

NO stalgic + MO dern

Cocktails \$17

old fashioned

Elijah Craig bourbon with house made demerara, an-gostura & orange bitters

negroni

Citadelle gin, Campari and Antica sweet vermouth stirred and served on the rocks

margarita

Viva tequila with Cointreau, fresh squeezed lime juice, house- made agave and a fresh lime slice

sidecar

Pierre Ferrand cognac shaken with fresh lemon juice and Cointreau served with a sugar rim

bloody mary

Tito's vodka with fresh lemon juice, olive brine, tomato juice, and our NoMo spicy mix served with a pepperoncini

french 75

Beefeater gin, with fresh lemon juice and simple syrup shaken and topped with Cava Brut served with a lemon twist

fashionista

El Dorado rum with fig maple syrup, dash of angostura and lavender bitters stirred on the rocks

little italy

Tanqueray gin stirred with Amaro Nonino and Camomilla liqueur de Grappa garnished with a grapefruit half-moon

sonrisa

Jalapeno infused Illegal mezcal with blood orange puree, magdala liqueur, habanero bitters, lime juice, egg white foam and smoked salt

arm candy

Torres brandy with fresh lemon juice, banane du bresil, St Elizabeth allspice dram, demerara and cinnamon sugar rim

dirty mary

Fair vodka infused with pink peppercon, tellicherry, and white peppers stirred with tomato water

vertigo

Hendricks gin, fresh lime and cucumber juice, hibiscus syrup, topped with prosecco and cucumber

weekly special
\$15

ruby slipper

Pineapple chipotle infused Viva Tequila, Italicus bergamont liqueur, pomegranate and grapefruit juice, garnished with pink peppercorn

bartenders choice \$17

Tell your bartender your favorite flavor notes and they will pour you a masterpiece

Punch Bowls \$50

Serves 2 to 4 people

the lafayette

El Tesoro tequila, Pierre Ferrand curaçao with thai basil syrup, fig puree, fresh cucumber slices, and Perrier water

the crosby

Hamam tea infused Plantation 3 star rum, with blood orange puree, Amontillado sherry, and agave

WINE BY THE GLASS

rosé

Diving Into Hampton Water \$15
Provence, France

Antinori “Scalabrone” \$14
Bolgheri, Italy

white

Gavi Coppo “La Rocca” \$14
Piemonte, Italy

Sauvignon Blanc \$16
Trinchero, “Mary’s Vineyard”,
Napa Valley, California

Chardonnay \$17
Patz & Hall, Russian River Valley

Gruner Veltliner \$15
Laurenz V, “Singing”, Kremstal, Austria

red

Pinot Noir \$15
Erath Vineyards, Resplendent, Oregon

Sangiovese Blend \$15
Barone Ricasoli, Brolio Chianti Classico,
Tuscany, Italy

Malbec \$15
Ben Marco, Mendoza, Argentina

Cabernet Sauvignon \$16
Oberon, Napa Valley, California

sparkling

Villa Sandi “Il Fresco” Prosecco \$14
Veneto, Italy

Charles Heidsieck Champagne \$24
Reserve Brut, NV, Reims, France

Nicolas Feuillatte Champagne \$25
Brut Rose, NV, Chouilly, France

wine specials \$13

Côtes de Provence
Château la Gordonne, 2017,
France

Cava Brut Reserve Dibon
Catalonia, Spain

B

draft

“Prima Pils” Pilsner \$9
Victory Brewing, Pennsylvania

IPA \$9
Lagunitas Brewery, California

E

E

cans

American Pale Ale \$8
Bronx Brewery, 12 oz, New York

“Bengali” American IPA \$9
Sixpoint Brewery, 12 oz, New York

R

bottles

“Victory at Sea” Porter \$11
Ballast Point Brewing Co.,
12oz, California

Bell’s “Kalamazoo” Stout \$12
12oz, Michigan

Heineken Lager \$8
12oz, Holland

Brooklyn Seasonal \$9
Unfiltered Pilsner, Brooklyn Brewery
12oz, New York