



HOUSE SPECIALTY COCKTAILS

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

BASIC

*blackberry infused grey goose vodka,
passionfruit, lemon, eggwhite, lillet rouge*

THYME COLLINS

*thyme infused bombay dry gin, lemon,
honey, angostura*

CANELA MARGARITA

*cinnamon infused cazadores tequila,
grapefruit, lemon, agave*

GET BLITZED

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

WINTER IN NY

*rosemary infused angels envy bourbon,
bacardi black barrel rum, angostura*

JULIE-ANNA

*duisse cognac, bacardi black barrel rum,
lemon, orgeat, angostura*

HOTTODDY 17.

teeling irish whiskey, lemon, honey, clove

GLOGG 16.

mulled wine

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

DRAFT BEER 9.

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

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

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

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

BEER BOTTLES & CANS

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