“Love looks not with the eyes, but with the mind, and therefore is winged Cupid painted blind.”
A Midsummer Night’s Dream: Act I, Scene I

Sweater Weather
Vodka, Spiced Cranberry Shrub, Lemon, Ginger Beer, Sage

Oxford Comma
Barrel Aged Gin, Dry Vermouth, Persimmon, Angostura and Orange Bitters

Slopeside
Arcane Fernet, Barolo Chinato, Pamplemousse, Lemon, Club Soda, Mint

Worthy Rival
Reposado Tequila, Turmeric Ginger Shrub, Orange, Lime, Mint

Bijou Who
Mezcal, Green Chartreuse, Blanc Quinquina, Angostura and Orange Bitters

Lake Effect
5 Year Aged Rum, Banana, Lime, Coffee Clove Foam

De la Lafayette
Bourbon, Sweet Vermouth, Benedictine, Orange Bitters, Rose Water

Trojan Horse**
Rye, Aged Cachaca, Pear, Orgeat, Lemon, Cinnamon

Dandy Riot*
Rye, Byrrh Apéritif, Aperol, Angostura Bitters, Talisker 10 Year

*By Tiffany Short
**Contains Nuts
Make Your Own Cocktail
ReFashion Your Old Fashioned

Choose your spirit, sweet and bitter,
or go with a House Suggestion

<table>
<thead>
<tr>
<th>SPIRIT</th>
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<tbody>
<tr>
<td>Four Roses Yellow Bourbon</td>
</tr>
<tr>
<td>Old Overholt Rye</td>
</tr>
<tr>
<td>Real McCoy 5 Year Rum (+1)</td>
</tr>
<tr>
<td>Montelobos Mezcal (+1)</td>
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<tr>
<td>Bulleit Bourbon (+1)</td>
</tr>
<tr>
<td>Rittenhouse Overproof Rye (+1)</td>
</tr>
<tr>
<td>Don Julio Anejo Tequila (+2)</td>
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<tr>
<td>Angel’s Envy Bourbon (+2)</td>
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<table>
<thead>
<tr>
<th>SWEET</th>
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<tbody>
<tr>
<td>Sugar Cube</td>
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<tr>
<td>Honey</td>
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<tr>
<td>Maple</td>
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<tr>
<td>Orgeat</td>
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<tr>
<td>Benedictine (+1)</td>
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<tr>
<td>Licor 43 (+1)</td>
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</tbody>
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<tr>
<th>BITTER</th>
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<tbody>
<tr>
<td>ANGSTURA</td>
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<tr>
<td>ORANGE</td>
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<tr>
<td>PEYCHAUD’S</td>
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<tr>
<td>CARDAMONOM</td>
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<tr>
<td>GINGER SPICE</td>
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<tr>
<td>MOLASSES</td>
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</tbody>
</table>

“Too much of anything is bad, but too much good whiskey is barely enough?”
Mark Twain
ENCORE
Chocolate & Vanilla Soft Serve, Pocky Sticks 12
Spanish Flan, Mixed Berries, Mint 14
Gala Apple Crumble, Vanilla Ice Cream, Caramel 14
Chocolate Walnut Cake, Malted Milk Crème Anglaisé 14
Three Artisanal Cheeses, Grapes, Fruit & Nut Bread 16

AFTER DINNER DRINK
Amaro, Arcane Fernet, Brooklyn 17
Sherry, Grant ‘La Garrocha’ Amontillado, Spain 18
Cognac, Dudognon ‘Selection’ 5yr 18
Port, Santa Eufemia 10yr Tawny, Portugal 18
Late Harvest Sauvignon Blanc, Chile 18
Chartreuse, Green or Yellow, France 18

For The Teetotaler
PURPLE HAZE Blueberries, Lemon Juice, Lavender 12
RED BULL Regular, Sugar Free, Tropical 12

Off The Wagon
CULTURE SHOCK
Appleton Reserve Rum, Pineapple, Banana, Lime, Tropical Red Bull 18

DRAFT BEER
Narragansett Lager, Rhode Island 7
Sixpoint Crisp Pilsner, New York 8
Victory Octoberfest, Pennsylvania 9
Allagash Wheat Ale, Maine 9
Southern Tier ‘Live’ Pale Ale, New York 9
Greenport Harbor Black Duck Porter, New York 10
Doc’s Draft Hard Apple Cider, btl, New York 9
## SPIRITS

### RUM
- Real McCoy 3 yr, Barbados
- Real McCoy 5 yr, Barbados
- Hamilton Black, Jamaica
- Appleton Reserve, Jamaica
- Doctor Bird, Jamaica
- Santa Teresa 1796, Venezuela

### BOURBON & RYE
- Four Roses Yellow Label, Kentucky
- Union Horse Bourbon, Kansas
- Elijah Craig, Kentucky
- Bulleit, Kentucky
- Angel’s Envy, Kentucky
- Old Overholt Rye, Kentucky
- Michter’s Straight Rye, Kentucky
- Rittenhouse Rye, Kentucky
- Sagamore Rye, Maryland
- Wigle Rye, Pittsburgh
- Mars Shinshu Iwai Whiskey, Japan

### SINGLE MALT SCOTCH
- Glenlivet I2yr, Highlands
- Macallan I2yr, Highlands
- Laphroaig I0yr, Islay
- Talisker I0yr, Isle of Skye
- The Balvenie I4yr, Speyside
- Glenrothes I998, Speyside
- Highland Park I8yr, Orkneys
## SPIRITS

### VODKA
- Reyka, Iceland 17
- Tito’s, Texas 18
- Industry Standard, New York 18
- Hanger One “Buddha’s Hand” Citrus, California 18
- Hanger One Mandarin Blossom, California 18

### GIN
- Ford’s, England 17
- Plymouth, England 18
- Greenhook Ginsmith, Brooklyn 18
- Hendrick’s, Scotland 18
- The Botanist, Scotland 19
- Cotswold’s, England 19

### TEQUILA
- Arette Blanco 17
- Partida Blanco 18
- La Gritona Reposado 18
- Herradura Reposado 18
- Don Julio Añejo 19
- ArteNOM 1146 Añejo 19
- 400 Conejos Mezcal 18
- Don Julio 1942 42

## WINE LIST

### ROSÉ
- Chateau Sumiere ‘S’, 2018, Provence France 18/66

### RED
- Cotes du Rhone, L’Harmas 2017, France 16/64
- Malbec, Alhambra 2017, Argentina 17/70
- Pinot Noir, Gothic ‘Nevermore’ 2017, Oregon 18/78
- Cabernet Sauvignon, Bench 2017, California 18/78
- Tempranillo, Biga De Luberri 2013, Rioja, Spain 80
- Gamay, Lo-fi 2018, California 80
- Super Tuscan, La Massa 2015, Italy 82
- Syrah, Tensley 2017, California 2017, France 82
- Bordeaux, Chateau Langlais, Puisseguin St.-Emilion 2009, France 84
- Pinot Noir, Belland Santenay 1er Cru 2013, Burgundy, France 86
- Nebbiolo, Sandro Fay Valetline Superiore Ca Morei 2016, Italy 88
- Sangiovese, Monte Bernardi, Chianti Classico Riserva 2015, Italy 92
- Châteauneuf-du-Pape, Roger Perrin 2015, France 96
- Cabernet Sauvignon, Sinskey ‘POV’ 2013, California 120
- Barolo, Gianfranco Alessandria 2014, Italy 125
- Cabernet Sauvignon, Titus 2015, California 140
**ACT I**

Mini Crab Roll with Radish and Granny Smith Apples 8ea

Orange and Rosemary Olives 12

Herbed Hummus, Parmesan, Country Bread 12

Short Rib Tacos, Salsa Verde, Radish, Cilantro 16

Crispy Calamari, Pickled Peppers, Chipotle Aioli 18

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**ACT II**

Little Gem Classic Caesar Salad 16

Mixed Green Salad, Shaved Market Vegetables, Aged Cheddar, Mint Vinaigrette 16

Roasted Beets, Apples, Goat Cheese, Hazelnuts 18

Greek Salad, Feta, Olives, Cucumbers, Oregano Vinaigrette 19

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**ACT III**

Joe’s Burger, Caramelized Onions, Bacon, Cheddar 24

Spanish Octopus, Pimenton Potatoes, Lemon Aioli 32

Smoked Cauliflower Cassoulet, Vegetables, Breadcrumbs 29

Cavatelli, Squash, Maitake Mushrooms, Bacon, Pecorino, Sage 29

Tagliatelle Pomodoro, Eggplant, Basil 30

Classic Pub Fish & Chips, L.I. Cod, Pickled Ramp Tartar Sauce 34

Roasted Trout, Cabbage, Leek Sofrito, Raisins, Pine Nuts, Celery 34

Moroccan Chicken, Couscous, Vegetables, Chermoula 33

10oz. Porter House Pork Chop, Lentils, Caramelized Apples 37

Grilled Flat Iron Steak Frites, Ramp Butter, Green Salad 39

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**ASIDE**

French Fries, Malt Vinegar Mayo 10

Grilled Broccolini, Ajo Blanco, Toasted Almonds 12

Fried Brussel Sprouts, Bacon, Grainy Mustard 14

Menu by Andrew Carmellini & Chef of The Public John Ramirez