



HOUSE SPECIALTY COCKTAILS 18.

ESPRESSO MARTINI (*classic or hazenut*)
grey goose vodka, kahlua, espresso

BASIC

*blackberry infused grey goose vodka,
passionfruit, lemon, eggwhite, lillet rouge*

THE RIVETER

rosemary infused bombay dry gin, yellow chartruese, honey, lemon

CANELA MARGARITA

cinnamon infused cazadores tequila, grapefruit, lemon, agave

SMOKE SHOW

*chipotle infused agua magica mezcal,
aperol, cynar, orange oil*

FAST & LOOSE

*angels envy bourbon, averna, aperol,
espresso, orange oil*

JULIE-ANNA

dusse cognac, bacardi black barrel rum, lemon, orgeat, angostura

HOT TODDY 17.

teeling irish whiskey, lemon, honey, clove

GLOGG 16.

mulled wine

Honorable Mention - add bleu cheese stuffed olives to any martini 3.

WINE BY THE GLASS

BUBBLES

Pol Roger NV Brut, Champagne 25
Lamberti, Prosecco, Italy 14
L'Heureu de Nit, Cava Brut Rose 21 18

WHITES

Barone Fini, Pinot Grigio 23, Italy 13
Kunde, Sauvignon Blanc 22, Sonoma, CA 15
Forstreiter, Gruner Veltliner 21, Austria 14
Davis Bydum, Chardonnay, Russian River 16

ROSE

Pere & Fils, Rose 23, Cote de Provence, FR 14

REDS

Foris, Pinot Noir 21, Rouge Valley, Oregon 16
Melini, Chianti 22, Tuscany, Italy 13
El Esteco, Malbec 23, Argentina 14
Twenty Rows, Cabernet 21, Napa Valley 15

BEER BOTTLES & CANS

Industrial Arts Wrench IPA 12.
Lagunitas IPA 8.
Downeast Original Cider 9.
Rekorderlig Strawberry Lime 9.
High Noon Pineapple 9.
Schneider Weiss 14.
Coors Banquet 8.
Heineken Light 8.
Pacifico 8.
Guinness 0 (N/A) 9.

DRAFT BEER 9.

Bitburger Pilsner
Daisy Cutter Pale Ale
Guinness
Singlecut Lager
Montauk Wave Chaser IPA

Happy Hour from 4-7pm in the bar.

\$4 off House Specialty Cocktails
\$7 Chianti & Sauvignon Blanc
\$6 draft beers
\$1.50 Raw Oyster
\$2.50 Baked Oyster
\$2 Yellowfin Tuna Nacho