

THE COCKTAIL HOUR

Happy Hour... Honestly, we hated the whole idea of it. Rarely have we been to a bar that offers one and felt like it was a demonstration of hospitality at its best. Binge drinking. Poorly chosen spirits. Rushed service. It's banned in over half the country for a reason.

Historically, it originated as a scheduled form of entertainment for our servicemen during WWI in NYC. During Prohibition, it would evolve even more at speakeasies, where guests would have cocktails before grabbing a show or dinner. Businesses were providing a service that GUESTS NEEDED not one that OWNERS WANTED. If you wanted a good "Happy Hour," you raised the quality of establishment. You had to be better—not JUST cheaper. Happy Hour, in other words, used to be fucking cool.

We have spent our careers encouraging **better** drinking, **better** spirits, **better** cocktails. Everything should always be **better**. Our desire to always uplift drinking culture is never going to just go away.

So, what have we decided to do? Institute something that will make us better and give you, the guest, great value.

Between the hours of 4pm-7pm, Monday through Friday, we will offer \$1 oysters, \$.50 Little Necks, and a discounted food menu (as well as cheap-but-great beer and wine).

This is NYC... There should be value in everything you get here. That's actually the really easy part.

The hard part is the following: we will more than TRIPLE our cocktail menu to 100 cocktails.

These cocktails are not the shitty drinks you might be used to. Here are 100 of the best specialty cocktails from around the world—your reward for being adventurous and trying us out. Our "Cocktail Hour" forces us to constantly look for cocktails we can feature that we hope you love. These 100 drinks are our exploration to discover the next great cocktail.

SOME ARE RECLAIMED CLASSICS

(that no one bothered to make or has discovered)

OTHERS SHOULD BE CLASSICS

(but never got enough steam behind them for people to find out)

A COUPLE ARE DRINKS WE HAVE INVENTED BEFORE

(and help define who we are)

MANY ARE DRINKS FROM MANY BARS AROUND THE WORLD

(that were popular in one place or at a certain time)

Please ask us questions about anything on the menu. **It's overwhelming. That is intentional.** We want you to engage us with what you are curious about and how we can improve. We have just made it harder for us, so we can become better for you.

Patience and fortitude conquers all things. Cheers.

- 1 REPOSADO SWIZZLE - Reposado Tequila . Lime Passionfruit . Absinthe . Pineapple
- 2 WILDEST REDHEAD - Scotch . Lemon . Allspice . Honey . Cherry Heering
- 3 CHARTREUSE SWIZZLE - Green Chartreuse . Pineapple . Lime . Falernum . Mint
- 4 SHAKY PETE'S GINGER BREW - Gin . Lemon . Ginger . Pilsner
- 5 THE EVENING SUN - Cognac . Green Chartreuse . Lemon . Sugar . Champagne . Egg White
- 6 CHARLIE CHAPLIN - Sloe Gin . Apricot . Lime
- 7 BUSHWHACKER - Rum . Coffee Liqueur . Chocolate . Coconut . Cream
- 8 ROME WITH A VIEW - Dry Vermouth . Campari . Lime . Soda
- 9 LADY KILLER - Cachaca . Velvet Falernum . St. Germain . Lime
- 10 CHOCOLATE COCKTAIL #2 - Port . Yellow Chartreuse . Whole egg
- 11 DEMPSEY - Gin . Calvados . Grenadine . Absinthe Rinse
- 12 LATE NIGHT REVIVER - Gin . Lime . Ginger . Soda . Fernet Branca
- 13 KLONDIKE - Dry Vermouth . Sweet Vermouth . Lemon . Ginger . Soda
- 14 JERSEY KILT - Applejack . Islay Scotch . Sugar . Bitters
- 15 LONDON CALLING - Gin . Lemon . Simple . Fino Sherry . Orange Bitters
- 16 DEVIL'S SHARE - Bourbon . Lemon . Ginger . Maple . Orange
- 17 SPITFIRE - Cognac . Sauvignon Blanc . Peach . Lemon . Simple . Egg White
- 18 RUSSIAN SPRING PUNCH - Vodka . Cassis . Lemon . Champagne
- 19 WIBBLE - Gin . Sloe Gin . Grapefruit . Crème de Mure
- 20 THE TROJAN - Rum . Lemon . Triple Sec . Simple . Mezcal . Grenadine
- 21 DELICIOUS SOUR - Applejack . Lemon . Peach . Egg White
- 22 SINGLE VILLAGE FIX - Mezcal . Lime . Pineapple Syrup
- 23 QUINCEANERA - Tequila . Sherry . Lime . Simple . Orange . Chocolate
- 24 CLUB COCKTAIL - Rum . Dry Vermouth . Sweet Vermouth . Maraschino . Bitters
- 25 VERY BERRY - Vodka . Blackberry . Lime . Crème de Mure
- 26 QUEEN OF BAHIA - Cachaca . Strawberry . Lime . Brown Sugar
- 27 NAKED AND FAMOUS - Mezcal . Yellow Chartreuse . Lime . Aperol
- 28 ROLLS ROYCE - Gin . Sweet Vermouth . Dry Vermouth . Benedictine . Lemon Twist
- 29 ADONIS - Fino Sherry . Sweet Vermouth . Dry Vermouth
- 30 THE TROUBLEMAKER - Gin . Sweet Vermouth . Lemon . Strawberry . Cucumber . Soda
- 31 DIPLOMAT - Dry Vermouth . Sweet Vermouth . Maraschino . Orange Bitters
- 32 CAPTAIN'S BLOOD - Dark Rum . Lime . Sugar . Bitters
- 33 SILENT THIRD - Scotch . Cointreau . Lemon
- 34 TRITTER COLLINS - Gin . Lime . Mint . Absinthe . Soda
- 35 STAR COCKTAIL - Applejack . Sweet Vermouth . Bitters
- 36 ATHOL BROSE - Scotch . Honey . Cream
- 37 MCKINNON DAIQUIRI - Rum . Drambuie . Lime
- 38 DAISY DE SANTIAGO - Rum . Lemon . Yellow Chartreuse
- 39 MEZCAL MULE - Mezcal . Lime . Ginger . Passionfruit . Cucumber
- 40 OAXACAN OLD FASHIONED - Tequila . Mezcal . Agave . Grapefruit Twist
- 41 DOUBLE BARRELED RED HOOK - Rye . Bourbon . Sweet Vermouth . Maraschino
- 42 GRAPEFRUIT JULEP - Grapefruit Vodka . Lemon . Honey . Mint . Peychaud's Bitters
- 43 MONARCH - Gin . Lemon . Elderflower . Mint . Peach
- 44 PORNSTAR - Vodka . Lime . Vanilla . Passionfruit . Champagne
- 45 LITTLE ITALY - Rye . Sweet Vermouth . Cynar
- 46 PAINKILLER - Rum . Orange . Coconut . Pineapple . Nutmeg
- 47 BROOKLYNITE - Jamaican Rum . Lime . Honey . Bitters
- 48 FRENCH PEARL - Gin . Lime . Sugar . Mint . Absinthe
- 49 GORDON'S BREAKFAST - Gin . Worcester . Cucumber . Hot Sauce . Salt . Pepper
- 50 KILLER RABBIT - Scotch . Lemon . Pimm's . Ginger . Carrot . Cucumber
- 51 THE BUSINESS - Gin . Lime . Honey
- 52 MAGIC JULEP - Bitters . Fernet Branca . Mint . Sugar
- 53 LONDON FLIP - Rye . Orgeat . Whole Egg
- 54 CHOCOLATE NEGRONI - Gin . Sweet Vermouth . Campari . Chocolate
- 55 FINAL WARD - Rye . Lemon . Maraschino . Yellow Chartreuse
- 56 MORGENTHALER AMARETTO SOUR - Bourbon . Amaretto . Lemon . Sugar
- 57 STRAWBERRY TOMMY'S - Tequila . Lime . Strawberry . Agave
- 58 GIN-GIN MULE - Gin . Lime . Mint . Ginger . Soda
- 59 GOODNIGHT IRENE - Bourbon . Fernet Branca . Mint
- 60 MINT JULES - Bourbon . Lime . Mint . Bitters . Soda
- 61 PINEAPPLE MARTINI - Vodka . Lime . Pineapple
- 62 CHI-CHI - Vodka . Pineapple . Coconut
- 63 STRAWBERRY WHISKEY SHAKE - Bourbon . Lime . Strawberry . Sugar
- 64 DOMINICANA - Aged Rum . Coffee Liqueur . Cream
- 65 IMPROVED WHISKEY COCKTAIL - Rye . Sugar . Bitters . Maraschino . Absinthe
- 66 ASTORIA BIANCO - Gin . Bianco Vermouth . Bitters . Orange Twist
- 67 NEW YORK SOUR - Rye . Lemon . Sugar . Red Wine . Egg White
- 68 BABY'S FIRST BOURBON - Bourbon . Lemon . Orange . Orgeat
- 69 JADOO - Gin . Lime . Mint . Tonic
- 70 GUAPO - Tequila . Lime . Sugar . Worcester . Hot Sauce . Cucumber . Salt . Pepper
- 71 OLD PEPPER - Bourbon . Lemon . Sugar . Hot Sauce . Worcestershire
- 72 CHET BAKER - Aged Rum . Sweet Vermouth . Honey . Bitters
- 73 AFRICAN FLOWER - Bourbon . Chocolate . Amaro . Orange Bitters.
- 74 COMPANY BUCK - Agricole Rum . Lime . Ginger . Pineapple . Orange Bitters
- 75 GOLDEN DELICIOUS - Applejack . Lemon . Honey
- 76 HOTEL NACIONAL DE CUBA - Rum . Pineapple . Apricot . Lime
- 77 KING COLE - Rye . Fernet Branca . Sugar . Orange Twist
- 78 RED ANT - Rye . Mezcal . Cherry Herring
- 79 MAID IN CUBA - Rum . Lime . Cucumber . Mint . Absinthe
- 80 LEFT HAND COCKTAIL - Bourbon . Sweet Vermouth . Campari . Chocolate Bitters
- 81 BACON JAGERITA - Bacon-Infused Jagermeister . Lime . Cointreau
- 82 GUNSHOP FIZZ - Peychaud's . Lemon . Strawberry . Cucumber . Soda
- 83 NUCLEAR DAIQUIRI - Overproof Rum . Lime . Green Chartreuse . Velvet Falernum
- 84 TREACLE - Aged Rum . Brown Sugar . Apple Juice . Molasses
- 85 SIESTA - Tequila . Campari . Lime . Triple Sec
- 86 TRINIDAD SOUR - Bitters . Rye . Lemon . Orgeat
- 87 BERMUDA SOUR - Bermuda Rum . Lemon . Orange . Egg White . Bitters
- 88 IMPROVED PIÑA COLADA - Rum . Pineapple . Passionfruit . Coconut . Campari
- 89 PISCO PUNCH - Pisco . Lemon . Pineapple Syrup
- 90 CORPSE REVIVER # BLUE - Gin . Lemon . Lillet Blonde . Blue Curacao
- 91 JUNGLE BIRD - Blackstrap Rum . Pineapple . Lime . Campari
- 92 READY FIRE AIM - Mezcal . Pineapple . Lime . Honey . Hot Sauce
- 93 AMELIA - Vodka . Lime . Elderflower . Blackberry . Mint
- 94 THOU SHALT NOT REMEMBER - Scotch . Sweet Vermouth . Kirsch . Bitters
- 95 PLAZA VIEJA - Tequila . Mezcal . Sweet Vermouth . Benedictine . Bitters
- 96 151 SWIZZLE - Overproof Rum . Lime . Sugar . Absinthe . Cinnamon
- 97 SILVER LINING - Rye . Lemon . Vanilla . Egg White . Soda
- 98 TANTRIS SIDECAR - Cognac . Cointreau . Lemon . Pineapple . Green Chartreuse
- 99 SILVER MONK - Tequila . Lime . Cucumber . Salt . Yellow Chartreuse . Mint
- 100 MISSIONARY'S DOWNFALL - Rum . Lime . Pineapple . Peach . Mint

Beer

STOUT - Guinness - \$6
 LAGER - Brooklyn Lager - \$6
 IPA - Captain Lawrence IPA - \$6
 PILSNER - Pilsner Urquell - \$6
 BROWN ALE - Newcastle - \$6
 LAGER - Modelo Especial - \$4

Red Wine - \$10/Glass

CABERNET SAUVIGNON - Noble Tree . CA . 2014
 PINOT NOIR - Cherry Tart . Sonoma . CA . 2014
 NERO D'AVOLA - Sicily . Italy . 2014
 AMARONE - La Dama . Italy . 2010
 DOLCETTO D'ALBA - Cascina Luisin . Italy . 2013
 MALBEC - Ique . Mendoza . Argentina . 2015

White Wine - \$10/Glass

SAUVIGNON BLANC - Mohua . Marlborough . NZ . 2015
 RIESLING - August Kessler . Mosel . Germany . 2015
 CHARDONNAY - Qupe "Y Block," Santa Barbara . CA . 2014
 PINOT GRIS - A to Z . OR . 2014
 CAVA - Canals Canals Brut . Spain . NV

Raw Bar

OYSTERS | \$1
 LITTLE NECKS | \$.50
 SHRIMP COCKTAIL | M/P

Fries & Chips

HANDCUT | 7
 SPICED WEDGES | 7
 SWEET POTATO TOTS & MARSHMALLOW | 9

Soups & Salads

STREIT'S MATZO BALL SOUP | 8
 BORSCHT | 8

Appetizers

JOEY'S CLASSIC CHOPPED CHEESE | 5
 BACON WRAPPED DATES | 11
hearts of palm . endive . cabrales blue cheese
 GUACAMOLE TRIO | 14
 ROASTED CAULIFLOWER | 8
raisins . pine nuts . pecorino
 BRAISED SHORT RIBS | 14
brussels sprouts slaw . steamed buns
 THAI CHILI WINGS | 10
blue cheese dressing
 BONE MARROW | 15
onion marmalade . smoked sea salt

Burgers & Sandwiches served with chips

FISH AND CHIPS | 15
 OLD FASHIONED GRILLED FOUR CHEESE | 15
cheddar . gruyere . fontina . provolone country sourdough served with tomato soup
 AUSSIE | 16
grass fed beef . caramelized onions mushrooms . AG sauce . LTO
 THANKSGIVING BURGER | 14
turkey . Thanksgiving stuffing . cranberry salsa . LTO
 LOWER EAST SIDE | 16
grass fed beef . guacamole . bacon . Vermont cheddar . AG sauce . LTO
 CHICKEN SANDWICH | 15