



HOUSE SPECIALTY COCKTAILS 18.

N.O.L.A.

dusse cognac, lemon, prosecco

DON'T BE A LYCHEE

strawberry infused grey goose vodka, lemon, lychee

PUMPKIN SPICED MARTINI

grey goose vodka, pumpkin spice, kahlua, espresso

ROSEMARY'S BABY

rosemary infused bombay dry gin, yellow chartruese, lemon, honey

MARGAUX HEMINGWAY

pink peppercorn infused light rum, luxardo, grapefruit, lime

CANELA MARGARITA

cinnamon infused cazadores tequila, grapefruit, lemon, agave

SMOKE SHOW

chipotle infused agua magica mezcal, cynar, aperol

CITY SAGE

sage infused angel's envy bourbon, aperol, lemon

Honorable Mention

add bleu cheese olives to any martini 3.

WINE BY THE GLASS

BUBBLES

Pol Roger NV Brut, Champagne	25
Lamberti, Prosecco, Italy	14
L'Heureu de Nit, Cava Brut Rose 21	18

WHITES

Barone Fini, Pinot Grigio 20, Italy	12
Kato, Sauvignon Blanc 22, Marlborough, NZ	15
Forstreiter, Gruner Veltliner 21, Austria	13
Castelfeder, Vigneti delle Dolomiti Kerner Lahn 22, IT	16

ROSE

Petale de Rose, Rose 22, Cote de Provence, FR	14
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REDS

Foris, Pinot Noir 21, Rouge Valley, Oregon	16
Melini, Chianti 22, Tuscany, Italy	13
El Esteco, Malbec 21, Argentina	14
Twenty Rows, Cabernet Sauvignon 21, Napa	15

BEER BOTTLES & CANS

Industrial Arts Wrench IPA	12.
Lagunitas IPA	8.
Downeast Original Cider	9.
Rekorderlig Strawberry Lime	9.
High Noon Pineapple	9.
Schneider Weisse	14.
Coors Banquet	8.
Heineken Light	8.
Sol	8.

DRAFT BEER 9.

Bitburger Pilsner
Daisy Cutter Pale Ale
Guinness
Singlecut Lager
Montauk Wave Chaser IPA

Happy Hour
4-7pm
in the bar.

\$4 off House Specialty Cocktails
\$7 Chianti & Sauvignon Blanc
\$6 draft beers
\$1.50 Raw Oyster
\$2.50 Baked Oyster
\$2 Yellowfin Tuna Nacho