

COCKTAILS \$15

WHITE WINE

Don Johnson <i>Tito's Vodka, Grapefruit Juice, Lime, Torn Mint</i>
Flowers & Pain <i>Pavan Orange Blossom Liqueur, Prosecco.</i>
Aurora Martini <i>Belvedere Vodka, Dry Vermouth, Stirred, Olives.</i>
Tommy's Margarita <i>Casamigos Blanco, Fresh Lime, Agave.</i>
Manhattan Cocktail <i>Bulleit Rye, Grand Marnier, Angostura Bitters.</i>
Whiskey Smash <i>Bulleit Bourbon, Lemon Juice, Simple, Mint.</i>
Irish Old Fashioned <i>Jameson Black Barrel, Angostura Bitter, Sugar.</i>
Caipirinha <i>Cachaca, Sugar, Fresh Lime.</i>
East Side <i>Brooklyn Gin, Cucumber, Fresh Lime Juice, Mint.</i>
Village Spritz <i>Kettle One Grapefruit, Aperol, Prosecco.</i>
Paper Plane <i>Michters Rye, Amaro Nonino, Aperol, Lemon.</i> <i>Wild Turkey 81, Averna, Lemon, Honey</i>

Chardonnay, Smoking Loon, California	10/36
Chardonnay, Sonoma Cutrer, California	16/60
Pinot Grigio, Principato, Italy	10/36
Sauvignon Blanc, Justin, California	12/40
Sancerre, Chateau de Sancerre, Loire, France	16/65
Gavi di Gavi, Picollo, Italy	14/50
Rose, Sacha Lichine, Provence	12/40
Prosecco, Mionetto, Brut, Italy	12/50
Champagne, Veuve Clicquot, Reims, France	18/98

RED WINE

Montepulciano, Valle Martello, Italy	12/40
Pinot Noir, Hob Nob, France	11/38
Pinot Noir, A to Z, Oregon	15/58
Cabernet Sauvignon, The Seeker, Chile	10/36
Cabernet Sauvignon, Oberon, Napa	16/60
Malbec, Aruma, Lafite Rothschild, Argentina	12/40
Chianti, Badia di Morrona for Z Hospitality, Italy	12/44
Super Tuscan, Villa Antinori, Italy	16/60

BEER \$7

IPA, Flower Power, New York
Pale Ale, Whale's Tale, Massachusetts
Brown Ale, Brooklyn Brown, New York
Premium Lager, Peroni, Italy
Light Lager, Coors Light, Colorado
Lager, Sam Adam's Seasonal, Massachusetts
Lager, Budweiser, Missouri
Alcohol-Free, Kaliber, Ireland

Join us every Tuesday for
"Wine Appreciation Night" 50%
discount on most list wines.



Chef de Cuisine – Noe Salazar
Executive Chef – Albert DeAngelis
General Manager – Emin Brika