

SPECIALTY COCKTAILS

Newport	20
<i>Titos, cucumber, lemon, simple syrup</i>	
Sailor's Blush	19
<i>Olmecca Altos, hibiscus tea, lime, ginger beer</i>	
Botanical Gin and Tonic	18
<i>Empress, tonic, fresh herbs, juniper, pink peppercorn</i>	
Port Old Fashioned	18
<i>Penelope, ruby port reduction, bitters</i>	
Lychee Cosmo	20
<i>Titos, St. Germaine, lychee, lime</i>	
Kir Royal	35
<i>Chambord, Veuve Clicquot</i>	

HOUSE CLASSICS

Espresso Martini	22
<i>Ketel One, espresso, Kahlua</i>	
Margarita	18
<i>Olmecca Altos, Cointreau, lime</i>	
Aperol Spritz	21
<i>Aperol, Prosecco, soda</i>	
Manhattan	22
<i>Bulleit Rye, sweet vermouth, bitters</i>	
Negroni	19
<i>Beefeater, Campari, sweet vermouth</i>	
Mojito	19
<i>Bacardi, lime, simple syrup, fresh mint, soda</i>	
House Sangria	19
<i>red or white, seasonal fruits</i>	

BEERS

Peroni (Italy)	9
Corona (Mexico)	9
Pilsner Urquell (Czech)	10
Michelob Ultra (Missouri, USA)	8
Whalers APA (Rhode Island, USA)	9
Tendrill IPA (Rhode Island, USA)	13
Allagash White (Maine, USA)	10
NA Beer Heineken Zero, (Netherlands)	9

ZERO PROOF COCKTAILS

Negroni	15
<i>classic negroni sans alcohol</i>	
Lychee Highball	15
<i>lyre's NA gin, lychee, lime, soda</i>	
Hibiscus Mule	15
<i>Seedlip 108, hibiscus tea, lime, ginger beer</i>	

SPARKLING

Esprit De Cote Des Roses, Gérard Bertrand, France	19
Champagne, Veuve Clicquot, France	34

WHITE

Sancerre, J. de Villebois, France	22
Pinot Grigio, Scarpetta, Italy	16
Sauvignon Blanc, Crowded House, New Zealand	16
Chardonnay, Brewer-Clifton, CA	20
Chardonnay, Louis Jadot, France	23

ROSE

Whispering Angel, Chateau d'Esclans, France	23
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RED

Pinot Noir, Diora 'La Petite Grace', CA	16
Bordeaux, Chateau Lasségue, France	23
Péppoli Chianti, Antinori, Italy	19
Cabernet Sauvignon, Austin Hope, CA	23

RAW BAR

Oysters – ½ dozen*	27
Littleneck Clams – ½ dozen*	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34

PETROSSIAN CAVIAR SERVICE* 30G

served with sweet corn blini, dill crème fraiche, shallot, caper, deviled egg mousse

Royal Ossetra <i>revered for its notes of fruit, toasted grains and "kiss of the sea"</i>	198
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Royal Daurenki <i>often called "caviar lovers' caviar." Sustainably farmed with a delicate balance of nutty, buttery, and savory notes</i>	168
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Royal Baika <i>dark grey and obsidian with a strong oceanic flavor and velvet finish</i>	148
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41N SEAFOOD TOWERS*

chef selection of lobster, shrimp, oysters, clams, mussels, tuna tartar, salmon poke, iced mignonette, cocktail sauce, tobiko aioli, remoulade

Premier Tower	195
The Grand Tower	295