

◆ GIN COCKTAILS ◆

\$16

THE GIN-GIN CUP

Nolet's Silver Dry Gin, Lemon, Wildflower Honey,
Pressed Ginger, Lavender Extract, Sage,
Shaken, Served Up & Charged with Soda

EL GAUCHO

Aviation Gin, Yellow Chartreuse, House Made Mate Syrup,
Pressed Lemon, Grapefruit Bitters, Fresh Mint,
Shaken & Served Tall

WAKEY JUICE JOE

Botanist Gin, Falernum, Stone Street Cold Brew Coffee,
Pressed Lime, Green Matcha, Coconut, Fresh Mint,
Shaken & Served Tall

THE MUSKET

Gunpowder Irish Gin, Bergamot,
House Made Saffron Syrup, Orange & Apple Bitters,
Stirred & Served on the Rocks

CORSET

Hendrick's Gin, Sauvignon Blanc, Dolin Dry Vermouth,
Pressed Ginger, Lime, Pineapple, Cucumber, Cardamom Bitters,
Shaken & Served Tall

WHISPER SISTER FIZZ

Rutte Dry Gin, Yellow Chartreuse, Mastiha, Almond Orgeat,
Absinthe, Egg White, Pressed Lemon,
Served Tall & Charged with Soda

SEASONAL NEGRONI

Thomas Dakin Gin, Dolin Dry Vermouth,
Campari, Poblano Chile, Lemongrass,
Stirred & Served Up

◆ FEATURED GIN & TONICS ◆

\$18

THE BATHTUB TONIC

Brooklyn Gin w/ Seasonal Blend of House Made Tonic & Fresh Mint

BOTANIST GIN & JACK RUDY TONIC

Citrus Driven w/ Lemongrass, Grapefruit & 22 Wild Foraged Botanicals

TANQUERAY 10 & TOMR'S ORGANIC TONIC

Herbaceous & Refreshing, w/ Cinchona Bark, Juniper & London Dry Gin

◆ MARTINI SERVICE ◆

\$48 (SERVES 2-3)

1910 MARTINI

Nolet's Silver Dry Gin, Carpano Dry Vermouth, Stirred & Served Up with Queen Cerignola Olives, Raspberry & Twists of Lemon Peel

THE MOTHERLOAD MANHATTAN

Bulleit Rye Whiskey, Carpano Antica Vermouth, Angostura Bitters, Stirred to Perfection, Served Up with Orange Peel & Marasca Cherry

◆ PUNCH BOWLS ◆

\$345 (SERVES 8-10)

THE ISLE OF ISLAY

Botanist Gin, Cointreau, Mint Tea, Cucumber, Lemon, Pineapple, Orgeat
A bright, refreshing punch brewed with mint tea and notes of 22 botanicals hand foraged on Islay

FRANK FORESTER'S PUNCH

Remy Martin 1738 Cognac, Moët Chandon Champagne, Grand Marnier, Fresh Lemon, Earl Grey Tea & Oleo Saccharum
Featuring rich citrus lifted with champagne, spiced with bergamot & finished with grated nutmeg

◆ TABLE SIDE SERVICE ◆

\$45 (1oz) / \$90 (2oz)

NOLET'S GOLD RESERVE

Nolet's Gold Reserve is the personal creation of Carolus Nolet Sr., 10th generation distillery owner of Nolet's Gin & Ketel One Vodka. It's The Ultimate Sipping Gin & the handcrafted recipe highlights two distinctive botanicals: warm spicy saffron and subtle, delicate verbena

◆ WHISKEY, RUM & BRANDY ◆

\$16

PUBLIC ENEMY No. 1

James F.C. Hyde Sorghum Whiskey, Montenegro Amaro,
Banana, Benedictine, Walnut, Orange Bitters,
Stirred & Served on the Rocks

THE HARVEST

Monkey Shoulder Blended Scotch, Laird's Apple Brandy,
Maple, Apricot, Peychaud's Bitters, Allspice,
Stirred & Served on the Rocks

KING OF SCOTS

Glenmorangie 10yr, Dolin Blanc Vermouth, Montenegro Amaro,
Cream Sherry, Falernum, Angostura, Star Anise,
Stirred & Served Up

BRICKBAT

Dead Rabbit Irish Whiskey, Reese's Cereal Infused Cream Sherry,
Campari, Lime, Ancho Chile, Coconut, Hazelnut, Angostura, Mint,
Shaken, Served on the Rocks

FOSTER'S REVENGE

Mt. Gay Black Barrel, Smith & Cross Dark Rum, Banana,
Almond Orgeat, Pressed Lime, Grated Nutmeg
Shaken & Served Tall

PERUVIAN FLIP

Caravedo Acholado Pisco, Dark Rum, Bols Genever,
Roots Rakomelo, Coconut, Whole Egg,
Shaken, Served Up & Finished with Grated Cinnamon

THE GRAND MASTER

Remy 1738 Accord Royal Cognac, Averna Amaro,
Luxardo Maraschino, Pressed Lemon & Grapefruit,
Shaken & Served Up

◆ CLEAR SPIRITS & BUBBLY ◆

\$16

MAZUMA

Volcan Blanco Tequila, Aperol, Guava,
Pressed Lime, Organic Agave, Grapefruit Bitters,
Shaken & Served Tall

LOW RIDER

Aldez Reposado & Blanco Organic Tequila,
Passionfruit Cordial, Ancho Chile, Orange & Grapefruit Bitters,
Stirred & Served on the Rocks

LILI ST. CYR

Del Maguey Vida Mezcal, Spring 44 Gin, Coconut, Bergamot,
Saffron, Pressed Lemon, Grapefruit & Chocolate Bitters, Egg White,
Shaken & Served Up

DIAMOND COLLINS

Belvedere Unfiltered “Smogory Forest” Vodka, Elderflower,
Organic Agave, Pressed Cucumber & Lemon, Mint,
Shaken & Served Tall

GRASSHOPPER 2.0

Rutte Old Simon Genever, Apricot Brandy, Creme de Menthe, Banana,
Lemongrass, Pressed Cucumber & Lime, Egg White, Matcha,
Shaken & Served Up

DUTCH MAIDEN

Prosecco, Ketel One Botanical Grapefruit & Rose, Dolin Blanc,
Wildflower Honey, Grapefruit, Lemon, Grapefruit Bitters,
Shaken & Served Tall

THE COCKTAIL DRESS \$18

Moët Chandon Champagne, Botanist Gin,
Blackberry, Elderflower, Pressed Lemon,
Shaken & Served Up

◆ WINE BY THE GLASS & BEER ◆

CHAMPAGNE & SPARKLING

	Gls	Btl
Prosecco, Villa Sandi, Brut, NV, Veneto, Italy	14	65
Möet Chandon Brut 'Imperial', NV, France	23	115
Veuve Cliquot, Ponsardin, Brut, NV, France	30	150
Dom Perignon, Brut, Reims, France, 2003	85	425
Möet Chandon, Rosé 'Imperial, NV, France 187ml		28
Möet Chandon 'Ice Imperial', NV, France		150

WHITE WINE & ROSÉ

Pinot Grigio, Corte Della Torre, Veneto, Italy 2016	12	55
Sauvignon Blanc, Frenzy, New Zealand 2016	13	60
Chardonnay, Rickshaw, California 2015	13	60
Rosé, Hecht & Bannier, Provence, France 2017	12	55

RED WINE

Pinot Noir, Smoke Tree, Sonoma County 2015	14	65
Malbec, Altos Las Hormigas, "Terroir", Mendoza 2016	12	55
Merlot Blend, Château Trocard, Cotes de Bordeaux 2014	14	65
Cabernet Sauvignon, Bishop's Peak, Paso Robles 2015	15	70

DRAFT BEER

	Pint
Bells Pilsner, Kalamazoo, MI 5% abv.	8
Sixpoint Sweet Action, Cream Ale, Brooklyn, NY	8
Lagunitas IPA, Petaluma, California	9
Allagash White, Witbier, Portland, Maine	10

BOTTLED BEER

	Btl
Bitburger Pilsner, Bitburg, Germany, 11.2oz Btl	8
Duvel Golden Ale, Breedonk-Puurs, Belgium 11.2oz Btl	14
Chimay Blue Trappist Ale, Scourmont, Belgium, 11.2oz Btl	16

◆ FOOD ◆

SMALL PLATES

Roasted Marcona Almonds	8.
House Marinated Olives	8.
Fresh Herb Fries, Truffle Aioli	10.
Baby Romaine, Parmesan, Croutons, Garlic Dressing	14.
Fresh Burrata, Basil Pesto, Aged Balsamic	15.
Shrimp Tempura, Ponzu Sauce, Spicy Aioli	16.
Crispy Calamari, Wasabi Mayo, Seaweed Salad, Pickled Ginger	16.
Boneless Chicken Wings, Thai Chile Sauce	16.
Artisanal Cheese Plate, Quince Paste, Marcona Almonds	23.
Chef's Charcuterie Plate, Caper Berries, Dijon Mustard	24.
Steak Tartare, Capers, Shallots, Dijon Mustard, Quail Egg	18.

LARGE PLATES

Spaghetti Pesto Alla Genovese, Parmesan, Pine Nuts	19.
Grilled Chicken Paillard, Arugula, Cherry Tomatoes, Parmesan	21.
Kobe Burger, Gruyere Cheese, Wild Mushrooms, Fresh Herb Fries	23.
Roasted Salmon, Broccolini, Marble Potatoes	27.
Steak Frites, Chimmichurri Sauce	31.

DESSERT

Green Tea Crème Brûlée	10.
Warm Chocolate Cake, Vanilla Bean Ice Cream (GF)	11.
Toast Your Own S'mores	6. Per Guest