

FIVE & DIME HAPPY HOUR

The origins of Happy Hour actually have ties to NYC. It used to be a scheduled form of entertainment for our servicemen during WWI. A time where they could relax after a long day of work. During Prohibition, it would evolve even more so at speakeasies, where people would have cocktails before grabbing dinner. Happy Hours were fucking cool. Businesses were providing a service that GUESTS NEEDED not one that OWNERS WANTED. If you wanted to be known for a good Happy Hour, you raised the quality of establishment.

You had to be better. I have spent my career encouraging better drinking, better spirits, better cocktails, better service... Everything should just be BETTER. However, a global trend in certain parts of America is to eliminate "Happy Hour." It is generally considered unsafe by certain communities. Binge drinking. Cheap spirits. Unruly behavior. Questionable service. Twenty six states in America, and many countries, have banned the practice. This is not what I consider better. So that is what we've decided to do.

Between the hours of 4-7pm and 2-4am Monday through Thursday, we will offer food and drink priced at 5 and 10 dollars.

This is NYC there should always be value in everything you get. It should be generous and apparent. A reward for our guests who come see us day in and day out. But more importantly, we would like to uplift the practice of Happy Hour at Suffolk Arms.

WE WILL DEMONSTRATE OUR ESTABLISHMENT AT OUR BEST AND AMPLIFY WHAT WE DO.

WE HAVE TRIPLED OUR COCKTAIL MENU TO 100 COCKTAILS AND REDUCED THE PRICE ONE THIRD.

WE WANT TO REWARD GUESTS FOR BEING ADVENTUROUS AND TRYING SOMETHING NEW.

These are selected cocktails that we have had from around the world that we love for a myriad of reasons. Honestly, they are the off-menu drinks we almost always suggest or make ourselves outside of work:

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 I HAVE INVENTED BEFORE

(but can't always make room for them on newer menus).

MANY ARE DRINKS THAT ARE FROM MANY BARS AROUND THE WORLD

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

The majority you just can't replicate that easily. This is really an homage to those unknown bartenders who make brilliant cocktails that we think everyone should know about. It is meant to be fun and give even the most erudite cocktail nerd a run for their money... Literally.

Lastly, this is a test of how good our bar is always set up to provide our guests with the best experience and service possible. In other words, we have just made it harder for us so we can be better for you. Please ask us questions about anything on the menu. It's an overwhelmingly large menu and that is intentional. We want you to engage us with what you are curious about.

Our Happy Hour is us trying to be our best and give you something special.

PATIENCE AND FORTITUDE CONQUERS ALL THINGS

- **Bartender's Choice:** Spirit . Flavor . Vibe . Let's Talk.
- **Wildest Redhead:** Scotch. Lemon. Allspice. Honey. Cherry Herring .
- **Chartreuse Swizzle:** Green Chartreuse. Pina. Lime. Falernum. Mint.
- **Kiss the Boys Goodbye:** Sloe Gin. Cognac. Lemon. Egg White.
- **Shaky Pete's Ginger Brew:** Gin. Lemon. Ginger. English Ale .
- **Charlie Chaplin:** Sloe Gin. Apricot. Lime .
- **Bushwhacker:** Rum. Coffee Liqueur. Chocolate. Coconut. Cream.
- **Rome With a View:** Dry Vermouth. Campari. Lime. Soda.
- **Lady Killer:** Cachaca. Velvet Falernum. St. Germain. Lime.
- **Chocolate Cocktail #2:** Port. Yellow Chartreuse. Whole egg.
- **Dempsey:** Gin. Calvados. Grenadine. Absinthe Rinse.
- **Late Night Reviver:** Gin. Lime. Ginger. Soda. Fernet Branca.
- **Klondike:** Dry Vermouth. Sweet Vermouth. Lemon. Ginger. Soda.
- **Jersey Kilt:** Applejack. Islay Scotch. Sugar. Bitters.
- **London Calling:** Gin. Lemon. Simple. Fino Sherry. Orange Bitters.
- **Devil's share:** Bourbon. Lemon. Ginger. Maple. Orange.
- **Spitfire:** Cognac. Sauvignon Blanc. Peach. Lemon. Simple. Egg White.
- **Russian Spring Punch:** Vodka. Cassis. Lemon. Champagne.
- **Wibble:** Gin. Sloe Gin. Grapefruit. Crème de Mure.
- **The Trojan:** Rum. Lemon. Triple Sec. Simple. Mezcal. Grenadine.
- **Delicious Sour:** Applejack. Lemon. Peach. Egg White.
- **Single Village Fix:** Mezcal. Lime. Pineapple Syrup.
- **Quinceanera:** Tequila. Sherry. Lime. Simple. Orange. Chocolate.
- **Reposado Swizzle:** Tequila. Lime. Passionfruit. Absinthe. Pineapple.
- **Very Berry:** Vodka. Blackberry. Lime. Crème de Mure.
- **Queen of Bahia:** Cachaca. Strawberry. Lime. Brown Sugar.
- **Naked and Famous:** Mezcal. Yellow Chartreuse. Lime. Aperol.
- **Rolls Royce:** Gin. Sweet Vermouth. Dry Vermouth. Benedictine. Twist.
- **Adonis:** Fino Sherry. Sweet Vermouth. Dry Vermouth.
- **Troublemaker:** Gin. Vermouth. Lemon. Strawberry. Cucumber. Soda.
- **Diplomat:** Dry Vermouth. Sweet Vermouth. Maraschino. OJ . Bitters.
- **Captain's Blood:** Dark Rum. Lime. Sugar. Bitters.
- **Silent Third:** Scotch. Cointreau. Lemon.
- **Tritter Rickey:** Gin. Lime. Mint. Absinthe. Soda.
- **Star Cocktail:** Applejack. Sweet Vermouth. Bitters.
- **Athol Brose:** Scotch. Honey. Cream.
- **McKinnon Daiquiri:** Rum. Drambuie. Lime.
- **Daisy de Santiago:** Rum. Lemon. Yellow Chartreuse.
- **Mezcal Mule:** Mezcal. Lime. Ginger. Agave. Passionfruit. Cucumber.
- **Oaxacan O.F.:** Tequila. Mezcal. Agave. Bitters. Grapefruit twist.
- **Double Barreled Red Hook:** Rye. Bourbon. Vermouth. Maraschino.
- **Grapefruit Julep:** Vodka. Lemon. Honey. Mint. Peychaud's .
- **Monarch:** Gin. Lemon. Elderflower. Mint. Peach.
- **Pornstar:** Vodka. Lime. Vanilla. Passionfruit. Champagne.
- **Little Italy:** Rye. Sweet Vermouth. Cynar.
- **Painkiller:** Rum. Orange. Coconut. Pineapple. Nutmeg.
- **Brooklynite:** Jamaican Rum. Lime. Honey. Bitters.
- **French Pearl:** Gin. Lime. Sugar. Mint. Absinthe.
- **Gordon's Breakfast:** Gin. Lime . Worcestershire. Cucumber. Hot Sauce.
- **Killer Rabbit:** Scotch. Lemon. Pimm's. Ginger. Carrot. Cucumber.
- **The Business:** Gin. Lime. Honey.
- **Magic Julep:** Bitters. Fernet Branca. Mint. Sugar.
- **London Flip:** Rye. Orgeat. Whole Egg.
- **Chocolate Negroni:** Gin. Sweet Vermouth. Campari. Chocolate.
- **Final Ward:** Rye. Lemon. Maraschino. Yellow Chartreuse.
- **Morganthaler Amaretto Sour:** Bourbon. Amaretto. Lemon. Sugar.
- **Strawberry Tommy's:** Tequila. Lime. Strawberry. Agave.
- **Gin-Gin Mule:** Gin. Lime. Mint. Ginger. Soda.
- **Goodnight Irene:** Bourbon. Branca Menta. Mint.
- **Mint Jules:** Bourbon. Lime. Mint. Bitters. Soda.
- **Pineapple Martini:** Vodka. Lime. Pineapple.
- **Chi-Chi:** Vodka. Pineapple. Coconut.
- **Strawberry Whiskey Shake:** Bourbon. Lime. Strawberry. Sugar.
- **Dominicana:** Aged Rum. Coffee Liqueur. Cream.
- **Improved Whiskey Cocktail:** Rye. Bitters. Maraschino. Absinthe.
- **Astoria Bianco:** Gin. Bianco Vermouth. Bitters. Orange twist.
- **New York Sour:** Rye. Lemon. Sugar. Red Wine. Egg White.
- **Baby's First Bourbon:** Bourbon. Lemon. Orange. Orgeat. Bitters.
- **Jadoo:** Gin. Lime. Mint. Tonic.
- **Guapo:** Tequila. Lime. Sugar. Hot Sauce. Cucumber. Salt. Pepper.
- **Old Pepper:** Bourbon. Lemon. Sugar. Hot Sauce. Worcestershire.
- **Chet Baker:** Aged Rum. Sweet Vermouth. Honey. Bitters.
- **African Flower:** Bourbon. Chocolate. Amaro. Orange Bitters.
- **Company Buck:** Agricole Rum. Lime. Ginger. Pineapple. OJ. Bitters.
- **Golden Delicious:** Applejack. Lemon. Honey.
- **Hotel Nacional De Cuba:** Rum. Pineapple. Apricot. Lime.
- **King Cole:** Rye. Fernet Branca. Sugar. Orange Twist.
- **Red Ant:** Rye. Mezcal. Cherry Herring.
- **Maid in Cuba:** Rum. Lime. Cucumber. Mint. Absinthe.
- **Left Hand cocktail:** Bourbon. Sweet Vermouth. Campari. Chocolate
- **Jagerita:** Jagermeister. Lime. Cointreau.
- **Gunshop Fizz:** Peychaud's. Lemon. Strawberry. Cucumber. Soda.
- **Nuclear Daiquiri:** Overproof Rum. Lime. Chartreuse. Falernum.
- **Treacle:** Aged Rum. Apple Juice. Molasses.
- **Siesta:** Tequila. Campari. Grapefruit. Lime. Triple Sec.
- **Trinidad Sour:** Bitters. Rye. Lemon. Orgeat.
- **Bermuda Sour:** Bermuda Rum. Lemon. Orange. Egg White. Bitters.
- **Improved Pina Colada:** Rum. Pina. Passionfruit. Coco. Campari.
- **Pisco Punch:** Pisco. Lemon. Pineapple Syrup.
- **Corpse Reviver Blue :** Gin . Lillet . Blue Curacao . Lemon.
- **Jungle Bird:** Blackstrap Rum, Pineapple, Lime, Campari.
- **Ready Fire Aim:** Mezcal. Pineapple. Lime. Honey. Hot Sauce.
- **Amelia:** Vodka. Lime. Elderflower. Blackberry. Mint.
- **Thou Shalt Not Remember:** Scotch. Sweet Vermouth. Kirsch. Bitters.
- **Plaza Vieja:** Tequila. Mezcal. Sweet Vermouth. Benedictine. Bitters.
- **151 Swizzle:** Over-proof Rum. Lime. Sugar. Absinthe. Cinnamon.
- **Silver Lining:** Rye. Lemon. Vanilla. Egg White. Soda.
- **Tantris Sidecar:** Cognac. Cointreau. Lemon. Pineapple. Chartreuse.
- **Silver Monk:** Tequila. Lime. Cucumber. Salt. Chartreuse. Mint.
- **Missionary's Downfall:** Rum. Lime. Pineapple. Peach. Mint.

Beer - \$5/Pint

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

Red Wine - \$10/Glass

CABERNET SAUVIGNON - Noble Tre e . C A . 2014
 PINOT NOIR - Cherry Tart . Sonoma . C A . 2014
 MALBEC - Ique . Mendoza . Argentina . 2015

White Wine - \$10/Glass

SAUVIGNON BLANC - Mohua . NZ 2015
 RIESLING - August Kessler . Germany 2015
 CHARDONNAY - Qup e "Y Block," CA 2014
 MARTINI & ROSSI . Italy NV

Fries

HANDCUT | 5
 SPICED WEDGES | 5
 SWEET POTATO TOTS
 & MARSHMALLOW | 5
Soups & Salads
 STREIT'S MATZO BALL | 10
 TOMATO SOUP | 5

Appetizers

BACON WRAPPED DATES | 10
 FRIED CAULIFLOWER | 5
 Maple Syrup . Bacon .
 BRAISED SHORT RIBS | 10
 slaw .steamed buns
 WINGS | 10
 Thai Chili . Soy Garlic . Parmesan .
 BBQ

Burgers & Sandwiches

JOEY'S CLASSIC CHOPPED CHEESE | 5
 LOWER EAST SIDE B.A.E. | 5
 bacon . two eggs . sauteed onions . jam .garlic butter
 OLD FASHIONED GRILLED CHEESE | 10
 cheddar . gruyere . fontina . provolone country sour d
 ough (serve d with tomato soup)
 THANKSGIVING BURGER | 10
 turkey . stuffing . cranberry salsa
 SUFFOLK DOUBLE CHEESEBURGER | 10
 grass fed beef . Vermont cheddar . house sauce . LTO