

HOUSE COCKTAILS

BY SHANNON BECK

WARRIOR QUEEN

Hanger One Vodka*, Elderflower Liqueur*, Cocchi Americano, Watermelon

WILSON'S TEARS

Haymans Gin*, Peach Liqueur, Tonic, Honey Bitters

NASTY SUFF

Real McCoy 5 Yr.*, Pineapple, Falernum, American Amaro

SHOULDER TO SHOULDER

Wigle Bourbon*, Cappelletti*, Strawberry, Grapefruit Soda

B. WELL

La Gritona Tequila* or Cenizo Mezcal*, Select Aperitivo, Cocchi Torino, Mole Bitters

FIRE AND TEA

Michter's Rye*, Dolin Blanc*, Cynar, Scarborough 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, Tullia, 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
Rosé Champagne, Geoffroy Rose de Saignee 1er Cru NV	175
WHITE	G/B
Falanghina, La Rivolta 2020, Italy	16/64
Chardonnay, House of Brown 2020, California	17/72
Sauvignon Blanc, Grand Moulin Touraine 2020, France	18/78
Pinot Grigio, Erste & Neue 2020, Italy	74
Dry Riesling, Red Tail Ridge 2016, New York	80
Arneis, Elvio Tentero 2018, Italy	82
Sauvignon Blanc, Pascal Jolivet Sancerre 2018, France	88
Chardonnay, Domaine de l'Enclos Chablis 2017, France	90
Chardonnay, ZD 2017, California	100

DRAFT BEER & CIDER

Narragansett Lager, Rhode Island	7
Sixpoint Crisp Pilsner, New York	8
Allagash, Maine	9
Joe's IPA, Pennsylvania	9
Bronx Pale Ale, New York	9
Greenport Harbor Black Duck Porter, New York	10
Doc's Draft Hard Apple Cider, New York	9

SPIRITS

VODKA

42 Below	17
Tito's	18
Industry Standard	18
Hanger One*	18
Hanger One Citrus	18
Hanger One Mandarin	18

TEQUILA

Arette Blanco	17
La Gritona Reposado*	18
Herradura Reposado*	18
Don Julio Anejo	19
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

Arcane Fernet	17
Dudognon Cognac	18
Amontillado Sherry	18
10 Year Tawny Port	18
Late Harvest Riesling	18

GIN

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

BOURBON

Four Roses Yellow	17
Elijah Craig 12 yr	18
Union Horse	18
Wigle*	19
Angel's Envy	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
Highland Park 18yr	25
Glenrothes 1998	25

WINE LIST

ROSÉ

Three By Wade, 2020, California	G/B
	17/64

RED

Côtes du Rhône, Graveirette 2018, France	G/B
	16/64
Malbec, Alhambra 2018, Argentina	
	17/70
Pinot Noir, Gothic 'Nevermore' 2018, Oregon	
	18/78
Cabernet Franc, Bandurria 2021, Chili	
	18/78
Gamay, Lo-Fi 2018, California	
	80
Super Tuscan, La Massa 2018, Italy	
	82
Cabernet Blend, Brown Estate 2019, California	
	82
Cabernet Sauvignon, Three by Wade 2019, Sonoma, California	
	98
Châteauneuf-du-Pape, Roger Perrin 2018, France	
	110
Barolo, Gianfranco Alessandria 2015, Italy	
	125

ACT I

Coconut Curry Cashews	9
Fried Olives Stuffed with Blue Cheese	12
Garcia's Guacamole, Tajin Tortilla Chips	15
Blue Crab Deviled Eggs, Smoked Paprika	16
Mini Corn Dog Pups, Spicy Mustard	14

ACT II

Poached Gulf Shrimp, Classic Cocktail Sauce	18
Little Wedge Salad, Bacon, Blu di Capra, Vine Tomatoes	17
Roasted Beets, Florida Citrus, Goat Cheese, Candied Walnuts	16
Winter Salad of Bitter Greens, Pears, Hazelnuts, Vinaigrette	16
Crispy Calamari, Pickled Peppers, Chipotle Aioli	18
Benton's Ham, Homemade Pickled Vegetables, Carta di Musica	20
Artisanal 'Cremont' Cheese, Fig Jam, Walnut Bread	18

ACT III

Spicy Rigatoni Vodka, Burrata Cremosa	26
Mac & Cheese 'Cacio e Pepe', Garlic Breadcrumbs	22
King Salmon Genovese, Black Rice, Lemon Confit, Basil Pesto	30
The Pub's Famous Fish & Chips, Lemon Tartar Sauce	32
Creole Chicken, Hoppin' John, Tangy Pepper Sauce	34
California Veg Burger, Tomato, Sprouts, Avocado, Pepperjack	23
Joe's Burger, Carmelized Onions, Bacon, Aged Cheddar	24
Bistro Steak Frites, Herb Salad, Bearnaise Aioli	38
French Fries, Malt Vinegar Mayo	11

CURTAIN CALL

Chocolate & Vanilla Soft Serve	10
Lemon Cake, Dulce de Leche, Chantilly Cream	12
Chocolate Panna Cotta, Spiced Coffee Cream, Amarena Cherry	12
Frozen Espresso Martini	19