ONE REASON I DON’T DRINK IS THAT I WANT TO KNOW WHEN I AM HAVING A GOOD TIME.

—

NANCY ASTOR
COCKTAILS

BIG APPLE PIE  23
Rum, Cinnamon, Lemon, Allspice, Apple Butter

RYAN GOSLINGS  23
Goslings Dark Rum, Vanilla, Sambuca, Lime, Basil

SWEATER WEATHER  23
Pear Brandy, Ginger, Lemon, Angostura Amaro, Cranberry, Prosecco

PORT WINE COBBLER  23
Ruby Port, Remy Martin VSOP Cognac, Orange Curacao, Lemon, Pineapple, Orange

GOLDEN HOUR  23
Aquavit, Rum, Lime, Vanilla, Passion Fruit, Pineapple, Bitters

SANTANA SOUR  23
Tequila Blanco, Lime, Jalapeno, Cilantro, Pineapple

OAXACAN PENICILLIN  23
Yola Mescal, Lemon, Blueberry Honey, Ginger

KISS ME KATE  23
Pisco, Aperol, Cocchi Americano, Lemon, Strawberry, Rose Champagne

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
YOU TASTED LIKE FIRE
AND I MISS THAT.
SO, AT TIMES
I DRANK A LITTLE.
AND AT TIMES,
I DRANK TOO MUCH.
BUT I ONLY DRANK
TILL IT BURNED ME ENOUGH.

SAIBER ~ STARDUST AND SHEETS
RED FLAG 23
Bourbon, Scotch, Red Wine Lemon, Ginger, Cranberry

RHAPSODY IN RYE 23
Rye, Dry Vermouth, Amaro, Benedictine Angostura and Orange Bitters

CAMPFIRE SOUR 23
Guajillo Pepper Infused Bourbon, Lemon, Egg White, Bitters

ABUELITA 23
Tequila Añejo, Godiva Liqueur, Amaro, Cinnamon

GUILTY PLEASURE 23
Aged Rum, East India Sherry, Dry Curacao, Creme de Cacao, Cream

BESITOS DE COCO 23
Cinnamon & Clove Infused Rum, Coconut, Condensed Milk, Egg White

PITCHERS

FRENCH CALVARY 85
Calvados, Vodka, Elderflower Liqueur, Lemon, Allspice Dram, Apple Cider, Nutmeg

SCARLET LETTER PUNCH 85
Red Wine, Reposado Tequila, Orange, Cinnamon, Licor 43, Lemon, Bitters

ROSOLIO SPRITZ 85
Italicus, Gin, Raspberry, Lemon, Champagne

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
HE WANTED ONE DRINK, AND UNDERSTOOD PRECISELY WHY HE WASN’T GOING TO HAVE ONE. ONE DRINK ENDED UP ARRIVING IN A DOZEN GLASSES.

TERRY PRATCHETT ~ FEET OF CLAY
THE BOROUGHS

BROOKLYN  23
Rye Whiskey, Dry Vermouth, Ramazzotti, Maraschino Liqueur, Orange Bitters

BRONX  23
Gin, Sweet Vermouth, Dry Vermouth, Orange

QUEENS  23
London Dry Gin, Sweet Vermouth, Dry Vermouth, Pineapple

MANHATTAN  23
Rye Whiskey, Sweet Vermouth, Aromatic bitters

STATEN ISLAND  23
Pineapple Rum, Pear Brandy, Smith & Cross Rum, Jamaican Jerk Bitters

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
EVERYBODY’S GOT TO BELIEVE IN SOMETHING. I BELIEVE I’LL HAVE ANOTHER BEER.

W.C. FIELDS
BEER

AMSTEL LIGHT  12  
Pale Lager - Netherlands 12oz- 3.5%

SIXPOINT CRISP 12  
Pilsner - Brooklyn, NY 12oz - 4.9%

BRONX PALE ALE  12  
American Pale Ale - Bronx, NY 12oz - 6.3%

OMMEGANG WITTE  12  
Belgian Style Witte - Cooperstown, NY 12oz - 5.2%

BARRIER MONEY IPA  14  
India Pale Ale - Oceanside, NY 16oz - 7.3%

OTHER HALF BREWERY  15  
Rotating Selection - Brooklyn, NY 16oz

BLACK DUCK PORTER  12  
Greenport Harbor, NY - 4.7%

DOC’S ORIGINAL HARD APPLE CIDER  12  
Apple Cider - New York, NY 12oz - 5%

New York state tax will be added to your order.  
18% gratuity will be added for your convenience.
BEAUTY IS WORSE THAN WINE, IT INTOXICATES BOTH THE HOLDER AND BEHOLDER.

ALDOUS HUXLEY
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
<th>Year</th>
<th>GI</th>
<th>Blt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco</td>
<td>Villa Sandi - <em>Crosetta del Montello, Italy</em></td>
<td>NV</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Brut Rosé</td>
<td>Michelle - <em>Columbia Valley, Washington</em></td>
<td>NV</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Brut Sparkling</td>
<td>Chapel Down - <em>Tenterden, England</em></td>
<td>NV</td>
<td>20</td>
<td>80</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Saveurs du Temps - <em>Pays d'Oc, France</em></td>
<td>2018</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Stags Leap “Hands of Time” - <em>Napa Valley, California</em></td>
<td>2016</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Davis Bynum - <em>Sonoma, California</em></td>
<td>2016</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Estimulo - <em>Mendoza, Argentina</em></td>
<td>2017</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Jean-Paul Balland - <em>Sancerre, France</em></td>
<td>2016</td>
<td>19</td>
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<tr>
<td>Riesling</td>
<td>Saint M - <em>Pfalz, Germany</em></td>
<td>2016</td>
<td>19</td>
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<tr>
<td>Pinot Grigio</td>
<td>Bollini - <em>Trentino, Italy</em></td>
<td>2016</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Rosé</td>
<td>The Palm, Whispering Angel - <em>Provence, France</em></td>
<td>2017</td>
<td>19</td>
<td>76</td>
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<tr>
<td></td>
<td>Chateau Sainte Marguerite “Love” - <em>Provence, France</em></td>
<td>2017</td>
<td>20</td>
<td>80</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Saveurs du Temps – <em>Pays d'Oc, France</em></td>
<td>2016</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Tempranillo</td>
<td><em>La Montesa – Rioja, Spain</em></td>
<td>2014</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Malbec</td>
<td>Portillo - <em>Mendoza, Argentina</em></td>
<td>2017</td>
<td>19</td>
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<tr>
<td>Merlot</td>
<td>Seven Falls - <em>Columbia Valley, Washington</em></td>
<td>2013</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Sangiovese Blend</td>
<td>Villa Antinori Rosso - <em>Tuscany, Italy</em></td>
<td>2014</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Chateau St. Michelle “Indian Wells” - <em>Washington</em></td>
<td>2014</td>
<td>19</td>
<td>76</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Rodney Strong “Knights Valley” - <em>Sonoma, California</em></td>
<td>2014</td>
<td>19</td>
<td>76</td>
</tr>
</tbody>
</table>
REMEMBER, GENTLEMEN, IT’S NOT JUST FRANCE WE ARE FIGHTING FOR, IT’S CHAMPAGNE!

—

SIR WINSTON CHURCHILL
## WINE BY THE BOTTLE

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charles de Cazanove - Reims, France</td>
<td>NV</td>
<td>80</td>
</tr>
<tr>
<td>DOM PERIGNON - Champagne, France</td>
<td>2009</td>
<td>750</td>
</tr>
<tr>
<td>VBILLECART-SALMON LE CLOS SAINT-HILARIE - Champagne, France</td>
<td>1999</td>
<td>700</td>
</tr>
<tr>
<td>VEUVE CLIQUOT - Reims, France</td>
<td>2008</td>
<td>200</td>
</tr>
<tr>
<td>VEUVE CLIQUOT LA GRAND DAME - Reims, France</td>
<td>2006</td>
<td>700</td>
</tr>
</tbody>
</table>

### ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHATEAU D’ESCLANS ROSÉ WHISPERING ANGEL - Provence, France</td>
<td>2018</td>
<td>140</td>
</tr>
</tbody>
</table>

### ALBARIÑO

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACO &amp; LOLA RÍAS BAIXAS D.O. - Galicia, Spain</td>
<td>2017</td>
<td>65</td>
</tr>
</tbody>
</table>

### WHITE BORDEAUX

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOMAINE DE CHEVALIER BLANC - Bordeaux, France</td>
<td>2013</td>
<td>350</td>
</tr>
</tbody>
</table>

New York state tax will be added to your order. 18% gratuity will be added for your convenience.
WHETHER WINE IS A NOURISHMENT, MEDICINE OR POISON IS A MATTER OF DOSAGE.

PARACELSSUS
WINE BY THE BOTTLE

PINOT NOIR

ROSE ROCK PINOT NOIR  *Eola - Amity Hills Oregon*  2015  100

CABERNET SAUVIGNON

CHIMNEY ROCK  *Napa Valley, California*  2014  250
SUSANA BALBO BRIOSO  *Mendoza, Argentina*  2013  160

OTHER INTERESTING REDS

DOMINIO DEL PLATA “NOSOTROS MALBEC”  *Mendoza, Argentina*  2011  300
RODNEY STRONG “SYMMETRY”  *Sonoma, California*  2013  215
CHATEAU DE PEZ BORDEAUX  *Saint Estephe, France*  2011  200
CHATEAUNEUF-DU-PAPE TRADITION  *Rhone, France*  2016  200

---

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
I began to think vodka was my drink at last. It didn’t taste like anything, but it went straight down into my stomach like a sword swallowers’ sword and made me feel powerful and godlike.

Sylvia Plath ~ The Bell Jar
SPIRITS

VODKA

WÓDKA 17
BELVEDERE 20
GREY GOOSE 19
KETEL ONE 19
STOLICHNAYA 80 PROOF 17
STOLICHNAYA ORANGE 17
STOLICHNAYA CITROS 17
RUSSIAN STANDARD 17
TITO’S 17

GIN

BOMBAY SAPPHIRE 18
DOROTHY PARKER 16
BEEFEATER 24 18
HENDRICK’S 88 PROOF 20
PLYMOUTH 19
TANQUERAY 18

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
DRINKIN’ RUM BEFORE 10AM MAKES YOU A PIRATE, NOT AN ALCOHOLIC.

EARL DIBBLES JR
<table>
<thead>
<tr>
<th>SPIRITS</th>
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</tr>
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<tbody>
<tr>
<td>RUM</td>
<td></td>
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<tr>
<td>APPLETON ESTATE RESERVE</td>
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<tr>
<td>BACARDI 8YR</td>
<td>17</td>
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<tr>
<td>BANKS 5 ISLAND RUM</td>
<td>18</td>
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<tr>
<td>CORUBA ORIGINAL</td>
<td>17</td>
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<tr>
<td>EL DORADO 3YR</td>
<td>17</td>
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<tr>
<td>EL DORADO 12YR</td>
<td>20</td>
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<td>EL DORADO 21YR</td>
<td>35</td>
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<tr>
<td>GOSLING’S BLACK SEAL</td>
<td>18</td>
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<tr>
<td>LEBLON CACHAÇA</td>
<td>17</td>
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<tr>
<td>RON ZACAPA 23YR</td>
<td>20</td>
<td></td>
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<tr>
<td>RON ZACAPA 23 XO</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>PINEAPPLE PLANTATION</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>PLANTATION</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>SAILOR JERRY SPICED RUM</td>
<td>18</td>
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<td></td>
</tr>
<tr>
<td>TEQUILA/MEZCAL</td>
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<td></td>
</tr>
<tr>
<td>Cabeza Tequila Blanco</td>
<td>17</td>
<td></td>
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<tr>
<td>Partida Reposado</td>
<td>20</td>
<td></td>
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<tr>
<td>Casamigos Reposado</td>
<td>20</td>
<td></td>
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<tr>
<td>Del Maguey Tobala</td>
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<td></td>
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<tr>
<td>Del Maguey Vida</td>
<td>18</td>
<td></td>
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<tr>
<td>Yola Mezcal</td>
<td>18</td>
<td></td>
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<tr>
<td>Don Julio Añejo</td>
<td>21</td>
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<tr>
<td>Don Julio 1942</td>
<td>40</td>
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<tr>
<td>Casa Dragones</td>
<td>60</td>
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<tr>
<td>Ocho Blanco</td>
<td>17</td>
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<tr>
<td>Patron Blanco</td>
<td>20</td>
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<tr>
<td>Pueblo Viejo Reposado</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Pueblo Viejo Añejo</td>
<td>17</td>
<td></td>
</tr>
</tbody>
</table>
I ALSO DRINK SCOTCH. BUT I’M NOT PICKY. I’LL TAKE THE VICTORY SCOTCH, OR THE SCOTCH OF DEFEAT. OR THE ROTGUT SWILL.

ROB THOMAS ~ MR. KISS AND TELL
SCOTCH

BALVENIE DOUBLEWOOD 12YR  21
BALVENIE CARIBBEAN CASK 14YR  34
BALVENIE 21YR PORTWOOD  48
DEWAR’S WHITE LABEL  17
GLENLIVET 12YR  21
GLENFIDDICH 12YR  20
GLENFIDDICH 18YR  35
GLENFIDDICH 21YR RESERVA RUM CASK FINISH  45
JOHNNIE WALKER BLACK  18
LAPHROAIG 10YR  21
LAGAVULIN 16YR  29
MACALLAN 12YR  23
MACALLAN 15YR  37
MACALLAN 18YR  51
MACALLAN 25YR SHERRY OAK
   1 OZ  165   2 OZ  325
MACALLAN RARE CASK  78
OBAN 14YR  22

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
MY VOICE FALLS INTO SOUTHERN DRAWL WHEN I AM TIRED, DRUNK, OR IN TROUBLE. TOO OFTEN, MY ACCENT IS ATTACKED BY ALL THREE OF THESE REALITIES.

JENNIFER HARRISON ~ WRITE LIKE NO ONE IS READING
RYE

BULLEIT RYE   18
CROWN ROYAL RYE   18
HUDSON MANHATTAN RYE   17
MICHTER’S STRAIGHT RYE   19
MICHTER’S BARREL PROOF RYE   45
OLD OVERHOLT   17
RUSSEL’S RESERVE 6YR   18
WHISTLE PIG  25
WILD TURKEY 101 PROOF   18
WOODFORD RESERVE RYE   19

BOURBON

BAKER’S 7 YR   19
BLANTON’S   19
BUFFALO TRACE   18
BULLEIT BOURBON   18
EAGLE RARE 10 YR   18
FOUR ROSES SINGLE BARREL   21
JEFFERSON’S RESERVE VERY OLD KENTUCKY STRAIGHT   19
JEFFERSON’S VERY SMALL BATCH   20
JEFFERSON’S CABERNET CASK   25
MAKER’S MARK   18
MICHTER’S   18
MICHTER’S 10 YR   35
WILD TURKEY RARE BREED   23
WOODFORD RESERVE   19
HAPPINESS IS HAVING A RARE STEAK, A BOTTLE OF WHISKEY AND A DOG TO EAT THE RARE STEAK.

JOHNNY CARSON
GLOBAL WHISKEY

BUFFALO TRACE WHITE DOG   17
CROWN ROYAL   18
HAKUSHU 12 YR   33
HAKUSHU 18 YR   80
JACK DANIEL’S   18
JAMESON IRISH WHISKEY   18
NIKKA COFFEY GRAIN   28
NIKKA COFFEY MALT   30
NIKKA 17 YR   75
REDBREAST IRISH 12 YR   21
YAMAZAKI 12   75

COGNAC

HENNESSY VS   25
HENNESSY XO   45
LOUIS XIII BY REMY MARTIN

THE "KING OF COGNACS," IS A BLEND OF 1200 EAUX-DE-VIE AGED FROM 40-100 YEARS AND CREATED EXCLUSIVELY WITH GRAPES FROM CHAMPAGNE, THE PRESTIGIOUS REGION OF COGNAC.

1OZ    170
2 OZ    335

MARTELL CORDON BLEU   44
PIERRE FERRAND RÉSERVE   22
REMY MARTIN VSOP   35
REMY MARTIN XO   50
TESSERON COMPOSITION   20

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
I UNDERSTOOD DRINKING TO BE THE GASOLINE OF ALL ADVENTURE.

SARAH HEPOLA ~ BLACKOUT
SPIRITS

ARMAGNAC
LARRESSINGLE VSOP  18

CALVADOS
BOULARD EXTRA  21

BRANDY
CLEAR CREEK KIRSCHWASSER  21
KAPPA PISCO  17
LAIRD’S STRAIGHT APPLE BRANDY 100 PROOF  16

PORTS/SHERRIES
DOW’S OLD TAWNY PORT 20 YR  20
LUSTAU EAST INDIA SOLERA  17
LUSTAU FINO JARANA  17
LUSTAU PALO CORTADO  17
SADENMAN RUBY  17
TAYLOR FLADGATE TAWNY 10 YR  18

DIGESTIVES
AMARO CIO Ciaro  17
AMARO FRATELLI RAMAZZOTTI  17
AMARO NONINO  17
CARPANO ANTICA  17
FERNET BRANCA  17
PUNT E MES  17

New York state tax will be added to your order.
18% gratuity will be added for your convenience.
I COOK WITH WINE; SOMETIMES I EVEN ADD IT TO THE FOOD.

W.C. FIELDS
BAR SNACKS

MIXED OLIVES  8

HOUSE MADE SWEET & SALTY NUTS  8

SMALL PLATES

CHARCUTERRIE BOARD  28
Selection of Cured Meats & Local Cheeses, Crostini, Seasonal Berry Jam

BAR54 BURGER  25
Provolone, Truffle Relish, House Made Potato Chips or Baby Field Greens
Roasted Shallot Vinaigrette

HONEY CHILI GARLIC GLAZED CHICKEN SATÉ  16
Kimchi Salad

MARGHERITA FLATBREAD  16
Roasted Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Parmigiano-Reggiano

SOPPRESSATA FLATBREAD  16
Roasted Serrano Chilies, Caramelized Onions, Mozzarella, Local Honey

ROASTED BEET HUMMUS, TOASTED PINE NUTS  14
Grilled Pita Bread, Crudité

SEARED STEAK SKEWERS 16
Roasted Local Vegetables, Chimichurri

SLOW COOKED SHORT RIB SLIDERS (2) 15
Local Apples - Jicama Slaw

DESSERTS

CHOCOLATE CAKE  12
NEW YORK CHEESECAKE  12

LATE NIGHT (AFTER 11PM)

CHARCUTERRIE BOARD
MIXED OLIVES
HOUSE MADE SWEET & SALTY NUTS

Kitchen is open from 5pm-11pm daily
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.