

classic cocktails

OLD FASHIONED 11

bourbon, simple syrup, aromatic bitters

BROOKLYN 11

rye, maraschino, amaro, dry vermouth

NEGRONI 10

gin, campari, sweet vermouth

SIDECAR 11

cognac, cointreau, lemon

MOSCOW MULE 10

boardroom vodka, lime, ginger

HEMINGWAY DAIQUIRI 11

boardroom rum, maraschino, grapefruit, lime

BLOOD AND SAND 10

scotch, vermouth, cherry herring, orange

LAST WORD 11

gin, green chartreuse, maraschino, lime

beer

PERONI 4

BIRRA MORRETI LA ROSSA 4

IPA* 6

WHEAT* 6

PILSNER* 6

STOUT* 6

PALE ALE* 6

LAGER* 6

*Ask your server for our daily selections

non-alcoholic

BLACKBERRY LEMONADE 3.5

HOUSE GINGER SODA 3.5

GRAPEFRUIT SPRITZER 3.5

hot beverages

BACKYARD BEANS COFFEE 3.50

ESPRESSO DRINKS 4

wine

HOUSE RED OR WHITE 8.5 GLASS

white wine

10 GLASS/35 BOTTLE

PROSECCO, ROCCHINA NV (TREVISO)

The Glera grape grows in chalky soil giving this sparkler a great minerality to balance notes of white peach and flowers.

LANGHE BIANCO, ROCCHINA 2013 (ROERO)

This blend of Arneis and Favorito rest on the lees for 6 month creating an interesting blend of salinity, green apples, and jasmine.

TREBBIANO, TERRE VALSE 2015 (ABRUZZO)

This hand-picked wine is fresh and crisp, highlighted by citrus flowers and yellow plums.

FALANGHINA, MASSERIA FRATTASI 2015 (TABURNO)

This full-bodied white sees some malolactic fermentation that rounds out the flavors of pear and straw.

red wine

10 GLASS/35 BOTTLE

BARBERA D'ASTI, CANTINE POVERO 2015 (PIEDMONT)

Known for its intense ruby red color, this dry wine is full of spice and fresh peach.

TENUTE FIORBELLI, CABALETTA ROSSO 2012 (VENEZIE)

This blend of Corvina, Rondinella, and Cabernet takes on a deep raisin flavor from the traditional appassimento process..

CHIANTI, TENUTE PICCINI (TUSCANY)

The Sangiovese grape is blended with some Cillegiolo to show fresh cherry with soft tannins.

NERO D'AVOLA, MASSERIA DEL FAUNO 2014 (SICILY)

The warm sun and chalky soil give this wine funky, peppery, and plum notes.

