

COCKTAILS

- SMOKIN' GRASS** \$14 Dewar's / Lemongrass / Gingered Honey / Lemon / Islay Single Malt
- KEY MONEY** \$15 Strawberry Infused Tanqueray / Mint / Lime / Cucumber Cubes
- CARNY OLD FASHIONED** \$16 Maker's Mark / Orange & Angostura Cotton Candy
- HEMINGWAY SPRITZ** \$13 Bacardi Superior / Prosecco / Maraschino / Fresh Grapefruit
- THE MISSING PIECE** \$16 Gracias A Dios Mezcal / Pineapple / House Orjeat / Lego Flower
- ADIOS** \$15 Espolon Blanco / Tarragon / Green Chartreuse / Habanero Cubes
- CROWD PLEASER** \$13 St-Germain / La Croix Grapefruit / Perry's Tot / Lime
- QUALITY MULE** \$16 (ON TAP) Tito's Vodka / Housemade Ginger Beer
- NITRO NEGRONI** \$12 (ON TAP) Sparkling Campari Negroni sent through a Stout Tap

WINTER WARMERS

BUTTER DUCKY \$14 Zacapa 23 / Averna / Spiced Butter

APRÈS SKI SANGRIA \$50 Mulled Wine / Layers of Citrus & Spices

SPARKLING

GLASS/BOTTLE

- GLERA, Pasqua, NV, Prosecco, Italy..... \$10/35
- ROSÉ BLEND, Coeur Clementine, NV, Côtes de Provence, France..... \$15/50
- CHARDONNAY BLEND, Perrier Jouet, "Grand Brut" NV, Champagne, France..... \$18/63

WHITE

- CHENIN BLANC, Fleur du Cap, 2016, South Africa..... \$10/38
- VIOGNIER, Etienne Guigal, 2016, Côtes-du-Rhône, France..... \$11/42
- CHARDONNAY, Smoke Tree, 2015, Sonoma Valley..... \$12/45
- RIESLING, Dr. Fisher, 2016, Mosel, Germany..... \$12/45
- FALANGHINA, Villa Matilde, 2015, Campania, Italy..... \$13/47
- SAUVIGNON BLANC, Esk Valley, 2016, Hawkes Bay, New Zealand..... \$14/49
- CATARRATTO, Donnafugata Anthilia, 2016, Sicily, Italy..... \$15/53
- SAUVIGNON BLANC, Chateau de Fontaine, 2016, Sancerre, Loire Valley, France..... \$16/56
- CHARDONNAY, Francois Carillon, 2015, Burgundy, France..... \$18/63

ROSÉ

- ROSÉ OF GRENACHE, Domaine Barcelo, 2016, Corsica..... \$13/44

RED

- PETITE SIRAH, Spellbound, 2015, California..... \$10/37
- NERO D'AVOLA, Cusumano, 2016, Sicily, Italy..... \$11/39
- MALBEC, Dona Paula Estate, 2014, Mendoza, Argentina..... \$12/42
- RHONE BLEND, J. L. Colombo, "Les Abeilles", 2015, Côtes-du-Rhône, France..... \$13/48
- SHIRAZ, Domaine Terlato & Chapoutier, 2015, Western Victoria, Australia..... \$14/49
- CABERNET SAUVIGNON, The Seeker, 2016, Valle Central, Chile..... \$14/49
- TEMPRANILLO, Rioja Reserva, Beronia, 2013, Spain..... \$14/49
- BORDEAUX BLEND, Seigneurs D'Aiguilhe, 2014, Côtes de Castillon, France..... \$15/53
- CHIANTI BLEND, Tenuta di Arceno, 2014, Chianti Classico, Tuscany, Italy..... \$15/55
- PINOT NOIR, Cloudline, 2016, Oregon..... \$16/56
- BARBERA, Corsini, Barbera d'Alba, 2016, Piedmont, Italy..... \$17/61
- CABERNET SAUVIGNON, Oberon, M. Mondavi, 2014, Napa Valley..... \$18/63
- PINOT NOIR, Mongeard Mugneret, Bourgogne, 2016, France..... \$19/67
- CABERNET SAUVIGNON BLEND, Daou, 2016, Paso Robles, California..... \$19/67

WINE



ASK YOUR SERVER TO SEE OUR
WINE STASH



BEER \$8

I.P.A., DRAUGHT

LIC Beer Project, "Higher Burnin", L.I.C.

PILSNER, DRAUGHT

Victory, "Prima", Pennsylvania

PALE ALE, DRAUGHT

Barrier, "Non-Cents", New York

WHEAT ALE, DRAUGHT

Cisco Brewery, "Grey Lady", Nantucket, Massachusetts

RYE ALE, CAN

Carton Brewing, "Red Rye Returning", New Jersey

STOUT, BOTTLE

Left Hand Brewery, "Nitro Milk Stout", Colorado

SAISON, BOTTLE

Great Divide, "Colette", Denver

I.P.A, CAN

Half Acre, "Gone Away", Chicago

DRY CIDER, CAN

Graft, "Farm Flor", New York

TEA SHANDY, CAN

Owl's Brew Radler, "Short and Stout", served over ice

LAGER, BOTTLE

Tsingtao, "Lager", China

ROTATING SOUR, BOTTLE (22 OZ.), \$18

Grimm Artisinal Ales, Brooklyn cut

[ASK ABOUT OUR CURRENT SELECTION](#)

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BAKED POTATO MONKEY BREAD 6.

STARTERS

HOUSE CAESAR	Peppadew Peppers, Parmesan.....	14.
THE HAYSTACK	Candied Pecans, Maple-Soy Vinaigrette.....	13.
GRILLED GREEN GODDESS	Bok Choy, Peanuts, Avocado Dressing....	12.
GRILLED NUESKE'S BACON	Peanut Butter, Jalapeño Jelly.....	17.
ROASTED BEET TABBOULEH	Kabocha Squash Hummus.....	12.
SAUSAGE & PEPPER TOAST	Sweet Sausage, B&G Peppers.....	15.
STEAK TARTARE	Bone Marrow Butter, Radishes.....	16.
GRILLED BUCHERON CHEESE	Cranberry Walnut Baguette	13.

RAW BAR

CRAB & AVOCADO	Jumbo Lump, Cilantro, Citrus.....	18.
TUNA FRICO	Roasted Tomato, Basil.....	18.
U-6 SHRIMP COCKTAIL	House Sauces.....	18.
HAMACHI CRUDO	Coconut, Chili-Mango, Cashew.....	16.

NATURAL STEAKS FROM BRANDT BEEF AND DOUBLE R RANCH

STEAKS

BAVETTE CUT.....	19.
THE HANGER.....	29.
GRILLED SKIRT.....	28.
THE DON AMECHE.....	29.
SIRLOIN STRIP.....	31.

FISH STEAKS

TUNA AU POIVRE.....	28.
CHIMICHURRI GRILLED SALMON.....	27.
BRANZINO FRITES.....	29.

MAINS

LEG OF LAMB STEAK	Anchovy Butter, Charred Scallions.....	23.
GRILLED OCTOPUS	Rice Beans, Beluga Lentils.....	27.
THE PATTY MELT CLUB BURGER	Spicy Slaw.....	19.
LEMON-CHARRED CHICKEN	Grilled Herbs.....	25.
PORK SHANK FOR 2.....	65.	

ENTRÉE SALADS

KALE CHICKEN SALAD	Miso-Tahini, Almonds, Honeycrisp.....	22.
CHARRED STEAK SALAD	Avocado, Papadum, Orange	26.

TABLE

SPICED CAULIFLOWER	9.	CHICKPEA-SKILLET RICE	8.
BROWN-BAG CURLY FRIES	9.	CREAMED-SPINACH HUSH PUPPIES	8.
SAUTÉED GREENS	8.	SCALLOPED SUNCHOKES	9.
CACIO E PEPE ORZO	9.	ROASTED PARSNIPS	8.

DRESSED UP SCOOP \$8

HUMOR ME

Strawberry Sherbet & Vanilla Swirl, Shortcake Crumble Waffle Cone

BIRTHDAY CAKE

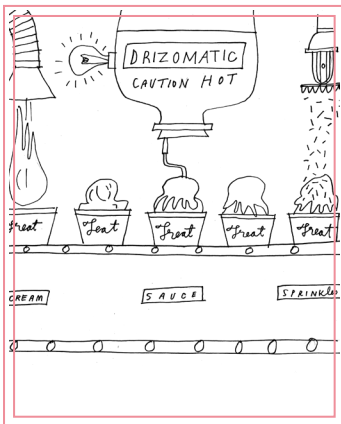
Chocolate Malt Ice Cream
Confetti Cake
Vanilla Icing

S'MORE

Burnt Marshmallow Ice Cream
Graham Cracker Shortbread
Fudge Swirl

MAPLE PECAN PIE

Cinnamon Coffee Ice Cream
Cocoa Crunch



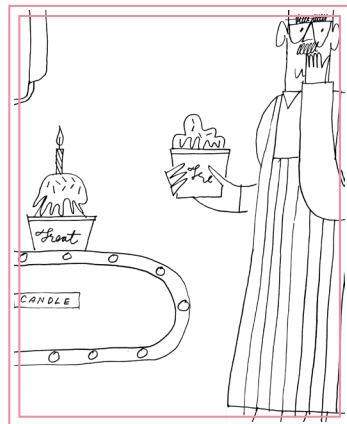
THE SWEETS

STICKY TOFFEE CAKE FOR TWO

Pecan Toffee Drizzle
Vanilla Ice Cream
\$18

MATCHA PUDDING

Malted Cornflakes
Toasted Milk Crumb
\$10



Serving City of Saints Coffee and Brew Lab Teas