

HOUSE COCKTAILS

By **JERSEY KATZ**

GIGGLE JUICE

Honey Syrup, Lime, Pomegranate, Prosecco

425 MARTINI

Hangar One Vodka* or Haymans Gin*, Cocchi Di Torino Dry, Olives or Twist

LOWER EAST SIDE MARTINI

Hangar One Vodka* or Haymans Gin*, Pickle Juice, Pickled Carrot

JUNGLE BIRD

Appleton 8yr Reserve Rum, Campari, Pineapple Juice, Lime

THE ASTOR

Ford's Gin, Sour Cherry Cordial, Tonic, Bitter Truth Aromatic Bitters

PUBLIC MANHATTAN

Uncle Nearest Bourbon*, Cocchi di Torino, Burlesque Bitters

JOE'S OAXACA OLD FASHIONED

La Gritona Tequila* and Cenizo Mezcal*, Xocolatl Mole Bitters

LAFAYETTE

Michter's Rye*, Cynar, Luxardo Maraschino Liqueur, Bitters

“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

19 ea.

*Female Owned/Distilled

WINE LIST

SPARKLING	G/B
Prosecco, Tulia, Italy	17/64
Prosecco Rosé, Le Colture, Italy	18/66
Crémant Brut Prestige, Domaine Saint Remy	19/82
Champagne, Taisne Riocour la Grande Reserve	175
WHITE	G/B
Pinot Grigio, Sydney Ann 2021, Italy	16/64
Chardonnay, House of Brown 2020, California	17/72
Sauvignon Blanc, Domaine du Moulin 2021, France	19/78
Pinot Grigio, Erste & Neue 2020, Italy	74
Pinot Gris, Domaine Saint-Remy 2019, France	76
Chardonnay, Manoir du Capucin Pouilly Fuisse 2019, France	80
Albarino, Lagar de Costa Maio 2018, Spain	84
Chablis, Domaine de l'Enclos 2017, France	90
Chardonnay, ZD 2019, California	100

DRAFT BEER & CIDER

Brooklyn Lager, New York	8
Sixpoint Crisp Pilsner, New York	8
Allagash, Maine	9
Brooklyn Brewery Pulp Art Hazy IPA, New York	9
Bronx Pale Ale, New York	9
Greenport Harbor Black Duck Porter, New York	10
Doc's Draft Hard Apple Cider, New York	9
Brooklyn Brewery, Non-Alcoholic, Special Effects Hoppy Amber, New York	9

SPIRITS

VODKA

42 Below	17
Tito's	18
Hangar One*	18
Hangar One Citrus	18
Hangar One Mandarin	18

TEQUILA

Arette Blanco	17
La Gritona Reposado*	18
Illegal Mezcal	18
Cenizo Mezcal*	19

RUM

Real McCoy 3 yr, Barbados*	17
Real McCoy 5 yr, Barbados*	18
Appleton Reserve, Jamaica*	18
Hamilton Black, Jamaica	19

AFTER DINNER

10 Year Tawny Port	18
Pineau Des Charentes	18
Maison Surrenne Cognac	18
Fratelli Francoli, Fernet Noveis	17
Collantes, Amontillado Sherry	18
Lillet Blanc	17

GIN

Ford's, England	17
Plymouth, England	18
Olafsson, Iceland	18
Haymans London Dry, England*	19
Hendrick's, Scotland*	19
The Botanist, Scotland	19

BOURBON

Four Roses Yellow	17
Elijah Craig 12 yr	18
Union Horse	18
Angel's Envy	19
Uncle Nearest 1856*	19

RYE

Old Overholt Rye	17
Michter's Rye*	18
Rittenhouse Rye	18
Bulleit Rye	19

SCOTCH

Glenlivet 12yr	18
Laphroaig 10yr	19
Macallan 12yr	19
Balvenie 14yr	20

WINE LIST

RED

	G/B
Côtes du Rhône, Graveirette 2018, France	16/64
Malbec, Alhambra 2019, Argentina	17/70
Pinot Noir, Gothic 'Nevermore' 2018, Oregon	19/78
Cabernet Sauvignon, Bench 2019, California	21/82
Tempranillo, Marques de Arviza, Rioja 2017, Spain	78
Grenache, The Withers, El Dorado, 2018, California	78
Chianti Classico, Premiata Fattoria Di Castelveccchi, 2018, Italy	80
Super Tuscan, La Massa 2018, Italy	82
Pinot Noir, Serge Laloue, Sancerre 2020, France	82
Cabernet Blend, Brown Estate 2019, California	88
Syrah Blend, Celler Cesca Vicent, Lo Piot 2015, Spain	90
Pinot Noir, The Withers, Oppenlander, 2018, California	94
Cabernet Sauvignon, Three by Wade 2019, Sonoma, California	98
Châteauneuf-du-Pape, Roger Perrin 2018, France	110
Sangiovese, LaRasina, Brunello di Montalcino 2017, Italy	120

ACT I

Coconut Curry Cashews	11
Fried Olives Stuffed with Blue Cheese	13
Ruben's Guacamole, Tajin Tortilla Chips	16
Blue Crab Deviled Eggs, Smoked Paprika	16
Mini Corn Dogs, Spicy Mustard	16

ACT II

Beetroot Hummus, Herbed Labneh, Za'atar Pita Bread	18
Poached Gulf Shrimp, Classic Cocktail Sauce	22
Little Gem Caesar, Crostini Croutons, Parmesan	18
Salad of Bitter Greens, Asian Pear, Hazelnuts, Vinaigrette	18
Crispy Calamari, Pickled Peppers, Chipotle Aioli	21
Antipasti, Finocchiona Salami, Marinated Olives, Carta di Musica	20
Artisanal 'Cremont' Cheese, Fig Jam, Walnut Bread	22

ACT III

Miso Glazed Eggplant, Sushi Rice, Bok Choy, Sesame	27
Brown Butter Zucca, Butternut Squash, Sage, Parmesan	26
Spicy Rigatoni Vodka, Burrata Cremosa	28
The Pub's Famous Fish & Chips, Lemon Tartar Sauce	32
King Salmon Genovese, Black Rice, Lemon Confit, Basil Pesto	34
California Veg Burger, Tomato, Sprouts, Avocado, Pepperjack	24
Joe's Burger, Carmelized Onions, Bacon, Aged Cheddar	25
Bistro Steak Frites, Herb Salad, Bearnaise Aioli	45
French Fries, Malt Vinegar Mayo	13



In celebration of The Public Theater's World Premiere of *The Harder They Come*, we're partnering with our friends at Miss Lily's to bring you two signature Caribbean dishes for the run of the show.

Miss Lily's World Famous Jerk Chicken, Signature Jerk Sauce	30
Old Fashioned Banana Pudding	13

CURTAIN CALL

Chocolate & Vanilla Soft Serve	10
NY Cheesecake, Amarena Cherries, Almond Streusel	13
Chocolate Panna Cotta, Spiced Coffee Cream, Amarena Cherry	13