



HOUSE SPECIALTY COCKTAILS 18.

ESPRESSO MARTINI (*classic or hazenut*)
grey goose vodka, kahlua, espresso

DON'T BE A LYCHEE
strawberry infused grey goose vodka, lemon, lychee

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

JALAPENO MARGARITA
jalapeno infused cazadores tequila, lime, agave

MARGUAX HEMINGWAY
pink peppercorn infused white rum, grapefruit, lime, luxardo

SMOKE SHOW
chipotle infused agua magica mezcal, aperol, cynar, orange oil

FAST & LOOSE
angels envy bourbon, averta, aperol, espresso, orange oil

****Honorable Mention****
add bleu cheese stuffed olives to any martini 3.

SHOTS 14.

OCASO *espresso bean infused cazadores tequila, vanilla, cinnamon*

BANANA STAND *banana infused aberfeldy scotch, honey, chocolate bitters*

OLD COCCHI *rye, cocchi americano, dry vermouth*

LIL SOUP *grey goose vodka, olive juice, bleu cheese olive*

SLAMMIT *green tea* 10.

JELLO SHOT 5.



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 23, Italy	13
Kunde, Sauvignon Blanc 22, Sonoma, CA	15
Forstreiter, Gruner Veltliner 21, Austria	14
Davis Bydum, Chardonnay, Russian River	16

ROSE

Pere & Fils, Rose 23, 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 23, Argentina	14
Twenty Rows, Cabernet 21, Napa Valley	15

BEER BOTTLES & CANS

Industrial Arts Wrench IPA	12.
Lagunitas IPA	8.
Montauk Summer Ale	9.
Downeast Original Cider	9.
Rekorderlig Strawberry Lime	9.
High Noon Pineapple	10.
Schneider Weiss	14.
Coors Banquet	8.
Heineken Light	8.
Sol	8.
Guinness 0 (N/A)	9.
DRAFT BEER	9.

Bitburger Pilsner
Daisy Cutter Pale Ale
Singlecut Lager
Montauk Wave Chaser

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