

**Wine (7oz)**

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
Amarone (corvina), Palazzo Maffei, Veneto, Italy	20
Chardonnay, Smoking Loon, California	10
Chardonnay, Sonoma Cutrer, California	16
Pinot Grigio, Principato, Italy	10
Sauvignon Blanc, Uppercut, California	11
Gavi di Gavi, Picollo, Italy	14
Rose, Sacha Lichine, Provence	12
Rose, Domaine Ott, Cotes de Provence	16
Prosecco, Mionetto DOC, Treviso, Valdobbiadene, Italy	12

**Beer (12oz Bottles)**

IPA, Flower Power, Ithica , NY	9
IPA, Dogfish Head 60, Milton, DE	9
IPA, Sun Block, Captain Lawrence Brewing Co. Elmsford, NY	8
Purple Haze, Abita Brewing Co, Abita Springs, LA	8
Blue Moon, Wheat Ale, Golden, CO	7
Miller High Life, Milwaukee, WI	6
Corona Extra, Nava, Mexico	7
Guinness, Dublin, Ireland	7
Peroni Nastro Azzurro, Rome, Italy	7
Heineken, Amsterdam, Holland	7

**Cocktails**

The Don Johnson, Tito's vodka, grapefruit juice, fresh lime, torn mint	12
Pama & Pain – Champagne, Pomegranate, Dried Cranberries	12
Sangria De Madrid – White Apricot & Strawberry, Brandy Wine Citrus	12
Murray Hill Martini – St. Germain, Champagne, Grey Goose Le'Poire	14
Havana 1960 – White Captain Morgan, Pineapple, Torn Mint	12
George Washington-Cucumber, Fords Gin, Dry Vermouth, Maraschino	12



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

Matt McNerney, Chef de Cuisine  
 Albert DeAngelis, Executive Chef  
 Pablo Espinoza, General Manager