displays delicate notes of raspberries, strawberries with a lean minerality	

HARNEY & SONS ORGANIC DRINKS 2

Harney & Sons - Orange Mango Juice	\$8.00
Harney & Sons - Peach Iced Tea	\$8.00

FEVER-TREE SPARKLING SODA & TONIC WATER 7

Fever-Tree Indian Tonic	\$4.00
Sweet, citrus, quinine. Effervescent	
Fever-Tree Elderflower	\$4.00
Handpicked English elderflowers	
Fever-Tree Mediterranean	\$4.00
Herbal, balanced & crisp	
Fever-Tree - Distiller's Cola	\$6.00
Fever-Tree - Ginger Beer	\$6.00
Fever-Tree - Pink Grapefruit	\$6.00
Fever-Tree - Sparkling Sicilian Lemonade	\$6.00

SPANISH-STYLE GIN & TONIC COCKTAILS
4

The Grand Stretch	\$16.00
Dingle Gin (Ireland), Fever-Tree Mediterranean Tonic Water, Cucumber, Mint Leaves	
Raspberry Beret	\$16.00
Dingle Original Gin (Ireland), Fever-Tree Indian Tonic, Lemon, Raspberries	
New York State of Mind	\$16.00
Fort Hamilton - New World Gin (New York), Fever-Tree Light Tonic, Lemon Wheel, Mint, Rose Buds	
True Romance	\$16.00
Malfy Blood Orange Gin (Italy), Fever-Tree Indian Tonic, Lemon Wheel, Mint Leaves	

BOTTLED TONIC WATER
4

Fever-Tree Indian Tonic	\$4.00
Sweet, citrus, quinine. Effervescent	
Fever-Tree Elderflower	\$4.00
Handpicked English elderflowers	
Fever-Tree Mediterranean	\$4.00
Herbal, balanced & crisp	
Fever-Tree - Light Tonic Water	\$4.00
Sweet, citrus, quinine. Effervescent	

ARGENTINA
1

Principe de Los Apostoles - Mate Gin	\$14.00
(40%) Peppermint, eucalyptus, pink grapefruit skin & yerba mate	

AUSTRALIA
1

Four Pillars - Bloody Shiraz	\$14.00
(37.8%) Shiraz grapes - notes of baked plums, cherry preserves, strawberries, pine sap, & white pepper	

BRAZIL 1

McQueen and the Violet Fog	\$15.00
(40%) A distinctly sweet candied lemon peel fragrance. The soft palate finishes with mild violet jazzed up by white pepper and a hint of coriander	

CALIFORNIA 11

Distillery No. 209	\$13.00
(42%) Includes juniper, coriander, cardamom, bergamot, & cassia. Cirtusy & minty	

Distillery No. 209 - Chardonnay Barrel Reserve	\$18.00
(46%) Added notes of toasted toffee & butterscotch	

Grey Whale	\$15.00
(43%) Celebrating six Californian botanicals - juniper, mint, lime, fir tree, kombu, and almonds - that are sustainably sourced or wildly-foraged along the Pacific Coast. Gray Whale Gin has a refreshingly citrus palate with a smooth creamy finish	

Junipero Gin	\$13.00
(49.6%) Pine-forward juniper, bitter orange & peppery cubeb notes	

St. George - Botanivore	\$15.00
(45%) Copper pot still with juniper - includes hops, dill, cilantro, & bay leaves	

St. George - Dry Rye Reposado	\$17.00
(49.5%) Aged for about a year and a half in French and American oak wine casks	

St. George - Terroir Gin	\$17.00
(45%) Intense earthy, wood, with flavors of fir trees, sage, and bright citrus. A unique and proudly California gin great for mixing or sipping	

Uncle Val's - Botanical	\$13.00
(45%) 5 time distilled - juniper, cucumber, lemon, sage, & lavender	

Uncle Val's - Peppered	\$13.00
45% / An intriguing combination of savory roasted red bell peppers, freshly infused hot and sweet pimento cherry peppers, spicy black peppercorn and juniper	

Uncle Val's - Restorative	\$13.00
(45%) Featuring juniper, coriander, cucumber, & rose petals	

Uncle Val's - Zested	\$14.00
(45%) Fresh citrus profile yet spicy sensation of white pepper	

CANADA 3

Cirka Gin Sauvage	\$12.00
(Montréal) 43% / Aromatics of Québec's boréal forest with 30 plus roots, shoots, fruits and flowers. Floral, fruit and pine notes	

Dillon's - Unfiltered 22	\$18.00
(Ontario) 40% / Local Niagara grape base - notes of lemon, cardamom, coriander, black peppercorn, & flower petals	
Empress 1908	\$14.00
(British Columbia) 42.5% / Infused with butterfly pea blossom, leading to a pH-related color change. Juniper, grapefruit peel, coriander seed, rose petal, ginger root, & cinnamon	
COLORADO 2	
Breckenridge Gin	\$11.00
45% / American-style Gin with a delicate harmony of 11 botanicals. Juniper, bright citrus and complementary undertones of spice	
Golden Moon Gin	\$12.00
45% / Including wild-crafted mint & juniper, and locally grown herbs and botanicals	
ENGLAND 15	
Beefeater - 24	\$14.00
(45%) Includes sencha tea, Chinese green tea & hand prepared grapefruit rind	
Bombay - Sapphire	\$13.00
(41.8%) Juniper, lemon, grains of paradise, cubeb berries, cassia, almonds & liquorice	
Cotswolds Dry Gin	\$14.00
(46%) Juniper, lavender, bay leaf, grapefruit, lime, black pepper, cardamom, angelica, and coriander seed	
Gin Lane - Victoria Pink	\$12.00
(40%) Bitters added, giving this a spicy note	
Fords Gin	\$12.00
45% / Distilled at London's Thames Distillery since 2012	
Fords - Sloe Gin	\$12.00
19% / Hand-picked sloe fruit from England and France that is steeped for 12 weeks	
Hayman's - Royal Dock Navy Strength	\$12.00
(57%) Crisp pine-accented juniper, with hints of angelica, coriander, & citrus zest	
Hepple Gin	\$17.00
(45%) Italian & Balkan juniper, Amalfi lemon, blackcurrant & leaf, & douglas fir	
Martin Miller's - London Dry	\$12.00
(40%) Pot distilled, & diluted with fresh Icelandic water - citrus-focused	
Martin Miller - Westbourne Strength	\$15.00
(45.2%) Higher proof - aromatic, spicy, & floral. Icelandic water	
Martin Millers - 9 Moons	\$26.00
(40%) Aged in bourbon casks for 9 months - pepper & vanilla. Icelandic water	
Opihr - Oriental Spiced Gin	\$13.00
(42.5%) Indonesian cubeb; Indian black pepper; Turkish cumin; Moroccan coriander & Seville oranges	

Plymouth Gin	\$13.00
(41.2%) Citrus forward - from the lemon & orange peels. Dry with subtle juniper	
Sipsmith - London Dry	\$14.00
(41.6%) Copper stillled - notes of orange zest, orange blossom honey with piney juniper	
Sipsmith - Sloe	\$16.00
(29%) Dartmoor sloe berries, with jammy & fruity notes of blueberry & cherry	

FRANCE 2

Citadelle - Réserve	\$16.00
45.2% / Yuzu, genepy, & blueberry. Aged in 5 kinds of casks: French Oak, acacia, mulberry, chestnut, & cherry	
Citadelle Gin	\$12.00
40% / Yuzu, genepy, & blueberry. Aged in 5 kinds of casks: French Oak, acacia, mulberry, chestnut, & cherry	

GERMANY 1

Monkey 47 - Schwarzwald Dry	\$19.00
47% / 47 botanicals including juniper, pineapple sage, lemon verbena, lavender, rose, & hibiscus	

ILLINOIS 2

Koval - Dry Gin	\$13.00
47% / This certified organic gin unfurls bold pine and spearmint aromatics, plus a hint of lime peel. Distilled with 13 woodland spices and botanicals	
Koval - Barreled Gin	\$14.00
47% / Aged in ex-whiskey barrels. Vanilla, juniper, coriander and spicy flavor notes	

IRELAND 5

Dingle Original Gin	\$13.00
(42%) Features rowan berry, bog myrtle, & heather. World's Best Gin 2019 & Best London Dry Gin 2019	
Drumshanbo - Gunpowder Gin	\$13.00
(43%) Featuring caraway, coriander, meadowsweet, cardamom, star anise & gunpowder tea	
Grace O'Malley	\$12.00
43% / A blend of 14 unique botanicals found in abundance on the wild west coast of Ireland, including heather, wild thyme, red clover, blackthorn, bilberry and sea fennel	
Ha'Penny - Rhubarb Gin	\$12.00
(41%) A small batch pot-distilled gin with 14 botanicals including fresh pressed rhubarb juice. Named after the iconic Ha'penny (pronounced hay penny) Bridge in Dublin, Ireland	
West Cork - Garnish Island	\$12.00
(46%) Locally foraged botanicals including hibiscus, iris, rose, rosemary & thyme	

ITALY 3

Malfy - Con Arancia	\$12.00
(41%) Sicilian blood oranges - sweet & juicy	
Malfy - Con Limone	\$12.00
(41%) Amalfy Coast & Sicilian lemons - fresh, with touches of juniper	
Malfy - Gin Rosa	\$12.00
(41%) made from pink grapefruit peels sourced from Sicily and Italian rhubarb. The flavor is fresh with citrus notes and is not overly junipery	

JAPAN 2

Nikka - Coffey Gin	\$15.00
(47%) Boldly citrusy: kabosu, amanatsu, hirami lemon, yuzu, orange & lemon	
Suntory - Roku Gin	\$12.00
(47%) Sencha & gyokuro green tea, cherry blossom & leaves, yuzu & Japanese pepper	

KENTUCKY 1

Copper & Kings - American Dry Gin	\$13.00
(46%) Distilled apple wine, with juniper, citrus peels & lavender	

MAINE 1

Bimini Gin	\$12.00
(47%) Incorporates grapefruit, hopes & coriander	

MICHIGAN 1

Two James - Old Cockney	\$13.00
(41%) Organic winter wheat base - with coriander, orange peel, & black peppercorn	

NETHERLANDS 4

Bols - Genever	\$14.00
(42%) Rye, corn, & wheat mash - celery seed, fennel, peppercorn, & lemon peel	
Damrak - Gin	\$12.00
(42%) Juniper, coriander, lemon & orange peel, aniseed, cinnamon, & honeysuckle	
Nolet's - Silver	\$16.00
(47.6%) Copper pot stills - includes peach, Turkish rose, & raspberry	
Rutte - Celery Dry Gin	\$14.00
(43%) Juniper, pine, celery leaves, lemon zest, pepper, & coriander	

NEW HAMPSHIRE 1

Tamworth Garden - Apiary	\$18.00
(46%) With juniper berries, poplar buds, & red clove, with the addition of honey	

NEW YORK 11

Brooklyn - Small Batch	\$16.00
(40%) Lime, Mineola orange, juniper, lavender, cardamom & coriander	
Breuckelen - Glorious Gin	\$12.00
(45%) Includes ginger, rosemary, grapefruit, lemon, & juniper	
Chief Gowanus New-Netherland	\$12.00
(44%) Early 19th century recipe, a base of unaged rye whiskey - with juniper	
Greenhook Ginsmiths Gin - American Dry	\$12.00
(47%) Includes juniper, elderflower, cinnamon, & chamomile	
Fort Hamilton - New World Gin	\$12.00
(New York) Infused with Fresh Orange, Lime & Lemon zest, Watermelon & Cucumber	
Halftone - Gin	\$14.00
(47%) New Western gin integrating floral aromas with a backbone of fruit and exotic spices. Distilled with 13 botanicals including: hawthorn berry, juniper, coriander, cardamom, pink peppercorn, sumac, lemongrass, ginger, angelica root, orris root, licorice root, gentian, and almond	
Halftone - Bk Brunch	\$18.00
(44%) Invisible Force coffee beans, cinnamon, cocoa nibs, cascara fruit, fenugreek, juniper, orange peel. A truly unique and tasty gin!	
Halftone - Wavelength: Magenta	\$14.00
(43%) Summer distilled and bursting with fruit flavors. Naturally flavored & colored by hibiscus and raspberry	
Perry's Tot - Navy Strength	\$14.00
(57%) Juniper, aniseed, cardamom, cinnamon, coriander, grapefruit, honey, lemon, orange	
Tommyrotter - American Gin	\$13.00
(42%) Small-batch gin, with hints of pine, lavender, & lemon	
Wölffer Estate - Pink Gin	\$17.00
(40%) Distilled & fermented rosé wine, w/ cardamom, lime rind, fresh mint, & juniper	

NORWAY 1

Harahorn - Norwegian Gin	\$13.00
(46%) Distilled with Røros juniper berries, Nordmarka blueberries, Grimstad rhubarb and bladderwrack, Oppdal angelica and Sunndal wild marjoram	

OREGON 2

Aviation - American Gin	\$12.00
(42%) Includes floral lavender, & sweet & spice Indian sarsaparilla	

Rogue - Farmhouse Gin	\$12.00
(45%) Cucumber forward gin uses nine botanicals and boasts 100 pounds of fresh cucumber per batch	

SCOTLAND 4

The Botanist - Islay Dry Gin	\$17.00
(46%) From the Bruichladdich Distillery, locally foraged quotidian, woodruff, heather, & hawthorn	
Caorunn Gin	\$13.00
(41.8%) Includes Coul blush apple, heather, bog myrtle, rowan berry, & dandelion leaf	
Edinburgh - Rhubarb & Ginger Liqueur	\$12.00
(20%) Fresh rhubarb and ginger marry to create a liqueur that promises lively sweetness, sharpness, and spice on the nose and palate, with a lingering warm finish. Lovely over ice	
Hendrick's Gin	\$13.00
(47%) A blend of two distillates, to which rose & cucumber essence are added	

SPAIN 3

Gin Mare - Mediterranean Gin	\$14.00
(42.7%) Includes juniper, lemon, olive, orange, basil, rosemary, & thyme	
Larios Gin, Rosé	\$12.00
37.5% / Infused with juniper and distilled four times with Mediterranean citrus & strawberry	
Larios Gin	\$12.00
40% / Local Valencia citrus with a touch of orange blossom, and hints of botanicals	

TENNESSEE 1

Corsair - Gin-Head	\$12.00
(44%) Features citrus, cucumber, cardamom, & coriander	

VERMONT 2

Barr Hill Gin	\$13.00
(45%) Juniper-forward botanicals with raw honey	
Barr Hill - Tom Cat Gin	\$15.00
(45%) Aged 6 months in new charred American White Oak. Lush textures and flavors of clementine, banana, caramel, & oak coming full circle to the mellow finish	

VIRGINIA 1

Catoctin Creek - Watershed Gin	\$13.00
(46%) Distilled from organic rye - notes of caraway & pepper, hibiscus & blueberry	

WASHINGTON STATE 1

Big Gin	\$12.00
(47%) Vendome pot stills - features orange peel & Tasmanian pepperberry	

WISCONSIN 1

Death's Door Gin	\$12.00
(47%) Locally grown juniper, coriander, & fennel	

ALE 1

Wolfhound - Nitro Red	\$9.00
NY / 4.2% / 16oz / Beautiful Irish Red Ale from Ireland's award-winning Porterhouse Brew Co. & New York's Flagship Brew Co. This creamy ale is fruity yet dry with the perfect amount of sweetness	

STOUT 1

Wolfhound - Nitro Stout	\$9.00
NY / 4.2% / 16oz / Award-winning Porterhouse Brew Co., from Dublin, Ireland shared their "secret science" with Flagship Brew Co. to create this one of a kind Irish Dry Stout. Brewed in New York, with Irish innovation this crushable stout is perfectly balanced with smooth roasted flavors and just enough bitterness to keep you coming back for more	

GOLDEN ALE 1

Sullivan's - Irish Gold	\$9.00
Ireland 5.2% / Medium bodied, light & dry	

LAGERS 1

Zero Gravity - Green State Lager	\$9.00
VT 4.9% / A crisp, easy drinking lager. Noble hops in perfect balance with only the finest Pilsner malt provide a clean and satisfying brew	

RON 4

Brugal 1888	\$16.00
Dominican Republic 40% - American oak, Spanish sherry	
Facundo: Eximo	\$21.00
Puerto Rico 40% - A 10-year-old blend of rums that were blended before it went into the barrel. This is an incredibly difficult art, and the results are impressive	
Facundo: Exquisito	\$32.00
Puerto Rico 40% - A blend of rums aged between 7 and 23 years, Facundo Exquisito is then finished for a month in sherry casks	
Kirk & Sweeney: 23 Year	\$24.00
Dominican Republic 40% - American oak casks	

TEQUILA & MEZCAL 7

Casamigos, Blanco (Mexico)	\$18.00
-----------------------------------	----------------

Casamigos, Reposado (Mexico)	\$20.00
Clase Azul, Añejo (Mexico)	\$130.00
Clase Azul, Reposado (Mexico)	\$48.00
Don Julio, Blanco (Mexico)	\$14.00
Patrón, XO Cafe (Mexico)	\$12.00
Agave de Cortes, Mezcal Joven (Mexico)	\$12.00

WHITE WINE & ROSÉ BY THE GLASS 4

Chardonnay - Raeburn (California)	AVAILABLE OPTIONS
Pear & peach flavors within an inviting jasmine aroma	Glass: \$15.00
	Bottle: \$58.00
Sauvignon Blanc - Dashwood (New Zealand)	AVAILABLE OPTIONS
Tropical fruit, ripe-peach & lime-curd aromas, leading to a palate that is packed with bright and zesty tropical-fruit flavors. Refreshing & drinkable	Glass: \$16.00
	Bottle: \$62.00
Vermentino - Aragosta (Italy)	AVAILABLE OPTIONS
Light & refreshing. Dry with a crisp acidity. Notes of stone fruit & pink grapefruit sorbet flavors	Glass: \$14.00
	Bottle: \$54.00
	Happy Hour Glass: \$12.00
Rosé - Château de Berne, Romance (France)	AVAILABLE OPTIONS
Fresh & vibrant with notes of ripe watermelon, sweet cherry blossoms, freshly picked summer peaches & strawberry cream	Glass: \$15.00
	Bottle: \$58.00

ZERO ALCOHOL WINE 1

Vinada - Crispy Chardonnay (France)	\$14.00
0% Zero Alcohol sparkling wine. Crisp with fresh nuances of fruit. Dry and full of flavor	

FEVER-TREE SPARKLING SODA 4

Fever-Tree - Distiller's Cola	\$6.00
Fever-Tree - Ginger Beer	\$6.00
Fever-Tree - Pink Grapefruit	\$6.00
Fever-Tree - Sparkling Lemonade	\$6.00

MARTINI BAR 3

Dingle Gin Martini	\$16.00
Dingle Original Gin (Ireland), Dry Vermouth, Orange Bitters. Garnished with a Lemon Peel or An Olive	

Dingle Vodka Martini	\$16.00
Dingle Vodka (Ireland), Dry Vermouth, Orange Bitters. Garnished with a Lemon Peel or An Olive	
Vesper	\$17.00
Dingle Original Gin (Ireland), Dingle Vodka, Lillet Blanc	

MOCKTAIL 1

My Bonnie Lass	\$14.00
Feragaia, Alcohol-free Spirit (Scotland), Blueberry Syrup, Lemon Juice, Ginger Beer	

IRISH WHISKEY 4

J.J. Corry - The Gael	\$18.00
J.J. Corry - The Hanson	\$15.00
Redbreast - 12 Year (Pot Still)	\$20.00
Slane, Triple Casked	\$12.00

SCOTCH WHISKY 9

Ardbeg - 10 Year Islay	\$16.00
Balvenie - DoubleWood 12 Year Speyside	\$18.00
Bruichladdich - The Laddie Islay, Unpeated	\$15.00
Caol Ila - 12 Year Islay	\$22.00
GlenDronach - 12 Year Highlands	\$20.00
Glenfiddich - 12 Year Speyside	\$12.00
Highland Park - 12 Year Orkney Islands	\$15.00
Johnnie Walker - Black Label Scotch Blend	\$14.00
Aged for at least 12 years	
Macallan - 12 Year Speyside	\$24.00
Sherry oak casks	

JAPANESE WHISKY 2

Hibiki - Japanese Harmony	\$20.00
43% ABV	
Suntory - Toki	\$12.00

AMBER ALE 1

Samuel Fraunces Ale	\$9.00
NY, 5% Amber Ale. Soft floral, fruit notes	

RED ALE 1

O'Hara's - Nitro Irish Red	\$12.00
(Ireland) 4.3% ABV / Nitro Can / Smooth & creamy with notes of malt & fruit	

RED WINE 3

Cabernet - Vina Robles (California)	AVAILABLE OPTIONS
Aromas of red fruit, cherries and red currants with hints of oak and spice. A medium bodied, lively wine with delicate red fruit and a balanced finish	Glass: \$18.00 Bottle: \$70.00
Malbec - Trivento Reserve (Argentina)	AVAILABLE OPTIONS
Aromas of cherries, strawberries, & raspberries with balanced notes of vanilla and coconut from the oak. Well balanced, it has sweet, drinkable tannins & a velvety finish	Glass: \$14.00 Bottle: \$54.00
Pinot Noir - Angeline Reserve (California)	AVAILABLE OPTIONS
Bing cherry & blackberry notes. Full-fruit flavor with a long finish	Glass: \$16.00 Bottle: \$62.00

WHITE WINE & ROSÉ 4

Chardonnay - Raeburn (California)	AVAILABLE OPTIONS
Pear & peach flavors within an inviting jasmine aroma	Glass: \$15.00 Bottle: \$58.00
Sauvignon Blanc - Dashwood (New Zealand)	AVAILABLE OPTIONS
Tropical fruit, ripe-peach & lime-curd aromas, leading to a palate that is packed with bright and zesty tropical-fruit flavors. Refreshing & drinkable	Glass: \$16.00 Bottle: \$62.00
Vermentino - Aragosta (italy)	AVAILABLE OPTIONS
Light & refreshing. Dry with crisp acidity. Notes of stone fruit & pink grapefruit sorbet flavors	Glass: \$14.00 Bottle: \$54.00
Rosé - Château de Berne, Romance (France)	AVAILABLE OPTIONS
Fresh & vibrant with notes of ripe watermelon, sweet cherry blossoms, freshly picked summer peaches & strawberry cream	Glass: \$15.00 Bottle: \$58.00

CHEESES & CHARCUTERIE 2

Choose any 3	\$20.00
Choose any 5	\$29.00

CHEESES 6

Aged Mahon
Spain {cow, 12 months}

Tetilla
Spain {cow, 1 month}
Al Romero
Spain {sheep, 10 months}
Zamorano
Spain {sheep, 4 months}
Porter Cheddar
Ireland {cow}
Stilton Blue
United States {cow, 9 weeks}

MEATS 3

From Spain

Jamón Ibérico // Chistorra // Prosciutto // Serrano // Spicy Chorizo

Choose 1

Mixed Nuts or Marcona Almonds

Choose 1

Apple Jam, Fig Preserve, or Quince Paste

PINTXOS PLATES 3

Serrano & Black Mission Fig	\$18.00
Goat cheese, fig jam	
Morcilla & Brie	\$18.00
Roasted mushroom, cheddar pepper aioli	
Smoked Salmon	\$19.00
Cream cheese & olive spread, seaweed salad, toasted sesame seeds	

SOFT DRINKS / 6 3

Harney & Sons Organic Drinks

Peach Iced Tea, 16oz Bottle / Orange Mango Juice, 16oz Bottle

Bundaberg Ginger Beer,

12.7oz Bottle

Fever-Tree Sparkling Soda

Distiller's Cola, 9oz Bottle / Sparkling Lemonade, 9oz Bottle / Sparkling Pink Grapefruit, 9oz Bottle

STUMPTOWN 10

Hair Bender Coffee	\$4.00
---------------------------	---------------

Tea	\$4.00
Cappuccino	\$5.00
Espresso	AVAILABLE OPTIONS
	Single: \$4.50
	Double: \$5.00
Hot Chocolate	\$5.00
With marshmallows	
Bailey's Irish Coffee	\$16.00
Irish Coffee	\$16.00
Port & Sherry	AVAILABLE OPTIONS
	Graham's 10 Year: \$13.00
	Graham's 20 Year: \$16.00
Harvey's Bristol Cream	\$12.00
Cognac	AVAILABLE OPTIONS
	Courvoisier VSOP: \$16.00
	Hennessey VS: \$14.00
	Hennessey VSOP: \$16.00
	Hennessey XO: \$48.00

SIDES (V) 3

Sautéed Vegetables in Garlic Oil	\$11.00
Broccolini, baby carrots, pearl onions, cauliflower, baby corn	
Fried Cauliflower	\$12.00
Bang bang aioli	
Handmade Mac & Cheese	AVAILABLE OPTIONS
Fontina, cheddar, parmesan, topped with breadcrumbs	\$11.00
	Bacon,: \$2.00