"THE PROBLEM WITH SOME PEOPLE IS THAT WHEN THEY AREN'T DRUNK, THEY'RE SOBER."

-William Butler Yeats
VODKA

fair quinoa 15
tito's 16
ketel one 18
chopin 18
grey goose 20
stoli elit 21
COCKTAILS $18

Moscow Mule
vodka, ginger, lime, sparkling water

Caipiroska
vodka, sugar, lime

Vodka Cobbler
vodka, cocchi americano, lemon, blackberry, strawberry, raspberry

Cosmopolitan
vodka, creole shrubb, lime, cranberry

Good Will Fizz
vodka, lime, mint, orange bitters, sparkling water

Magic Bullet
vodka, gran classico, lemon, pink peppercorn syrup, grapefruit, rosemary

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GIN

aviation 15
death's door 16
dorothy parker 16
bols genever 16
ransom old tom 16
hendrick's 17
monkey 47 24
White Negroni

- gin
- suze
- cocchi americano
- orange bitters

- dorothy parker 18
- bols genever 19
- hendricks 20
- monkey 47 24

**Cocktails $18**

Gin Gin Mule

- gin, ginger, lime, mint, sparkling water

East Side

- gin, lime, cucumber, mint

Tom Collins

- old tom gin, creole shrubb, lemon

Infinite Wisdom

- gin, lemon, blueberry, sage, egg white

Under the Host

- gin, aperol, lemon, honey, rose cava

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RUM

plantation 3 star white rum 15
appleton signature blend rum 15
sailor jerry spiced rum 15
banks 7 aged rum 16
santa teresa 1796 17
jm rhum argicole 17
ron zacapa 23 19

CACHAÇA

avuá prata 15
avuá amburana 17
Cocktails $18

Caipirinha

cachaca, raw sugar, lime

Airmail

white rum, honey, lime, sparkling wine

Dark & Stormy

white rum, ginger, lime, blackstrap rum

Daiquiri

rum or cachaca
sugar
lime

santa teresa 1796 18
avua prata cachaca 18
banks 7 aged rum 18
jm rhum agricole 18

Cellar Door

spiced rum, pimms no.1, bergamot syrup, allspice dram, lemon

Have Trident, Will Travel

white rum, rhum agricole, thai chili, cucumber, lime, smoked chili bitters, mezcal rinse

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# TEQUILA

<table>
<thead>
<tr>
<th>Brand</th>
<th>Page</th>
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<tbody>
<tr>
<td>libélula tequila</td>
<td>15</td>
</tr>
<tr>
<td>espolòn reposado</td>
<td>16</td>
</tr>
<tr>
<td>casamigos blanco</td>
<td>17</td>
</tr>
<tr>
<td>casamigos reposado</td>
<td>19</td>
</tr>
<tr>
<td>siete leguas blanco</td>
<td>17</td>
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<tr>
<td>siete leguas reposado</td>
<td>19</td>
</tr>
<tr>
<td>don julio añojo</td>
<td>21</td>
</tr>
<tr>
<td>don julio 1942</td>
<td>55</td>
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# MEZCAL

<table>
<thead>
<tr>
<th>Brand</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>banhez mezcal espadin &amp; barril</td>
<td>14</td>
</tr>
<tr>
<td>los amantes mezcal joven</td>
<td>16</td>
</tr>
<tr>
<td>ilegal mezcal reposado</td>
<td>18</td>
</tr>
</tbody>
</table>
Oaxacan Old Fashioned

reposado tequila
mezcal
agave
angostura & mole bitters

- espolon reposado & bahnez mezcal: $18
- casamigo reposado & los amantes mezcal: $19
- siete leguas reposado & illegal reposado mezcal: $20

Cocktails $18

Mexican Firing Squad

tequila, pomegranate, lime, angostura bitters

El Diablito

mezcal, crème de cassis, ginger, lemon

Embarcadero

blanco tequila, carpano antica, agave, pineapple, lemon, mezcal rinse

Daisy De Pamplona

tequila, ancho reyes, piquillo pepper, peach puree, lime, smoked chili bitters

Concrete Tiger

blanco tequila, jalapeno agave, grapefruit, lime, cucumber

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BOURBON

george dickel 15
sour mash

eagle rare bourbon 15

clyde may's 15
alabama whiskey

breckenridge 16
bourbon

blanton's bourbon 18

angel's envy 19
bourbon

widow jane bourbon 20

michter's 10yr 40

RYE

rittenhouse rye 15

bulleit rye 15

woodford reserve 16
rye

whistlepig rye 21

IRISH WHISKEY

tullamore dew 16

jameson black 15
barrel

rebreast 19

JAPANESE WHISKY

suntory toki 18

hibiki harmony 21

*hibiki harmony 70
17yr

yamazaki 12yr 27

*yamazaki 18yr 90

*upon allocation
Cocktails $18

Whiskey Smash
bourbon, rye, demerara, lemon, mint

Paper Plane
bourbon, amaro nonino, aperol, lemon

Imperial Medicine
bourbon, zwack, amaro sfumato, lemon, strawberry, mole bitters

House Smoked Sazerac
Whiskey park cognac demerara peychaud’s & angostura bitters absinthe smoked apple wood

- bulleit rye 18
- woodford rye 19
- whistlepig 10yr rye 22
- westward american 24

Kentucky Oil
bourbon, cappelletti, jalapeno agave, ginger, lemon, blackstrap rum

Gold Rush
bourbon, honey, lemon

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# BLENDED SCOTCH

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
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<tbody>
<tr>
<td>Johnnie Walker Red</td>
<td>17</td>
</tr>
<tr>
<td>Johnnie Walker Black</td>
<td>18</td>
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</table>

# BRANDY & COGNAC

<table>
<thead>
<tr>
<th>Brandy</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Laird's Straight Apple Brandy</td>
<td>15</td>
</tr>
<tr>
<td>Park VS Cognac</td>
<td>15</td>
</tr>
<tr>
<td>Pierre Ferrand 1840</td>
<td>16</td>
</tr>
<tr>
<td>Hennessy VSOP Privilege</td>
<td>18</td>
</tr>
</tbody>
</table>

# SINGLE MALTS

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Balvenie Doublewood 12 yr</td>
<td>23</td>
</tr>
<tr>
<td>Laphroaig 10yr</td>
<td>22</td>
</tr>
<tr>
<td>Westward American</td>
<td>23</td>
</tr>
<tr>
<td>Oban 14yr</td>
<td>25</td>
</tr>
<tr>
<td>Lagavulin 16yr</td>
<td>28</td>
</tr>
<tr>
<td>Macallan 12yr</td>
<td>25</td>
</tr>
<tr>
<td>Macallan 18yr</td>
<td>55</td>
</tr>
<tr>
<td>Glenlivet 12yr</td>
<td>23</td>
</tr>
<tr>
<td>Glenlivet 18yr</td>
<td>38</td>
</tr>
</tbody>
</table>

# PISCO

<table>
<thead>
<tr>
<th>Pisco</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Capurro Acholado</td>
<td>14</td>
</tr>
</tbody>
</table>
Japanese Highball

- Japanese whiskey
- Fever tree club soda
- Citrus peel

- Suntory Toki $18
- Hibiki Harmony $21
- Yamazaki 12yr $27

Cocktails $18

Scotch Penicillin

- Blended scotch, Islay scotch, honey, ginger, lemon

Brandy

Pisco Sour

- Pisco, lemon, egg white, angostura bitters

Side Car

- Cognac
- Creole shrubb
- Lemon
- Orange bitters

- Park vs Cognac $18
- Pierre Ferrand 1840 $19
- Hennessy VSOP Privilege $21

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STIRRED COCKTAILS $18

Vesper
gin, vodka, cocchi americano, orange bitters

Booted Manhattan
rye, carpano antica, cynar, islay scotch rinse, peychaud’s bitters

Boulevardier
bourbon, carpano antica, campari, orange bitters

Leveled Rays
gin, chamomile-infused dolin blanc, hopped grapefruit bitters

Complicated Handshake
rye, cognac, amaro montenegro, fernet branca

Where There’s Smoke
lapsang souchong-infused rye, cardamaro, cocchi americano, smoked chili bitters

Hundred Year Harvest
cognac, pineau des charantes, spiced pear liqueur, genepy des alpes

Southpaw
bourbon, aged rum, nitro milk stout syrup, orange & angostura bitters

Kyoto Cannon
genever, junmai sake, cocchi americano, pink peppercorn
<table>
<thead>
<tr>
<th>CORDIAL</th>
<th>AMARO</th>
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<tbody>
<tr>
<td>rhum clement</td>
<td>nonino</td>
</tr>
<tr>
<td>d'orange creole</td>
<td>quintessential</td>
</tr>
<tr>
<td>shrubb</td>
<td></td>
</tr>
<tr>
<td>grand marnier</td>
<td>amaro montenegro</td>
</tr>
<tr>
<td></td>
<td>averna</td>
</tr>
<tr>
<td>lazzaroni</td>
<td>sfumato rabarbaro</td>
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<tr>
<td>amaretto</td>
<td></td>
</tr>
<tr>
<td>aperol</td>
<td>cynar</td>
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<tr>
<td></td>
<td>fernet-branca</td>
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<tr>
<td>benedictine d.o.m.</td>
<td></td>
</tr>
<tr>
<td>cappelletti</td>
<td></td>
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<tr>
<td>campari</td>
<td></td>
</tr>
<tr>
<td>chartreuse green</td>
<td></td>
</tr>
<tr>
<td>chartreuse yellow</td>
<td></td>
</tr>
<tr>
<td>frangelico</td>
<td></td>
</tr>
<tr>
<td>gran classico</td>
<td></td>
</tr>
<tr>
<td>bitter</td>
<td></td>
</tr>
<tr>
<td>luxardo sambuca</td>
<td></td>
</tr>
<tr>
<td>st. germain</td>
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</tr>
<tr>
<td>suze</td>
<td></td>
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<tr>
<td>zwack</td>
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</tbody>
</table>
STILL ROSÉS

Cinsault, Grenache, Syrah, Cabernet Sauvignon var rosé le saint andré, figuière, provence, france, ‘17 peach, salty minerality, orange rind
15 68

Barbera “lavignone rosato,” pico maccario, piedmont, italy, ‘17 wild strawberry, cranberry, melon
16 72

SPARKLING WHITES & ROSÉS

Glera Blend Il fresco brut prosecco, villa sandi, treviso, italy golden apple, acacia, honeysuckle
15 68

Trepat brut rosado, mont marçal, cava, penedès, spain, ‘16 raspberries, rose oil, white pepper
15 68

Chardonnay non dosé blanc de blancs, val de mer, burgundy, france, nv tart apples, biscuits, chalky minerality
17 76
CHAMPAGNES

**Brut Reserve**
billecart-salmon, épernay, france, nv
fresh pear, white roses, nutty

5oz glass: 23
bottle: 50
(75 ml)

**Brut Rosé**
canard-duchéne, reims, france, nv
red currant, strawberries and cream, lemon zest

29
150

**Grand Brut**
perrier-jouët, épernay, france, nv
floral, bergamot, grapefruit

160

**Brut Grande Cuvée**
krug, reims, france, nv
hazelnut, gingerbread, citrus fruits

550

**Cuvée Dom Perignon Brut Rosé**
moët et chandon, epernay, france, ’05
blood orange, brioche, mint

650
## WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>5oz glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Albariño</td>
<td>15</td>
<td>68</td>
</tr>
<tr>
<td>“Igrexario de saiar,” benito santos, rias baixas, spain ’17</td>
<td>15</td>
<td>68</td>
</tr>
<tr>
<td>fresh citrus, stone fruit, sea spray</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Viognier</td>
<td>15</td>
<td>68</td>
</tr>
<tr>
<td>“Little james basket press,” chateau de saint cosme, vin de pays d’oc, france ’17</td>
<td>15</td>
<td>68</td>
</tr>
<tr>
<td>grapefruit, fresh peach, juicy apricot and mango</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Grüner Veltliner</td>
<td>16</td>
<td>72</td>
</tr>
<tr>
<td>Eisacktaler kellerei, cantina valle isarco, alto adige, italy ’16</td>
<td>16</td>
<td>72</td>
</tr>
<tr>
<td>white pepper, zippy, lime</td>
<td>72</td>
<td></td>
</tr>
<tr>
<td>Pinot Gris</td>
<td>16</td>
<td>72</td>
</tr>
<tr>
<td>Montinore, willamette valley, oregon, usa, ’16</td>
<td>16</td>
<td>72</td>
</tr>
<tr>
<td>fresh mint, pear, lemon zest</td>
<td>72</td>
<td></td>
</tr>
<tr>
<td>Riesling</td>
<td>17</td>
<td>76</td>
</tr>
<tr>
<td>Ravines, finger lakes, new york, usa ’16</td>
<td>17</td>
<td>76</td>
</tr>
<tr>
<td>green apple, white flowers, bone dry</td>
<td>76</td>
<td></td>
</tr>
<tr>
<td>Chenin Blanc</td>
<td>17</td>
<td>76</td>
</tr>
<tr>
<td>Clos palet, vouvray, loire valley, france, ’15</td>
<td>17</td>
<td>76</td>
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<tr>
<td>fresh almonds, acacia, quince</td>
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</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>17</td>
<td>76</td>
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<tr>
<td>Karine lauverjat, sancerre, loire valley, france ’17</td>
<td>17</td>
<td>76</td>
</tr>
<tr>
<td>Gooseberry, kiwi, thyme, flint</td>
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<tr>
<td>Grenache Blanc</td>
<td>19</td>
<td>82</td>
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<tr>
<td>Priest ranch, napa valley, california, usa, ’16</td>
<td>19</td>
<td>82</td>
</tr>
<tr>
<td>Nectarine, pear, floral</td>
<td>82</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>20</td>
<td>90</td>
</tr>
<tr>
<td>Au bon climat, los alamos vineyard, santa barbara county, california, usa, ’16</td>
<td>20</td>
<td>90</td>
</tr>
<tr>
<td>Crushed stone, pineapple, coconut</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>130</td>
<td></td>
</tr>
<tr>
<td>Bouchard aîné, puligny montrachet, burgundy, france, ’16</td>
<td>130</td>
<td></td>
</tr>
<tr>
<td>Honeysuckle, vanilla, grilled almonds</td>
<td>130</td>
<td></td>
</tr>
</tbody>
</table>
RED WINE

Cabernet Sauvignon
“las mulas,” miguel torres, central valley, chile, ’16
red berries, subtle spice, cassis

Malbec
finca decero, remolinos vineyard, agrelo, argentina, ’16
violet, dark berries, bitter cocoa

Merlot
lieb cellars, north fork, long island, new york, usa, ’15
mulberry, pine, cocoa powder

Tempranillo
rioja reserve, bodegas eguia, rioja, spain, ’13
damson plum, cedar, clove

Grenache, Syrah, Carignan
domaine catherine le goeul, côtes du rhône, france, ’15
red fruits, rosemary, lavender

Pinot Noir
presqu’ile winery, santa maria valley, california, usa, ’16
five-spice, earth, cherry

Cabernet Blend
mossback, chalk hill, california, usa, ’15
cigar box, currants, leather

Syrah
“tous ensemble,” copain, mendocino, california, usa, ’15
huckleberry, black olive, cracked pepper
RED WINE

Pinot Noir
“vieilles vignes pinot noir bourgogne,” maison folly, burgundy, france, ’15
cherries, earth, roses

Tinto De Toro
(tempranillo) “el viejo,” bodega matsu, toro, spain, ’14
toasted wood, black cherries, blackberries

Cabernet Sauvignon
ghost block, oakville, california, usa, ’14
lead pencil, dark mocha, intense raspberry

Cabernet Sauvignon
“mas la plana,” torres, penedès, spain, ’11
black plum, pepper, white chocolate
BEER

Bottled Beer
ommegang witte, 5.20%, cooperstown, NY
bell’s amber ale, 5.80%, kalamazoo, MI
sixpoint crisp, 5.40%, brooklyn, NY
flower power IPA, 7.20%, ithaca, NY
nitro milk stout, 6.00%, longmont, CO

Draft Beer
abita light, 4.00%, abita springs, LA
bengali IPA, 6.60%, brooklyn, NY
seasonal selection

Cider
seasonal selection

FLYERS $8
(non-alcoholic)

Varietal
lime, simple syrup, mint, angostura bitters

Bite Back
lemon, ginger syrup, orange bitters, soda

New Habits
lime, simple syrup, pineapple, ginger ale

Paper Tiger
lime, jalapeño, cucumber, grapefruit

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"HERE'S TO ALCOHOL, THE ROSE COLORED GLASSES OF LIFE."

-F. Scott Fitzgerald

@thebardownstairs thebardownstairs tbdart