

COCKTAILS

Raspberry Lychee Bellini 17

Veuve Ambal Crémant de Bourgogne, Lychee, Raspberry

Strawberry Royale 18

M.Plouzeau Rosé Pét-Nat, Strawberry, Lemon

Vodka Thyme Lemonade 18

Grey Goose Le Citron Vodka, Lemon Thyme, Lemon

Provençal Mule 17

Grey Goose Vodka, Lavender, Lime, Lemon, Ginger Beer

Espresso Martini 18

Grey Goose Vodka, Mr. Black Cold Brew Liqueur
Espresso Bean Infused Cazadores Blanco Tequila
La Colombe Cold Brew

Cucumber Martini 19

Sipsmith London Dry Gin, Cucumber, Mint, Lemon

Watermelon Mojito 18

Bacardi Superior Rum, Watermelon, Lime, Mint

Spicy Peach Margarita 20

Patrón Silver Tequila, Ancho Reyes Verde Green Chili Liqueur
Peach, Lemongrass, Lime

Ginger Margarita 22

Patrón Añejo Tequila, Cointreau, Ginger, Lime

Summer Bourbon Lemonade 18

Maker's Mark Bourbon Whiskey, Apricot, Raspberry
Yuzu, Lemon

BEER

BEER ON TAP



Pilsner	10
Transmitter Brewing, Italian	
Pilsner	9
Threes Brewing, Vliet	
Lager	9
Heineken	
Summer Ale	9
Montauk Brewing, Surf Beer	
Wheat Ale	9
Allagash Brewing, Belgian White	
Amber Ale	11
Ommegang, Rare Vos	
Session IPA	10
Five Boroughs, Tiny Juicy	
Hazy IPA	12
Other Half Brewing, Forever Ever	
IPA	11
Ithaca Beer Co., Flower Power	
Grapefruit IPA	10
Talea Beer Co., Main Squeeze	
Imperial IPA, 12oz	11
Other Half, All Citra Everything	
Gose	9
Ebbs, No.1	
Fruited Sour, 12oz	11
Edmund's Oast, Strawberry Lemon Sour Ale	
Barrel Aged Sour, 12oz	16
Brouwerij Verhaeghe, Duchesse de Bourgogne	
Stout	10
Guinness Draught	
French Cider, 12oz	9
Aval, Blanc	
Unfiltered Cider	9
Downeast, Pomegranate	



FLIGHTS ON TAP



NYC Local Beer	11
Seasonal Beer	15

CANS & BTLS

Lager, Tecate Original	8
IPA, Sloop Brewing, Juice Bomb	10
Cider, Brooklyn Cider House, Bone Dry	12
Non-Alcoholic Lager, Heineken 0.0	8
Non-Alcoholic Golden Ale, Athletic Brewing Co.	8

MORE ON TAP

SPRITZ ON TAP

St. Agrestis Spritz, Orange	14
St. Agrestis Phony Negroni, Non-Alcoholic	9

SODA ON TAP

Root Beer, Abita Brewing	4
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WINE & SAKE

SPARKLING



- Glera Blend, Zardetto, ON TAP** 13
Private Cuvée, Veneto, IT NV
- Lambrusco dell'Emilia, Angol d'Amig** 16 68
Scaramusc, Emilia-Romagna, IT 2022

WHITE

- Chardonnay, Thomas Labille** 20 78
Chablis, Burgundy, FR 2022
- Fiano, Tempa di Zoé** 17 66
Asterías, Campania, IT 2022
- Pinot Grigio, Dalia Maris** 13 50
Delle Venezie, Veneto, IT 2023
- Sauvignon Blanc, Jean-Paul Picard** 23 90
Sancerre, Loire Valley, FR 2023
- Verdicchio, Sartarelli** 13 50
Castelli di Jesi, Marche, IT 2023
- Catarratto, Caruso & Minini, Skin Contact** . . 16 62
Arancino, Terre Siciliane, IT 2022

ROSÉ

- Nero d'Avola Blend, Planeta** 15 58
Sicilia Rosé, Sicily, IT 2023
- Grenache, Clos Cibonne, ON TAP** 16
Tentations, Côtes de Provence, FR 2022

RED

- Barbera, Fontanafredda** 14 54
Briccotondo, Piedmont, IT 2020
- Dolcetto d'Alba, Elio Grasso** 18 70
Dei Grassi, Piedmont, IT 2022
- Nebbiolo, Balgera** 17 66
450, Rosso di Valtellina, Lombardy, IT 2016
- Pinot Noir, Sokol Blosser** 17 66
Redland Vineyard, Willamette Valley, OR 2022
- Sangiovese Blend, Stolpman** 16 62
Love You Bunches, Ballard Canyon, CA 2022
- Super Tuscan, Tolaini** 19 74
Al Passo, Tuscany, IT 2020

SAKE ON TAP



- Junmai Ginjo Nama** 10 22
Brooklyn Kura, #14

EATS

SNACKS

Guacamole 12
pistachios, serranos, cilantro, lime, served with chips

Chips & Salsa 8

TACOS

choice of two, served on corn tortillas

Mushroom 7
nopales, avocado-tomato salsa

Marinated Shrimp a la Plancha 9
spiced peanuts, cabbage slaw

Crispy Gulf Flounder 8.5
spicy cabbage slaw, mayo

Roasted Chicken 7
seasoned with dried chilies, garlic and cumin
tomatillo salsa

Pork 8
marinated with achiote, confit and crisped
red-onion habanero relish

Beef 8
braised beef rib, avocado "crema" pickled chilies

PIZZA

Spicy Sausage 26
cippollini onion soubise, fresno chili, fontina
parmesan, fresh mozzarella

Limone 22
preserved lemon, chili, fresh ricotta, fontina
parmesan, fresh mozzarella

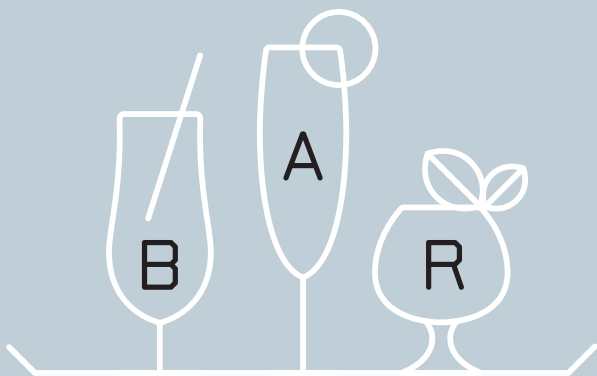
Margherita 22
tomato, basil, fresh mozzarella cheese, chili

Arugula 18
crushed tomato, garlic, arugula, chili

Pepperoni 24
fresh mozzarella, tomato sauce

Pistachio Pesto 29
sungold tomatoes, fresh mozzarella, chili, midnight basil

Truffle Shuffle 29
black truffle, farm egg, fontina, parmesan, mozzarella



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Yuzu, Lemon

WINE

SPARKLING



Crémant de Bourgogne, Veuve Ambal	14	54
Blanc de Blancs Brut, FR NV		
Champagne, Louis Roederer	33	130
Collection 244, Brut, FR NV		
Rosé Crémant de Loire, Arnaud Lambert	18	70
Brut, Loire Valley, FR NV		

WHITE

Chardonnay, Thomas Labille	20	78
Chablis, Burgundy, FR 2022		
Clairette, Domaine La Bouïssière	15	58
Côtes-du-Rhône Blanc, FR 2020		
Pinot Gris Blend, Day Wines17	66
Vin de Days, Willamette Valley, OR 2023		
Riesling, Gunderloch	15	58
Jean Baptiste Kabinett, Rheinhessen, DE 2022		
Vermentino Blend, Bastide de Claux	15	58
Barraban, Luberon, FR 2021		
Catarratto, Skin Contact	16	62
Caruso & Minini, Arancino, Terre Siciliane, IT 2022		
Chinebuli, Skin Contact17	66
Kapistoni, Qvevri, Kartli, GE 2019		

ROSÉ

Cabernet Sauvignon, Los Vascos	13	50
Valle de Colchagua, CL 2023		
Grenache Gris, Domaine De Font Sainte	14	54
Corbières, FR 2023		

RED

Cabernet Franc, Clotilde Legrand	19	74
La Chaintrée, Saumur-Champigny, Loire Valley, FR 2017		
Malbec, Domaine Cosse et Maisonneuve	14	54
Solis, Cahors, FR 2021		
Pinot Noir, Sokol Blosser17	66
Redland Vineyard, Willamette Valley, OR 2022		
Sangiovese, Stolpman	16	62
Love You Bunches, Ballard Canyon, CA 2022		
Tempranillo, Domain Romano	16	62
Camino Romano, Ribera del Duero, ES 2021		

BEER BTLS & CANS

Lager, Back Home, Persian Blue	12
Pilsner, Sloop Brewing Co., Sloop Pils	10
Blonde, Sixpoint, Sweet Action	9
IPA, Industrial Arts, Power Tools IPA	15
Saison, Stillwater Artisanal, Extra Dry Sake Style	10
Non-Alcoholic Lager, Heineken 0.0	8

EATS

APPETIZERS

Gnocco Fritto 21

24 month prosciutto di parma, stracciatella, fennel pollen

Lemon Arancini 15

parmesan, gruyère, nishiki rice

Burrata 24

pea pistou, warm pizza dough, mint

Crispy Calamari 22

parmesan, lemon, salsa verde

Yellowtail Crudo 22

gremolata, mixed peppercorns, red sorrel

Caesar Salad 18

market lettuce, endive, parmesean
sourdough croutons, caesar dressing

Tomato Salad 22

heirloom and sungold tomatoes, pistachio, onion
basil, calabrian chili vinaigrette

Housemade Bread

extra virgin olive oil 3.50

PIZZA

Spicy Sausage 26

cippollini onion soubise, fresno chili, fontina
parmesan, fresh mozzarella

Limone 22

preserved lemon, chili, fresh ricotta, fontina
parmesan, fresh mozzarella

Margherita 22

tomato, basil, fresh mozzarella cheese, chili

Arugula 18

crushed tomato, garlic, arugula, chili

Pepperoni 24

fresh mozzarella, tomato sauce

Pistachio Pesto 28

sungold tomatoes, fresh mozzarella, chili, midnight basil

Truffle Shuffle 29

black truffle, farm egg, fontina, parmesan, mozzarella

PASTA

Aglie e Olio 26

capellini pasta, golden garlic, jalapeño, herbs, fresh ricotta

Pomodoro 24

penne pasta, tomato sauce, fresh mozzarella, basil, chili

Vongole 32

saffron infused malfadine pasta, little neck clams, corn, chives

Bolognese 29

rigatoni pasta, beef and pork ragu, parmesan

Cacio e Pepe 22

spaghetti pasta, pecorino and parmesan cheese, black pepper

Scampi 34

linguini pasta, shrimp scampi, white wine, calabrian chili, herbs

Pomodoro & Meatballs 28

radiatori pasta, veal and pork meatballs, smoked chili tomato ragu

Chicken Parm 28

panko breaded organic chicken breast, fresh mozzarella
calabrian chili tomato sauce