

**THE LIVING ROOM**  
*Bar & Terrace*

# specialty cocktails

## martinis

### rosé martini 15

hendrick's gin stirred with martini rosata, up with a lemon twist

### lychee blossom 16

belvédère orange blossom shaken with lychee juice,  
fresh lemon, peychaud bitters

### the jitney 15

muddled cucumber with green chartreuse, hendrick's gin, fresh lime

### brooklyn bridge 14

rye whiskey with solerno blood orange liqueur, lemon, orange, bitters

### ginger pip 13

vodka, homemade ginger syrup, fresh lime

## champagne cocktails

### classic champagne cocktail 16

cognac, brown sugar, angostura bitters, champagne

### bond street sparkler 15

blackberries, st-germain elderflower liqueur, fresh mint with champagne

## long drinks

### strawberry & basil paloma 15

pink grapefruit, agave nectar, fresh lime, tequila with  
muddled strawberries, fresh basil

### lemongrass caipirinha 13

leblon cachaça with lemongrass infused simple syrup, muddled lime,  
served over crushed ice

### saltwater taffy 14

fresh pineapple, strawberries shaken with tequila, licor 43,  
fresh squeezed lime

### bourbon summer cup 14

blueberries, basil, ginger, mint shaken with bourbon, served over crushed ice

### five points 15

pisco with muddled pineapple, agave nectar, fresh lime, wild arugula

### apple & sage sour 13

pressed apple juice with galliano, stoli gala applik, fresh lemon

### downtown mule 12

stolichnaya vodka with homemade ginger syrup, carbonated water, fresh lime

### dutch courage 10

bols genever with fresh lemon, simple syrup, tonic

# mix it

## fresh, classic margaritas

fresh squeezed lime juice, agave nectar served to share

josé cuervo gold 275

don julio añejo 325

## bubbles

	glass	bottle
“sofia” blanc de blancs, napa valley, california, nv	14	
domaine chandon brut “classic”, napa valley, california, nv	15	53
bollinger brut “special cuvée”, champagne, france, nv		120
veuve clicquot “yellow label”, remis, france, nv	26	120
veuve clicquot “la grande dame rosé”, remis, france		300
dom pérignon, champagne, france		400
dom ruinart, champagne, france		450
louis roederer cristal, champagne, france		700

## whites

boutari, moschofilero, greece	7	31
bollini pinot grigio, trentino, italy	9	33
brancott sauvignon blanc, marlborough, new zealand	12	34
frei brothers “reserve” chardonnay, russian river valley, california	11	45
boillot meursault “charrons” burgundy, france	15	62

## reds

macmurray ranch pinot noir, sonoma coast, california	13	45
duckhorn “decoy” red varietal, napa valley, california	15	68
beaulieu vineyard merlot, napa valley, california	9	36
“solare” cabernet sauvignon by robert mondavi, california	10	40
faust cabernet sauvignon, napa valley, california	18	90
domaine terlato & chapoutier shiraz-viognier, western victoria, australia	9	43

## half bottles

	half bottle
parducci “sustainable white”, mendocino, california	19
veramonte “primus” blend, casablanca valley, chile	26
perrier-jouët grand brut, épernay, france, nv	65

## dessert

	half bottle
“nivole” michele chiarlo, moscato d’asti, piemonte, italy, nv	33
“dolce” far niente vineyards, napa valley, california	140

## port

	glass
cockburn’s special reserve	10
graham’s fine ruby port	9

## domestic

sam adams  
budweiser  
bud light

7

## imported

heineken  
stella artois  
amstel light  
corona

8

## micro brew features

blue moon, golden, co	9
brooklyn lager, brooklyn, ny	9
arcadia ale “shipwrecked porter” aged in american oak barrels, battle creek, michigan	12

## nibbles

deviled eggs & tabasco	5	parmesan & olives	7
hooligan grilled cheese	12	shrimp cocktail	18
double smoked bacon		tuna tartare	16
fried calamari	11	yuzu, cucumber, avocado, crispy shallots	
sweet & sour dipping sauce		grilled spicy octopus	14
margherita pizza	10	lemon potato salad	
tomato, buffalo mozzarella, basil			
blt burger	16		
aged cheddar, double smoked bacon			
tarte flambée	17	grilled chicken panini	15
cream, bacon, black pepper, arugula (pizza)		soppressata, mozzarella, olive tapenade	
caesar salad	11		
rustic croutons add grilled chicken +6 add grilled shrimp +9			
“salumeria”	17		
coppa † mortadella † salami hot sopressata † bresaola			

## cheese below...

artisanal american cheeses	17/21
humboldt fog, humboldt, california point reyes blue cheese, point reyes, california amish cave-aged cheddar, noble farms, pennsylvania nancy’s hudson valley camembert, hudson valley, new york ash-aged goat, blue bonnet farms, vermont	
mini choice of 3 or 5	

## sweet affairs

assortment of cookies	12
profiteroles	12
vanilla ice cream and warm chocolate sauce	
chocolate layer cake	10
vanilla ice cream	
ice cream or sorbet	9
housemade creations	