

HOUSE OF WAX

MUSEUM & COCKTAILS

Most of the objects displayed in “House Of Wax” are the remnants of a largely forgotten popular exhibition known as Castan’s Panopticum. Founded in Berlin in 1869 and lasting until 1922, Castan’s was a museum its German contemporaries described as an “Allesschau,” a “show of everything.”

Panoptica were popular throughout Europe from the 18th through the early 20th century. Like dime museums such as Barnum’s American Museum, these largely forgotten spaces fall somewhere between aristocratic cabinets of curiosity and today’s ideas of museums. Castan’s was a typical panopticum of its day, displaying for a popular audience anatomical and pathological waxworks; death masks of celebrities and murderers; ethnographic busts; Anatomical Venuses, or wax models of anatomized recumbent women; waxes showing the effects of syphilis (still a fatal disease at this time) as well as assorted curiosities such as mummies, stuffed alligators, and monkey skeletons. They also presented live acts such as singers, dancers, ventriloquists and hunger artists. Its spectacle hovered between the exotic and the scientific.

In many ways, the panoptica’s sensational, shocking and sometimes morbid qualities were clear commercial calculation on the part of entrepreneurs whose livelihoods depended on drawing the largest possible paying audience, which in fact came in sizable numbers.

However, in an age notoriously reticent about topics related to the body and sexuality, some

of the more graphic anatomical waxworks were designed to titillate but were defended under the guise of education and scientific study.

In its heyday, Castan’s could attract as many as 5,000 visitors on a single Sunday, with appeal so strong that franchises were established in Cologne, Frankfurt am Main, Brussels and Amsterdam.

But panoptica did not survive past the 1920s and 1930s, for reasons that have only partly to do with their increasing association with lower cultural status. This, of course, did not help panoptica endure or make their objects seem worthy of preservation. But panoptica also yielded to pressure from film and later television, media that could respond to the ever-increasing pace of current events with stunning visuality of their own. Fields such as anatomy, pathology and anthropology also became ever less collections-based, making the assemblages of material in panoptica appear increasingly antiquated and distant from the realms of knowledge that once lent them middle-brow status. Looking back, it is easy to understand why so many panoptica ended up either dispersed or destroyed.

In this exhibition, we attempt to revive and evoke the atmosphere of the Castan’s Panopticum. All of the waxes you see are drawn from that collection, while additional artifacts are drawn from private collections.

- Dr Peter M McIsaac

COCKTAILS

ANATOMICALS

\$13

VENUS

OWNEY'S RUM, ORANGE, PASSIONFRUIT, GUAVA, PINEAPPLE, LEMON,
ORGEAT, SPARKLING WINE

LOLITA NYMPH

BROOKLYN GIN, ORANGE AND BASIL SHRUB, ORANGE BLOSSOM

BUTCHER OF HANOVER

FERNET BRANCA, CARPANO ANTICA FORMULA,
LEMON, IPA, ANGOSTURA

PRINCE REGENT OF BAVARIA

VIRGIL KAINÉ HIGH RYE BOURBON, DRY VERMOUTH,
CHERRY HEERING, ANGOSTURA, PEACH

NAPOLEAN DEATH MASK

PIERRE FERRAND 1840 COGNAC, CARDAMARO, CYNAR,
RHUBARB BITTERS, BACON, SALT

PATHOLOGICALS

PICK YOUR POISON

\$13

BUCK/HIGHBALL/MULE

GINGER, LIME, SELTZER

MOSCOW MULE (VODKA) • DARK & STORMY (DARK RUM) • EL DIABLO
(TEQUILA & CASSIS) • PRESBYTERIAN (RYE)

TRADITIONAL SOUR

LEMON, EGG WHITE

NEW YORK SOUR (BOURBON & RED WINE) • RATTLESNAKE (RYE &
ABSINTHE) • PINK LADY (GIN & APPLEJACK) • PISCO SOUR (PISCO)

DAISY

ORANGE LIQUEUR, LEMON, SELTZER

WHISKEY DAISY (BOURBON) • SMOKED DAISY (SCOTCH) • BRANDY DAISY
(COGNAC) • RED LION (GIN)

ITALIAN BITTER

CAMPARI, VERMOUTH

NEGRONI (GIN) • BOULEVARDIER (BOURBON) • OLD PAL (RYE) • LEFT
HAND (BOURBON & CHOCOLATE BITTERS)

BROOKLYN

VERMOUTH, BITTERS

BENSONHURST (CYNAR) • COBBLE HILL (MONTENEGRO & CUCUMBER) •
GREENPOINT (CHARTREUSE) • THE SLOPE (APRICOT)

COCKTAILS

• GEOGRAPHICALS •

\$13

BRANDY CRUSTA

COGNAC, MARASCHINO, ORANGE LIQUEUR, LEMON, ANGOSTURA

(ADAPTED FROM HOW TO MIX DRINKS, THE BON-VIVANT'S COMPANION

BY JERRY THOMAS, 1862)

HORSE'S NECK

BOURBON, ANGOSTURA, SELTZER, LEMON PEEL

(ADAPTED FROM HARRY JOHNSON'S BARTENDERS' MANUAL BY HARRY JOHNSON, 1882)

APPLE BRANDY FIX

APPLE BRANDY, ORANGE LIQUEUR, LEMON, FRESH FRUIT

(ADAPTED FROM MODERN AMERICAN DRINKS BY GEORGE J KAPPELER, 1895)

JERSEY COCKTAIL

APPLEJACK, CIDER, ANGOSTURA

(ADAPTED FROM THE WORLD'S DRINKS AND HOW TO MIX THEM BY WILLIAM BOOTHBY, 1908)

BAMBOO

OLOROSO SHERRY, DRY VERMOUTH, BLANC VERMOUTH,
ANGOSTURA, ORANGE BITTERS

(ADAPTED FROM RECIPES FOR MIXED DRINKS BY HUGO R ENSSLIN, 1917)

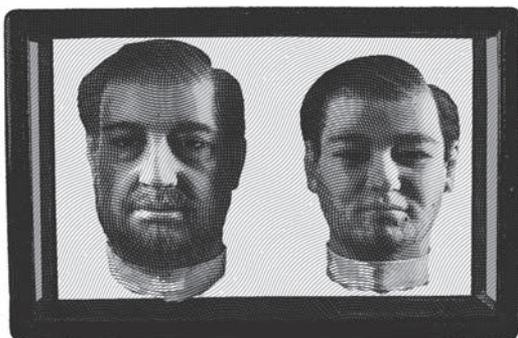


FIG 1

WINE

WHITE

BAUMGARTNER, GRUNER VELTLINER 2015

WEINVIERTAL, AUT \$8/\$32 (LTR)

CRISP AND REFRESHING, NOTES OF CITRUS AND WHITE PEPPER
WITH A FRAGRANT HONEY FINISH

MOUNT RILEY, SAUVIGNON BLANC 2016

MARLBOROUGH, NZL \$9/\$36

VERY CLEAN, FLAVORS OF CITRUS AND TROPICAL FRUIT
WITH A GRASSY FINISH

GOTHAM PROJECT, "THE FINGER", RIESLING 2015

FINGER LAKES, NY \$10/\$40 (LTR)

AROMAS OF TANGERINE, ORANGE PEEL, LIME AND STONE FRUIT,
WITH AN OFF-DRY FINISH

BROOKLYN WINERY, CHARDONNAY 2014 \$8/\$32 (LTR)

INTENSE WITH ESSENCE HONEYDEW AND WHITE PEACH
AND GREAT MINERALITY

ROSÉ

SABINE, GRENACHE, SYRAH, MOURVÈDRE 2015,

COTEAUX D'AIX-EN-PROVENCE, FRA \$9/\$36 (LTR)

A DELICATE BALANCE BETWEEN FLORAL, HERBAL,
RED FRUIT AND ACIDITY

CHÂTEAU GRANDE CASSAGNE, GRENACHE, SYRAH 2015,

COSTIÈRES DE NÎMES, RHÔNE, FRA \$10/\$40

A MEDIUM BODIED ROSÉ WITH GREAT FLAVORS OF RIPE STRAWBERRY, PEACH WITH
TANGERINE AND FLORAL AROMAS



FIG 2

WINE

RED

LAURENT DUFOULEUR, GAMAY 2014,

CÔTE DE BROUILLY, FRA (CHILLED) \$8/\$32 (LTR)

FLAVORS OF RED FRUIT WITH GOOD STRUCTURE AND LIGHT OAK PRESENCE

GRAVELLY FORD, PRIVATE RESERVE, PINOT NOIR, 2014,

CA. \$9/\$36

APPROACHABLE, PEPPERY AND AROMATIC WITH FLAVORS OF STRAWBERRY AND CHERRY

RENACER, PUNTO FINAL CLASICO, MALBEC, 2015,

MENDOZA, ARG \$10/\$40

FULL BODIED WITH GREAT STRUCTURE, BLUE AND BLACK FRUIT

CHATEAU SMITH, CABERNET SAUVIGNON, 2013,

COLUMBIA VALLEY, WA. \$12/\$48

VOLCANIC SOILS WITH NOTES OF CASSIS LEAD TO GREAT EARTH, MINERALITY AND A LONG FINISH

SPARKLING

PRIMATERRA, PROSECCO, NV, GLERA

TREVISO, ITA \$9/\$36

SOFT WITH BRIGHT BUBBLES, AROMAS OF TROPICAL FRUIT AND GREEN APPLE

A. MARGAINE, CHAMPAGNE, EXTRA-BRUT, NV, CHARDONNAY

CHAMPAGNE, FRA \$36 (HALF BTL)/\$72

RACY ACIDITY WITH FLAVORS OF WHITE PEACH, TOASTED BRIOCHE AND LEMON CURD



FIG 3



— · **DRAFT** · —

CAPTAIN LAWRENCE

6TH BOROUGH, PILSNER, ELMSFORD, 7.5% \$7/16oz

RUSHING DUCK

DAD BREATH, HELLES LAGER, CHESTER, 5.0% \$7/13oz

PEEKSKILL

UNCOMMON, RYE LAGER, PEEKSKILL, 4.5% \$7/16oz

NEWBURGH

SMOKING JACKET, SMOKED LAGER, NEWBURGH, 5.0% \$7/16oz

SINGLECUT

EL34, IPL, QUEENS, 3.4% \$7/16oz

SIXPOINT

LIL RASPY, BERLINER WEISSE, BROOKLYN, 4.7% \$8/13oz

FINBACK

GREEN STAR, GOSE, QUEENS, 4.0% \$8/13oz

BRIDGE & TUNNEL

ANGRY AMEL, DUNKELWEIZEN, RIDGEWOOD, 5.3% \$7/16oz

GREENPOINT

UNWITTING, WITBIER, BROOKLYN, 5.5% \$7/16oz

GUN HILL

ANTHEM, DRY-HOPPED SAISON, BRONX, 5.5% \$7/16oz

TRANSMITTER

S4, SAISON, QUEENS, 7.2% \$8/13oz

BLUE POINT

LESSING, BLONDE ALE, PATCHOGUE, 4.5% \$7/16oz

SUAREZ FAMILY

HECTO, PALE ALE, HUDSON, 5.0% \$7/16oz

THREES

HERE YA GO, PALE ALE, BROOKLYN, 5.5% \$7/16oz

LIC BEER PROJECT

PATERSBIER, BELGIAN PALE ALE, QUEENS, 5.0% \$7/16oz

BRONX

“B-SIDES” ONE THE BLACK, PALE ALE, BRONX, 5.7% \$7/16oz

FOLKSBIER

ECHO MAKER, RYE ALE, BROOKLYN, 7.0% \$7/16oz

ABANDON

WILD MUSTANG, FARMHOUSE IPA, PENN YAN, 6.8% \$7/16oz



— • DRAFT • —

GREENPORT

HARBOR SESH WHO, "OG SERIES", IPA, PECONIC, 5.0% \$7/16oz

SLOOP

JUICE BOMB, IPA, ELIZAVILLE, 6.5%..... \$7/16oz

INDUSTRIAL ARTS

STATE OF THE ART #32, IPA, GARNERVILLE, 7.3% \$8/13oz

GRIMM

SPLISH, IPA, STATEN ISLAND, 8.0%..... \$8/13oz

OTHER HALF

OTHER SOUTHERN, IPA, BROOKLYN, 8.0% \$8/13oz

CHELSEA

SUNSET, RED ALE, BRONX, 5.0% \$7/16oz

STRONG ROPE

AMBER ALE, BROOKLYN, 5.6% \$7/16oz

INTERBORO

TASTES LIKE UPSTATE, HARVEST ALE, BROOKLYN, 5.9% \$7/16oz

ITHACA

MANHATTAN PROJECT, SCOTCH ALE, ITHACA, 8.3% \$8/13oz

SIXPOINT

SKÖLL, ROASTED ALE, BROOKLYN, 6.7% \$7/16oz

KCBC

ZÖCKTOBERFEST, MÄRZEN, BROOKLYN, 5.4%..... \$7/16oz

BROOKLYN

POST ROAD, PUMPKIN ALE, BROOKLYN, 5.0%..... \$7/16oz

GARVIES POINT

PORT SERVICE, SMOKED PORTER, GLEN COVE, 6.0%..... \$7/16oz

BARRIER

HALF AND HALF, SWEET STOUT, OCEANSIDE, 8.8% \$8/13oz

EMPIRE

NITRO CREAM ALE, SYRACUSE, 5.2%..... \$7/16oz

RUSHING

DUCK BEANHEAD COFFEE, NITRO PORTER, CHESTER, 5.7% \$7/16oz

ROCKAWAY

BLACK GOLD, NITRO STOUT, QUEENS, 5.6%..... \$7/16oz



— . CIDER ON DRAFT . —

1911

HARD CIDER, LAFAYETTE, 5.5% \$7/16oz

BAD SEED

DRY CIDER, NEW PALZ, 6.5% \$8/13oz

DESCENDANT

ORIGIN, CIDER WITH GINGER AND CARDAMOM, QUEENS, 6.5% \$9/13oz

— . CANS . —

TECATE LAGER, MEXICO, 4.5% \$5/12oz

- "RISKY BUSINESS" +LIME, HOT SAUCE, SALT \$7/12oz

SHINER TEXAS, 4.4% \$5/12oz

MILLER LITE, WISCONSIN, 4.2% \$5/12oz

BUDWEISER MISSOURI, 5.0% \$5/12oz

WESTBROOK GOSE, SOUTH CAROLINA, 4.0% \$6/12oz

AVERY LILIKO'I KEPOLO,
PASSIONFRUIT BELGIAN-STYLE WHITE ALE, COLORADO, 5.6% \$7/12oz

BELL'S TWO HEARTED, IPA, MICHIGAN, 7.0% \$7/12oz

MILLER HIGH LIFE, PILSNER, WISCONSIN, 4.6% (7OZ. BOTTLE) \$4/7oz

— . LARGE FORMAT BOTTLES . —

ACE CIDER BLACKJACK 21, CIDER, CALIFORNIA, 9.0% \$18/750ML

BLACKBERRY FARM WINTER SAISON,
DARK FARMHOUSE ALE, TENNESSEE, 6.3% \$22/750ML

DOGFISH HEAD RED & WHITE, WITBIER, DELAWARE, 10.0% \$27/750ML

GIGANTIC GINORMOUS IMPERIAL IPA, OREGON, 8.8% \$25/750ML

JOLLY PUMPKIN FUEGO DEL OTOÑO, BIÈRE DE GARDE, MICHIGAN, 7.0% \$25/750ML

STILLWATER GOSE GONE WILD PHUCKET, GOSE, MARYLAND, 4.3% \$15/750ML

SPIRITS

GIN

AVIATION	\$9
BEEFEATER	\$9
BROOKLYN	\$9
BULLDOG	\$9
CITADELLE	\$8
DOROTHY PARKER	\$9
FORD'S	\$9
HENDRICKS	\$11
GREENHOOK OLD TOM	\$10
LINIE AQUAVIT	\$9
MONOPOLOWA	\$8
PLYMOUTH	\$10
PORTOBELLO ROAD	\$10

SUGARCANE

AVUÁ CACHAÇA PRATA	\$9
AVUÁ CACHAÇA AMBURANA	\$12
CAÑA BRAVA	\$9
CRUZAN BLACK STRAP	\$8
DIPLOMATICO EXCLUSIVA	\$11
GOSLING'S BLACK SEAL	\$8
OWNEY'S	\$9
PLANTATION 3 STAR WHITE	\$9
PLANTATION PINEAPPLE	\$10
PLANTATION ORIGINAL DARK OVERPROOF	\$11
RON ZACAPA 23 YEAR SOLERA	\$12
RHUM J.M, AMBER	\$10
SAILOR JERRY SPICED	\$8
SANTA TERESA 1796	\$10
SMITH & CROSS NAVY STRENGTH	\$11

AGAVE

ARTENOM 1579 TEQUILA BLANCO	\$16
CABEZA TEQUILA BLANCO	\$10
CASA NOBLE TEQUILA REPOSADO	\$14
CIMARRÓN TEQUILA BLANCO	\$8
CIMARRÓN TEQUILA REPOSADO	\$9
DEL MAGUEY MEZCAL VIDA	\$9
DEL MAGUEY MEZCAL CHICHICAPA	\$14
EL JOLGORIO, MEXICANO MEZCAL	\$25
EL JOLGORIO, TEPEZTATE MEZCAL	\$28
ESPOLÓN TEQUILA BLANCO	\$9
FORTALEZA TEQUILA AÑEJO	\$12
NUESTRA SOLEDAD,	
SANTA MARIA ZOQUITLÁN MEZCAL	\$14
NUESTRA SOLEDAD,	
SAN LUIS DEL RIO MEZCAL	\$12
SIEMBRA AZUL TEQUILA BLANCO	\$11
SIETE LEGUAS TEQUILA REPOSADO	\$12
OCHO EL REFUGIO 2012 TEQUILA AÑEJO	\$19
VAGO MEZCAL ELOTE	\$17

BOURBON

BULLEIT	\$12
ELIJAH CRAIG	\$10
FOUR ROSES SMALL BATCH	\$11
HEAVEN HILL GOLD LABEL	\$8
HUDSON BABY BOURBON	\$14
JACK DANIEL'S	\$10
KINGS COUNTY	\$15
MAKER'S MARK	\$10
MEDLEY BROS.	\$10
MICHTER'S US #1 SMALL BATCH	\$12
MICHTER'S US #1 AMERICAN WHISKEY	\$12
OLD GRAND DAD	\$9
ROWAN'S CREEK 100	\$10
VIRGIL KAINÉ HIGH RYE	\$11

RYE

HIGH WEST DOUBLE	\$10
MICHTER'S US #1	\$12
OLD OVERHOLT	\$8
RITTENHOUSE 100	\$9
TEMPLETON 4 YEAR	\$10
WHISTLE PIG 10 YEAR	\$174

IRISH

JAMESON	\$10
RED BREAST	\$16

SCOTCH

BALVENIE 12 YEAR DOUBLEWOOD (DUFFTOWN, BANFFSHIRE)	\$15
BLACK BOTTLE BLENDED	\$11
GLENFARCLAS 12 YEAR (HIGHLAND)	\$14
J WALKER BLACK BLENDED	\$10
LAGAVULIN 16 YEAR (ISLAY)	\$17
LAPHROAIG 10 YEAR (ISLAY)	\$14
MACALLAN 12 YEAR (HIGHLAND)	\$15
OBAN 14 YEAR (HIGHLAND)	\$16
SPEYBURN 10 YEAR (HIGHLAND)	\$10

COGNAC-GRAPE

CAMPO DE ENCANTO PISCO	\$9
LAIRD'S APPLEJACK	\$9
LAIRD'S APPLE BRANDY	\$10
PIERRE FERRAND 1840 COGNAC	\$10

VODKA

AYLESBURY DUCK	\$9
KETEL ONE	\$10
SOBIESKI	\$8
TITO'S	\$9



FIG 4



TRUFFLE PARMESAN POPCORN \$9

SALUMERIA BIELLESE BOARD \$15

ASSORTED CURED MEATS

MURRAY'S CHEESE BOARD \$13

ASSORTED ARTISINAL CHEESES

CHILI LIME CERVEZA NUTS \$6

SPANISH PEANUTS, CASHEWS, ALMONDS, AGAVE, CHILI LIME SALT

EDAMAME HUMMUS

WITH WONTON CHIPS..... \$9

BAKED PRETZELS \$9

WITH DEFENDER BEER CHEESE SAUCE AND WHOLE GRAIN MUSTARD

KALE & MANCHEGO SALAD \$13

ORANGE SUPREMES, TOASTED PUMPKIN SEEDS, EDAMAME, SPICY SOY DRESSING

BROOKLYN DOG \$13

KOSHER ALL BEEF,WHOLE GRAIN MUSTARD, SAUERKRAUT, CUCUMBER RELISH

MARGARITA FLATBREAD..... \$15

SAN MARZANO STYLE TOMATO SAUCE, FRESH MOZZARELLA, MARINATED TOMATOES, BASIL



FIG 5

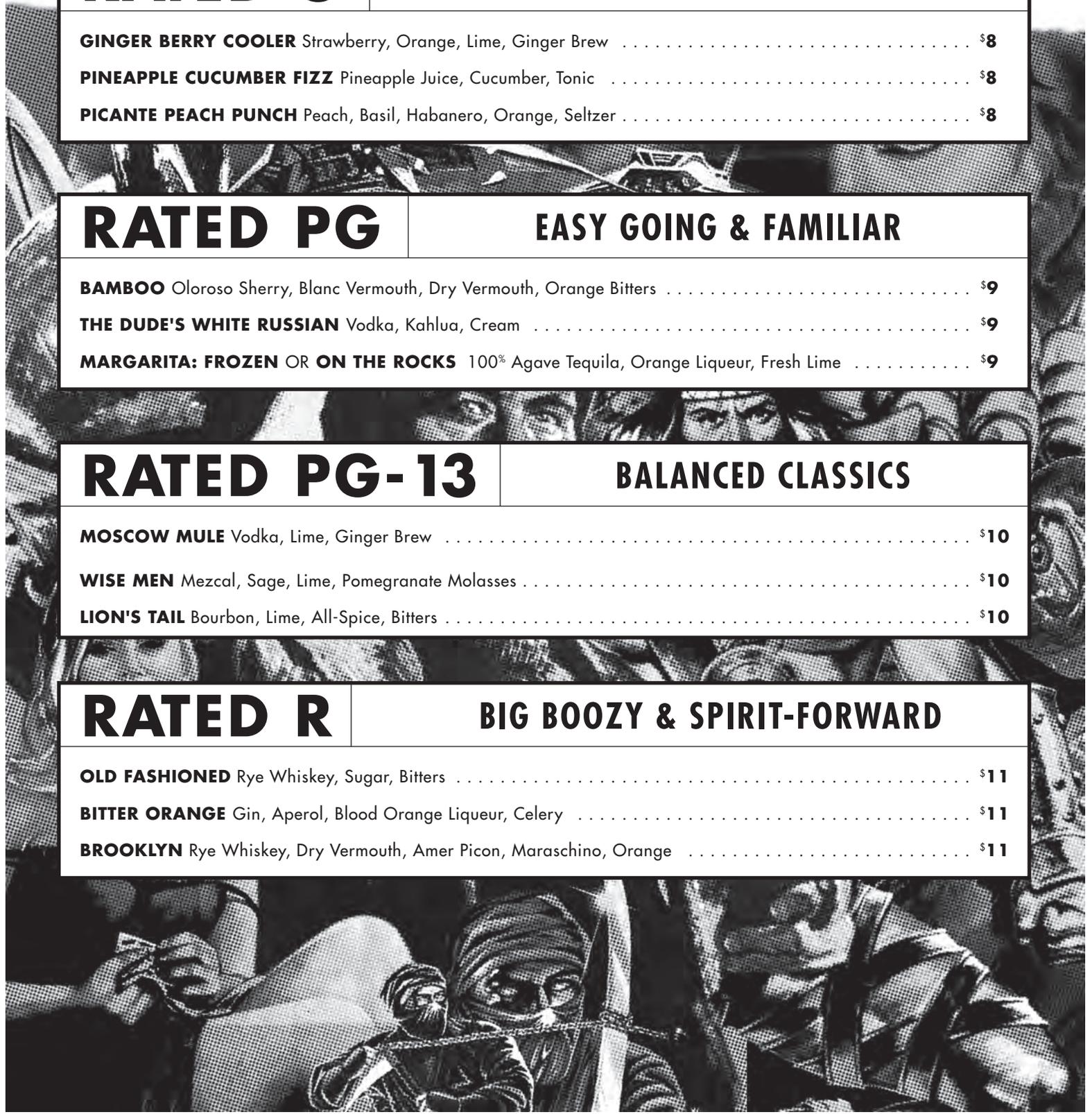
COCKTAILS

RATED G	ALL AGES! (NO BOOZE)
GINGER BERRY COOLER Strawberry, Orange, Lime, Ginger Brew	\$8
PINEAPPLE CUCUMBER FIZZ Pineapple Juice, Cucumber, Tonic	\$8
PICANTE PEACH PUNCH Peach, Basil, Habanero, Orange, Seltzer	\$8

RATED PG	EASY GOING & FAMILIAR
BAMBOO Oloroso Sherry, Blanc Vermouth, Dry Vermouth, Orange Bitters	\$9
THE DUDE'S WHITE RUSSIAN Vodka, Kahlua, Cream	\$9
MARGARITA: FROZEN OR ON THE ROCKS 100% Agave Tequila, Orange Liqueur, Fresh Lime	\$9

RATED PG-13	BALANCED CLASSICS
MOSCOW MULE Vodka, Lime, Ginger Brew	\$10
WISE MEN Mezcal, Sage, Lime, Pomegranate Molasses	\$10
LION'S TAIL Bourbon, Lime, All-Spice, Bitters	\$10

RATED R	BIG BOOZY & SPIRIT-FORWARD
OLD FASHIONED Rye Whiskey, Sugar, Bitters	\$11
BITTER ORANGE Gin, Aperol, Blood Orange Liqueur, Celery	\$11
BROOKLYN Rye Whiskey, Dry Vermouth, Amer Picon, Maraschino, Orange	\$11



LARGE FORMAT BOTTLES

ACE Cider Blackjack 21, Cider
California, 9% \$18 750ml

BLACKBERRY FARM Winter Saison, Dark Farmhouse Ale
Tennessee, 6.3% \$22 750ml

DOGFISH HEAD Red & White, Witbier
Delaware, 10% \$27 750ml

GIGANTIC Ginormous Imperial IPA
Oregon, 8.8% \$25 750ml

JOLLY PUMPKIN Fuego Del Otoño, Bière de Garde
Michigan, 7% \$25 750ml

STILLWATER Gose Gone Wild Phucket, Gose
Maryland, 4.3% \$15 750ml

WINE

-WHITE WINE-

BAUMGARTNER, 2015 (*Gruener Veltliner*)
Weinviertel, AUT \$8/\$32 (LTR)

MOUNT RILEY, 2016 (*Sauvignon Blanc*)
Marlborough, NZL 9/\$36

GOTHAM PROJECT, "THE FINGER", 2015 (*Riesling*)
Finger Lakes, NY \$10/\$40 (LTR)

BROOKLYN WINERY, 2014 (*Chardonnay*)
Brooklyn, NY \$12/\$48

-ROSÉ WINE-

SABINE, ROSÉ, 2015 (*Grenache, Syrah, Mourvèdre*)
Coteaux d'Aix-en-Provence, FRA \$9/\$36 (LTR)

CHÂTEAU GRANDE CASSAGNE, 2015 (*Grenache, Syrah*)
Costières de Nîmes, Rhône, FRA \$10/\$40

-RED WINE-

LAURENT DUFOULEUR, 2014 (*Gamay*)
Côte de Brouilly, FRA (Chilled) \$8/\$32 (LTR)

GRAVELLY FORD, PRIVATE RESERVE, 2014 (*Pinot Noir*)
CA \$10/\$40

RENACER, PUNTO FINAL CLÁSICO, MALBEC, 2015 (*Malbec*)
Mendoza, ARG \$12/\$46

CHATEAU SMITH, 2013 (*Cabernet Sauvignon*)
Columbia Valley, WA \$11/\$44

-SPARKLING WINE-

PRIMATERRA, PROSECCO (*Glera*)
NV, Veneto, ITA \$9/\$36

A. MARGAINE, CHAMPAGNE (*Extra-Brut*)
NV, Champagn. \$36 (½ BTL)/\$72

BEER

CANS

TECATE Lager, Mexico, 4.5% \$5 12oz.
-make it "Wild Style" + lime, hot sauce, salt \$7 12oz.

SHINER BOCK Texas, 4.4% \$5 12oz.

MILLER LITE Lager, Wisconsin, 4.17% \$5 12oz.

BUDWEISER Pilsner, Missouri, 5.0% \$5 12oz.

WESTBROOK GOSE South Carolina, 4.0% \$6 12oz.

AVERY Liliko'i Kepolo Passionfruit
Belgian-Style White Ale, Colorado, 5.6% \$7 12oz.

BELL'S Two Hearted, IPA, Michigan, 7.0% \$7 12oz.

MILLER High Life, Pilsner, Wisconsin, 4.6% \$? 7oz.

DRINKS

BOTTOMLESS SODA (NO HFCS) \$6
Blue Sky Pure Cane Sugar Sodas
COLA / DIET COLA / GINGER ALE / MANDARIN LIME
BLACK CHERRY / ORANGE MANGO / BLOOD ORANGE
VITAMIN WATER XXX ZERO

BOTTOMLESS BREWED ORGANIC HONEST ICED TEA . . . \$6
Non-GMO
(FOR REFILLS, PLEASE WRITE IT DOWN AND RAISE AN ORDER CARD)

DRAFT ROOT BEER (16 OZ) \$7
SARANAC BREWERY IN UTICA, NY

RED BULL (REGULAR OR SUGAR FREE) \$7

BROWN SUGAR LEMONADE (16 OZ) \$6

ORANGE JUICE \$6

CRANBERRY JUICE \$6

FRENCH PRESS COFFEE (20 OZ) \$6

TOBY'S ESTATE COLD-BREWED ICED COFFEE
(NO REFILLS) \$6

SARATOGA SPARKLING WATER (750 ML) \$8

POT OF HARNEY & SONS TEA \$4
BLACK EARL GREY SUPREME / ORGANIC GREEN CITRUS
BLACK CEYLON (DECAF) / EGYPTIAN CHAMOMILE (DECAF)

HOT CHOCOLATE (WITH GIANT MARSHMALLOW) \$4

DRAFT BEERS

{ALL NEW YORK STATE ON DRAFT}

KCBC Janiak Maniac, Pilsner, Brooklyn, 5.2%	\$7	16 oz.
SINGLECUT 19-33, Pilsner, Queens, 5.4%	\$7	16 oz.
LIC Dutch Kills, Kolsch, Queens, 4.8%	\$7	16 oz.
YONKERS Vienna Lager, Yonkers, 5.2%	\$7	16 oz.
PEEKSKILL Simple Sour, Berliner Weissbier, Peekskill, 4.5%	\$8	13 oz.
TRANSMITTER Noble Saison, Queens, 5.5%	\$8	13 oz.
MONTAUK Hop Blonde, Golden Ale, Montauk, 5.6%	\$7	16 oz.
BRAVEN White IPA, Brooklyn, 5.0%	\$7	16 oz.
SOUTHAMPTON Double White Ale, Witbier, Southampton, 6.6%	\$7	16 oz.
ABANDON East Branch, Pale Ale, Finger Lakes, 5.8%	\$7	16 oz.
BRONX Rye Pale Ale, Bronx, 6.3%	\$7	16 oz.
GUN HILL Anthem, Session IPA, Bronx 4.5%	\$7	16 oz.
FINBACK Lean Back IPA, Queens, 5.5%	\$7	16 oz.
BROOKLYN Defender, IPA, Brooklyn, 6.7%	\$8	13 oz.
ITHACA Flower Power, IPA, Ithaca, 7.5%	\$8	13 oz.
OTHER HALF Citra IPA, Brooklyn, 6.8%	\$8	13 oz.
BARRIER Money, IPA, Oceanside, 7.3%	\$8	13 oz.
RADIANT PIG Save The Robots, IPA, Brooklyn, 7.0%	\$8	13 oz.
CAPTAIN LAWRENCE Palate Shifter, Imperial IPA, Elmsford, 9.0%	\$8	13 oz.
OMMEGANG Abbey Ale, Cooperstown, 8.2%	\$8	13 oz.
KELSO Nut Brown Lager, Brooklyn, 5.75%	\$7	16 oz.
GREENPORT HARBOR Black Duck, Porter, Peconic, 4.7%	\$7	16 oz.
SOUTHERN TIER Pumking, Pumpkin Ale, Lakewood, 8.6%	\$8	13 oz.
EMPIRE BREWING Nitro Cream Ale, Syracuse, 5.2%	\$8	16 oz.
RUSHING DUCK Beanhead Coffee, Nitro Porter, Chester, 5.7%	\$8	16 oz.
ROCKAWAY Black Gold, Nitro Stout, Queens, 5.6%	\$8	16 oz.
1911 Hard Cider, Lafayette, 5.5%	\$7	16 oz.
BAD SEED Dry Cider, New Palz, 6.5%	\$8	13 oz.

MORE BEER OPTIONS INSIDE



SPIRITS

VODKA

AYLESBURY DUCK	\$9
KETEL ONE	\$10
SOBIESKI	\$8
TITO'S HANDMADE	\$9

GIN

BEEFEATER	\$9
CITADELLE	\$8
DOROTHY PARKER	\$9
FORD'S	\$9
HENDRICKS	\$11
MONOPOLOWA	\$8
PLYMOUTH	\$10

RUM

AVUÁ CACHAÇA	\$9
CAÑA BRAVA	\$9
GOSLING'S BLACK SEAL	\$8
OWNEY'S	\$9
PLANTATION 3 STAR WHITE	\$9
PLANTATION PINEAPPLE	\$10
RON ZACAPA 23 YEAR SOLERA	\$12
SAILOR JERRY SPICED	\$8
SANTA TERESA 1796	\$10
SMITH & CROSS NAVY STRENGTH	\$11

AGAVE

CABEZA TEQUILA BLANCO	\$9
CASA NOBLE TEQUILA REPOSADO	\$14
CIMARRÓN TEQUILA BLANCO	\$8
CIMARRÓN TEQUILA REPOSADO	\$9
DEL MAGUEY MEZCAL VIDA	\$9
DEL MAGUEY MEZCAL CHICHICAPA	\$14
ESPOLÓN TEQUILA BLANCO	\$9
FORTALEZA TEQUILA AÑEJO	\$16
SIETE LEGUAS TEQUILA REPOSADO	\$12

BOURBON WHISKEY

BULLEIT	\$12
ELIJAH CRAIG	\$10
FOUR ROSES SMALL BATCH	\$11
HEAVEN HILL GOLD LABEL	\$8
JACK DANIEL'S	\$10
MAKER'S MARK	\$10
OLD GRAND DAD	\$9

IRISH WHISKEY

JAMESON \$10

RYE WHISKEY

HIGH WEST DOUBLE \$10

OLD OVERHOLT \$8

RITTENHOUSE 100 \$9

TEMPLETON 4 YEAR \$10

SCOTCH WHISKEY

J WALKER BLACK BLENDED \$10

BLACK BOTTLE BLENDED \$11

LAPHROAIG 10 YEAR (ISLAY) \$14

MACALLAN 12 YEAR (HIGHLAND) \$15

OBAN 14 YEAR (HIGHLAND) \$16

SPEYBURN 10 YEAR (HIGHLAND) \$10

COGNAC - GRAPE

CAMPO DE ENCANTO PISCO \$9

LAIRD'S APPLEJACK \$9

PIERRE FERRAND 1840 COGNAC \$10

APERITIF - CORDIAL - DIGESTIF

ANCHO REYES ANCHO CHILI \$10

APEROL \$8

AVERNA AMARO \$8

BAILEY'S IRISH CREAM \$9

BECHEROVKA \$9

BENEDICTINE \$9

CAMPARI \$8

CARPANO ANTICA SWEET VERMOUTH \$8

CHARTREUSE GREEN \$12

CHARTREUSE YELLOW \$12

CHERRY HEERING \$8

CHINA CHINA AMER PICON \$9

COINTREAU \$8

DOLIN BLANC VERMOUTH \$8

DOLIN DRY VERMOUTH \$8

DOLIN SWEET VERMOUTH \$8

DRAMBUIE \$9

FERNET BRANCA \$8

FERNET BRANCA MENTA \$8

GRAND MARNIER \$8

KAHLUA \$8

LAZZARONI AMARETTO \$8

LICOR 43 \$9

MARASCHINO LIQUEUR \$9

PERNOD ABSINTHE \$12

PIERRE FERRAND DRY CURACAO \$8

PIMM'S \$9

RAMAZZOTTI AMARO \$8

SOLERNO BLOOD ORANGE \$9

ST. GERMAIN ELDERFLOWER \$8

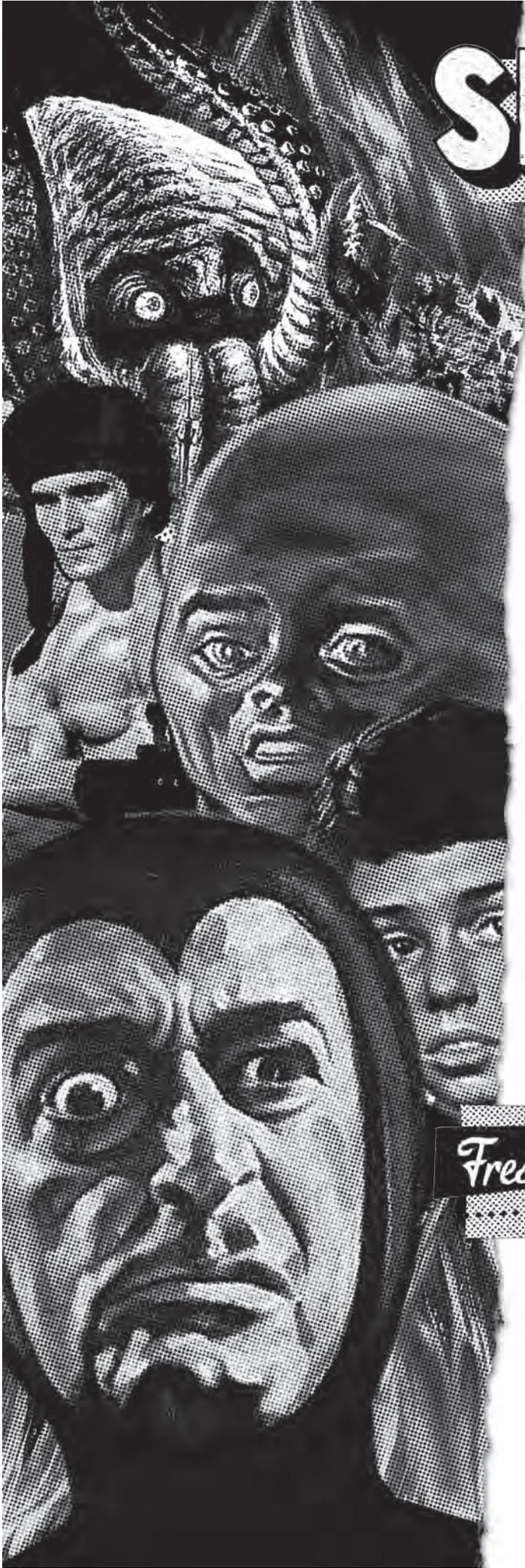


WELCOME!

How to **ORDER** ←

- 1** WRITE DOWN YOUR ORDER
- 2** PLACE IT IN THE RAIL
- 3** REPEAT AS NEEDED





SNACKS

- POPCORN**[§] \$8
with Butter[§] with Clarified Butter, upon request
with Herb Parmesan[§] \$9
with Truffle Parmesan Butter[§] \$9
with Sriracha Flakes[§] \$9
- EDAMAME HUMMUS**[§] \$9
with Wonton Chips
- CHIPS & QUESO**[§] \$9.50
with Corn Tortilla Chips, Topped with Fresh Cilantro
& Cotija Cheese
- CHIPS & TRIO OF SALSAS**[§] \$10
with Corn Tortilla Chips, Tomatillo Salsa, Avocado Crema &
Charred Tomato
- BAKED PRETZELS**[†] \$9
with Brooklyn Defender Beer Cheese Sauce
& Whole Grain Mustard
- FRIED PICKLES**[§] \$8
with Buttermilk Ranch
- HOT WINGS**^{¥§} \$12.50
with Celery, Carrots, & Blue Cheese Dressing
- THAI WINGS**[¥] \$12.50
with Celery, Carrots, & Blue Cheese Dressing

Fresh Baked

COOKIES

- CHOCOLATE CHIP**[§] \$7.50
- TRIPLE CHOCOLATE**[§] \$7.50
- PEANUT BUTTER BANANA**[§] \$7.50
- COOKIE TRIO**[§] \$7.50
PICK THREE:
CHOCOLATE CHIP/ TRIPLE CHOCOLATE / PEANUT BUTTER BANANA COOKIE



SALADS

- CHOPPED COBB SALAD** \$15
Mixed Greens, Neuske Smoked Bacon, Black Forest Ham, Blue Cheese Crumbles, Tomato, Egg, Avocado & Blue Cheese Dressing
- ASIAN SALMON SALAD**[¥] \$16
Mixed Greens, Carrots, Sprouts, Cucumbers, Red Onions, Scallions, Wontons, Toasted Peanuts, Cilantro & Spicy Peanut Dressing
- BLACKENED CHICKEN CAESAR SALAD**[¥] \$15
Grilled Romaine Hearts, Herb Parmesean, Blackened Chicken, & Parmesan Croutons
- KALE & MANCHEGO SALAD**[§] \$13
Orange Supremes, Pumpkin Seeds, Toasted Edamame & Spicy Soy Dressing
- SOUTHWESTERN TOFU & QUINOA BOWL**[§] \$14
Black Beans, Roasted Corn, Tortilla Strips, Cilantro, & Jalapeño Lime Dressing

SANDWICHES

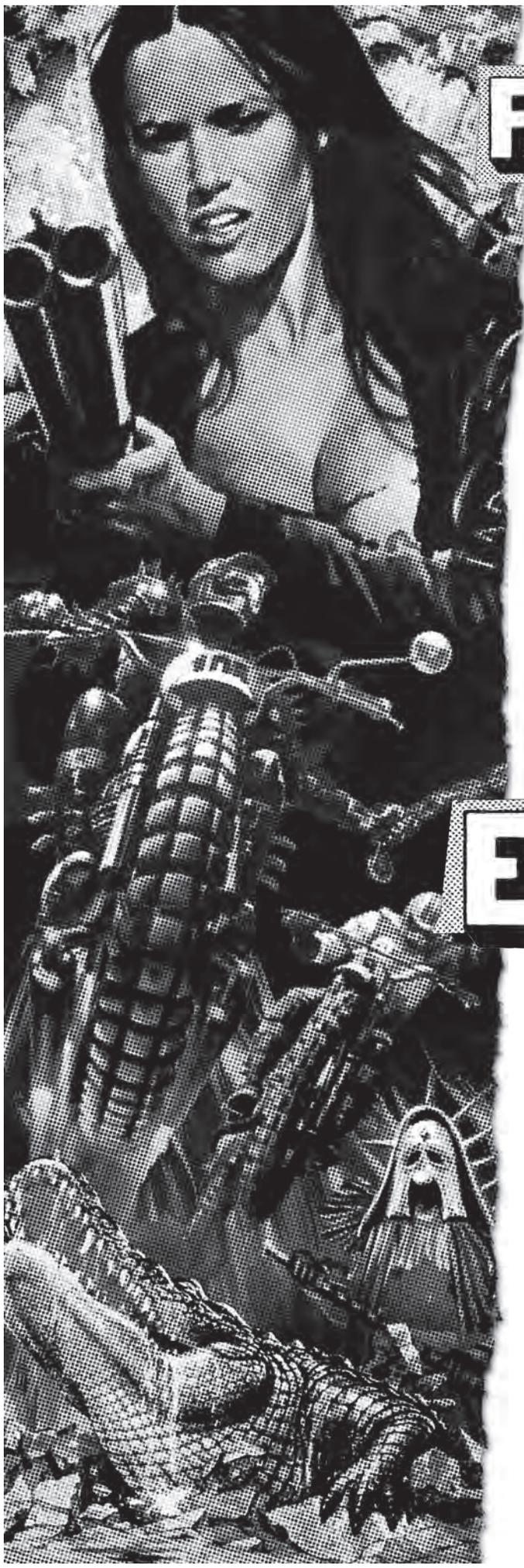
- BROOKLYN BRISKET BURGER**[¥] \$15
Potato Bun, Marinated Tomatoes, Red Onions, Bibb Lettuce, Swiss, Lemon-Garlic Aioli & Fries
- LAMB BURGER**[¥] \$17.50
Potato Bun, Edamame Hummus, Sliced Cucumbers, Mint Cucumber Relish & Sweet Potato Fries
- STEAK SANDWICH**[¥] \$16.50
Ciabatta, Fontina, Arugula, Chimichurri & Fries
- GRILLED VEGETABLE SANDWICH**[§] \$13
Ciabatta, Zucchini, Yellow Squash, Eggplant, Portobello Mushroom, Red Onions, Edamame Hummus, Fontina & Fries
- JERK CHICKEN SANDWICH**[¥] \$14
Potato Bun, Avocado Crema, Watercress, Coconut Lime Dressing, & Sweet Potato Fries

NOTE

ALL ITEMS ARE MADE TO ORDER.

[§] Indicates vegetarian item.

[¥] Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



FLATBREADS

- MARGHERITA[§]** \$15
San Marzano Style Tomato Sauce, Fresh Mozzarella,
Marinated Tomatoes & Basil

- M TRAIN** \$17
San Marzano Style Tomato Sauce, Salumeria Biellese
Pepperoni, Homemade Hot Italian Sausage, Black Forest Ham
& Mozzarella Cheese

- BIANCA[§]** \$15
Fontina Cream, Mozzarella, Ricotta,
Parmesan Romano, Fresh Arugula, & Lemon

- LAMB BAZLAMA** \$16.50
Spiced Ground Lamb, Pickled Red Onions, Golden Raisins,
Shaved Radishes & Fresh Parsley

- WILD MUSHROOM[§]** \$16
Roasted Mushrooms, Mushroom Cream, Mozzarella &
Truffled Parmesan

ENTREES

- BROOKLYN DOG** \$13
Kosher All Beef, Whole Grain Mustard, Sauerkraut, Cucumber
Relish & Fries

- ROPA VIEJA BEEF TACOS[¥]** \$14
Pulled Skirt Steak, Corn Tortillas, Roasted Corn, Cotija,
Green Cabbage, Pickled Red Onions & Avocado Crema

- PANCETTA MAC & CHEESE** \$12
Leeks, Fontina

We use local purveyors and farms for the freshest produce possible.

• • • • • WE PROUDLY SUPPORT • • • • •

Salumeria Biellese, Murray's Cheese,
OddFellows Ice Cream, and Toby's Estate Coffee

SHAKES & Floats



CHOCOLATE CHIP COOKIE	\$9
add Bourbon Whiskey	\$12
CHOCOLATE PEANUT BUTTER	\$9
add Black Seal Rum	\$12
BANANA SPLIT	\$9
add Rye Whiskey	\$12
TOBY'S ESTATE ESPRESSO CHOCOLATE	\$9
add Tequila Blanco	\$12
STRAWBERRY CHEESECAKE	\$9
add Navy Strength Rum	\$12
STOUT VANILLA	\$9
PORTER ICE CREAM FLOAT	\$9
Agave Nectar, Bitters, Carpano Antica	
ROOT BEER FLOAT	\$9

Baller \$

SHAKES

TANGERINE RIESLING	\$14
Riesling Wine, Vanilla Ice Cream	
STRAWBERRY ROSÉ	\$14
Dry Rosé Wine, Strawberry, Vanilla Ice Cream	
CHERRY GAMAY	\$14
Gamay Wine, Vanilla Ice Cream	
BLACK & WHITE COOKIE WHITE RUSSIAN	\$14
Tito's Vodka, Kahlua, Sugar Cookie Crumbles, Vanilla Ice Cream	
RAMOS GIN FIZZ	\$14
Gin, Lemon, Orange Flower Water, Vanilla Ice Cream	
BEE'S KISS	\$14
Aged Rum, Honey, Honeycomb Cereal, Vanilla Ice Cream	
MEXICAN HOT CHOCOLATE	\$14
Blanco Tequila, Chocolate, Habanero, Vanilla Ice Cream	
MILK PUNCH	\$14
Bourbon Whiskey, Nutmeg, Vanilla Ice Cream	

SWEETS

Ice Cream & Candy

ODDFELLOWS ICE CREAM	\$8
VANILLA / CHOCOLATE / SEASONAL OFFERING	
REESE'S PIECES	\$7
SOUR PATCH KIDS	\$7
PLAIN M&M'S	\$7
GUMMY BEARS	\$7