

BAR BITES

SPICED ALMONDS \$8

fried rosemary, candied ginger

BLISTERED SHISHITO PEPPERS \$12

yuzu, sesame, soy dust

VEGGIES & DIP \$12

fresh & pickled, edamame hummus for dipping

SHRIMP COCKTAIL \$20

martini cocktail sauce

JICAMA WRAPS \$16

SASHIMI STYLE: wasabi wild salmon \$16

VEGAN STYLE: hoisen brown rice vegetable \$12

TUNA CRUDO LAVASH \$18

grapefruit, fennel, radishes

LOBSTER TACOS \$18

roasted poblano salsa, avocado crema

WILD MUSHROOM KABOBS \$15

olive, fennel & sundried tomato tapenade, arugula pesto

MAC & CHEESE CUPCAKES \$13

smoked tomato chutney

GREENMARKET FLATBREAD \$16

root veggies, kale, goat cheese, balsamic

BLANKETED FRANKS \$13

kraut grain mustard

LAMB MEATBALLS \$15

tomato harissa sauce, mint cucumber raita

BEEF SLIDERS

CLASSIC: house ketchup \$18

SKYLARK: onion jam, gorgonzola, arugula \$20

HERB SEA SALT DUSTED FRIES \$12

house ketchup & truffle aioli

SPIKED GRANITA WEDGES \$12

mojito & limoncello

SIGNATURE COCKTAILS

\$18

THE SKYLARK

hendrick's gin, zu vodka, st germain liqueur
blue curacao, fresh lemon, brandied cherry

THE COCO

a stylized mix of fruit & botanical liquors
peach, violet, chartreuse, st germain, nolet's gin
sparkling with prosecco, floating strawberry pearls

NEW YORK STATE OF MIND

Laird's Bonded Apple Brandy, Pama Pomegranate Liqueur
fresh lime, ginger beer, hudson valley apple wedge

AZTEC EMPIRE

herradura silver tequila, cumin liqueur
chocolate bitters, cinnamon, red jalapeno & lime

FORT KNOX

knob creek bourbon, reposado mezca, yellow chartreuse
honey syrup, grilled lemon ice block

MAPLE SAGE CREAM

nolet's gin, maple syrup, muddled sage

dash of cream, dust of nutmeg

SKINNY PALOMA

herradura silver tequila, fresh grapefruit & lime
splashed with citrus soda

BLACK WALNUT MANHATTAN

templeton rye, carpano antica, nocello liqueur
orange & angostura bitters, brandied cherries

SOMMELIER COCKTAIL

malbec wine, crop cucumber vodka, st germain liqueur
cassis, muddled peppercorns, fig bitters

SAFFRON SAZERAC

pow wow rye, absinth, saffron infusion
peychud's & orange bitters, twisted lemon

BOULEVARDIER

knob creek bourbon, campari
carpano antica, twisted orange

LOLITA \$16

passion fruit puree, lavender bitters, coco-lime soda
(alcohol added upon request)