



## RED

<b>Fleur du Cap</b> , Pinotage Cherry, fruit-forward, soft finish, South Africa, 2018	\$12   \$48
<b>Juanvi</b> , Rubielos de Mora Spicy, vibrant, rich, complex, Spain, 2022	\$14   \$52
<b>Viña Tarapacá</b> , Carmenère Plum, black pepper, vanilla, Chile, 2020	\$15   \$60
<b>Vallot</b> , Côte du Rhône Blackberry, fennel, earthy, France, 2021	\$16   \$64

## WHITE

<b>Garciarévalo</b> , Verdejo - on draft Fresh, crisp, lemon zest, Spain, 2021	\$12
<b>Rocca Di Montemassi</b> , Vermentino Pear, honey, cashew, Italy, 2021	\$12   \$48
<b>Leonard Kreuzsch</b> , Reisling Ripe, green apples, bright citrus, Germany, 2021	\$12   \$48
<b>Luberri</b> , White Rioja Creamy, stony, white peach, Spain, 2022	\$15   \$60

## BUBBLES

<b>CVNE</b> , Cava Brut Stone, citrus, biscuit, lively, Spain, 2022	\$11   \$44
<b>Avinyo</b> , Reserva Brut Cava Fleshy, luscious, mineral finish, Spain, 2021	\$14   \$52

## ROSÉ & ORANGE

<b>Cibonne Tentations</b> , Rosé Dry, peaches, citrus, France, 2022	\$15   \$60
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## BEERS & BREWS

<b>Pitanga Lager</b> , Founders (Lager, Draft)	\$6
<b>Narragansett</b> (Lager, 16oz Can)	\$6
<b>All Day IPA</b> , Founders (IPA, Draft)	\$8
<b>Ball Lightning</b> , Catskill (Pilsner, Draft)	\$8
<b>American Pale</b> , Bronx (Pale Ale, Draft)	\$8
<b>Joker</b> , Ace (Dry Cider, Can)	\$8
<b>Run Wild</b> , Athletic (N.A. IPA, Can)	\$8
<b>Upside Dawn</b> , Athletic (N.A. Golden, Can)	\$8
<b>Pumpkin Ale</b> , Montauk (Ale, 16oz Can)	\$8
<b>Midnight Painkiller</b> , Juneshine (Kombucha)	\$8
<b>Gaffel</b> (Kölsch, Bottle)	\$8
<b>Guinness</b> , (Stout, Draft, 16oz)	\$9



## COCKTAILS

<b>Caipirinha / Caipiroska</b> Cachaca or Vodka, muddled in lime and sugar, the classic Brazilian cocktail.	\$12
<b>Que Beleza</b> Vodka, lemon, muddled mint & raspberries, inspired by the classic Caipirinha.	\$15
<b>Starr Street Spritz</b> Gin, cucumber, lemon, rosemary & bubbles, refreshing, balanced, effervescent	\$15
<b>Berry, Basil, Blanc</b> Vodka, strawberries, Lillet, basil, egg white, smooth, indulgent, savory	\$16
<b>Naked &amp; Famous</b> Mezcal, Aperol, Yellow Chartreuse, lime, smoky, decadent, herbal	\$16

## THE CLASSICS \$15

<b>Manhattan</b> Not our favorite borough but one of our favorite cocktails, your choice of bourbon or rye, served up
<b>Martini</b> Your choice of gin or vodka, dry or dirty, there are no wrong answers, served up
<b>Gimlet</b> Sweeter than a martini but still sophisticated, your choice of gin or vodka, served up
<b>Margarita</b> Made with freshly pressed, house-made orange juice and a slightly spicy rim (optional but recommended)
<b>Negroni</b> A classic and timeless cocktail, built in the glass and served on the rocks
<b>The Mule</b> Why does simple taste so good? Maybe it's the fancy cup, made with vodka (Moscow) or gin (London)

## ELEVATE (N.A.)

<b>Beet It</b> Beet, coconut water, orange, lemon, garnished with toasted coconut (non-alcoholic)	\$11
<b>Pear Sour</b> Chamomile-honey syrup, pear, aquafaba, lemon, orange bitters, thyme (non-alcoholic)	\$11
<b>Green Paradise</b> Cucumber, celery, kale, mint, lime, ginger beer, vibrant, fresh (non-alcoholic)	\$11



**3-6PM**

# **T H E C L A S S I C H O U R**

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**\$12**

Manhattan

Gimlet

Moscow Mule

Margarita

Martini

Negroni

**\$10**

Caipirinha / Caipiroska

**\$9**

Verdejo (Draft)

Pinotage

**\$5**

Pitanga Lager (Draft)

Narragansett (16oz Can)

All Day IPA (Draft)

**\$4**

Well Shots