



BARTENDER'S PRIVATE STUDY

MALA PALOMA 14

Tromba Tequila, Aviation Gin, Grapefruit Soda, Honey, Cardamom

LAZY LOVER 14

Charbay Grapefruit Vodka, Lavender Soda, Violette, Dolin Blanc

YOUNG MULA 14

Russian Standard Vodka, Ginger Beer, Allspice, Orange Blossom

DEVIL'S DAUGHTER 15

Xicaru Mezcal, Habanero, Campari, Pineapple, Allspice

EASY RIDER 15

Coconut Fat-Washed Wild Turkey Rye, Amontillado Sherry, High West Campfire, St. George Apple Brandy, Pineapple, Lemongrass, Curry

CURATED CLASSICS

TOMMY'S MARGARITA 13

Bermejo, Julio. Tommy's Mexican Restaurant. 1980's Tromba Tequila, Agave, Lime

GIN & TONIC 13

Origin Unknown
Gin Lane 1751, Fever-Tree
Indian Tonic, Juniper Berries

QUEEN'S PARK SWIZZLE 13

Bergeron, Jules. Trader Vic's Bartender's Guide. 1947
Banks 7 Rum, Mint, Lime
Demerara

DAISY DE SANTIAGO 13

Baker, Charles H. Around the World with Jigger, Beaker, and Flask. 1939
Cana Brava 7, Yellow Chartreuse, Lime, Honey

PAPER PLANE 15

Ross, Sam. 2007
Buffalo Trace Bourbon, Amaro Nonino, Aperol, Lemon

PISCO SOUR 13

Baker Jr., Charles H. The South American Gentleman's Companion. 1951
Pisco Porton, Pineapple, Lime, Egg White

BEE'S KNEES 13

Meier, Frank. The Artistry of Mixing Drinks. 1937
Ford's Gin, Lemon, Honey

NEW YORK SOUR 13

New York City, 1920's
Woody Creek Rye, Lemon, Argentinian Malbec

NEGRONI 13

Brucart, J.S. Cien Cocktails. 1943
Tanqueray, Campari, Dolin Rouge

AVIATION 14

Ensslin, Hugo. Recipes or Mixed Drinks. 1916
Aviation Gin, Creme de Violette, Luxardo Maraschino, Lemon

VESPER MARTINI 13

Fleming, Ian. Casino Royale. 1953
St. George Vodka, Gin Lane 1751, Lillet Blanc

MINT JULEP 15

Thomas, Jerry. Bon-Vivant's Companion or How to Mix Drinks. 1862
Old Forester Bourbon, Mint, Simple

MANHATTAN OLD FORMULA NO. 2 15

Thomas, Jerry. Bon-Vivant's Companion or How to Mix Drinks. 1862
Woodycreek Rye, Dolin Rouge, Grand Marnier, Angostura

SAZERAC 15

Peychaud, Antoine Amedie. New Orleans. 1873
Rittenhouse Rye, Demerara, Peychaud's Bitters, St. George Absinthe

WINES BY THE GLASS

SPARKLING

ROSÉ BRUT 15

Ferrari, Trento IT (NV)

PROSECCO BRUT 12

Gancia, Veneto, IT (NV)

ROSÉ

SANGIOVESE 10

Why Am I Mr. Pink, Wine Project, Columbia Valley, WA '17

WHITE

CHARDONNAY 11

Los Vascos, Colchagua, CL '16

SANCERRE 16

Saget La Perriere, Loire, FR '15

PINOT GRIGIO 14

Velante, Bertani, Venezia Giulia, IT '17

SAUVIGNON BLANC 12

Domaine Michel Brégeon, Loire, FR '14

RED

BORDEAUX 16

Legende by Domaines Barons de Rothschild, Medoc, FR '15

TEMPRANILLO 14

Monte Real, Bodegas Rigianas, Rioja, ES '13

NEBBIOLO 15

Produttori di Carema Classico, Piedmont, IT '14

MALBEC 11

Callia, Tulum Valley, AR '17

BEERS

ALLGASH WHITE

Portland, ME 7

FOUNDER'S SOLID GOLD LAGER

Grand Rapids, MI 6

OMMEGANG NIRVANA IPA

Cooperstown, NY 7

MONTAUK SUMMER ALE

Long Island, NY 6

NARRAGANSETT LT

Pawtucket, RI 6

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone has a food allergy.

DIPS, SPREADS & BREADS

WHITE BEAN HUMMUS 11

Za'atar, Olive Oil, Whole Wheat Flatbread

RICOTTA 11

Espelette, Smoked Salt, Grilled Country Bread

CRUSHED AVOCADO 12

Chimichurri, Seeded Corn cracker

LIONI BURRATA 14

Olives, Preserved Lemon, Grilled Bread

PEEKYTOE CRAB TOAST 14

Creole-Spiced Aioli, Jalapeño, Herbs

SMALL PLATES

SALMON TARTARE 12

Yuzu-Sesame Vinaigrette, Shrimp Crackers

BLOOMING MUSHROOM 14

Togarashi, Yuzu Kosho Aioli

STEAK TARTARE 14

Stout Mustard, Crispy Sunchoke, Pecorino

JAPANESE FRIED CHICKEN 14

Bourbon Glaze

BLISTERED SHISHITO PEPPERS 10

Togarashi, Lemon

BOWERY BURGER 18

Caramelized Onion, Monterey Jack, Special Sauce, Fries