

BEER

Nite Lite Craft Lager 4.3% Night Shift Brewing, Everett, MA	11
Kelso Pilsner 5.5%, Brooklyn, NY	10
Willet's Wit 4.8% Mikkeller NYC, Queens, NY	11
Ebel's Weiss 4.9% Two Brothers Brewing, Warrenville, IL	10
Hop A Cab IPA 6.0% Mikkeller NYC, Queens, NY	11
Finest Kind IPA 6.9% Smuttynose Brewing, Hampton, NH	10
Falco IPA 7.0% Evil Twin Brewing, Stratford, CT	12
Soul Made IPA 7.0% Evil Twin Brewing Brooklyn, NY	12
Little Wolf APA 4.7% (Celiac Safe) Zero Gravity, Burlington, VT	10
Palm 5.2% Brouwerij Palm, Steenhuffel, Vlaams-Brabant Belgium	10
Bronx Pale Ale 6.3% Bronx Brewery, Bronx, NY	10
Abita Amber 4.5% Abita Brewing, Abita Springs LA	10
Bell's Porter 5.6% Bell's Brewing Co, Comstock, MI	10
Sally Silk Dry Irish Stout 4.5%, Mikkeller NYC, Queens	11
Irish-ish Coffee Stout Imperial 10.3%, Evil Twin, Brooklyn, NY	15
Hot Toddy-ish Barleywine Style Ale 10.0%, Evil Twin, Brooklyn, NY	15

CIDER

Meyers Cider 3.4%, Fejø, DK	11
Doc's Draft Hard Cider 5.0%, Warwick, NY	10

NON ALCOHOLIC BEER

Upside Dawn - NA Golden Ale Athletic Brewing, Stratford, CT	9
Run Wild - NA - IPA Athletic Brewing, Stratford, CT	9

THE
BAR
BEVERAGE



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HAPPY HOUR (MONDAY-FRIDAY 5-7PM)

Seasonal Punch (serves 4)	35	Happy Hour Sliders with Chips	14
Bucket of Select Beers	20	Smuttynose IPA with Smoked Almonds	12
Featured Cocktail	12	Sierra Nevada Pale Ale with 4 Wings	12
Glass of House Wine, Red, White or Sparkling	9	House White Wine with Oyster Trio	16

WINE

SPARKLING

Argyle Winery Brut, Willamette Valley, OR	16/75
Anthony Nappa Frizzante, North Fork of Long Island, NY	14/65
Mousserende Æblevin - Sparkling Apple Wine , Lilleø, DK	12/55

WHITE

Longboard Vineyards Sauvignon Blanc, Russian River Valley, CA	14/65
Daisy Pinot Grigio, Columbia Valley, WA	14/65
Sineann Grüner Veltliner, Columbia Gorge, WA	16/75
Giornata Il Campo Bianco, Paso Robles, CA	15/70
Fess Parker Chardonnay, Santa Barbara, CA	13/60

ROSÉ

Hogwash Rosé, Napa Valley, CA	14/65
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RED

Contour Pinot Noir, Napa County, CA	14/65
Giornata Il Campo Rosso, Paso Robles, CA	15/70
Astrid Cabernet Sauvignon, Napa, CA	13/60
Parducci Cabernet Sauvignon, Mendocino County, CA	15/70
Revelry Merlot, Columbia Valley, WA	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. Served Warm		Rocknar Rye, T Town Tea, Cinnamon, Clove, Honey Served Warm	

Across The Equator	16	Open-Fire Old Fashioned	16
Linie Aquavit, Tarragon Syrup, Citrus, Egg White, Cream		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, Egg White, Don Ciccio & Figli Cerasum Cherry Aperitivo	

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	

Blood Orange Negroni	18	Fall Farmer's Punch	45
(Barrel-Aged) Greenhook Ginsmiths, VYA Sweet Vermouth, Don Ciccio & Figli Cinque		(serves 4) Red Wine, Apple-Cinnamon Infused Vodka, Harvest Fruit, Pomegranate Seeds	

Glogg	12	Great Northern Nogg	13
Warm Spiced Mulled Wine, Served with Fruit & Nut Mix		Bourbon, Brandy, Egg, Cream, Licorice-Root, Cinnamon	

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.

Classics Always Available Upon Request