

WINE
by the bottle

WHITE

Domaine Zind-Humbrecht Roche Roulee, 2021 <i>Riesling, France</i>	112
Château de Pibarnon Les Restanques de Pibarnon Bandol, 2021 <i>Mourvedre, France</i>	120
Peay Pomarium Estate Vineyards, 2021 <i>Pinot Noir, California</i>	174
Armand Heitz, Chassagne-Montrachet 1er Cru Chenevottes, 2022 <i>Burgundy, France</i>	298

RED

Red Car, 2023 <i>Pinot Noir, California</i>	106
Fulcrum, Sonoma Coast, 2022 <i>Pinot Noir, California</i>	118
Clos MogadorMontsant Com Tu, 2021 <i>Garnacha, Spain</i>	122
Marchard-Tawase, Nuits-Saint Georges, Petite Charmotte, 2021 <i>Burgundy, France</i>	174
Catena Zapata Malbec Nicasia Vineyard, 2021 <i>Malbec, Argentina</i>	196
Catena Zapata Adrianna Vinyard Fortuna, 2021 <i>Malbec, Argentina</i>	208
Château Musar Bekaa Valley Red, 2000 <i>Cabernet Blend, Lebanon</i>	308
Sena, 2021 <i>Red Blend, Chile</i>	334
Mayacamas Vineyards Mt. Veeder, 2020 <i>Cabernet Sauvignon, California</i>	344

SPARKLING

Charles Heidseick Brut Reserve Special Cuvée <i>Champagne, France</i>	175
Runiart Brut Blanc de Blanc <i>Champagne, France</i>	224
Billecart-Salmon Le Rose <i>Sparkling Rosé, France</i>	225

TEQUILA

Tequila Arette 10 20 <i>Tequila Blanco, Mexico</i>	Tequila Arette 14 28 <i>Tequila Anejo, Mexico</i>
Tequila Arette 11 22 <i>Tequila Reposado, Mexico</i>	Tequila Arette 12 24 <i>Fuerte Tequila, Mexico</i>
Espolon 7 14 <i>Tequila Blanco, Mexico</i>	Espolon 8 15 <i>Tequila Reposado, Mexico</i>
Espolon 9 16 <i>Anejo Bourbon, Mexico</i>	Tequila Arette 19 <i>Fuerte Tequila, Mexico</i>
La Gritona 11 22 <i>Reposado 100% de Agave, Mexico</i>	Pocos Huevos 7 14 <i>Mexico</i>
Hojas Magicas 13 24 <i>Agave Spirit, Mexico</i>	

MEZCAL

Yola Mezcal 13 26 <i>Mezcal, Mexico</i>	Mezcalum 7 14 <i>Mexico</i>
Mezcal Animas 16 30 <i>Papalometl, Mexico</i>	Mezcal Animas 8 15 <i>Espadín Mezcal, Mexico</i>

SCOTCH

Glenlivet 18 36 <i>15 Year Batch, Scotland</i>	Glenlivet 35 70 <i>18 Year Batch, Scotland</i>
Laphroaig 14 28 <i>Smalt 10 Year, Scotland</i>	Lagavulin 18 36 <i>Smalt 16 Year, Scotland</i>
Oban 17 34 <i>Smalt 14 Year, Scotland</i>	Tequila Arette 19 <i>Tequila Anejo, Mexico</i>

RUM

William Hinton 6 12 <i>Agrícola de Madeira, Portugal</i>	Ron Zacapa 9 18 <i>Centenario 23, Nicaragua</i>
Ron Zacapa 24 48 <i>Centenario XO, Nicaragua</i>	Plantation Rum 19 36 <i>2007, Guyana</i>
Plantation Rum 17 36 <i>Pana 2012, Panama</i>	Kuma 6 12 <i>Aged Ron Rum, Panama</i>

LIQUEUR

Faccia Brutto 9 18 <i>Amaro Gorini, New York</i>	Faccia Brutto 19 <i>Giallo Premium, New York</i>
Faccia Brutto 7 19 <i>Centerbe Premium, New York</i>	Waqar 7 14 <i>Pisco, Chile</i>
Rota 48 5 10 <i>Cachaça, Brazil</i>	Griffo Distillery 6 12 <i>Coffee Liqueur, USA</i>
Lilet Blanc 6 11 <i>Apertif, France</i>	

GIN

Isolation 9 18 <i>Isolated Proof Gin, New York</i>	Monkey 47 19 <i>Germany</i>
Citadelle Gin Rouge 9 18 <i>France</i>	Hardshore 6 12 <i>USA</i>
Monkey 47 14 28 <i>Germany</i>	

SAKE

Shimizu no Mai 7 14 <i>Pure Dawn Sake, Japan</i>

VODKA

Culch Vodka 5 10 <i>Non-Chilled Vodka, New York</i>
Tito's 6 12 <i>USA</i>
Monkey in Paradise 6 11 <i>USA</i>

WHISKEY

Jameson 6 12 <i>Ireland</i>
BOURBON
Bulleit 95 Rye 90 7 14 <i>USA</i>
Bulleit Bourbon 90 7 14 <i>USA</i>

SPIRITS

FOOD

COMPARTIBLE

Passion Fruit Tiradito | 29

Wild Alaskan King Salmon, Frizzled Leeks, Passion Fruit Honey

Tiradito Acevichado | 28

MKT, Leche de Tigre, Roasted Sweet Potato, Andean Corn and Chalaca Salsa

Tiradito Nikkei | 29

Yellowfin Tuna, Ponzu Limeño, Avocado

Enoki Causa (V) | 21

Peruvian Yellow Potato, Lime, Yellow Chilli Pepper Topped with Wild Mushroom in Ceviche Style Sauce and Avocado

Add Octopus +10

Empanadas de Cangrejo | 26

Fresh Masa, Jumbo Lump Crabmeat Filling, Roasted Poblano/Hoja Santa Sauce, Pickled Onions

Huitlacoche Quesadilla (GF) | 27

Braised Handmade Corn Tortilla, Squash Blossom, Oaxaca Cheese, Mexican Cream, Queso Fresco, Charred Corn, Wild Mushrooms

Flautas de Res | 24

Braised Beef Brisket, Guajillo & Verde Sauce, Chile Manzano Cream, Pico de Gallo

Tacos de Filete | 32

Filet Mignon, Avocado Sauce, Spicy Tomato Confit, Balsamic Caramelized Onions

Scallops & Octopus | 34

Pan Seared Dry Scallops, Pipian Rojo Sauce, Zucchini & Roasted Corn Succotash, Cilantro Oil

Mole Poblano | 32

Airline Chicken Breast, Grilled Broccolini, Sweet Plantain, Foie Gras, Cured Lime Onions

BAR SNACKS

Guacamole & Chips (V) | 20

Yucca Bites (V) | 20

Cancha - Andean Toasted Chulpe Corn (V) | 20

Olives & Nuts (V) | 20

CHARCUTERIE

Beef | 20

Brooklyn Cured, Prospect Park BK Dry Cured, Lightly Smokey Flavored, Garlic-Pepper Spiced Hard Salami

Pork | 20

Schaller & Weber "N'Duja" Manhattan Spiced Chorizo-Like Salami Spread

ACCOMPANIMENTS

Membrillo | 20

Tangy Quince Paste

Jam | 20

Strawberry Rhubarb

Brine | 20

White Balsamic & Rosemary Onions

Crackers | 20

Croccantini Flats, KaMe Rice Rounds

DESSERTS

Passion Fruit Tres Leches | 20

Sponge Cake, Passion Fruit Ice Cream

Mexican Style Flan | 20

Goat's Milk Caramel Sauce

COCKTAILS

Tepache Paloma	20
Blanco Mezcal, Guava, Lime, Housemade Tepache	
Yuzu Kocho Margarita	20
Choice of Mezcal Blanco or Siete Leguas Tequila Blanco, Housemade Yuzu Kocho Shrub, Lime	
Espresso Martini	21
Mezcal Reposado, Ten to One Dark Rum, Roasted Pepitas, Burnt Cinnamon, Sesame Oil	
Cilantro Mezcal White Negroni	21
Mezcal Blanco, Cilantro, Lillet Blanc, Suze	
La Rosa	22
Gin, Pink Peppercorn, Clarified Grapefruit, Hibiscus Rose Water Tincture	
Pisco Sour	19
Barsol Pisco, Yuzu Super Juice, Leche De Tigre Sherbet	
House Martini	19
Choice of Ketel One Vodka or Song Cai Dry Gin, Cocchi Dry Vermouth Di Torino, House Marinated Olives	
Old Fashioned	22
Rye, Cognac, Roasted Corn, Lime Peel	
Red Hand	20
Ginger Vodka, Raspberry, Cocchi Americano, Lemon, Sparkling Wine	
Continental	19
White Rum, Passionfruit, House Tonka Liqueur, Amaro Nonino	

NON-ALCOHOLIC

Passionfruit Honey	14
House Fermented Passionfruit Honey, Sparkling Bitter Gentian Tea	
Leche De Tigre	14
Leche De Tigre Sherbet, Burnt Cinnamon Syrup, Lime	

BEER

Beer 1	14
<i>IPA, United States</i>	
Beer 2	14
<i>IPA, United States</i>	
Beer 3	14
<i>Albarino, Uruguay</i>	
Beer 4	14
<i>Riesling, France</i>	

WINE

glass | bottle

WHITE

Domaine Vocoret & Fils Chablis, 2023 <i>Chardonnay, France</i>	16 40
Bodega Garzon Albarino Reserva, 2023 <i>Albarino, Uruguay</i>	15 58
Garage Wine Old Vine Pale Truquilemu Vinyard, 2021 <i>Carignan, Chile</i>	17 62
Alpamanta, Brea Lujan de Cuyo (V), 2023 <i>Sauvignon Blanc, Argentina</i>	18 56
Paul Prieur Et Fils, Sancerre Blanc, 2023 <i>Sauvignon Blanc, Argentina</i>	25 78
Bodega Garzon Albarino Single Vineyard, 2023 <i>Albarino, Uruguay</i>	28 92
Château Malherbe, 2022 <i>Côte de Provence Blanc, France</i>	32 96
Domaine Huet Le Mont Vouvray Sec, 2023 <i>White Blend, France</i>	35 98

RED

Montes Classic Series, 2023 <i>Cabernet Sauvignon, Chile</i>	15 52
Sciolo NY Tinto North Fork LI, 2022 <i>Red Blend, New York</i>	16 52
Quinta Do Crasto, Douro Superior Tinto, 2020 <i>Red Blend, Portugal</i>	16 52
Concha y Toro Gran Reserva Valle del Colchagua, 2021 <i>Cabernet Sauvignon, Chile</i>	16 58
Domaine la Suffrene Bandol Rouge, 2023 <i>Red Blend, France</i>	18 58
Marcel Lapierre Raisins Gaulois, 2023 <i>Gamay, France</i>	16 62
Protos, Ribera del Duero Cosecha 27' Tinto, 2021 <i>Red Blend, Spain</i>	24 78

SPARKLING

Clos Amador Rose Tendre <i>Cava, Spain</i>	14 48
Raventos I Blanc Conca Del Riu Anoia Blanc de Blancs Sparkling Rosé, 2022 <i>Spain</i>	14 48
Raventos I Blanc Conca Del Riu Anoia Blanc de Blancs <i>Spain</i>	17 48

DESSERT

Niepoort 10 Year Tawny <i>Port, Portugal</i>	32 92
Emilio Lustau East India Solera Sherry <i>Sherry, Spain</i>	37 65