

COCKTAILS

Mi Gente 21

Del Maguey Vida mezcal, Arette reposado, hibiscus, lime, agave

Spritz & Giggles 19

Aperol, watermelon, lichi-li, sparkling wine, soda

Art Basil 22

Neversink gin, Falernum, lime, mint-basil oil

Ace Paloma 20

Maestro Doebel tequila, grapefruit, lime, salt

Smoking Canvas 23

Woodinville bourbon, Rittenhouse rye, black cherry

Better In Blonde 22

Limoncello DiCapri, Lillet blanc, mezcal

Manuela Espresso Martini 22

Ovo vodka, 11th Hour coffee liqueur, creme de cacao, espresso

BALLOONS 30 16 oz

Spicy Situation

Don Julio reposado, spicy tincture, cilantro, lime

Italian Summer

Portofino gin, elderflower tonic, juniper berries, hibiscus flower

SPIRIT-FREE

RX Spritz 16

Fresh orange, lemon, ginger, sparkling water, turmeric

Mermaid's Kiss 15

Pentire Adrift, cucumber-lime cordial, soda

Alpós Dragonfruit Martini 14**Coast To Coast** 15

Pentire Coastal Spritz, Lyre's sparkling, lemon

Phony Negroni 14 | **Lyre's Classico Sparkling** 10

IPA Good Time Brewing Kings County, NY (<0.5% ABV) 10

Kölsch Best Day Sausalito, CA (<0.5% ABV) 11

TEA 5

Chamomile
English Breakfast
Green
Earl Grey
Ginger
Peppermint
Iced White Peach 8
Iced Tea 8

COFFEE

Espresso 5
Cortado 7
Macchiato 7
Americano 7
Cappuccino/Latte 7
Flat White 7
Matcha latte 7
Chai latte 7

WINE BY THE GLASS

CHAMPAGNE AND SPARKLING GLASS/BOTTLE

Cremant d'Alsace **Bechtold** *Alsace, France* 17 / 68

Rosé Spumante **Vajra** *Piemonte, Italy* 22 / 88

Champagne **Pierre Moncuit** "Coulmet" *Champagne, France* 2007 32 / 130

ROSE & SKIN CONTACT GLASS / QUARTINO / BOTTLE

Pinot Noir **Maid of Bruton** *Somerset, England* 2022 (rosé) 16 / 22 / 64

Zibibbo **Benvenuto** "Orange" *Calabria, Italy* 2025 (skin contact) 19 / 26 / 76

WHITE GLASS / QUARTINO / BOTTLE

Albariño **Familia Torres** "Pazo das Bruxas," *Rías Baixas, Spain* 2024 16 / 22 / 64

Carricante **Benanti**, Etna Bianco *Sicily, Italy* 2025 23 / 30 / 92

Sauvignon Blanc **Tement** "Kalk and Kreid" *Südsteiermark Austria* 2025 21 / 28 / 84

Pinot Bianco **Cantina Terlano** "Tradition," *Alto Adige, Italy* 2024 18 / 24 / 72

Chardonnay **Armand Heitz** *Bourgogne Blanc, Burgundy, France* 2023 22 / 29 / 88

RED GLASS / QUARTINO / BOTTLE

Pinot Noir **Roger Neveu** "Le Colombier" *Loire Valley, France* 2012 20 / 27 / 80

Nebbiolo **Bruno Rocca** "Fralù," *Langhe Piemonte, Italy* 2023 23 / 30 / 92

Sangiovese **Castello di Ama** *Chianti Classico, Italy* 2022 23 / 30 / 92

Grenache+ **Vignerons d' Estezargues** *Côtes du Rhône, France* 2024 16 / 22 / 64

Cabernet + **Calon-Ségur** "Le C de Calon-Ségur" *Bordeaux, France* 2020 26 / 35 / 105

Gamay(chilled) **Château de Fleurie** *Fleurie, Beaujolais France* 2023 17 / 23 / 68

SAKE & SHERRY GLASS / BOTTLE

Junmai Daiginjo **Ohmine**, "3 grain Yamadanishiki" *Yamaguchi, Japan* 15 / 95

Palomino **Lustau** "Don Nuno" Dry Oloroso Solera Reserva *Andalucia, Spain* 20 / 75

BEER

IPA **Other Half** "Green City" *Brooklyn, NY* 16

IPA **Maine Beer Co.** "Lunch" *Freeport, ME* 20

Pilsner **Rothaus** "Tannenzäpfle Pils" *Grafenhausen, Germany* 12

Kölsch **Return Brewing** "Come Back" *Hudson, NY* 16

Porter **Greenport Harbor** "Black Duck" *Long Island, NY* 16

Lager **Narragansett** *Providence, RI* 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, OUR
DISHERS ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS