



## HOUSE SPECIALTY COCKTAILS 18.

### N.O.L.A.

*dusse cognac, lemon, prosecco*

### LET'S ELOPEZ

*bacardi black, coco lopez, pineapple, lime*

### SORRY NOT SORRY

*grey goose vodka, watermelon, lemon, basil*

### HOT TART

*bombay dry gin, lime, raspberry, jalapeno*

### JALAPENO MARGARITA

*jalapeno infused cazadores tequila, lime, agave*

### JULIE-ANNA

*dusse cognac, bacardi black barrel rum, lemon, orgeat, egg white*

### HIBISCUS Y HUMO

*hibiscus infused agua magica mezcal, jalapeno  
infused cazadores tequila, lime, cucumber*

### OLD COCCHI

*angel's envy rye, dry vermouth, cocchi americano*

### ESPRESSO MARTINI

*grey goose vodka, kahlua, espresso*

### \*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
Kunde, Sauvignon Blanc 22, Sonoma, California	15
Forstreiter, Gruner Veltliner 21, Austria	13
Davis Bynum, Chardonnay 21, Russian River, CA	16

### ROSE

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

Foris, Pinot Noir 21, Rogue Valley, Oregon	16
Masi Campofiorin, Baby Amarone 19, Italy	13
El Esteco, Malbec 21, Argentina	14
Twenty Rows, Cabernet Sauvignon 21, Napa, CA	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.
Good Time IPA N/A	8.

## DRAFT BEER 9.

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

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