

# DRINKS

## SPIRITS, WINE, & ALE

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**Vouvray Pétillant** Domaine Huet, Brut, Loire Valley, France 2005 \$16  
**Blanc de Blancs Champagne** Pierre Moncuit, Hugues de Coulmet Brut, Les Mesnil sur Oger, France \$18  
**Champagne** André Clouet, Grande Réserve Brut, Bouzy, France \$24  
**Rosé Champagne** R. Dumont & Fils, Brut Rosé, Champignol-lez-Mondeville, France \$23  
**Fenberry Cider** Newtown Pippin Heirloom Cider, Clear Creek Cranberry Liqueur, Twist \$12  
**Fino Sherry** Gutierrez Colosia, Elcano, Jerez, Spain \$9  
**Pineau des Charentes** Paul-Marie & Fils, Très Vieux - 25 Year Old, Cognac, France \$12  
**White Port** Dow's, Fine White, Oporto, Portugal \$9

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### APERITIFS

**Stone Fence** Scotch, Sparkling Cider, Peychaud's Bitters, Soda \$13  
**Blood and Sand** Scotch, Cherry Brandy, Orange Juice, Sweet Vermouth \$13  
**Modern Maid** Scotch, Jamaican Rum, Pernod, Orange Bitters, Lemon \$13  
**Scotch Bonnet** Scotch, Lillet Blanc, Lavender Honey, Lemon \$13  
**Gaslight** Scotch, Drambuie, Orange Curaçao, Sweet Vermouth \$13

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### SCOTCH COCKTAILS

**Tamarind Margarita** Tequila, Fresh Tamarind, Cointreau, Orange, Lime \$13  
**Kachumber Kooler** Gin, Cucumber, Cilantro, Green Chilies, Lime \$13  
**Bloody Caesar** Vodka, Cherrystone Clam Nectar, Spicy Tomato Juice, Lemon \$13  
**Sazerac** Rye Whiskey, Pernod, Peychaud's Bitters, Lemon \$13  
**Jack Rose** Apple Brandy, Spiced Grenadine, Lime \$13

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### COCKTAILS

**Pinot Blanc** Heidi Schrock, Weissburgunder, Burgenland, Austria 2009 \$9  
**Riesling** Keller, Trocken, Rheinhessen, Germany 2010 \$13  
**Assyrtiko** Gaia, Thalassitis, Santorini, Greece 2010 \$14  
**Furmint** Kiralyudvar, Demi-Sec, Tokaji, Hungary 2006 \$13  
**Albarino** Do Ferreira, Rias Baixas, Spain 2010 \$16  
**Vernaccia** Montenidoli, Tradizionale, Tuscany, Italy 2009 \$13  
**Chenin Blanc** Domaine Soucherie, Les Rangs de Long, Anjou, Loire Valley, France 2010 \$11  
**Sauvignon Blanc** Macari Vineyards, North Fork of Long Island, New York 2010 \$14  
**Chardonnay** Navarro Vineyards, Estate, Mendocino, California 2009 \$12  
**Chardonnay** Philippe Colin, Chenevottes 1er Cru, Chassagne-Montrachet, Burgundy, France 2005 \$26

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### WHITE WINES

**Pinot Noir** Evesham Wood, Willamette Valley, Oregon 2010 \$15  
**Pinot Noir** J.M. Gaunoux, Les Perrieres, Pommard, Burgundy, France 2006 \$28  
**Cabernet Franc** Gasnier, Graves, Chinon, Loire Valley, France 2010 \$11  
**Grenache** Jacques Laverriere, Clos Chatart, Collioure, France 2000 \$9  
**Syrah** Gilles Robin, Papillon, Crozes-Hermitage, Rhône Valley, France 2010 \$13  
**Tempranillo** Ramirez de la Piscina, Reserva, Rioja, Spain 2005 \$14  
**Nebbiolo** Fantino, Vigna dei Dardi Riserva, Barolo, Piedmont, Italy 1999 \$26  
**Croatina** Bruno Verdi, Cavariola Rosso Riserva, Oltrepo Pavese, Lombardy, Italy 2005 \$14  
**Cabernet Sauvignon** Ruston, Cuvée Simone, Napa Valley, California 2006 \$17  
**Cabernet Sauvignon** Guittot-Felloneau, Haut-Medoc, Bordeaux, France 2005 \$16

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### RED WINES

**Pilsner on Tap** Sixpoint, The Crisp, Red Hook, Brooklyn, New York \$8  
**Saison on Tap** Brooklyn Brewery, Sorachi Ace, Brooklyn, New York \$8  
**Amber Ale on Tap** Defiant Brewery, Muddy Creek Ale, Pearl River, New York \$8  
**Stout on Tap** Dogfish Head, Chicory Stout, Milton, Delaware \$8  
**Pale Ale** Cisco Brewers, Whale's Tale Pale Ale, Nantucket, Massachusetts \$9  
**India Pale Ale** Victory, Hop Devil Ale, Downingtown, Pennsylvania \$8  
**Amber Ale** Anderson Valley Brewing Company, Boont Amber Ale, Mendocino, California \$9  
**Trappist Ale** Brasserie Orval, Luxembourg, Belgium \$15  
**Scotch Ale** Innis & Gunn, Edinburgh, Scotland \$10  
**London Porter** Fuller's, Chiswick, England \$11  
**Extra Stout** Guinness, Dublin, Ireland \$13

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### BEERS