

Drinks



To Share is to Love...

Beer and Cider

ON DRAUGHT	10OZ 16OZ
NAKED DOVE oktoberfest, flx 6.5%	4 6
NAKED DOVE session pale ale, flx 4.5%	3 5
NEDLOH terroir pale ale, flx 6.4%	5 7
BOTTOMLESS BREWING rye brown ale, flx 5.6%	4 6
STAR CIDER frisky whisky, flx 6.5%	5 7
BLACK DIAMOND slatestone, flx 7.3%	6 8

BOTTLES & CANS

ROOTSTOCK original cider, 12oz "can", flx 6.9%	4
NARRAGANSET lager 16oz "can", ri 5.0%	4
BROOKLYN summer ale, ny 5.0%	4
DOGFISH HEAD seaquench session sour, de 4.9%	5
ITHACA BEER CO. flower power ipa, flx 7.2%	5
KITE & STRING rose cider large format, flx 8.2%	28
BITBURGER drive, non-alcoholic, de 0.0%	5
GLUTENBERG ipa, gf, montreal 6.0%	7

Tap and Spirit

10 OUNCE DRAFT PAIRED WITH LOCAL SPIRIT

CIDER & AGED GIN	10
star cider frisky whisky	
myer farm cayuga gold barrel aged gin	
RYE BROWN ALE & WHISKEY	7
bottomless brewing rye brown ale	
mckenzie pot still whiskey	
PALE ALE & WHISKEY	7
naked dove session pale ale	
myer rye whiskey	

Wine

GLASS|QUARTINO G|Q

SPARKLING WINE

30 BRUT	9
dom. st. vincent, <i>methode champenoise</i> , nm nv	

WHITE WINE

150 WHITE BLEND	9 15
antxiola, txacoli de getaria, sp 2016	
308 RIESLING	9 15
dr. konstantin frank, dry, flx 2016	
230 PINOT GRIGIO	9 15
castelfeder, suditrol, it 2016	
67 CHARDONNAY	9 15
fox run, reserve, flx 2015	
426 ROSÉ CABERNET FRANC	8 13
kelby james russell, flx 2016	

RED WINE

CABERNET FRANC	8 13
glenora, <i>no-oak</i> , keg, flx 2015	
867 GAMAY	9 15
michel guignier, beaujolais, fr 2016	
570 MALBEC & CABERNET FRANC	9 15
francois chidaine, touraine, fr 2015	
700 RED BLEND	9 15
a.a. badenhorst, secateurs, w. cape, za 2015	
780 DOLCETTO D'ALBA	9 15
paitin, <i>sori paitin</i> , piedmont, it 2015	

House Cocktails

10

HAND-CRAFTED & INSPIRED BY THE SEASON

GARDENING WITH ALLEN

sake, fennel, rosemary, lemon, sparkling wine

TOPIARY SCHOOL DROPOUT

brandy de jerez, amontillado, orange, carrot, walnut

DON'T CALL ME SHIRLEY

pisco, aperol, pomegranite, celery, lime, txakoli

BICICLETA POOL PARTY

blanco tequila, billsboro rose, aperitivo, mezcal, orange

SPRINGTIME FOR LAFAYETTE

vodka, cucumber, bianco vermouth, green chartreuse, lime, ginger, hibiscus

JLC GIN DRINK

gin, sherry, lemon, ithaca milk yogurt, fennel pollen, orange flower water

PAID IT FOR THE LIME

rum, madeira, lime, coconut, cashew, egg white

MEDICINE & MORALITY

aged genever, sweet vermouth, buckwheat groat cordial, mole bitters

RUM IN THE MORNING

aged rum, amaro di angostura, charred pineapple, lime, dry curacao, coffee

CUT INTO TRIANGLES

rye, campari, vermut, peanut butter, quina

320 REED STREET

armagnac, aged rum, ciociaro, black walnut bitters

Classic Cocktails

9

OUR FAVORITES FROM THE PAST

AVIATION

gin, lemon, creme de violette, maraschino

PALOMA

blanco tequila, grapefruit, lime, tonic

NY SOUR

bourbon, lemon, red wine

BOURBON OLD FASHIONED

house blended bitters, citrus zest, sugar

Happy Hour

SUNDAY-FRIDAY AT THE BAR OR IN OUR LOUNGE
5PM-7PM

CLASSIC COCKTAILS 7.
WINE BY THE GLASS 7.
A PINT OF BEER 4.