



BELL BOOK & CANDLE

HOUSE SPECIALTY COCKTAILS 18.

N.O.L.A.

dusse cognac, lemon, prosecco

LET'S ELOPEZ

bacardi black, coco lopez, pineapple, lime

DON'T BE A LYCHEE

strawberry infused grey goose vodka, lemon, lychee

THYME COLLINS

thyme infused bombay dry gin, lemon, honey, angostura

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*

CITY SAGE

sage infused angel's envy bourbon, aperol, lemon

ESPRESSO MARTINI

*classic or pumpkin spiced
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

Meiomi, Pinot Noir 22, CA	16
Masi Campofiorin, Baby Amarone 19, Italy	13
El Esteco, Malbec 21, Argentina	14
Bogle, Cabernet Sauvignon 21, 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 Pinot Nior & Sauvignon Blanc
\$6 draft beers
\$1.50 Raw Oyster
\$2.50 Baked Oyster
\$2 Yellowfin Tuna Nacho