

PRETZEL NUGGETS 9

Honey mustard dipping sauce

EAST AND WEST OYSTERS 22

3 of each with cocktail sauce and mignonette

SHRIMP COCKTAIL 19

Cocktail sauce, old bay aioli

SALMON CEVICHE 16

Aji Amarillo, orange, crispy plantain

KAMPACHI CRUDO 16

Dashi gelee, raspberry, yuzu, seaweed

PA-TOT-TAS BRAVA'S 10

Tater tots, smokey paprika, garlic aioli

CRISPY MAC-N-CHEESE 16

Bentons Ham, gruyere cheese

"CUBAN CIGARS" 18

Roast pork, ham, swiss cheese, house pickles

BLACK BEAN HUMMUS JAR 14

Quinoa tabbouleh, vegetables and pita

BRAISED SHORT RIB SLIDERS 15

Fontina, pepperonchini, pickled onions, olive aioli

CHOCOLATE CHIP COOKIE PLATE 12

Dark chocolate, sea salt

STRAWBERRIES AND CREAM BITES 12

pound cake, fresh strawberries, whipped cream

DONUT HOLE BASKET 16

Pastry cream, caramel and chocolate dipping sauces

COCKTAILS

18

APRICOT JULEP

Clydes Mae bourbon, fresh apricot syrup, mint

BLUEBERRY GIN DAISY

Dorothy Parker gin, lemon, blueberry grenadine, seltzer

WHITE COSMO

Bootlegger's vodka, Cointreau, cassis, lime, white cranberry juice

SPICY CADILLAC

Tanteo tequila, lime, agave, cilantro, Gran Marnier

PINEAPPLE PUNCH

Cruzan Estate aged light rum, yellow chartreuse, lime, pineapple

PIMMS SPRITZER

Pimms, rose, amaro, cucumber, strawberries, cava

QUEENS & TONIC

Ketel One, St. Germain, lemon, cucumber, basil

BROOKLYN BEE'S KNEES

Brooklyn gin, wildflower honey syrup, lemon, lavender

G & T

Botanist gin, tonic, thyme, orange

SPRING OLD FASHIONED

Woodford Reserve Bourbon, crème de peche, blackberry

WHITE SANGRIA

Gruner Veltliner, seasonal fruit, ginger ale

HIBISCUS MARGARITA

Don Julio, hibiscus, lime, agave

AQUEDUCT

Bulleit Bourbon, Licor 43, strawberry, basil, grapefruit

BOTTLED BEERS

*Stella Artois
Pale Lager, Belgium, 8*

*Bronx Pale Ale
Pale Ale, Bronx, NY, 8*

*Session Lager
Pale Lager, Hood River, OR, 8*

*Bell Stout
Stout, Brooklyn, NY, 9*

*Two Hearted Ale
India Pale Ale, Kalamazoo, MI, 9*

*Doc's Original
Cider, Pine Island, NY, 10*

*Ommegang Witte
Wheat, Cooperstown, NY,*

*Grapefruit Scuplin
India Pale Ale, Ballast Point,
CA, 7*

SPARKLING

Col de Salici, Prosecco, Italy NV
12/48
Chandon Sparkling, Yountville CA
16/64
Moet et Chandon, France NV
20/80
Bedell Spakling Rose, Yountville CA
20/80

WHITE

Sauvignon Blanc, Paddle Greek, New Zealand 2014
15/58
Riesling, Poet's Leap, Columbia Valley, WA 2014
14/56
Gruner Veltliner, Loimer, Kamptal, Austria 2014
16/64
Chardonnay, St. Supery, Napa Valley, CA 2014
18/72

ROSÉ

Billet Rose, Provence, France 2015
15/56

RED WINE

Tempranillo, Tamaral, Ribera del Duero, Spain 2013
14/56
Pinot Noir, Smoke Tree, Sonoma, CA 2014
15/60
Grenache + Syrah, Mirandole, Cote du Rhone, 2013
14/56
Cabernet Sauvignon, St. Supery, CA 2011
19/75