

COCKTAILS 13

Light

Belvedere, Star Anise Elixir, Passion Fruit & Red Peppercorn Dust

Fresh

Nolet Gin, Cucumber, Basil, Mint, Kaffir Lime Cloud & Radish Crunch

Gingers Snap

Don Julio Tequila, Ginger, Guava & Ginger Twirl

Pink Bazooka

Grey Goose Vodka, Watermelon, Basil, Orange Blossom & Coco Hibiscus

Brown Sugar

Bulliet Bourbon, Brown Butter Peach & Piri Ball

Pear Motie

Stoli Vodka, Japanese Pear, Yuzu, Cherry Cloud, Peppered Pear Crackle

Co-op Blood Orange Sangria

Red Wine, Pear Brandy, Blood Orange & Mango Anise Elixir

White Mischief

White Wine, Passion Fruit, Elderflower, Pear Brandy & Apple

Ninja Butterfly

Rock Sake, Saffron, Thyme & Lime

Scotsmen's Mistress

Cardhu Scotch, Plum Brandy, Lemon & Stirred

Afternoon Delight

Perrier Jouet Champagne, Rubarrb Jam, Meyer Lemon

Zealand

Kettle One Citron Infused Vodka With Kiwi & Horned Melon, Mint

Spiced Cane

Bacardi Infused Rum With Cinnamon & Vanilla, Serrano Chili, Oak Barrel Bitters

Pippy Longstocking

Absolut Vodka, Domaine de Canton, Red Bull, Grapefruit

SAKE

| | Glass | Bamboo | Bottle |
|---|-------|--------|--------|
| Rock Sake "Cloud" (Oregon) | 13 | 30 | 52 |
| Rock Sake Junmai Daiginjo (Oregon) | 15 | 34 | 60 |
| Kan Nihonkai Ultra Dry +15 | 15 | 34 | 65 |
| Otokoyama Junmai | 14 | 32 | 54 |
| Kitaya Ai Hime (Red Sparkling Sake) | | | 16 |
| Shirataki 'Sara Wind' Junmai | | | 50 |
| Wakatake Ginjo 'Onikoroshi' | | | 56 |
| Tenryo Koshu Junmai Daiginjo | | | 65 |
| Zen Junmai Ginjo | | | 62 |
| Kan Nihonkai Mizusumi No Sato Junmai Daiginjo | | | 95 |

BEER 8

| |
|------------------|
| Mother's Milk |
| Sugar Hill |
| Blue Moon |
| Corona |
| Stella |
| Troegs Pale |
| Toasted Lager |
| Lagunitas IPA |
| Beer Laos |
| Hitachino White |
| Hitachino Ginger |

New Classics 14

Truffle Martini

Double Crown Vodka w/ Black Truffle & Feta Stuffed Olives

LES Manhattan

Makers Mark 46, Sweet Vermouth, Cherry

DRINK

WINES

SPARKLING

Brut, 'Methode Champenoise' Gruet NV, Truth or Consequences, New Mexico

Onabay, Blanc de Blancs, North Fork of Long Island 2006

ROSE

Charles and Charles, 100% Syrah, Walla Walla, WA

Wolffer Vineyard South Fork Long Island, NY 2010

WHITES BY THE GLASS

Social Club White, Brooklyn Oenology 2009

Riesling, 'Kung Fu Girl' Charles Smith Wines, WA 2010

Sauvignon Blanc, Heron Wines, Napa Valley CA 2009

Chardonnay, Orogeny, Russian River Valley, CA 2008

REDS BY THE GLASS

Pinot Noir, 'Shooting Star', Lake County, CA

Tempranillo, Abacela, Umpqua, OR 2008

Zinfandel, Fritz, Dry Creek Valley, CA 2007

Cabernet Sauvignon, 'Margarita Vineyard' Broadside, Paso Robles CA 2008

WHITES BY THE BOTTLE

Coalescence, Shinn Estate, North Fork Long Island 2010

Sauvignon Blanc, Fritz, Russian River Valley, CA 2009

Albarino, Abacela, Umpqua, OR 2010

Pinot Gris, Adelsheim, Willamette, OR 2009

Gewurtraminer, Herman J. Wiemer, Finger Lakes NY

Chardonnay, LIOCO, Sonoma County, CA 2009

REDS BY THE BOTTLE

Cabernet Franc, Jed Steele, Lake County, CA

Pinot Noir, 'Pinot Project', Sonoma, CA 2009`

Merlot, Mercer Estate, Colombia Valley, WA 2007

Pinot Noir, Dobbles 'Grand Assemblage', Willamette, OR 2009

Petite Sirah/Carignan, 'Indica', LIOCO, Mendocino County, CA 2008

Syrah, Edmunds St John 'Wylie', Central Coast, CA 2009

DESSERT WINE

Wolffer Vineyard 'Diosa' Late Harvest Chardonnay, Long Island, NY 2008

RESERVE

Newton Vineyard, Unfiltered Chardonnay, Napa, CA 2007

Newton Vineyard, Unfiltered Cabernet Sauvignon, Napa CA 2007

Hewitt, Cabernet Sauvignon Rutherford, CA 2006

Provenance Vineyards, '3 Palms' Merlot, Napa, CA 2006

Mt. Veeder, Cabernet Sauvignon, Napa CA 2006

| | Flute | Bottle | |
|-------|----------|--------|----|
| | 13 | 50 | |
| | | 70 | |
| Glass | Quartino | Bottle | |
| | 12 | 16 | 46 |
| | | | 54 |

| | | | |
|--|----|----|----|
| | 11 | 15 | 40 |
| | 12 | 16 | 46 |
| | 14 | 19 | 46 |
| | 17 | 23 | 58 |
| | 12 | 16 | 42 |
| | 13 | 18 | 48 |
| | 14 | 19 | 52 |
| | 16 | 21 | 62 |

| | | | |
|--|--|--|----|
| | | | 46 |
| | | | 62 |
| | | | 58 |
| | | | 54 |
| | | | 58 |
| | | | 62 |

| | | | |
|--|--|--|----|
| | | | 52 |
| | | | 38 |
| | | | 56 |
| | | | 70 |
| | | | 58 |
| | | | 75 |

| | | | |
|--|----|--|----|
| | 18 | | 68 |
|--|----|--|----|

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|--|--|--|-----|
| | | | 120 |
| | | | 105 |
| | | | 180 |
| | | | 120 |
| | | | 95 |

GUERRILLA CULINARY BRIGADE is a hospitality company founded by Alan Philips and Jason Apfelbaum specializing in GUERRILLA CULINARY, a form of irregular restaurant or gastronomic event. The brigade is a group of foodies including, but not limited to, chefs, restaurateurs, and creative types that use underground culinary tactics along with extraordinary imagination, the element of surprise, and astonishing mobility to construct one-of-a-kind, memorable culinary and social moments.