

HAND-CRAFTED COCKTAILS

**Sangrias \$12**

Spanish style red sangria / Fall cider white sangria

**Mystical Butterbeer \$12**

For muggles and wizards alike, inspired by J.K Rowling’s famous novels

**The Old Fashion Crossover \$13**

Casamigos Reposado Tequila, muddled cherries, hopped grapefruit & Angostura bitters, Agave

**Lucia’s Vanilla Pear Margarita \$15**

Casamigos Reposado Tequila, lime juice, agave nectar, vanilla bean, cinnamon and white pear puree

**Maple Bourbon Sour (Prohibition Style) \$14**

Bulleit Bourbon, fresh lemon juice, maple syrup and brown sugar shaken with raw egg white, garnished with Angostura Bitters

**R15 \$15**

Woodford Reserve Premium Kentucky Bourbon, Maraschino Liqueur and Angostura Bitters. Smoked with applewood and hickory.

**The Flight of Lazarus \$14**

Muddled sage & sliced orange, Tanqueray Gin, Lillet Blanc, Maraschino Liqueur and Crème de Violette with a wash of absinthe. Shaken and strained.

**Thirty-Nine Delegates to Madison Avenue \$15**

A complicated and delicate emulsification of fruits, herbs, spices and oleo-saccharum, with Dictador 20 year barrel aged rum and Casamigos Anejo Tequila

**Spicy Gin Garden \$14**

Tanqueray Gin, muddled cucumber, basil, jalapeno and lemon

**Miami Heat \$14**

Hornitos Silver Tequila, fresh lime juice, SOHO Lychee Liqueur, rimmed with crushed Takis

**Big Ass Mule \$12**

Stoli Vodka, fresh lime juice, ginger beer, candied ginger served in copper mug

**Choose Your Flavor:** Original, Raspberry, Orange, Citrus, Vanilla

**Cocopolitan \$12**

Stoli Vanilla Vodka, Malibu Coconut Rum, Creme de Coconut, fresh lime juice, touch of cranberry juice

WHITE & ROSE

**Riesling** Kung Fu Girl, Washington State \$10

**Sauvignon Blanc** Brancott Estate, Marlborough New Zealand \$11

**Albarino** Rias Baixas, Lagar de Cervera, Spain \$11

**Chardonnay** Heron, California \$12

**Rosé** Fleurs De Prairie, Cotes de Provence, France \$13

**Prosecco** Prosecco della Contessa, Treviso, Italy \$12

RED

**Pinot Noir** Heron, California \$12

**Cotes Du Rhone** Parallele 45, France \$11

**Malbec** , Dos Minas, Argentina \$10

**Cabernet Sauvignon** Y3 North Coast CA \$13

DRAUGHT

**KelSo Pilsner** Brooklyn \$7 ABV 5.5%

**Stella** Belguim \$6 ABV 5.5%

**Blue Point Toasted Lager** Long Island \$7 ABV 5.5%

**Allagash Brewery** Witte Maine \$7 ABV 5.1%

**Lagunitas IPA** California \$7 ABV 6.2%

**Stone Delicious IPA** California (Gluten Free) \$8 ABV 7.7%

BY THE GLASS

