



CLASSIC COCKTAIL RECCOMENDATIONS

- NEW YORK SOUR 12**
Wild Turkey 101, Lemon-grass Syrup, Lemon Juice, Cabernet Sauvignon
- VESPER MARTINI 12**
Tanqueray Gin, St. George California Citrus Vodka, Cocchi Americano Vermouth
- GIMLET 12**
Navy Strength, Plymouth Gin
Lime Cordial
- SOUTH SIDE 12**
Fords Gin, Lime Juice, Simple Syrup, mint leaves, Soda
- HEMINGWAY DAIQUIRI 12**
Caña Brava Carta Blanca 3y Rum
Luxardo Maraschino Liqueur, 1.0 Lime juice, Grapefruit Juice, Simple Syrup

- TOMMY’S MARGARITA 12**
Cabeza Blanco Tequila, Lime juice, agave syrup
- FRENCH 75**
Pierre Ferrand 1840 Cognac, lemon juice, simple syrup
- SAZERAC**
Rittenhouse Rye, Demerara syrup, Peychauds Bitters, Angostura Bitters
- MANHATTAN COCKTAIL**
Old Formula #2
Rittenhouse 100° rye whiskey, Dolin Rouge sweet vermouth, Grand Marnier, Angostura bitters, lemon twist
- MAI TAI**
Appleton Signature Rum, Rhum Clement VSOP, Lime Juice
Orgeat syrup, Pierre Ferrand Dry Curacao

STAFF SIGNATURES

- PISCO SOUR #2 12**
Barsol Pisco, talia, Lime Juice, Pineapple Syrup, Egg white
- WESTERN ADDITION 13**
Tapatio Blanco Tequila, Rhubarb Sauce, Madagascar Peppercorn Tincture, Verjus Blanc
Simple Syrup, Sparkling Sake
- VAUVERT SWIZZLE 13**
Charbay Green Tea, Vodka, Green Chartreuse, Lemon Juice, Grapefruit Juice, Honey Syrup, Orange Blossom, Water
- CHERRY COBBLER 12**
Amontillado Sherry, Maurin Quina, Sour Cherry Syrup, Lemon Juice
- PORT ROYAL 1**
Banks 7 rum
Plantation OFTD rum
Black Truffle Honey
Angostura Orange Bitters, Angostura Bitters
- SUMMER BOULEVARDIER 13**
Four Roses Small, Batch Bourbon, Dolin Blanc, Campari
- THE FIRST DUKE OF NORMANDIE 12**
Calvados, Lemon Juice, Simple Syrup, Pierre Ferrand Dry Curacao, Blanca 3y Rum, Luxardo Maraschino Liqueur, 1.0 Lime juice, Grapefruit Juice, Simple Syrup

DIPS, SPREADS & BREADS

- FAVA BEAN HUMMUS 10**
whole wheat flat-bread
- RICOTTA 10**
grilled country bread
- LIONI BURRATA 14**
blood orange, mizuna, basil

SMALL PLATES

- PEEKYTOE CRAB TOAST 14**
preserved lemon, jalapeno, basil
- STEAK TARTARE 15**
stout mustard, crispy sunchokes, pecorino
- GRILLED SQUID 16**
sepia, black eyed peas, black garlic aioli
- CRISPY BAKED**
Potato 10
french onion cream, bacon, chive
- LAMB RIBS 16**
tamarind, yogurt
- BLOOMING MUSHROOM 12**
togarashi, yuzu
kosho aioli
- JERK CHICKEN SANDWICH 13**
herb aioli, pickles, fries
- BOWERY BURGER 16**
pat lafrieda beef, caramelized onion, monterey jack, special sauce, fries

WINES BY THE GLASS

- SPARKLING**
Billecart-Salmon Brut Reserve NV Champagne,

Domaine Joseph Cattin, Crémant d’Alsace Brut Rosé NV, France

Desiderio Jeio Prosecco Brut NV, Veneto, Italy
- ROSE**
Chêne Bleu Rosé IGP Vaucluse, Rhone, France
- WHITE**
Chardonnay, Sandhi, Santa Barbara County, California, 2014

Sauvignon Blanc, Jean-Paul Balland, Sancerre, France

Melon de Bourgogne, Domaine Michel Brégeon, Muscadet Sèvre-et-Maine Sur Lie, Loire Valley, France 2014

Chenin Blanc, The Terraces, Clarksburg, California 2015

Riesling, Joh. Jos. Prum Graacher Himmelreich Kabinett 2015
- RED**
Cabernet Sauvignon, Routestock, Napa Valley, California 2015

Pinot Noir, L’umami, Willamette, Oregon 2015

Nebbiolo, Produttori di Carema Classico, Piedmont, Italy 2014

Grenache, Bonny Doon Vineyard, Clos de Gilroy, Monterey County, California

Malbec, Tierre Divina Old Vine, Mendoza, Argentina 2015