

Clement

WHISKY 17

Dickel
Dickel Rye
Bulleit Rye
Jack Daniels
Michter's Straight Rye
Old Potrero
Sazerac Rye
Crown Royal
Bushmills
Jameson

BOURBON 17

Basil Hayden
Blantons
Makers Mark
Woodford Reserve
Eagle Rare
Knob Creek
Buffalo Trace
Michter's
Bulleit

SCOTCH 17

Johnnie Walker Black	68
Johnnie Walker Blue	17
Chivas Regal 18yr	40
Chivas Regal 25yr	90

SINGLE MALT WHISKY

Ardbeg 10yr	22
Balvenie 12yr Double Wood	20
Balvenie 14yr Carribbean Cask	30
Glenfiddich 12yr	20
Glenmorangie 10yr	20
Glenmorangie Nector D'or	27
Quinta Ruban	20
Glenmorangie Signet	75
Highland Park 18yr	45
Lagavulin 16yr	31
Macallan 18yr	56
Macallan 25yr	105
Oban 14yr	24
Bunnahabin 12yr	30
Laphroaig 10yr	20
Glenlivet 12yr	20
Talisker 10yr	20

BEER 13

Amstel Light	
Heineken	
Blue Point Toasted Lager	
Nitro Left Hand brewing co	15
Lagunitas IPA	
Hitichino White Nest (Wheat)	15

PORT

Fonseca Bin 27	16
Churchill's 2003	32
Taylors 40	60

COGNAC, ARMAGNAC & CALVADOS

Busnel, Calvados VSOP	20
Hennessy XO	46
Hennessy Paradis	115
Remy Martin VSOP	22
Remy Martin XO	48
Remy Martin Louis XIII	300

CHAMPAGNE BY THE GLASS

“The Peninsula” Deutz, Brut, NV 28

WHITE WINE BY THE GLASS

Pinot Grigio, Lagaria, Alto Adige, Italy 18
Baladina Albarino, Rias Baixas, Spain 19
Chardonnay, Esser Vineyards 19
Napa, California
Peninsula Chardonnay, 19
Keller Estate, Sonoma, California
Kim Crawford Sauvignon Blanc, 20
Marlborough, New Zealand
Sancerre French Blonde, 21
Xavier Flouret, Loire, France
Chablis "Champs Royaux", William Fevre 24
France

ROSE WINE BY THE GLASS

Breezette, Cote de Provence, France 18

RED WINE BY THE GLASS

Peninsula Pinot Noir, 19
Keller Estate, Sonoma, California
Merlot Cuvee Alexander, 19
Casa Lapostolle, Chile
Cabernet Sauvignon, 19
Esser Vineyard, Napa California
Malbec Reserva, 19
Terrazas de los Andes,
Mendoza, Argentina
Pinot Noir, Paul Dolan 24,
Mendocino, California
Bordeaux Blend, 28
Stag’s Leap, Napa Valley, California

CHAMPAGNE

166	Ruinart, Blanc de Blanc NV (375ml)	72
165	Ruinart, Rose NV (375ml)	80
110	Louis Roederer, Brut NV	140
134	Perrier Jouët, 2004/05	350
	<i>Fleur de Champagne</i>	
115	Krug, Grand Cuvee, NV	480
132	Cristal, 2004/05 Millésimé	750
131	Cuvée Dom Pérignon, 2003	430

WHITE WINE

	Gavi di Gavi « Black Label » 2010	114
	La Scolce	
	Far Niente Chardonnay 2010	150
	Napa Valley	

ROSE

	Vie Vite 2010	750ml	105
	Vie Vite 2010	1500ml	195
	Cotes De Provence		

RED WINE

	Robert Mondavi 'Reserve' 2008		315
	Cabernet Sauvignon		
	Opus One 2009	750ml	475
	Opus One 2008	375ml	210
	Napa Valley		
	Ornellaia 2009		450
	Tenuta dell'Ornellaia, Bolgheri		

Sweet

Zombie Classic

3 different rums and exotic juices.

Kentucky Julius

Buffalo Trace, cinnamon, egg white, orange juice, Lagunitas IPA and nutmeg.

Ink & Dagger

Tanqueray, muddled black berries, cardamom leaves and Q soda

Spicy

Lost in Shanghai

Don Julio Blanco, mango puree, lime juice, chili and Q Ginger.

Peppers and Peach

Partida Reposado, chili, peach puree, simple syrup and lime juice

East of West

Bombay East, muddled red chili, egg white, coconut water and lemon juice.

COCKTAILS

25

Tart & Refreshing

The Gold Monkey

Zu vodka, and exotic juices.

Sassafras Cobbler

Dickel Rye, sassafras leaves pickled blueberries

Moscow Mule Classic

Russian Standard, lime juice, and ginger beer.

The Last Word Classic

Plymouth gin, Luxardo, green Chartreuse lime juice

Full Bodied & Spirituous

25

Sazerac Classic

Sazerac rye, sugar, Peychauds bitters, absinthe.

Evening Smoke

Ardbeg 10yr, Tia Maria, espresso, simple syrup and cream.

Old Fashion Classic

Bulleit bourbon, muddled orange, sugar and cherry, splash of club.

VODKA

As a Martini add 5

Titos	20
Chopin	19
Russian Standard	19
Zubrowka	20
Grey Goose	19
Stoli Elite	35
Absolut Elyx	20
Belvedere	19

GIN

17

As a Martini add 5

Bombay Sapphire	
East	
Tanqueray	
Bols	20
Hendricks	
Beefeater	
Plymouth	
Aviation	

RUM

17

Mount Gay Black Barrel
Brugal Anejo
Diplomatico Anejo
Cana Brava
Barbancourt 8yr
Appleton V/X

Goslings Black Seal
Santa Teresa
Sailor Jerry's spiced rum
Clement

TEQUILA

Don Julio Blanco 20
Don Julio Reposado 27
Don Julio Anejo 35
Don Julio 1942 80

Partida Blanco 20
Partida Reposado 27
Partida Anejo 35
Patron Silver 20

SMALL BITES

Spiced Edamame 11

Teriyaki, Sesame

Thai Summer Crab Rolls 22

Basil, Mint, Cilantro, Roasted Peanuts

Manila Style Chicken Wings 20

with Banana Ketchup, Papaya Slaw

Crisp Lobster and Scallops Rolls 16

Thai Sweet Chili, Cilantro

Peking Duck Buns 16

Hoisin

Pickled Cucumber Sticks 9

Sichuan Peppercorn, Cilantro

Sashimi

Hamachi / Yellowtail 23

Maguro / Tuna 21

Hotate / Scallop 18

Traditional Dim Sum 9

Shrimp Dumpling

Steamed Edamame Dumpling

BBQ Pork Bun

Sui-Mei

Duck Pot sticker

Clement

2014

Heirloom Beets 19

farmhouse yogurt, beet gazpacho, lemon vinaigrette

Fluke (Long Island, NY) 19

citrus dashi, avocado, sorrel juice

Taste of Fall (New York, NY) 22

Woodland ham, seasons offerings, hazelnut vinaigrette

Scallop Degustation (Barnegat Light, NJ) 24

truffle, cauliflower, lardo

Mushroom Soup 14

cocoa, wakame, shiso

Pasta 24

uni cream, quail egg, caviar

Foie Gras (Hudson Valley, NY) 26

pickled blueberry, pistachio crumble, Japanese peppercorn

Clement

2014

Lobster (Portland, ME) 36

kabocha squash, chanterelle mushroom beurre fondue,

Black Sea Bass (Cape Cod, MA) 26

Peking duck broth, fall mushroom, spinach

Halibut (Chatham, MA) 29

fennel brandade, cucumber coulis, dill

Porcelet (Fossil Farms, NJ) 26

honey crisp apples, chestnuts, warm cabbage

Duck (Long Island, NY) 34

flowering chive, roasted pear, smoked orange peel jus

Lamb (Elysian Fields, PA) 34

lamb loin and leg, succulents, kale purée

Beef Tenderloin 42

potato purée, roasted carrot, star anise

Spelt 24

farm egg, mushroom broth, toasted almond

Chef de Cuisine Brandon Kida