

HOLIDAY

COCKTAIL • LOUNGE

LUCCA VIA VERRAZANO 6
marinated italian olives,
preserved citrus & savory herbs

CHICKEN LIVER MOUSSE 12
creamy whipped chicken liver,
granola, apple cider &
grilled bread

DEVILED SOLDIERS 12
buttered soldiers, deviled egg &
american caviar

CHAR-Q-TERIE 14
La Quercia American charcuterie,
quince, cheesy bread &
queensland mustard

VEGETARIAN REUBEN 14
balsamic grilled tomatoes,
sauerkraut & emmenthaler cheese
on marble rye

**MAKER'S MANHATTAN
ALMONDS 6**
Maker's Mark, bitters &
winter spice toasted almonds

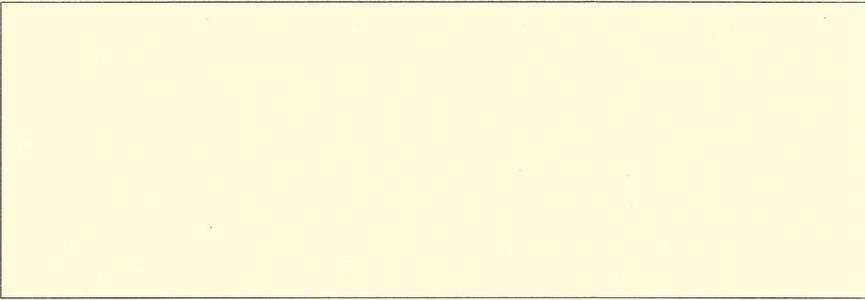
THE BIG WINTER 12
shaved kale, greenhouse arugula,
winter citrus & shaved winter
vegetables citrus ricotta &
chocolate balsamic

CUBANO MOJO 16
confit pork shoulder, Baczynsky's
cured ham, smoked swiss &
mojo dipping sauce

WHISKY GREENS 6
Wild Turkey braised greens,
caramelized onions & crispy shallots

FANCY CAKES 8
jar baked layer cake
with self-serve frosting

EAST VILLAGE FORAGED MP



DRAFT BEER

PEAK ORGANIC NITRO STOUT \$7
Portland, ME 4.5%

FOUNDER'S RED RYE IPA \$6
Grand Rapids, MI 6.6%

BALLAST POINT SCULPIN IPA \$6
San Diego, CA 7.0%

VICTORY PRIMA PILS \$6
Downington, PA 5.3%

NARRAGANSETT \$5
Providence, RI 3.8%

ORCHARD HILL CIDER \$8
New Hampton, NY 7.25%

CANS

KELSO INDUSTRIAL IPA \$8
Brooklyn, NY 10%

UFO WHEAT \$6
Boston, MA 4.8%

MODELO ESPECIAL \$5
Mexico City, MX 4.5%

GENESEE LAGER \$5
Rochester, NY 4.5%

WINE

BY THE GLASS IF YOU'RE
SURE YOU JUST WANT ONE...

CAB/MERLOT \$10
Puklavec & Friends 2010

PINOT GRIGIO \$10
Due Torri 2013

HALF BOTTLE

A BIT MORE THAN TWO GLASSES.
GREAT WINE & GOOD VALUE.

DRY RIESLING \$17
Thirsty Owl 2013

PINOT NOIR \$17
Angeline 2012

CHIANTI CLASSICO \$22
Carpinetto 2012

CARNEROS CHARDONNAY \$30
SCHUG 2012

BORDEAUX BLANC \$30
Chateau de Ricaud 2012

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every day, our bartenders and cooks will forage through the shops & kiosks of the East Village, bringing back flavor components that we will integrate into your food & cocktails

TODAY'S FORAGED INGREDIENTS ARE:

please ask your bartender or server how we are utilizing this ingredient in our daily specials.

HOLIDAY ORIGINALS

LOST HOLLYWOOD / WHISKEY STIRRED

Stranahan's colorado whiskey, Fernet Branca & 3-clubs bitters, served up with a GF twist. 14

"boozy & bitter. just like hollywood."

MORTALLY AFRAID OF MADAMS / WHISKEY SHAKEN

high west dbl rye, Avua Amburana, Pama, fresh lemon, egg white. served on a big rock with an Angostura float. 13

"in a disorderly house // he sat quiet as a mouse." - W.H. Auden

BROOKLYN BABE / GIN SHAKEN

brooklyn gin, BK hemispherical bitters, fresh lime, raw honey syrup, Pickett's ginger beer. served tall over cobbled ice. 14

*"how can I describe tie chick? let's do some arithmetic."
- DeeDee Ramone*

I KNOW YOU ARE... / AGAVE STIRRED

llegal Joven mezcal, peppercorn-infused Cointreau & Lillet rose served up with cilantro garnish & peppercorn sachet. 13

"...but what am I?" - Paul Reubens

THE OCEAN CLUB / RUM SHAKEN

Santa Teresa 1796 Rum, Meletti Amaro, pineapple cordial & fresh lime. served over ice with an Ango Float & swinging monkey. 13

"...if a clod be washed away by sea, Europe is the less." - John Donne

THE HOLIDAY COCKTAIL / VODKA SHAKEN 12

vodka, Aromatic Amaro & fresh lemon served one of three ways:

- with sparkling wine in a cocktail glass
- with dry apple cider in a highball glass
- with pilsner in a rocks glass

*"one day to come together, to release the pressure.
we need a holiday." - Madonna*

STEFAN'S SHORTY / COCKTAILS ON THE GUN 6

the bartender's friend. little shots of wisdom.

enjoy these tiny little cocktails including:

- Deluxe Long Island Iced tea
- Ron Zaya dark & stormy

<sings> "what do you get? nothing." - Stefan the bartender

BEER + SHOT 8

VICTORY PRIMA PILSNER

SNOW LEOPARD VODKA

BALLAST POINT SCULPIN IPA

TIN CUP BOURBON

these little proto-cocktails are from our own basement lab and will one day grow up to be cocktails in their own right. in the meantime, we've paired them with a beer back and you get to enjoy them as shots. or sip them, if you like. limited supply. when they're gone, they're gone.

STAFF CLASSICS 12+

everyone loves a classic! here are a list of favorites that our staff recommends:

RUM PUNCH / ROB

Brugal Anejo Rum, fresh citrus, angostura

CADILLAC MARGARITA / BARBARA

Tapatio Reposado tequila, fresh lime, Grand Marnier

CAIPHIRINA / NAOMI

Avua Cachaca, muddled limes, superfine sugar

OLD FASHIONED / MICHAEL

Wild Turkey rye or bourbon, Angostura bitters

FRENCH 75 / ARCHER

Louis Royer cognac, Cointreau, fresh lemon, bubbles

OLD PAL / DANNY

Whistle Pig rye, Carpano white, Campari