

BEER

Sierra Nevada Pale Ale 5.6%, California	5
Agern/Brooklyn Brewery Ruggernaut Brown Ale 7.5%, Brooklyn, NY	5
Night Shift Brewing Nite Lite Craft Lager 4.3%, Everett, MA	9
Kelso Pilsner 5.5%, Brooklyn, NY	9
Two Brothers Ebel Weiss 4.9%, Warrenville, IL	9
Evil Twin Falco IPA 7.0%, Stratford, CT	10
Smuttynose Finest Kind IPA 6.9%, Hampton, NH	9
Zero Gravity Little Wolf Gluten Reduced APA 4.7%, Burlington, VT	10
Bronx Pale Ale 6.3%, Bronx, NY	9
Abita Amber 4.5%, Abita Springs, LA	9
Bell's Porter 5.6%, Comstock, MI	9
Mikkeller NYC Say Hey Sally Pilsner 4.6%, Queens, NY	10
Mikkeller NYC Willet's Wit 4.8%, Queens, NY	10
Mikkeller NYC LIRR Pale Ale 5% Queens, NY	10
Mikkeller NYC Sizzle Sesh IPA 5% Queens, NY	10
Mikkeller NYC Subway Mosaic IPA 6% Queens, NY	10
Mikkeller NYC Henry Hops IPA 6.5%, Queens, NY	10
Mikkeller NYC Chin UP Double IPA 8%, Queens, NY	10
Mikkeller NYC Big Baron IPA 8%, Queens, NY	10
Mikkeller NYC Henry Hustle APA 5%, Queens, NY	10
Stillwater Nu-Tropic Passionfruit IPA	9
Mikkeller-Meyers Pear Ale 6.8%, Lilleø, Denmark	27

CIDER

Doc's Draft Hard Cider 5.0%, Warwick, NY	9
Meyers Cider 3.4%, Fejø, DK	10
Wölffer Estate #139 Dry White Cider 6.9%, The Hamptons, NY	9/34(4)
Wölffer Estate #139 Red Cider 6.9%, The Hamptons, NY	9/34(4)

THE
BAR
BEVERAGE



Follow us on Untappd for up-to-date beer lists & events.

**HAPPY HOUR
(MONDAY-FRIDAY 5-7PM)**

Fall Farmer's Punch (serves 4)	35	Smutty Nose IPA & 4 Wings	12
Glass of House Red or White Wine	8	House White Wine & Oyster Trio	16
House Shot: Roots & Flowers	8	Slider Trio	14

WINE

SPARKLING

Argyle Winery Brut, Willamette Valley, OR	16/75
Anthony Nappa Frizzante, North Fork of Long Island, NY	13/60
Sparkling Apple Wine - Mousserende Æblevin, Lilleø, DK	11/50

WHITE

Longboard Vineyards Sauvignon Blanc, Russian River Valley, CA	14/65
Daisy Pinot Grigio, Columbia Valley, WA	13/60
Sineann Grüner Veltliner, Columbia Gorge, WA	16/75
Giornata Il Campo Blanco, Paso Robles, CA	15/70
Stillman Street Chardonnay, Alexander Valley, CA	11/50
Six Bit Ranch Chardonnay, North Fork of Long Island, NY	13/60

ROSÉ

Hogwash Rosé, Napa Valley, CA	13/60
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RED

Contour Pinot Noir, Napa County, CA	14/65
Folk Tree Pinot Noir, Arroyo Grande Valley, CA	15/70
Giornata Il Campo Rosso, Paso Robles, CA	15/70
Revelry Vintners Merlot, Columbia Valley, WA	13/60
Astrid Cabernet Sauvignon, Napa, CA	11/50
Parducci Cabernet Sauvignon, Mendocino County, CA	13/60
Six Bit Ranch Zinfandel, North Fork of Long Island, NY	18/85

COCKTAILS

McDougall's Coffee	13	Jul Cup	14
Town Branch Bourbon, Panna Cotta Cream, Licorice Powder. <i>Served Warm</i>		Rocknar Rye, T Town Tea, Cinnamon, Clove, Honey, Orange <i>Served Warm</i>	
Barrel-Aged Negroni	18	Open-Fire Old Fashioned	16
Greenhook Ginsmiths, VYA Sweet Vermouth, Don Ciccio & Figli Cinque		Lakehouse Spiced Rum, Housemade Chestnut Syrup, Don Ciccio & Figli Nocino Walnut Liqueur	
Grand To Union	16	Dolce Figlio	17
Rough Rider Bourbon, VYA Sweet Vermouth, Don Ciccio & Figli Cinque, Birkir Birch Liqueur		Black Fig Vodka, Honey, Citrus, Don Ciccio & Figli Cerasum Cherry Aperetivo	
Catcher In The Rye	16	Agave	19
Ragtime Rye, Citrus, Egg White, Dark Cherry Infused Aquavit		Dulce Vida Tequila, Union Mezcal, Copper & Kings Brandy, Ginger, Honey, Citrus	
Jackie's Daiquiri	16	Aquavit Vesper	19
Lakehouse Spiced Rum, Lime Juice, Housemade Falernum Almond Liqueur		Linie Aquavit, Long Island Vodka, Lillet, Orange & Celery Bitters	
Across The Equator	16	Fall Farmer's Punch (serves 4)	45
Linie Aquavit, Tarragon Syrup, Citrus, Egg White, Cream		Red Wine, Apple-Cinnamon Infused Vodka, Harvest Fruit, Pomegranate Seeds	

Classics Always Available Upon Request

NON-ALCOHOLIC REFRESHMENTS

Sea Buckthorn Sunrise	6	Shrub	6
Orange-Tangerine, Sea Buckthorn, Red Currant		Raspberry & Pink Peppercorn, Cherry Vinegar, Club Soda	

The Bar Is A Cashless Establishment. We Accept All Major Credit Cards.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.