

Dear Irving,



~ HOUSE CREATIONS

VICE VERSA ~ \$15

GIN, GRAPEFRUIT, BITTER, PAMPLEMOUSSE LIQUEUR, ROSÉ CAVA
Crisp and bubbly, with a floral nose
and dry finish

IDEAL PATRIOT ~ \$15

BOURBON, CALVADOS, ANGOSTURA BITTERS, DASH OF SPICED APPLE SYRUP
An old-fashioned variation, with
notes of cinnamon, clove and apple

SCREAMING VIKING ~ \$15

AQUAVIT, PALO CORTADO SHERRY, CHERRY HEERING, DASH OF GINGER
Spirit-forward, with caraway
and ripe fruit elements

WHISKEY BUSINESS ~ \$15

RYE, ANCHO CHILE LIQUEUR, CINNAMON, LEMON, ANGOSTURA BITTERS
For those that like a kick, a whiskey
backbone with a smoked pepper pop

REBEL ISLE ~ \$15

AGED DEMERARA RUM, PINEAPPLE, ORGEAT, CAMPARI, LIME, NUTMEG
An escape from Manhattan, tropical
with a touch of bitter refinement

~ TRIED AND TRUE

GIBSON ~ \$15

GIN, DRY VERMOUTH, PICKLED ONION
A martini with a treat clean and dry
with botanical and grapefruit notes

ESPRESSO MARTINI ~ \$15

VODKA, COLD-BREW COFFEE, ESPRESSO & VANILLA LIQUEURS
Our take on Dick Bradsell's classic,
Irving Farm coffee, touch of vanilla

NEGRONI SBAGLIATO ~ \$15

VERMOUTH DI TORINO, CAMPARI, SPARKLING WINE
Fizzy and invigorating, with hints
of bitter orange and chocolate

SAMOA ~ \$15

GENEVER, BOURBON, CRÈME DE COCONUT, CACAO
Drink your dessert, darling!

GODFATHER PART TWO ~ \$15

SCOTCH, AMARETTO, AMARO ABANO, BAROLO CHINATO
Our sequel to the original, with
added depth and a touch of bitter

MADAME GEORGE ~ \$15

IRISH WHISKEY, CHERRY HEERING, GINGER, LIME, CLUB SODA
Ginger leads the others in a long,
refreshing dance

SANTA ROSA ~ \$15

PISCO, COCCHI ROSA, SOREL, LIME, CHERRIES
Floral but earthy, with hibiscus
and baking spice singing through

HERO OF LITTE VENICE ~ \$15

AGED VENEZULEAN RUM, SWEET VERMOUTH, ROOT BEER, EGG
Familiar flavors meet spirited
finesse. Say yes!

PALOMA ~ \$15

BLANCO TEQUILA, MEZCAL, GRAPEFRUIT AND LIME, AGAVE,
CLUB SODA, CHILI SALT
Slightly smokier than the original,
refreshing with strong agave notes

GREENPOINT ~ \$15

RYE, YELLOW CHARTREUSE, SWEET VERMOUTH,
ORANGE & ANGOSTURA BITTERS
A Manhattan riff with an herbal
layer

Dear Irving,



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NIBBLE TRAY \$ 15
ASSORTMENT OF GOURMET OLIVES, AGED GOUDA & SOPPRESSATA

MARINATED BABY BEET ROOT TARTINE \$ 12
CHESTNUT CREAM & CANDIED WALNUT

NY STATE RABBIT RILLETES \$ 13
SOUR CHERRIES

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DEAR IRVING TABLESIDE CRUDO \$ 16
ARTIC CHAR ~ TAYLOR BAY SCALLOPS ~ SEA BREAM

BLOODY MARY JUMBO LUMP CRAB \$ 17
CONFIT TOMATO, HORSERADISH & WORCESTERSHIRE SAUCE

SALMON TARTAR BRITANNIA \$ 16
CRISPY YORKSHIRE PUDDING, STILTON & WALNUT

ACADIA LOBSTER ROLLS \$ 16

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CROQUE MONSIEUR IRVING \$ 16
BLACK & SUMMER TRUFFLES

TOAST CANNIBAL \$ 17
STEAK TARTAR, BLACK TRUFFLE, MINT & EGG YOLK

CHICKEN LIVER & FOIE GRAS PARFAIT \$ 17
CORNICHONS & TOAST CADDIE

BEETROOT PICKLED BEEF TONGUE \$ 16
SHAVED CARROT & BEET SALAD, CARAWAY SEED DRESSING

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FROZEN LEMON BAR \$ 10
BLACK CURRENTS & LEMON CREAM

AFTER EIGHT \$ 11
MINT CREAM & DARK CHOCOLATE

Dear Irving,



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SIPPING SPIRITS

AMERICAN

BUFFALO TRACE BOURBON	\$ 13
BULLEIT BOURBON	\$ 14
ELIJAH CRAIG TWELVE YEAR BOURBON	\$ 13
ELIJAH CRAIG TWENTY ONE YEAR BOURBON	\$ 28
BLANTON'S SINGLE BARREL BOURBON	\$ 15
MICHTER'S TEN YEAR BOURBON	\$ 15
BULLEIT RYE	\$ 14
MICHTER'S US ONE RYE	\$ 14
WHISTLEPIG TEN YEAR RYE	\$ 15

IRISH, SCOTCH, JAPANESE

BUSHMILLS BLACKBUSH	\$ 14
REDBREAST TWELVE YEAR	\$ 15
COMPASS BOX SPICE TREE	\$ 15
ARBEG TEN YEAR	\$ 14
LAGAVULIN SIXTEEN YEAR	\$ 15
BALVENIE FIFTEEN YEAR SINGLE BARREL	\$ 15
GLENMORANGIE TEN YEAR	\$ 14
GLENMORANGIE LA SANTA	\$ 15
YAMAZAKI TWELVE YEAR	\$ 16
NIKKA COFFEY GRAIN	\$ 14
HIGHLAND PARK TWENTY FIVE YEAR	\$ 66

COGNAC AND ARMAGNAC

PIERRE FERRAND AMBRE ~ VSOP	\$ 14
CHATEAU DE LABAUDE ~ VSOP	\$ 14
MARTELL CORDON BLEU	\$ 30

AGAVE

SIETE LEGUAS REPOSADO AND ANEJO	\$ 13
DEL MAGUEY MINERO	\$ 14
DEL MAGUEY TOBALA	\$ 20

Dear Irving,



~ WINE

SPARKLING

	5.5 OZ	BOTTLE
RAVENTOS ~ BLANC ~ ROSE ~ CAVA DE NIT, SP	\$ 14	
DOMAINE ROLET CRÉMANT DU JURA, FR	\$ 14	
CHARTOGNE-TAILLET ~ BRUT ROSÉ ~ NV, FR		\$ 105
MARC HEBRART ~ CUVÉE DE RESERVE ~ BRUT, VALLÉE DE LA MARNE, FR		\$ 88
MOËT & CHANDON ~ BRUT IMPERIAL ~ EPERNAY, FR	\$ 18	\$ 110
DOM PERIGNON, EPERNAY 2004, FR		\$ 290

WHITE

NIGL, GRÜNER VELTLINER ~ FREIHEIT ~ KREMSTAL, AUSTRIA 2013	\$ 14	\$ 46
WEINGUT GEORG GUSTAV HUFF, RIESLING ~ ROTER HANG, GER 2012	\$ 13	\$ 43
DOMAINE SAUTEREAU SANCERRE ~ COTE DE REIGNY, FR 2013	\$ 16	\$ 51
CAMBRIA CHARDONNAY ~ KATHERINE'S VINEYARD ~ SANTA MARIA, USA 2012	\$ 17	\$ 54
STERLING VINEYARDS, SAUVIGNON BLANC, CALISTOGA, USA 2012		\$ 57
DOMAINE VINCENT DUREUIL-JANTHIAL, RULLY, BURGUNDY, FR 2011		\$ 67
NEWTON VINEYARDS, UNFILTERED CHARDONNAY, NAPA, USA 2009		\$ 90
CHANSON PÈRE & FILS, MERSAULT, BURGUNDY, CHASSAGNE MONTRACHET, FR 2010		\$ 100

ROSE

CHATEAU PIBARNON ROSÉ, BANDOL, FR 2013	\$ 17	\$ 62
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RED

DOMAINE ANDRÉ BRUNEL CÔTES DU RHÔNE, FR 2010	\$ 12	\$ 39
NEWTON RED LABEL, CABERNET SAUVIGNON, USA 2008	\$ 15	\$ 50
CHATEAU HAUT SELVE, GRAVES, RESERVE FR 2009	\$ 18	\$ 59
MT DIFFICULTY ROARING MEG PINOT NOIR, CENTRAL OTAGO, NZ 2012	\$ 16	\$ 48
VEGA REAL, TEMPRANILLO, RIBERA DEL DUERO, SP 2008		\$ 58
BEN GLAETZER ~ THE BISHOP ~ SHIRAZ, BAROSSA VALLEY, AUS 2010		\$ 66
TURLEY, ZINFANDEL, PASO ROBLES, USA 2012		\$ 91
LA RIOJA ALTA ~ 904 ~ GRAN RESERVA, SP 2001		\$ 100

DESSERT

TAYLOR FLADGATE TWENTY YEAR TAWNY	\$ 16
CHATEAU PIADA SAUTERNES	\$ 16

BEER

STELLA ARTOIS	\$ 9
BELL'S OBERON ALE	\$ 9
DUVEL	\$ 10