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**MORNING TIPPLE - 12**

CICCIOLINA  
montenaro bianco, lemon

CHURCHILL  
brandy, side of champagne

LEMMY  
shot of jack, cowboy killer

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**SHOT & A BEER - 10**

BUD HEAVY & JAMESON  
LOADED MODELO & TEQUILA  
PBR & JAGERMEISTER

\* NO SUBSTITUTIONS \*

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**HOUSE COCKTAILS - 14**

BEATING A DEAD HORSE vodka,  
ginger, honey, lemon, hazelnut

BLUE MONDAY gin, blueberry shrub,  
curacao, saler's, arrak, loveage

CLARIFIED MILK PUNCH  
anejo rum, olo rosso sherry, brandy,  
sumac, annatto seed

SMOKIN' JOES blanco tequila,  
cappelletti, paprika lemon, cilantro

JULEP  
bourbon, brandy, absinthe, mint

STFU rye, chartreuse, lemon,  
simple, pineapple

**CLASSICS - 13**

UP TO DATE  
rye, sherry, curacao, bitters

AVIATION gin, maraschino, violette,  
aromatic white wine

MAI THAI aged rum, trinidad rum,  
curacao, orgeat, lime, mint

HARVARD SOUR rye, apple brandy,  
lemon, vanilla, egg white

GODFATHER  
scotch, amaretto, sherry, orange

FRENCH 75 cognac, lemon, black  
sugar, champagne

**— WINE BY THE GLASS —****SPARKLING**

Scarpetta, Frico Frizzante, Italy NV 10  
Francois Montand  
Cremant De Jura, France NV 12/48

**WHITE WINE**

Babich Chardonnay, NZ '16 11/44  
Dm. Zafeirakis, Malagouzia,  
Greece '16 13/52  
Talia Berri Aidura, Txaxolina,  
Spain '15 16/64  
Frith Sauvignon Blanc, CA '14 17/68

**ROSE**

Bridge Lane, Cabernet Franc,  
NY '16 12/48  
Chateau Pesquie, Terassaes,  
Grenache, FR '16 4/56

**RED WINE**

Hecht & Bannier,  
Grenache & Syrah, France '14 12/48  
Chateau le Borderon, Bordeaux,  
France '10 14/56  
Stadlmann,, Pinot Noir Classic,  
Niederosterreich, Austria '15 16/64  
Heller Estate, Cabernet,  
Carmel Valley, CA '14 18/72

**STUDY IN  
GIBSON**

SPRINGTIME BRINGS FORTH FRESH VEG AND OUR LOVE FOR GIN

CLASSIC  
gin, dry vermouth, onion 14

THYME  
london dry, thyme vermouth,  
lemoncello, aperitivo 14

GREEN  
gin con limone, green almond  
vermouth, montenaro 14

BERRY  
pink gin, caperitif, simple, pickled  
blackberries 14

**BOTTLE BEER**

Bavik Lager, Belgium 5.2% 7  
Southampton Dble White, NY 6.6% 8  
Industrial Arts, Tools of the Trade NY 4.9% 8  
Ballast Point Big Eye IPA, CA 7% 8  
Angry Orchard, MA 5% 8  
Murphy's Dry Irish Stout, Ireland 4% 9  
Brooklyn Sorachi Ace, NY 7.2% 9  
Van Steenberge Piraat,  
Belgium, 10.8% 12

**LARGE FORMATS**

SCORPION BOWL  
Gin, rum, more rum, 151, grendadine,  
orange, pineapple, lemon 75

**NOSE TO TAIL DINING**

PIG, TGOAT, LAMB OR BEEF FOR A LARGE  
FORMAT FEAST WITH AT LEAST ONE WEEK'S  
NOTICE. PLEASE CALL 212.685.5585

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**BEVERAGE DIRECTOR BILL BROOKS**