

SPECIALTY COCKTAILS

Newport 19
titos, cucumber, lemon, simple syrup

Spiked Apple Cider 19
sailor jerry, hot apple cider, salted caramel

Botanical Gin and Tonic 18
empress, tonic, fresh herbs, juniper, pink peppercorn

Port Old Fashioned 18
penelope, ruby port reduction, bitters

Lychee Cosmo 18
titos, st. germaine, lychee, lime

Kir Royal 30
chambord, veuve clicquot

HOUSE CLASSICS

Espresso Martini 22
ketel one, espresso, kahlua

Last Word 21
400 conejos, chartreuse, maraschino, lime

Aperol Spritz 21
aperol, prosecco, soda

Manhattan 22
bulleit rye, sweet vermouth, bitters

Negroni 18
tanqueray, campari, sweet vermouth

Aviation 20
hendricks, crème de violette, maraschino, lemon

Vieux Carre 21
hennessy, rittenhouse, sweet vermouth, benedictine

BEERS & CIDER

Peroni (Italy) 9

Corona (Mexico) 9

Pilsner Urquell (Czech) 10

Michelob Ultra (Missouri, USA) 8

Whalers APA (Rhode Island, USA) 9

Angry Orchard Apple Cider (NY, USA) 8

ZERO PROOF COCKTAILS

Negroni 15
classic negroni sans alcohol

Lychee Highball 15
lyre's NA Gin, lychee, lime, soda

Heineken Zero, N/A beer (Netherlands) 9

WINES BY THE GLASS

SPARKLING

Prosecco, <i>Bisol, Italy</i>	19
Champagne, <i>Veuve Clicquot, France</i>	34

WHITE

Pinot Grigio, <i>Scarpetta, Italy</i>	16
Sauvignon Blanc, <i>Crowded House, New Zealand</i>	16
Chardonnay, <i>Jadot, France</i>	22

ROSE

Whispering Angel, <i>Chateau d’Esclans, France</i>	23
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RED

Pinot Noir, <i>Diora ‘La Petite Grace’, CA</i>	16
Chianti Classico Riserva, <i>Castello di Monsanto, Italy</i>	17
Cabernet Sauvignon, <i>Austin Hope, CA Sunset</i>	22

PETROSSIAN CAVIAR SERVICE *30G

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

Royal Baika	135
<i>dark grey and obsidian with a strong oceanic flavor and velvet finish</i>	