

LOCAL CRAFT COCKTAILS

All Born & Raised in NY state

NEW YORK GIN SOUR

Warwick Gin
Whipped Meringue
Fresh Lemon

CLASSIC MARTINI

Dry Vermouth
Good Shepherd Vodka
Feta Stuffed Olives

BASEMENT MANHATTAN

Still the One #4 Rye Whiskey
Amarena Cherry
Sweet Vermouth

MAPLE OLD FASHIONED

Organic Bitters
914 Bourbon
Orange Peel

BUBBLES | ROSE

SPARKLING SPANISH
CAVA BRUT

LONG ISLAND BIODYNAMIC
ROSE

W H I T E

PINOT GRIGIO

CALIFORNIA CHARDONNAY

FRENCH SAUVIGNON BLANC

SPANISH ALBARINO

GREEK ASSYRTIKO

ITALIAN FALANGHINA -doc

R E D

OREGON PINOT NOIR

UPSTATE NEW YORK CABERNET
FRANC

MALBEC

COTES DU RHONE

SONOMA COUNTY RED ZINFANDEL

CABERNET SAUVIGNON

SUPER TUSCAN

SPANISH RIOJA TEMPRANILLO

LOCAL DRAFT BEER

-7-

BRONX PALE ALE
The Boogie Down

SLOOP'S JUICE BOMB IPA
Elizaville

OMMEGANG WITTE
Cooperstown

AFTER DINNER SIPS

SINGLE | DOUBLE
ESPRESSO
5 | 6

CAPPUCCINO
7

HOUSE BREWED COFFEE
5

HERBAL TEA
CHAMOMILE | MINT MÉLANGE
ORGANIC BREAKFAST | EARL GREY
5

If you have a food allergy (or aversion) please let a manager or server know – we are here to help!
~Eat and Be Well~