

House Cocktails \$14

Sunset Mediterraneo

Figenza vodka, St Germain, pomegranate, fresh lemon juice,

Prosecco float

The Don Johnson

Tito's vodka, grapefruit juice, fresh lime, torn mint

Pama & Pain

Champagne, Pomegranate,

Dried Cranberry

Sangria de Madrid

White Apricot & Strawberry,

Brandy Wine Citrus

Murray Hill Martini

St. Germain, Champagne, Grey Goose
Le'Poire

Havana 1960 (Pineapple Mojito)

White Captain Morgan, Pineapple, Torn
Mint, Torched Brulee'

Paper Plane

Amaro Nonino, Michter's Bourbon, Aperol,
Fresh Lemon

Beer \$7

IPA, Hop Commander, Cpt. Lawrence, Elmsford, NY

IPA, Flower Power, Ithica, NY

IPA, Brooklyn East, Brooklyn, NY

Lager, Amstel Light, Netherlands

Blue Moon, Wheat Ale, Golden, CO

Corona Extra, Nava, Mexico

Peroni Nastro Azzurro, Rome, Italy

Heineken//Heineken Light, Holland

White Wine

Chardonnay, Smoking Loon, California 10

Chardonnay, Sonoma Cutrer, California 16

Pinot Grigio, Principato, Italy 10

Gavi di Gavi, Piccolo, Italy 14

Sauvignon Blanc, Justin, CA 11

Sancerre, Domaine des Grandes Perriers 16

Red Wine

Montepulciano, Valle Martello, Italy 12

Pinot Noir, Hob Nob, France 11

Pinot Noir, A to Z, Oregon 14

Cabernet Sauvignon, The Seeker, Chile 10

Cabernet Sauvignon, Oberon, M. Mondavi,
Napa 16

Malbec, Aruma, Lefite Rothschild, Argentina 11

Chianti, Badia di Morrone for Z Hospitality, Italy 12

Super Tuscan, Villa Antinori, Italy 16

Rose and Sparkling

Rose, San Peyre, Côtes de Provence 12

Prosecco, Mionetto, Brut, Italy 12

Chef De Cuisine—Darwin Romero

Executive Chef—Albert DeAngelis

General Manager—Joseph Hamboussi



M E D I T E R R A N E O