

HOUSE COCKTAILS

BY SHANNON BECK

ENDLESS SUMMER

Industry Standard Vodka, Cocchi Americano, Watermelon, Lime,
Basil, Egg White, Elderflower Spritz

THE OLLIE(VER)

Cotswold's Gin, Pamplemousse, Dolin Blanc, Cardamom Bitters, Capeletti Cube

ROMANCE IN DURANGO

Averell Plum Gin, Rothman & Winter Violette, Saler's Aperitif, Prosecco Rose

CONCRETE JUNGLE

Real McCoy 5 Year Rum, Smith & Cross Rum, Combier, Doc's Hard Apple Cider

FROM DUSK 'TIL DAWN

Arette Blanco Tequila, Art in the Age Beet Root, Combier Orange,
Lime, Beet Agave, Maldon Salt Rim

DE LA LAFAYETTE

Four Roses Bourbon, Dolin Rouge, Benedictine, Orange Bitters, Rose Water

JOHNNY RISING SUN

Suntory 'Toki' Japanese Whiskey, Two James 'Johnny Smoking Gun' Whiskey,
Green Tea syrup, House Made Cinchona Bark Bitters

BONNIE SCOTLAND

Talisker 10-Year Scotch, Cutty Sark Scotch, Merlet Peach, Lemon, Mint

MULHOLLAND DRIVE

Macchu Pisco, Avua Amburana Cachaca, Lillet, Green Chartreuse, Celery Bitters

DANDY RIOT*

Old Overholt Rye, Byrrh Apéritif, Aperol, Colonial Bitters, Talisker 10 Year

**“Love looks not with the eyes, but with the mind, and
therefore is winged Cupid painted blind.”
A Midsummer Night's Dream: Act I, Scene I**

Classic COCKTAILS

PINK LADY, 1922

Plymouth Gin, Laird's Applejack, Lemon, House Grenadine, Egg White

THE PUBLIC MANHATTAN

Rittenhouse Overproof Rye, Cocchi Torino, Angostura Bitters

ROSITA, 1974

Herradura Reposado Tequila, Dolin Rouge, Dolin Dry, Cappeletti, Angostura Bitters

CORN 'N OIL

Real McCoy 5 Year Aged Rum, Velvet Falernum, Lime, Angostura Bitters, Grated Nutmeg

BOULEVARDIER, 1927

Elijah Craig Bourbon, Cappeletti, Cocchi Torino

FRISCO SOUR, 1930

Sagamore Rye, Benedictine, Lemon

16

“Why, sir, for my part I say the gentleman had drunk himself
out of his five senses”

The Merry Wives of Windsor: Act I, Scene I

“Do you think because you are virtuous,
that there shall be no more cakes and ale?”
Twelfth Night: Act 2, Scene 3

ENCORE

Chocolate & Vanilla Soft Serve, Pocky Sticks 9

Ricotta Cheesecake, Blueberry, Almonds 11

Strawberry Rhubarb Crumble, Vanilla Ice Cream, Caramel 11

Chocolate Walnut Cake, Malted Milk Crème Anglaise 11

Three Artisanal Cheeses, Grapes, Fruit & Nut Bread 15

AFTER DINNER DRINK

Sherry, Grant 'La Garrocha' Amontillado, Spain	15
Amaro, Fernet Branca, Italy	15
Cognac, Hine VSOP, France	16
Late Harvest Sauvignon Blanc, Viña Echeverría, Chile	15

“I would give all my fame for a pot of ale.”
Henry V: Act I, Scene 3

DRAFT BEER

Narragansett Lager, Rhode Island	7
Sixpoint Crisp Pilsner, New York	7
Lagunitas IPA, California	8
Allagash Wheat Ale, Maine	8
Southern Tier 'Live' Pale Ale, New York	9
Greenport Harbor Black Duck Porter, New York	9
Doc's Draft Hard Apple Cider, btl, New York	8

WINE LIST

SPARKLING	G/E
Prosecco, Tullia, Italy	14/59
Prosecco Rosé, Le Colture, Italy	16/69
Crémant d'Loire, Maison Foucher Cuvee de Roys de Naples NV, France	80
Granit Chateau, Lavernette Brut Nature, France	99
Champagne, Moncuit Blanc de Blanc Extra Brut NV	159
Rosé Champagne, Geoffroy Rose de Saignee 1er Cru NV	179

WHITE

	G/B
Verdicchio, Conti di Buscareto 2015, Italy	14/59
Grenache Blanc, Smithereens 2015, California	16/69
Sauvignon Blanc, Highfield 2015, New Zealand	16/69
Chardonnay, Norton Ridge 2014, California	17/74
Rhone Blend, Le Ferme St Pierre 'Pipi D' Ange' 2013, France	80
Alvarhino, Vinha Da Bouca 2015, Portugal	82
Chardonnay, ZD 2014, California	95
Chardonnay, Mutard Santenay Blanc 2015, France	100
Chenin Blanc, Forlorn Hope 2015, California	120

SPIRITS

VODKA

42 Below, New Zealand	14
Tito's, Texas	15
Industry Standard, Brooklyn	16
Hanger One "Buddah's Hand" Citrus, California	15
Hanger One Mandarin Blossom, California	15

GIN

Bombay, England	14
Cotswold's, England	14
Plymouth, England	15
The Botanist, Scotland	16
Hendrick's, Scotland	16
Junipero, California	16

TEQUILA

Arette Blanco	14
Corralejo Reposado	15
Herradura Reposado	16
Don Julio Añejo	16
Ocho Añejo	16
Los Amantes Mezcal	16
Don Julio 1942	42

SPIRITS

RUM

Real McCoy 3 yr, Barbados	15
Sailor Jerry, Caribbean Blend	15
Real McCoy 5 yr, Barbados	16
Goslings Black Seal, Bermuda	15
Pyrat, Anguilla	16
Smith & Cross, Jamaica	16

BOURBON & RYE

Four Roses Yellow Label	14
Knob Creek 9yr	15
Elijah Craig	15
Makers Mark	15
Four Roses Single Barrel	16
Old Overholt Rye	14
Michter's Straight Rye	14
Rittenhouse Rye	15
Sagamore Rye	16
Hudson Manhattan Rye	16
Two James 'Johnny Smoking Gun'	16
Suntory 'Toki' Japanese Whiskey	15
Blanton's Single Barrel	15

SINGLE MALT SCOTCH

Glenlivet 12yr, Highlands	15
Macallan 12yr, Highlands	16
Laphroaig 10yr, Islay	16
Talisker 10yr, Isle of Skye	16
Glenrothes 1998, Speyside	22
Highland Park 18yr, Orkneys	22

WINE LIST

ROSE

Chateau Sumeire 'S' Rose, Provence 2016	15/63
L'Oliveto, Russian River, Sonoma California 2016	74
Bodegas Ostatu, Rosada Rioja, Rioja Spain 2016	76
Philippe Rimbault Sancerre, "Apud Sarracum", Sancerre France 2015	80
Sinsky Vin Gris, Carneros, Napa California 2016	90

RED

Tempranillo, Ermita Rioja 2015, Spain	14/59
Malbec, Alhambra 2014, Argentina	15/63
Pinot Noir, Gothic 'Nevermore' 2013, Oregon	16/65
Cabernet Sauvignon, Balancing Act 2014, Washington	17/74
Pinot Noir, Brooks 2014, Oregon	82
Tuscan Blend, La Massa Toscana 2015, Italy	84
Châteauneuf-du-Pape, Roger Perrin 2013, France	95
Zinfandel, Mauritsen 'Dry Creek Valley' 2013, California	98
Cabernet Sauvignon, Sinsky 'POV' 2012, California	120
Barolo, Gianfranco Alessandria 2014, Italy	125

ACT I

Mini New England Lobster Rolls 7ea

Rock Shrimp Tacos, Salsa Verde, Guacamole, Poblano Peppers 15

Wild Mussels, Spanish Chorizo, Cherry Tomatoes, Basil Pistou 18

Crispy Rhode Island Style Calamari, Garlic, Pickled Peppers 16

Ham & Pickle Charcuterie

Selection of Domestic Hams, Country Biscuits,
Pickled Vegetables, House-made Condiments

32

ACT II

Little Gem, Bayley Hazen Blue Cheese, Bacon, Pistachio 16

Summer Green Salad, Aged Cheddar, Smoked Cashew Vinaigrette 16

Roasted Beets, Orange, Chervil, Goat Cheese, Hazelnuts 18

Burrata, Heirloom Tomatoes, Cucumber, Garlic Croutons 18

ACT III

Joe's Burger, Caramelized Onions, Bacon, Cheddar 21

Smoked Cauliflower Cassoulet, Summer Vegetables, Breadcrumbs 29

Trofie Pasta, Maitake Mushrooms, Fried Rosemary, Parmesan 29

Tagliatelle Carbonara, Bacon, Spring Peas 30

Roasted Chicken, Farro, Spring Vegetables, Chimichurri 32

Classic Pub Fish & Chips, L.I. Cod, Pickled Ramp Tartar Sauce 34

Roasted Trout, Corn Succotash, Heirloom Tomato Salad 32

Grilled Hanger Steak Frites, Green Salad 38

ASIDE

French Fries, Malt Vinegar Mayo 9

Grilled Broccolini, Romesco, Charred Onion 11

Fried Squash and Zucchini, Aged Balsamic, Parmesan 12