

Handmade Soft Pretzels

Whole Grain and
Honey Mustard
{5}

Oysters Rock a Fella'

Fried Oysters
on Creamy Spinach
{12}

Lamb Quesadilla

Tahini
Mint Yogurt
{12}

BITES



"Happiness is...
finding two olives
in your martini
when you're hungry."
—Johnny Carson

Should you require
additional sustenance,
please partake in
our shareable riffs on
old favorites.

Mac & Cheese

Strawberry
Watercress Salad
{10}

Salmon Sliders

Blue Cheese
and Pancetta
{12}

Short Rib Empanadas

Horseradish Sauce
{12}

Mini Pitas

Quinoa, Seasonal
Vegetables and
Butternut Squash Puree
{10}

Surf & Surf Mini Crabcake

Sashimi Tuna and
Wasabi Basil Aioli
{10}

Maple Pork Belly

On White Bean
Crostini
{8}

Bacon-Wrapped Filet Mignon

Maple Rosemary Apple
Brandy Glaze
{16}

Tempura Battered Charred Cauliflower

Cheddar Fondue
{8}

Chocolate Cheesecake

{9}

DESSERTS

French Toast

{9}

Espresso

{4}

WHITE

Morro Bay Split Oak Vineyard CHARDONNAY

California, 2006. Rich and creamy with
a mouth-filling texture, supple with a
soft acid balance
{9/36}

Stadlmann NEUBURGER

Austria 2006. One of the oldest, and most
unique varietals of Austria. Fresh & spicy,
with a distinct aroma of ripe apples
{10/40}

Pencarrow SAUVIGNON BLANC

New Zealand 2006. Very intense nose of
classic herbs and hints of tropical fruits,
passion-fruit & tamarillo
{11/44}

RED

Laurent Miquel SYRAH & GRENACHE

France 2006. Rich red berry and cocoa
flavours, with a delicious smooth finish
{8/32}

Felipe Rutini MALBEC

Mendoza, Argentina 2005. A concentrated
nose with elements of wild berries,
tobacco and vanilla
{11/44}

L de Lyeth CABERNET SAUVIGNON

California 2005. Delicious, with complex
hints of plum, cherry, blackberry and truffle
{9/36}

SPARKLING

Veuve Ambal BLANC DE BLANCS

France. Light & zesty flavors of ripe
citrus peel with sharp mineral notes
and a clean, dry finish
{9/45}

Pol Roger Brut CHAMPAGNE

France. Delicate and toasty
aroma, fruit complexity.
Beautifully balanced
{16/80}

Moët & Chandon + white star + CHAMPAGNE

France. A light aroma of flowers,
hazelnuts and biscuits
{16/40 375ml}



WINE

ROSE

Mas de la Dame ROSE DU MAS

France, 2007. Aromas of
strawberries, peaches & roses lead
to an opulent palate of fresh berries.
Agriculture Biologique
{9/36}

GIN

{ \$13 }

THE RISK POOL

Old Tom Gin, Fresh Grapefruit
and Lime Juice, Crème de
Violette

STRANGE BREW

Tanqueray Ten Gin, Velvet Falernum,
Fresh Pineapple and Lemon Juice,
IPA Hop Devil

CÁDIZ COLLINS

Plymouth Gin, Amontillado
Sherry, Lemon Juice, Demerara,
Orange Wedge, Dash of Fee's
Barrel Aged Bitters



FRISCO CLUB

Plymouth Gin, Solerno Blood
Orange Liqueur, Fernet Branca,
Fresh Grapefruit and
Lime Juice

Sentimental Journey

Tanqueray Ten Gin,
Morro Bay Chardonnay,
Cinnamon Bark Syrup,
Lemon Twist



The Joy Division

Beefeater Gin,
Noilly Pratt Dry
Vermouth, Cointreau,
St George Absinthe

Yeomen Warder

Beefeater Gin, Noilly
Pratt Dry Vermouth,
Luxardo Maraschino,
Cynar

Moon Cocktail

Plymouth Gin,
Amontillado Sherry,
Crème de Peche, Honey

European Union

Old Tom Gin, Calvados,
Martini & Rossi Sweet
Vermouth, Strega, Dash
of Deragon's Bitters

RUM

{ \$13 }



Sleepy Hollow Fizz

Flor de Cana 7 yr Rum, El Dorado 151
Rum, Fresh Lemon Juice, Maple Syrup,
Pumpkin Puree, Organic Egg Yolk

Sunset at Gowanus

Santa Teresa Rum, Laird's Bonded
Applejack, Yellow Chartreuse, Fresh
Lime Juice, Maple Syrup

Hispaniola Cocktail

Summer Royalton Tea-infused Flor
de Cana 4 yr Rum, Fresh Lime Juice,
Ginger Syrup

Kerala Cocktail

Scarlet Ibis Rum, Buffalo Trace
Bourbon, Muddled Cardamom,
Fresh Pineapple and Lemon Juice,
Sugar Cane Syrup, Angostura and
Pyechaud's Bitters

PASSING ADEN

Batavia Arrack, Harvest Moon Tea-
infused Carpano Antica Vermouth,
Demerara, Bitter Truth Aromatic
Bitters, Lemon Twist, Cinnamon Stick

DRUNKEN DODO

Scarlet Ibis Rum, Carpano Antica
Vermouth, Allspice Dram, Angostura
Bitters, Orange Twist

THE BLACK PRINCE

Ron Zacapa 23 Rum, Carpano Antica
Vermouth, Averna, Orange Bitters

VELVET WARHOL

Banana Chip-infused Goslings
Rum, Creme de Cacao, Topped with
Aromatized Cream

PINA COLADA DECONSTRUCTION

Pineapple-infused Flor de Cana Silver,
Coconut Water, Kalani, Sugar Cane
Syrup, Dash of Angostura Bitters



TEQUILA

{ \$13 }

DALGREN

Herradura Silver Tequila, Fresh
Lime Juice, Ginger Beer, Tawny
Port, Angostura Bitters

SHORT RIB

Jalapeno-infused Siete Leguas
Silver Tequila, Fresh Lime Juice,
Pomegranate Molasses



SMOKED HORCHATA

House-made Horchata, Herradura
Reposado Tequila, Crema de
Mezcal, Cinnamon Bark Syrup,
Dash of Angostura Bitters,
Cinnamon Stick

TY COBBLER

Siete Leguas Silver Tequila,
Cynar, Muddled Brandied Cherries
and Orange Twist, Dash of
Bittermens Mole
Bitters



Vipera

Spiced Pear-infused
Herradura Silver Tequila,
Yellow Chartreuse,
Laird's Bonded Applejack

Range Life

El Tesoro Reposado
Tequila, Campari,
Punt e Mes, Grand
Marnier

Shattered Glasser

El Tesoro Reposado,
Batavia Arrack, Los
Amantes Joven Mezcal,
Carpano Antica Vermouth,
Benedictine, Allspice
Dram, Dash of Bittermens
Mole Bitters

Oaxaca Old Fashioned

El Tesoro Reposado
Tequila, Los Amantes
Joven Mezcal, Agave
Nectar, Angostura Bitters,
Flamed Orange Twist

Spanish Caravan

Lapsang Souchong Tea-
infused Herradura Silver,
Benedictine, Cointreau,
Grand Marnier, Amaretto,
Dash of Angostura
Orange Bitters, Flamed
Orange Twist

WHISKEY

{ \$13 }



Pete's Word

Laphroaig Single Malt Scotch, Luxardo
Maraschino Liqueur, Green Chartreuse,
Fresh Lime Juice

The Faithful Scotsman

Compass Box Asyla Scotch, Massenez Crème
de Peche, Fresh Pineapple and Lemon Juice,
Cumin Syrup

Grouse Rampant

Apple-infused Famous Grouse Scotch,
Honey and Cinnamon Bark Syrup,
Fresh Lemon and Pineapple Juice,
Organic Egg White,
Dash of Peychaud's Bitters

Whirling Tiger

Buffalo Trace Bourbon,
Fresh Apple and Lemon Juice,
Ginger Syrup

Bourbonnais Swizzle

Toasted Pecan-infused Buffalo Trace
Bourbon, White Crème de Cacao, Lillet
Rouge, Fresh Lemon Juice

COOPER UNION

Red Breast Irish Whiskey, St. Germain
Elderflower Liqueur, Laphroaig Rinse,
Dash of Orange Bitters

MANHATTAN TRANSFER

Rittenhouse Rye, Noilly Pratt Dry
Vermouth, Ramazzotti, Dash of
Orange Bitters

SWEET & VICIOUS

Old Overholt Rye, Amaro Nonino, Noilly
Pratt Dry Vermouth, Maple Syrup,
Fuji Apple

LA DOLCE VITA

Chamomile-infused Old Overholt Rye,
Campari, St Germain Elderflower
Liqueur

CARROLL GARDENS

Rittenhouse Rye, Nardini Amaro,
Punt e Mes, Luxardo Maraschino

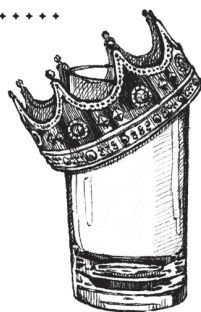


FLIPS

{ \$13 }

RAISIN BURN

Currant-infused Wild Turkey Rye,
East India Sherry, Cream, Whole
Organic Egg, Dash of Angostura
Bitters, Grated Cinnamon



SATURDAY MORNING FLIP

Appletons VX Rum, Goslings Rum,
Ruby Port, Espresso Syrup,
Organic Egg Yolk, Dash of
Angostura Bitters

JACK SPARROW

Flor de Cana 7 yr Rum, Rainwater
Madeira, Demerara, Whole
Organic Egg, Dash of Fee's
Barrel Aged Bitters, Grated
Cinnamon

LE GIGOT FLIP

Santa Teresa Rum, Cherry Herring,
Cream, Organic Egg Yolk,
Dash of Bittermens Mole Bitters,
Brandied Cherry

PIT STOP FLIP

Lairds Bonded Applejack,
Rainwater Madeira, Cream, Maple
Syrup, Organic Egg Yolk,
Grated Nutmeg

BRANDY

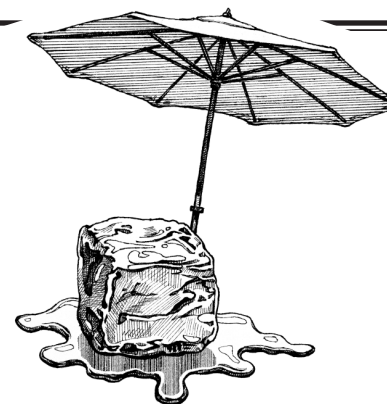
{ \$13 }

Sidewinder

Hine VSOP Cognac, Laird's Bonded
Applejack, Benedictine, Yellow
Chartreuse, Peychaud's Bitters,
Absinthe

Black Brandy

Hine VSOP Cognac, Laird's Bonded
Applejack, Black Market Tea-infused
Sweet Vermouth, Dash of Angostura
Bitters and Peychaud's Bitters



Indian SUMMER

{ \$13 }

Myra Breckinridge

Laphroaig Single Malt Scotch,
Absinthe, Fresh Lime Juice, Sugar
Cane Syrup

Coffey Park Swizzle

Barbancourt 3 Star Rum, Amontillado
Sherry, Ginger Syrup, Velvet Falernum,
Angostura Bitters, Lime Juice

Zombie Punch (1934)

Appletons VX Rum, Ron Del Barrilito
Rum, El Dorado 151 Rum, Fresh Lime
Juice, Don's Mix #2, Grenadine, St
George Absinthe, Velvet Falernum,
Dash of Angostura Bitters { \$16 }

18th Century

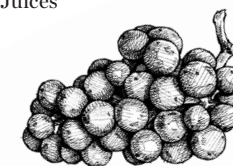
Batavia Arrack, Crème de Cacao,
Carpano Antica Vermouth, Fresh
Lime Juice

Autumn Daiquiri

Mount Gay Rum, Fresh Pineapple
and Lime Juice, Demerara, Cinnamon
Bark Syrup, Dash of Angostura Bitters

Gantt's Tomb

Gosling's Rum, Rittenhouse Rye,
El Dorado 151 Proof Rum,
Allspice Dram, Fresh Pineapple,
Orange and Lemon
Juices



Poire Man's Cobbler

Calvados, Benedictine,
Pear, Dash of
Peychaud's Bitters

Port Authority

Hine VSOP Cognac, Crème de
Cassis, Tawny Port, Fresh Lemon
Juice, Bittermens Mole Bitters,
Blackberries

Calva Dorsa

Calvados, St Germain
Elderflower Liqueur,
Dash of Angostura
Bitters, Champagne

CHAMPAGNE COCKTAILS

{ \$14 }

DRAGON LILY

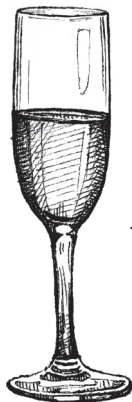
Champagne, Siembra Azul Blanco
Tequila, Tarragon-agave Gastrique,
Peychaud's Bitters

IRON CHANCELLOR

Champagne, Mackesons Stout,
Espresso Syrup

FANCY HOLLAND ROYALE

Champagne, Bols Genever Gin, Grand
Marnier, Dash of Fee's Barrel Aged Bitters



MISS BEHAVIN'

Champagne, Clear Creek Pear Brandy,
Laird's Bonded Applejack, Fresh
Lemon Juice

NORTH BY NORTHWEST

Champagne, Aviation Gin, Fresh Lemon
Juice, St George Absinthe

DARK N BUBBLY

Champagne, Goslings Rum, Curried
Ginger Syrup, Fresh Lime Juice

A LOVELY BOWL OF PUNCH

SERVES 4-6

{ \$42 }

Nuts & Sherry Punch

Toasted Pecan-infused Buffalo
Trace Bourbon, East India Sherry,
Allspice Dram, Fresh Pineapple
and Lime Juice, Dash of Bittermens
Mole Bitters

Pisco Punch

Strawberry- and
Pineapple-infused Barsol
Pisco, Luxardo Maraschino,
Fresh Lime Juice



Drunken Punch

Apple-infused Blended Scotch,
Allspice Dram, Fresh Fuji
Apple and Lemon Juices,
Demerara, Peychaud's
Bitters

Mother's Ruin Punch

Plymouth Gin, Black Market
Tea-infused Sweet Vermouth,
Fresh Lemon and Grapefruit
Juices, Champagne

MULTIPLE CHOICE

{ \$13 }

THE ELECTRIC KOOL-AID ACID TEST

Plymouth Sloe Gin, Luxardo
Maraschino, Blackberries and Fresh
Lemon Juice over crushed ice with
your choice of:

- A. Plymouth Gin
- B. Scarlet Ibis Rum
- C. Herradura Silver Tequila
- D. Laird's Bonded Applejack

LITTLE KINGDOM

Carpona Antica Vermouth, Cynar
with your choice of:

- A. El Tesoro Reposado Tequila
- B. Beefeater Gin
- C. Compass Box Asyla Scotch
- D. Rittenhouse Rye
- E. Hine VSOP Cognac

ST. GERMAIN REDUX

St. Germain Elderflower Liqueur
and Champagne, Served Spritz Style
with your choice of:

- A. Beefeater Gin
- B. Appleton VX Rum
- C. Herradura Silver Tequila
- D. Busnel Calvados
- E. Compass Box Asyla Scotch
- F. Hine VSOP Cognac

Balance & structure are
the hallmarks of a classically
constructed cocktail. We've
added the freedom to choose
your preferred base spirit in
the following drinks.

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THE BLACK MARKET SLING

Black Market Tea-infused Sweet
Vermouth, Fresh Lemon Juice and
Angostura Bitters with your choice of:

- A. Plymouth Gin
- B. Scarlet Ibis Rum
- C. Bernheim Wheat Whiskey
- D. Rittenhouse Rye
- E. Laird's Bonded Applejack
- F. Hine VSOP Cognac