# SIGNATURE COCKTAILS

EXPERTLY CRAFTED AND METICULOUSLY PREPARED

MINHOR'S SUN KETEL ONE CITRON VODKA, BLUE CURACAO, EGG WHITE, LAVENDER SYRUP, FRESH LIME JUICE	\$18
SALTED PEANUT SKREWBALL PEANUT WHISKEY, MAKERS MARK BOURBON, SALT WATER, HONEY SYRUP	\$20
LYCHEE ZACAPA RON ZACAPA 23, LYCHEE SYRUP, NOILLY PRAT EXTRA DRY VERMOUTH, FRESH LEMON JUICE, HONEY SYRUP	\$22
MAD BAR OLD FASHIONED NOMAD OUTLAND, ORANGE BITTERS, ORANGE SYRUP, MUDDLED ORANGE & LUXARDO CHERRY, CANDIED ORANGE, LUXARDO CHERRY	\$20
ORANGE DREAM TANQUERAY SEVILLE ORANGE GIN, ORANGE SYRUP, CRÈME DE CACAO, ORANGE JUICE, DISARONNO AMARETTO, COINTREAU, ORANGE BITTERS, PASTEURIZED EGG WHITE	\$18
ITAY BULLEIT RYE WHISKEY, COURVOISIER VS COGNAC, FERNET-BRANCA, CHERRY HERRING, ABSINTHE ORDINAIRE, STAR ANISE	\$22
LAST RIDE ANIMAS ESPADÍN MEZCAL, GREEN CHARTREUSE LIQUOR, CAMPARI, FRESH GRAPEFRUIT JUICE, AGAVE SYRUP, TAJIN CLASICO MEXICAN SEASONING	\$22
THE END WOODFORD RESERVE BOURBON, LAGAVULIN 8 YRS, AMARO SFUMATO, ESPRESSO, SIMPLE SYRUP, LUXARDO MARASCHINO LIQUORS	\$24
TRANSATLANTIC SPRITZ NORDES GIN, LE MONE MEYER LEMON APERITIF, LOUIS DUMONT CHAMPAGNE, LEMON JUICE, SIMPLE SYRUP	\$20
LYCHEE COOLER- MOCKTAIL SEEDLIP GARDEN SPICE 94, MUDDLED LIME WEDGES, CLUB SODA, LYCHEE PUREE TAXES MENU PRICES ARE NET. NEW YORK STATE SALES TAX OF 8.875% WILL BE GRATUITY FEE OF 20% WILL BE ADDED	\$14

ADDED TO FINAL BILL

TO ALL PARTIES OF 6 OR MORE

# GOLDEN AGE COCKTAILS

AN ODE TO THE 1950S AND 1960S GOLDEN AGE OF ADVERTISING ON MADISON AVENUE

MADISON AVENUE CLASSIC MOUNT GAY BLACK BARREL RUM, COINTREAU, FRESH LIME JUICE, MONIN PURE CANE SYRUP, MINT, ORANGE BITTERS, LIME WHEEL, MINT SPRIG	\$18
ESPRESSO MARTINI stoli vanil vodka, lavazza espresso, borghetti di vero caffe liquor, simple syrup	\$18
MANHATTAN BULLEIT BOURBON WHISKEY, BITTERS, CARPANO ANTICA SWEET VERMOUTH	\$20
PALOMA CASAMIGOS BLANCO TEQUILA OR DEL MAGUEY VIDA CLASICO MEZCAL, GRAPEFRUIT JUICE, CLUB SODA, AGAVE SYRUP, FRESH LIME JUICE	\$20
THE CLIP COLLINS HENDRICKS GIN, FRESH LIME JUICE, MONIN PURE CANE, CLUB SODA, MINT, CUCUMBER RIBBON, MINT SPRIG	\$22
PISCO SOUR EL DORADO PISCO PORTON ACHOLADO, FRESH LIME JUICE, MONIN PURE CANE, PASTEURIZED EGG WHITE, AROMATIC BITTERS	\$20
LAVENDER 75 aviation gin, luxardo maraschino liqueur, fresh lemon juice, monin lavender syrup, mionetto prosseco brut	<b>\$</b> 18
ALY'S DIRTY MARTINI tanqueray gin, in and out carpano dry vermouth, salt water & muddled olives	\$22
NEGRONI TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA VERMOUTH, ORANGE PEEL	\$20
MINT CUCUMBER REFRESHER- MOCKTAIL SEEDLIP GARDEN 108, FRESH LIME JUICE, MONIN PURE CANE, CLUB SODA, CUCUMBER, MINT SPRIG TAXES GRATUITIES MENU PRICES ARE NET. NEW YORK STATE SALES TAX OF 8.875% WILL BE GRATUITY FEE OF 20% WILL BE ADDED TO ALL PAPTIES OF 6 OP MODE	\$14



# **Λ D D F T I 7 F D S**



ESTINO DI FOCACCIA ocaccia baked with herbs	10	<b>VITELLO TONNATO</b> Thin sliced veal, Italian tu	<b>2</b> Ina sauce and
RUSCHETTA	16	capers	
oasted bread with marinated fr		TAGLIERE DI SALUMI	2
omatoes, basil, extra virgin olive ouch of garlic	e oli & a	Prosciutto di Parma, crud bresaola, truffle cheese w	
RESH CALAMARI	19	toasted bread (Add: Mor	tadella+7)
ried calamari served with our omemade spicy tomato dip		<b>MEATBALLS</b> Homemade meatballs to	
ILET MIGNON CARPACCIO /ITH BLACK TRUFFLE hinly sliced filet mignon, v lack truffle sauce & boiled pota		Parmigiano Reggiano, tor basil & toasted bread	nato sauce,
= S A L A D	S & S A	ANDWICHES	
DI SOFIA	19		
Classic Caesar with Parmigiar	no Reggiano (Add:	Grilled Chicken +8, Shrimp $+10$ )	
CLUB SANDWICH	24		
Smoked turkey, bacon, avoca Served with French fries	do, lettuce, tomato	o & cocktail mayo.	
SERAFINA BURGER	29		
<b>SERAFINA BURGER</b> Wagyu beef, fontina cheese, a		ed onions & French fries	
Wagyu beef, fontina cheese, a	avocado, carameliz	E S	
	avocado, carameliz		
Wagyu beef, fontina cheese, a	avocado, carameliz	E S TRUFFLE FRIES 15	
Wagyu beef, fontina cheese, a	avocado, carameliz	E S TRUFFLE FRIES 15	27
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA	avocado, carameliz <b>10</b> S I D P A S	E S TRUFFLE FRIES 15	27
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo	avocado, carameliz <b>10</b> S I D <b>10</b> P A S <b>24</b> (uest) , red	E S TRUFFLE FRIES 15 T A RIGATONI ALLA	
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce,	avocado, carameliz <b>10</b> S I D <b>10</b> P A S <b>24</b> (uest) , red	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa	
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo	avocado, carameliz <b>10</b> S I D <b>10</b> P A S <b>24</b> quest) , red dka &	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa	
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo cream (Add: burrata +5)	avocado, carameliz 10 S I D 10 P A S 24 10	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa	auce
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo cream (Add: burrata +5) DI VITTORIO Fresh burrata, tomato, basil &	avocado, carameliz 10 S I D 10 P A S 24 10	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa Z A MARGHERITA Tomato, mozzarella,	auce
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo cream (Add: burrata +5) DI VITTORIO Fresh burrata, tomato, basil & prosciutto di Parma	avocado, carameliz avocado, carameliz IO SID PAS 24 10 IO I	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa Z A MARGHERITA Tomato, mozzarella, basil & olives	auce 22
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voc cream (Add: burrata +5) DI VITTORIO Fresh burrata, tomato, basil & prosciutto di Parma 4 STAGIONI Tomato, mozzarella, mushroo	avocado, carameliz avocado, carameliz IO SID PAS 24 10 IO I	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa With our homemade meat sa Z A MARGHERITA Tomato, mozzarella, basil & olives PEPPERONI Tomato, mozzarella &	auce 22
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo cream (Add: burrata +5) DI VITTORIO Fresh burrata, tomato, basil & prosciutto di Parma 4 STAGIONI Tomato, mozzarella, mushroo artichokes, pesto & prosciutto	avocado, carameliz 10 S I D 10 P A S 24 10 10 P A S 24 10 10 P A S 24 10 P I Z 29 29 29 29 29 29 29 29 29 29 31	E S TRUFFLE FRIES 15 T A RIGATONI ALLA BOLOGNESE With our homemade meat sa With our homemade meat sa Z A MARGHERITA Tomato, mozzarella, basil & olives PEPPERONI Tomato, mozzarella & pepperoni	auce 22 24
Wagyu beef, fontina cheese, a FRENCH FRIES PENNE ALLA VODKA (Made spicy upon rec Homemade tomato sauce, pepper flakes, a splash of voo cream (Add: burrata +5) DI VITTORIO Fresh burrata, tomato, basil & prosciutto di Parma 4 STAGIONI Tomato, mozzarella, mushroo artichokes, pesto & prosciutto TARTUFO NERO Our secret recipe, a bouquet	avocado, carameliz 10 S I D 10 P A S 24 10 10 P A S 24 10 10 P A S 24 10 P I Z 29 29 29 29 29 29 29 29 29 29 31	E S TRUFFLE FRIES 15 TRUFFLE FRIES 15 TRUFFLE FRIES 15 TRUFFLE FRIES 15 TOUSTON ALLA BOLOGNESE With our homemade meat sa With our homemade meat sa With our homemade meat sa BOLOGNESE With our homemade meat sa Solution State MARGHERITA Tomato, mozzarella, basil & olives PEPPERONI Tomato, mozzarella & pepperoni FUNGHI Tomato, mozzarella & mushrooms	auce 22 24

\*NO SUBSTITUTES ALLOWED

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# SPANISH TAPAS

MARCONA ALMONDS	\$7
MIXED ITALIAN OLIVES	\$7
CHORIZO BITES WITH CRACKERS	<b>\$</b> 9
TINNED ANCHOVIES- BASQUE STYLE WITH LEMON, GARLIC AND PARSLEY, SERVED WITH CRACKERS	\$21
SNACK MEDLEY- MARCONA ALMONDS, MIXED OLIVES, AND CHORIZO BITES	\$22
IBERICO HAM PLATE WITH OLIVES AND CRACKERS	\$29

# WINE LIST

### CHAMPAGNE AND SPARKLING WINE

BELLAVISTA FRANCIACORTA ALMA GRAN CUVEE BRUT NV LOBARDY, ITALY (CRISP, FRUITY, MEDIUM BODIED)	\$22/\$88
LLOPART BRUT RESERVA CORPINNAT 2020 CATALUNYA, SPAIN (LEMONY, LIGHT BODIED)	\$18/\$75
LLOPART ROSÉ BRUT RESERVA CORPINNAT 2021 catalunya, spain (sweet, fruity, light bodied)	\$20/\$80
LOUIS DUMONT CHAMPAGNE BRUT PREMIER CRU NV CHAMPAGNE, FRANCE (LIGHT, CRISP, FULL BODIED)	\$25/\$100
MIONETTO PROSECCO TREVISO BRUT DOC NV VENETO, ITALY (DRY, CITRUS, LIGHT BODIED)	\$16/\$65
MOËT & CHANDON IMPERIAL ROSÉ CHAMPAGNE NV CHAMPAGNE, FRANCE (DRY, RED FRUIT, FULL BODIED)	\$175
PARÉS BALTÀ CAVA BLANCA CUSINÉ 2014 catalunya, spain (oaky, honey, medium bodied)	\$105
VEUVE CLICQUOT YELLOW LABEL BRUT NV CHAMPAGNE, FRANCE (SMOOTH, EARTHY, FULL BODIED)	\$180
VILADELLOPS X.AREL.LO VORMELL L.D. ANCESTRAL CLASSIC PENEDES 2021 CATALUNYA, SPAIN (DRY, EARTHY, MEDIUM BODIED)	\$110

### ORANGE WINE

XAREL·LO ORANGE NATURAL WINE- PARÉS BALTÀ AMPHORA BRISAT	\$20/\$80
2020	
PENEDES, SPAIN (FRUITY, CRISP, FULL BODIED)	

TAXES MENU PRICES ARE NET. NEW YORK STATE SALES TAX OF 8.875% WILL BE ADDED TO FINAL BILL

GRATUITIES GRATUITY FEE OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE



### WHITE WINE

ALBARIÑO- ADEGAS PAZOS DE LUSCO RIAS BAIXAS 2022 GALICIA, SPAIN (DRY, FRUITY, LIGHT BODIED)	\$20/\$80
CARIGNAN BLANC- SATÈL.LIT WHITE CARIGNAN 2019 catalunya, spain (floral, soft, dry)	\$22/\$88
CHARDONNAY- HOOPLA YOUNTVILLE 2020 California, usa (crisp, oaky, light bodied)	\$16/\$65
CHARDONNAY- LOUIS LATOUR POUILLY FUISSÉ 2022 CHAMPAGNE, FRANCE (LIGHT, CRISP, FULL BODIED)	\$22/\$88
GARNATXA BLANCA, XAREL·LO, MACABEO - LA VINYETA LLAVORS 2023 Catalunya, spain (dry, citric, full bodied)	\$16/\$65
LA MESMA INDI GAVI 2022 PIEDMONT, ITALY (FRUITY, MEDIUM BODIED)	\$18/\$72
	\$18/\$72 \$16/\$65
PIEDMONT, ITALY (FRUITY, MEDIUM BODIED) PINOT GRIGIO- LA TUNELLA COLLI ORIENTALI DEL FRIULI 2022	
PIEDMONT, ITALY (FRUITY, MEDIUM BODIED) PINOT GRIGIO- LA TUNELLA COLLI ORIENTALI DEL FRIULI 2022 FRIULI VENEZIA GIULY, ITALY (DRY, EARTHY, LIGHT BODIED) SANCERRE BLANC- HENRI BOURGEOIS 2022	\$16/\$65

# ROSÉ WINE

ROSÉ- CHATEAU MIRAVAL 2022 COTES DE PROVENCE, FRANCE (DRY, RED FRUIT, MEDIUM BODIED)

\$18/\$72

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# WINE LIST

## RED WINE

CABERNET SAUVIGNON- ALTRURIA SONOMA COUNTY 2021 CALIFORNIA, USA (EARTH, DRY, FULL BODIED)	\$20/\$80
CHIANTI, SANGIOVESE- TENUTA DI CAPRAIA- EFFE 55- GRAN SELEZIONE 2018 TUSCANY, ITALY (RED FRUIT, CEDAR, MEDIUM BODIED)	\$22/\$88
GRENACHE MONTSANT- VINYES DOMENECH FURVUS 2017 CATALUNYA, SPAIN (TOASTY, CHOCOLATELY, MEDIUM BODIED)	\$16/\$65
MALBEC- TRIVENTO GOLDEN RESERVE 2020 MENDOZA, ARGENTINA (CHERRY, MEDIUM BODIED)	\$16/\$65
MONASTRELL- BODEGAS SEÑORÍO DE BARAHONDA YECLA MONASTRELL 2021 MURCIA, SPAIN (DRY, PEPPERY, FULL BODIED)	\$16/\$65
NERO D'AVOLA- TENUTA RAPITALA ALTO REALE 2022 SICILY, ITALY (EARTHY, SMOKY, LIGHT BODIED)	\$16/\$65
PINOT NOIR- FREDERIC ESMONIN- LES GENEVRIERES 2022 BURGUNDY, FRANCE (CHERRY, LIGHT BODIED)	\$18/\$75
TEMPRANILLO- BODEGAS EMILIO MORO RIBERO DEL DUERO 2020 CASTILLA Y LEON, SPAIN (THYME, FULL BODIED)	\$20/\$80
TREMPAT- DE CONCA DEL BARBERÀ 2021 CATALUNYA, SPAIN (RASPBERRY, SAVORY, MEDIUM BODIED)	\$16/\$65
DESSERT AND FORTIFIED WINE	
RIESLING- CHATEAU ST. MICHELLE 2021 COLUMBIA VALLEY, USA, (SWEET, LIGHT, CRISP)	\$16/\$65
SHERRY- EMILIO LUSTAU FINO JARANA jerez, spain (dry, crisp, fresh)	\$16/\$65
SHERRY- TIO PEPE FINO EN RAMA JEREZ, SPAIN (ALMOND, EARTHY, SALTY) TAXES MENU PRICES ARE NET. NEW YORK STATE SALES TAX OF 8.875% WILL BE ADDED TO FINAL BILL GRATUITY FEE OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE	\$50

## VODKA

TITO'S HANDMADE, GREY GOOSE, HANGAR 1, CHOPIN LIMITED EDITION,	\$16
REYKA	\$16
KETEL ONE, KETEL ONE CITROEN	\$17
BELUGA NOBLE, ST GEORGE	\$17
BELVEDERE, STOLI ELIT, CRYSTAL HEAD	\$20

### GIN

BEEFEATER GIN LONDON DRY GIN 94 PROOF, TANQUERAY LONDON DRY GIN, RANSOM "OLD TOM"	\$16 \$16
SIPSMITH LONDON DRY, DRUMSHANBO GUNPOWDER IRISH GIN, PLYMOUTH, BARR HILL GIN, BOMBAY SAPPHIRE, DOROTHY PARKER	\$18 \$18
NORDES GIN	\$18
MONKEY 47, HENDRICKS, THE BOTANIST ISLAY 22 DRY, SIPSMITH VJOP	\$20
PROCERA BLUE DOT AFRICAN GIN	\$30
PROCERA GREEN DOT AFRICAN GIN	\$45

### **TEQUILA AND MEZCAL**

EL OCCIDENTAL ESPADIN, MAL BIEN ESPADIN	\$15
DEL MAGUEY CLASICO MEZCAL	\$18
VAGO ENSAMBLE	\$35
EL JOLGORIO SIERRUDO	\$65

#### \*HOUSE MIXERS +\$2.00

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## TEQUILA

MIJENTA BLANCO, LALO BLANCO, LA GRITONA	\$18
CASAMIGOS BLANCO	\$19
TEQUILA OCHO, DON JULIO BLANCO, PM SPIRITS STILL BLANCO	\$20
CASAMIGOS ANEJO	\$24
DON JULIO REPOSADO	\$26
MIJENTA ANEJO	<b>\$</b> 45
DON JULIO 1942	<b>\$</b> 55
TEARS OF LLORNA, FUENTESCA 8 YR	\$60

### BRANDY

TORRES 10 YR GRAN RESERVA IMPERIAL BRANDY, COURVOISIER VS,	\$18
MONTREUIL	
REMY MARTIN VSOP, POIRE WILLIAMS	\$18
HENNESSY VS, COURVOISIER VSOP	\$22
CHATEAU DE PELLAHAUT ARMAGNAC TÉNARÈZE	\$26

### RUM

MYERS'S ORIGINAL DARK, BACARDI SUPERIOR	\$15
CAPTAIN MORGAN ORIGINAL SPICED, BACARDI GOLD	\$16
LEBLON CACHACA, TEN TO ONE DARK	\$17
DIPLOMATICO RESERVA EXCLUSIVA RUM, MOUNT GAY BLACK BARREL	<b>\$</b> 18
FOURSQUARE 2010 EXCEPTIONAL CASK	\$30

\*HOUSE MIXERS +\$2.00

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### BOURBON AND RYE WHISKEY

JACK DANIELS, SLAZERAC 6 YR RYE	\$15
MAKER'S MARK, BUFFALO TRACE, TEMPLETON 6 YEARS RYE WHISKEY, WELLER SR, FOUR ROSES SINGLE	\$16 \$16
BULLEIT BOURBON, BULLEIT RYE WHISKEY, 1792 BOURBON SMALL BATCH, NEW RIFF SINGLE BARREL, RARE BREED BORUBON, WOODFORD RESERVE	\$18 \$18 \$18
WELLER 12 YR, BASIL HAYDEN BOURBON, HOLLADAY 6 YR, ANGELS ENVY	\$20 \$20
PINHOOK 8 YR RYE	\$22
JEFFERSON'S OCEAN, PINHOOK 9 YR	\$22
VAN WINKLE 10 YR BOURBON	\$60

## CANADIAN, IRISH, AND JAPANESE WHISKY

CROWN ROYAL, TOKI JAPANESE BLNDED, JAMESONS IRISH,	\$20
TULLAMORE DEW	\$20
LOT 40 CANADIAN RYE- DARK OAK	\$17
REDBREAST 12 YR IRISH WHISKEY	\$25
KAIYO PEATED JAPANESE WHISKEY	\$27
CROWN ROYAL XO. YELLOW SPOT 12 YR IRISH, MARS SHINSHU, KOMAGATAKE SINGLE MALT 2022	\$30 \$30

## SCOTCH AND WHISKY

JOHNNIE WALKER RED LABEL	\$16
JOHNNIE WALKER BLACK LABEL 12 YR SCOTCH	\$20
GLENFIDDICH 12 YR SINGLE MALT SCOTCH	\$22
CLYNELISH 14 YR, BALVENIE 12 YR. LAGAVULIN 8 YR SINGLE MALT, OBAN 14 YRS OLD SINGLE MALT, COMPASS BOX- SPICED TREE	\$25 \$25
BALVENIE 14 YR, ARDBEG 10 YR, GLENFIDDICH 14 YR, MACALLAN 12 YR, LAGAVULLIN 16 YR	\$27 \$27
BLACK ADDER 'PEAT REEK' PRIVATE RESERVE	\$35
JOHNNIE WALKER BLUE LABEL SCOTCH, GLENFIDDICH 21 YR, BALVENIE 21 YR	\$65 \$65
MACALLAN 18-YR SHERRY CASK	\$105

# BEERS, SOFT DRINKS & MORE

### DRAUGHT - \$8

#### HAZY LITTLE THING IPA (CA), ESTRELLA (ES), STELLA ARTOIS (BE)

#### BEER AND CIDER BY THE BOTTLE

INTERNATIONAL- \$9 MODELO ESPECIAL (MEX), CORONA EXTRA (MEX), GUINNESS DRAUGHT (IR), HEINEKEN (NL), ESTRELLA DAURA- GLUTEN FREE (ES)

LOCAL CRAFT- \$10 LAGUNITAS IPA (CA), ANGRY ORCHAD CIDER (NY), ALLAGASH WHITE (ME), FAIR STATE PILSNER (MN), THREES VLIET (NYC)

LOCAL CRAFT- \$12 GRIMM ALES- WAVETABLE IPA (NYC), OTHER HALF- GREEN CITY IPA (NYC)

#### NON-ALCOHOLIC BEER

ATHLETIC BREWING IPA (CT), EINBECKER PILSNER (GER)

### SOFT & ENERGY DRINKS

COCA-COLA, COKE ZERO, DIET COKE, SPRITE,	\$6
CANADA DRY GINGER ALE	\$6
FEVER TREE GINGER ALE, TONIC, GINGER BEER, GRAPEFRUIT SODA	\$6
REDBULL ORIGINAL & REDBULL SUGAR FREE	\$8

#### MINERAL WATER

STILL OR SPARKLING- 250 ML	<b>\$</b> 6
STILL OR SPARKLING- 1L	<b>\$</b> 9

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