

HOUSE COCKTAILS

By SHANNON BECK

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

“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

Make Your Own Cocktail

ReFashion Your Old Fashioned

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

SPIRIT

Four Roses Yellow Bourbon
Old Overholt Rye
Real McCoy 5 Year Rum (+1)
Montelobos Mezcal (+1)
Bulleit Bourbon (+1)
Rittenhouse Overproof Rye (+1)
Don Julio Anejo Tequila (+2)
Angel's Envy Bourbon (+2)

SWEET

Sugar Cube
Honey
Maple
Orgeat
Benedictine (+1)
Licor 43 (+1)

BITTER

ANGOSTURA
ORANGE
PEYCHAUD'S
CARDAMOM
GINGER SPICE
MOLASSES

**“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 Anglaise 14

Three Artisanal Cheeses, Grapes, Fruit & Nut Bread 16

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

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

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

WINE LIST

SPARKLING

	G/B
Prosecco, Tullia, Italy	17/64
Prosecco Rosé, Le Colture, Italy	18/66
Champagne, Gimmonet 1er Cru Blanc de Blanc NV	140
Rosé Champagne, Geoffroy Rose de Saignee 1er Cru NV	175

WHITE

	G/B
Verdicchio, Conti di Buscareto 2017, Italy	16/64
White Blend, Tensley 2017, California	17/70
Sauvignon Blanc, Highfield 2017, New Zealand	18/78
Chardonnay, Barrique 2016, California	18/78
Pinot Grigio, Erst & Neue 2016, Italy	74
Viognier, Les Vins de Vienne 2016, France	74
Falanghina, La Rivolta 2018, Italy	80
Dry Riesling, Red Tail Ridge 2016, New York	80
Arneis, Elvio Tentero 2018, Italy	82
Albarino, Do Ferreira 2017, Spain	86
Sauvignon Blanc, Pascal Jolivet Sancerre 2017, France	88
Chardonnay, Domaine de l'Enclos Chablis 2016, France	90
Chardonnay, ZD 2016, Napa California	100

SPIRITS

RUM

Real McCoy 3 yr, Barbados	17
Real McCoy 5 yr, Barbados	18
Hamilton Black, Jamaica	18
Appleton Reserve, Jamaica	19
Doctor Bird, Jamaica	19
Santa Teresa 1796, Venezuela	18

BOURBON & RYE

Four Roses Yellow Label, Kentucky	17
Union Horse Bourbon, Kansas	18
Elijah Craig, Kentucky	18
Bulleit, Kentucky	19
Angel's Envy, Kentucky	19
Old Overholt Rye, Kentucky	17
Michter's Straight Rye, Kentucky	18
Rittenhouse Rye, Kentucky	18
Sagamore Rye, Maryland	18
Wigle Rye, Pittsburgh	19
Mars Shinshu Iwai Whiskey, Japan	19

SINGLE MALT SCOTCH

Glenlivet 12yr, Highlands	18
Macallan 12yr, Highlands	19
Laphroaig 10yr, Islay	19
Talisker 10yr, Isle of Skye	19
The Balvenie 14yr, Speyside	20
Glenrothes 1998, Speyside	25
Highland Park 18yr, Orkneys	25

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	G/B
	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 Luberrri 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 Valtellina 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

Ham & Pickle Charcuterie
Selection of Domestic Hams,
Country Biscuits, Pickled Vegetables,
House-made Condiments

34

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

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

ASIDE

French Fries, Malt Vinegar Mayo 10

Grilled Broccolini, Ajo Blanco, Toasted Almonds 12

Fried Brussel Sprouts, Bacon, Grainy Mustard 14