

SUFFOLK ARMS

COCKTAILS & FOOD

REFRESHING \$16

ISABELA

Grapefruit Vodka . Lemon . Elderflower . Mint . White Peach

HORSEAPPLE

Spirit of Choice . Granny Smith Apple . Horseradish

INFANTE

Tequila . Orgeat . Lime . Orange Flower Water . Nutmeg

SUFFOLK PUNCH

Pisco . Lemon . Fassionola Tropical Syrup

SIGNAL THE PLANE

Rye . Pimento Dram . Passionfruit . Pineapple .

GOLD LION

Vodka . Pineapple . Lemon . Black Pepper . Brown Sugar

KOOL HAND LUKE

BlackStrap Rum . Brown Sugar . Muddled Lime . Angostura Bitters

GERSHWIN

Gin . Lemon . Ginger . Rose Water

BLACK PIMM'S CUP

Pimm's . Lime . Cucumber . Mexican Cola . Guinness . Fresh Fruit

NUCLEAR DAIQUIRI (G. DeGunther, LAB, London)

Overproof Rum . Lime . Green Chartreuse . Velvet Falernum

STRONG \$16

IMPROVED WHISKEY COCKTAIL

Rye . Sugar . Bitters . Maraschino . Absinthe

TREACLE

Aged Rum . Brown Sugar . Apple Juice . Molasses

DOS LEONES

Single Malt Scotch . Aged Puerto Rican Rum . Coconut Milk . Spices .

TOMBSTONE (D. Wondrich, NYC)

Rye . Brown Sugar . Angostura Bitters

COLD BROADMOOR

"Frozen" Islay Scotch . Green Chartreuse

PLAZA VIEJA

Tequila . Mezcal . Sweet Vermouth . Benedictine . Bitters

REVOLVER

Bourbon . Coffee Liqueur . Orange Bitters

DANDY

Spirit of Choice . Yellow Chartreuse . St. Germain

OAXACAN OLD FASHIONED

Tequila . Mezcal . Agave . Grapefruit Twist

CONFERENCE (B. Miller, NYC)

Rye . Bourbon . Calvados . Cognac . Mole Bitters . Brown Sugar

BITTER \$16

THANKSGIVING NEGRONI

Sweet Potato Vodka . Sweet Vermouth . Aperol

DEADSHOT MARY

Grapefruit Vodka . Bianco Vermouth . Suze

BITTER BUCK

Gin . Lemon . Bitter Grapefruit . Ginger . Peychaud's . Soda

EAST 8 HOLDUP

Vodka . Pineapple . Passion Fruit . Aperol . Sugar

CHOCOLATE NEGRONI (N. Young, Dante, NYC)

Gin . Sweet Vermouth . Campari . Chocolate Bitters

SIESTA (K. Stipe, Flatiron Lounge, NYC)

Tequila . Campari . Lime . Triple Sec

JUNGLE BIRD

Blackstrap Rum . Pineapple . Lime . Campari

TRINIDAD SOUR

Bitters . Rye . Lemon . Orgeat

KING COLE

Rye . Fernet . Brown Sugar

NAKED AND FAMOUS (J. Simo, NYC)

Mezcal . Yellow Chartreuse . Lime . Aperol

SAVORY \$16

AMERICAN BULLDOG

Bourbon . Tomato Juice . Beef Consomme . Worcestershire . Orange . Salt . Pepper . Horseradish . Celery

"PASTRAMI" ON BUTTERED RYE

Rye Whiskey . Black Pepper . Mustard Seed . Butter . Honey

TEQUILA "AL PASTOR"

Reposado Tequila . Saffron . Pineapple Syrup . Chipotle

STAFF MEAL

Gin . Carrot Juice . Worcester . Lemon . Horseradish . Cucumber

GORDON'S CUP (Sasha Petraske, NYC)

Gin . Lime . Cucumber . Sugar . Salt . Pepper

DUTCH MACHETE

Genever . Lemon . Sugar . Chile

READY FIRE AIM (S. Schneider, EO, NYC)

Mezcal . Pineapple . Lime . Honey . Chile

BLOOD EAGLE

Rye . Campari . Lemon . Strawberry . Chile . Sugar

NEW PEPPER

Rye . Tequila . Lemon . Sugar . Bitters . Worcester . Chile

THE MARY OF CHOICES

Spirit of choice . Tomato Juice . Worcestershire . Lemon . Salt . Pepper . Horseradish . Celery . Bottle of Hot Sauce on the side.

BUBBLES \$16

PORNSTAR

Vodka . Passionfruit . Vanilla . Lime . Bubbles

MARGARITA ROYALE

Tequila . Grapefruit . Lime . Cointreau . Bubbles

KAHLO ROYALE

Mezcal . Lime . Ginger . Passionfruit . Cucumber . Salt . Bubbles

BLACK BELLINI

White Peach . Bubbles . Guinness

HONEYRYDER

Honey . Coconut . Bubbles

CAFFEINATED \$16

VODKA NITRO

Vodka . Cold Brew . Coffee Liqueur

STRIPED COFFEE

Vodka . Espresso . Maraschino . Milk

DUKE OF SUFFOLK

Gin . Earl Grey and English Breakfast Tea . Cream

CHAPULIN DE ORO

Tequila . Branca Menta . Espresso . Sugar

DAYBREAK BOY

Spirit of Choice . Espresso . Chocolate . Cream . Peppercorn

IRISH TOM & JERRY

Irish Breakfast . Cognac . Whole Egg . Vanilla . Milk . **Patience** (This drink takes a while).

FROZEN \$16

SHAKY PETE'S GINGER BREW

Gin . Lemon . Ginger . English Ale

SECOND BEST PIÑA COLADA IN THE WORLD

Don Q Rum . Pineapple . Cream of Coconut

STRAWBERRY TOMMY'S (J. Bermejo, SF, CA)

Tequila . Lime . Agave . Strawberry

DESERTED ISLAND

Don Q Rum . Lime . Sugar . Mint . St. Germain

FROZEN GRASSHOPPER

Crème de Menthe . Cacao . Vanilla Gelato . Fernet

APPS

GUACAMOLE TRIO | 14

FRIED CAULIFLOWER | 8
raisins . pine nuts . pecorino

BRAISED SHORT RIBS | 14
slaw . steamed buns

WINGS | 10

Thai Chili . Soy Garlic . Parmesan . BBQ blue cheese dressing

FRIES

Handcut | 7

Spiced Wedges | 7

Sweet Potato | 7

Marshmallow Tots | 7

Disco Fries | 14

SOUPS & SALADS

STREIT'S MATZO BALL SOUP | 8

TOMATO SOUP | 8

BIG SALAD | 11

kale . pecorino cheese . garlic oil seasoned crumbs

Chicken | 5 Shrimp | 7 Strip Steak | 7

BURGERS & SANDWICHES

JOEY'S CLASSIC CHOPPED CHEESE | 5

LOWER EAST SIDE B.A.E. | 5

bacon . two eggs . sauteed onion jam . frisee . garlic butter

SUFFOLK CHEESEBURGER | 13

Vermont cheddar AG sauce . LTO Guacamole | 1 Bacon | 1

OLD FASHIONED GRILLED 4-CHEESE | 15

Cheddar . Gruyere . Fontina . Provolone Country sour dough . tomato soup

THANKSGIVING BURGER | 15

Turkey . Thanksgiving stuffing . Cranberry salsa . LTO

WINE

RED - \$13

CABERNET SAUVIGNON

Noble Tree . California . 2014

PINOT NOIR

Cherry Tart . Sonoma . CA 2014

MALBEC

Ique . Mendoza . Argentina . 2015

WHITE - \$13

SAUVIGNON BLANC

Mohua . Marlborough . NZ . 2015

RIESLING

August Kessler . Mosel . Germany . 2015

CHARDONNAY

Qupe "Y Block," Santa Barbara . CA . 2014

BUBBLES - \$14

PROSECCO

Martini & Rossi . Italy NV

BEER

DRAFT

PINT \$8 - Shorty \$4.50

STOUT - Guinness

LAGER - Brooklyn Lager

IPA - Captain Lawrence

IPA PILSNER - Pilsner Urquell

BROWN ALE - New Castle

CANNED BEER - \$6

LAGER - Modelo Especial