

BAR MENU

Marinated olives (vg) (gf)	6.00
Moroccan spiced mixed nuts (vg)	6.00
Whitby sweet potato chips, rosemary Maldon salt (vg)	6.00
Tomato bruschetta, basil, olive oil, sea salt (vg)	10.00
Guacamole, tortilla chips, citrus salsa, Cotija cheese, pepitas (v)	18.00
Tuna tartare tacos, sesame aioli, breakfast radish, guacamole	22.00
Crispy polenta bites, shaved truffle, Parmegiano (v)	14.00
Blistered sweet baby peppers, Calabrian pecorino, oregano, citrus (v)	12.00
Whitby beef sliders, house made pickles, aioli, tomato	15.00
Burrata toast, fig salad, vincotto, hazelnuts (v)	20.00
Popcorn shrimp, wasabi aioli	18.00
Devilled eggs, caviar	18.00
Grilled artichokes, saffron aioli (v)	16.00
Veal meatballs, Castelventrano olives, Fontina cheese	19.00
Pizzette, Bresaola, tomato, arugula, Parmigiano	18.00
Pizzette, burrata, tomato, basil (v)	18.00
House cut grass fed burger, red wine braised onions, Gruyère, French fries	28.00
Veggie burger, caramelized onions, Gochujang mayo, Fontina, sweet potato chips (v)	26.00
Crudités, dips, olives, Za'tar crisps (v)	20.00
Locally made charcuterie board, blackberry mostardo, cornichon, grilled bread	28.00
Five artisanal cheeses, fresh fruit, strawberry rhubarb jam, pickled baby peppers, nuts brittle, grilled cranberry walnut bread (v)	33.00

#TheWhitbyBar

We hope you enjoy your meal. Tim & Kit Kemp

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. An automatic gratuity of 20% will be added to parties of 5 or more
(v) - vegetarian (vg) - vegan (gf) - gluten free

THE WHITBY SIGNATURE COCKTAILS

19.00

WHITBY PALOMA

Ocho Blanco tequila, house made orange and grapefruit marmalade, fresh pink grapefruit, lime, Fever-Tree club soda

EDEN

Ketel One, St. Germain, pineapple, lemon, mint

I CAN SEE CLEARLY NOW

Tequila 123, lavender syrup, Combier foam

LIFE ON MARS

Barsol pisco, Busnel calvados, blood orange, passionfruit, orange blossom, lemon, egg white

ORCHARDS BY THE SEA

The Botanist gin, nectarine, rosemary, Crème de Pêche, lime

MONKEY ISLAND

Plantation 3 stars rum, pineapple, Crème de Banane, Amaro Nonino, Ube, lime

PINK NEGRONI

Dorothy Parker gin, hibiscus, Contratto Bianco, Cocchi Americano

BLACK ROSE

Cynar, Illegal Mezcal, house made grenadine, oolong syrup, lime

RASPBERRY CHAMPAGNE SIDECAR

Remy Martin 1738, raspberry sorbet, Cointreau, Joseph Perrier Rosé Champagne, lemon

HEAD SOUTH

Basil Hayden's bourbon, Braulio Amaro, peppercorn, mint, lemon

EL NANO

Teeling small batch whiskey, Amaro Nonino, Drambuie, Angostura bitters, Peychaud's

SMOKEY OLD FASHIONED

Laphroaig Quarter Cask, Antica Formula, Pedro Ximénez, salted maple, Angostura bitters

GIN & TONICS

19.00

THE WHITBY

Bombay Sapphire, earl grey, lemongrass, lime, The Whitby Bar tonic water

CANTELOUPE

Tanqueray 10, cantaloupe, cappelletti, lime, Fever-Tree elderflower tonic water

SUZE & TONIC

Suze, Rocky's milk punch, yellow Chartreuse, grapefruit bitters, Fever-Tree tonic water

MEDITERRANEAN

Gin Mare, St. Germain, rosemary, Fever-Tree Mediterranean tonic water

TERRYS

Fords Gin, orange, Cacao, Frangelico, chocolate bitters, Fever-Tree tonic water

NON-ALCOHOLIC

15.00

G&T CONTINUED

Seedlip grove 42, Fever-Tree aromatic tonic water, grapefruit

BLOOM

Seedlip spice 94, fresh pink grapefruit, elderflower, rooibos tea, ginger, mint

MIDSUMMER

Seedlip garden 108, lavender syrup, strawberries, lemon

WHISKEYLESS SOUR

Seedlip spice 94, brown sugar syrup, lemon, egg white

MARTINIS

VODKA

Aylesbury Duck (Wheat)	16.00
Belvedere (Rye)	23.00
Beluga Gold (Barley)	28.00
Beluga Noble (Barley)	19.00
Chase (Potato)	18.00
Chase Smoked (Potato)	18.00
Chopin (Potato)	23.00
Grey Goose (Wheat)	19.00
Ketel One (Wheat)	18.00
Ketel Citroen (Wheat)	18.00
Reyka (Rye)	23.00
Stolichnaya (Wheat)	16.00
Stolichnaya Elit (Wheat)	28.00
Tito's (Corn)	16.00

GIN

Botanist (Islay)	19.00
Bols Genever (Netherlands)	28.00
Bombay Sapphire (UK)	19.00
Dorothy Parker (Brooklyn)	16.00
Ferdinand's (Germany)	16.00
Fords (London)	17.00
Gin Mare (Spain)	16.00
Greenhook (New York)	18.00
Hendrick's (Scotland)	24.00
Monkey 47 (Germany)	28.00
Nolet's (Netherlands)	28.00
Portobello Road (London)	18.00
Plymouth (Plymouth)	17.00
Sipsmith London Dry (London)	18.00
Sipsmith VJOP (London)	28.00
Tanqueray (Scotland)	19.00
Tanqueray 10 (Scotland)	24.00
Whitley Neill (England)	18.00

With your choice of:

VERMOUTH

Noilly Prat, Dolin Dry, Dolin Blanc, Contratto Bianco, Vermouth Del Professore, Dolin Rouge, Antica Formula, Punt e Mes, Contratto Rosso

BITTERS

Orange bitters, Angostura bitters, Grapefruit bitters, Peychaud's bitters

GARNISH

Lemon, lime, orange, grapefruit, olives, blue cheese olives, onion, cucumber

BY THE GLASS

Glass

CHAMPAGNE

Joseph-Perrier, Cuvée Royale Brut NV	18.00
Veuve Clicquot, Yellow Label NV	22.00
Pol Roger, Brut NV	28.00
Laurent Perrier, Brut NV	25.00
Ruinart, Blanc de Blancs NV	38.00

ROSE CHAMPAGNE

Canard-Duchene Cuvée Leonie Rosé NV	21.00
Joseph Perrier, Brut Rosé NV	23.00
Veuve Clicquot, Brut Rosé NV	30.00
Laurent-Perrier, Cuvée Rosé Brut NV	37.00

SPARKLING

Jean-Francois Merieau "Bulles" Touraine, Cremant de Loire, France	15.00
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BY THE GLASS

Glass

WHITE

Sancerre, Les Vignes Silex, Domaine Reverdy-Ducroux, Loire Valley, France, 2017 (Sauvignon Blanc)	15.00
Quintessence, Château Pesquié, Ventoux, Rhône Valley, France, 2014 (Roussanne, Clairette)	18.00
Vouvray, Champalou, Loire Valley, France, 2017 (Chenin Blanc)	14.00
Puligny Montrachet, Domaine Chartron, Burgundy, France, 2015 (Chardonnay)	30.00
Albarino, Bodega Terras Gauda, Rias Baixas, Spain, 2017 (Albarino)	13.00
Pinot Grigio Jesera, Venica & Venica, Friuli Venezia Giulia, Italy, 2017 (Pinot Grigio)	16.00
Sandhi Chardonnay, Santa Barbara, CA, USA 2017 (Riesling)	16.00
Ravines, Dry Riesling, White Springs Vineyard, Finger Lakes, NY, USA, 2015 (Riesling)	13.00
Cakebread Cellars Sauvignon Blanc, Napa Valley, CA, USA, 2017 (Sauvignon Blanc)	18.00
Vermentino "Hers'", Ryme Cellars, Las Brisas Vineyard, Carneros, CA, USA, 2017 (Vermentino)	14.00
Liquid Farm, Chardonnay, Sta. Rita Hills, White Hill, CA, USA, 2016 (Chardonnay)	25.00
Petit Chablis, Charlène et Laurent, Domaine Pinson, Burgundy, France, 2017 (Chardonnay)	16.00

ROSE

Côtes de Provence Rosé, Château de Pourcieux, Provence, France, 2017 (Syrah, Grenache, Cinsault)	13.00
Out East, Côtes de Provence, France, 2017 (Grenache, Cinsault)	15.00
Terrasses Rosé, Château Pesquié, Ventoux, Rhône Valley, France, 2017 (Cinsault, Grenache, Syrah)	15.00

Vintages may change

An automatic gratuity of 20% will be added to parties of 5 or more

BY THE GLASS

Glass

RED

Bourgogne Rouge, Camille Giroud, Burgundy, France, 2016 (Pinot Noir)	18.00
Gevry Chamberlin, Domaine Faiveley, Burgundy, France, 2013 (Pinot Noir)	27.00
Morgon, Côte du Py, Domaine Dominique Piron, Beaujolais, France, 2015 (Gamay)	14.00
Saint-Émilion, Château Clarisse, Bordeaux, France, 2015 (Merlot, Cabernet Franc)	18.00
L'ò de Joncier, Domaine du Joncier, Côtes-du-Rhône, France, 2017 (Grenache, Cinsault)	13.00
Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain, 2013 (Tempranillo)	16.00
Barolo, Trediberri, Piedmont, Italy, 2014 (Nebbiolo)	25.00
L'Umami Pinot Noir, Willamette Valley, OR, USA, 2016 (Pinot Noir)	16.00
Fattoria de Sammontana Chianti, Tuscany, Italy, 2017 (Sangiovese)	14.00
Oberon, Cabernet Sauvignon, Napa Valley, CA, USA, 2016 (Cabernet Sauvignon)	17.00
Stag's Leap "Artemis", Cabernet Sauvignon, Napa Valley, CA, USA, 2015 (Cabernet Sauvignon)	27.00
Terrazas De Los Andes, Malbec Reserva, Mendoza, Argentina, 2016 (Malbec)	13.00

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CHAMPAGNE

	Bottle
Joseph Perrier, Cuvée Royale Brut NV	75.00
Veuve Clicquot, Yellow Label NV	100.00
Pol Roger, Brut NV	125.00
Pommery Brut Royal NV	95.00
Moët et Chandon, Brut Impérial NV	105.00
Louis Roederer, Brut Collection NV	90.00
Billecart-Salmon, Brut Reserve NV	120.00
Laurent-Perrier, Brut NV	110.00
Ruinart, Blanc de Blancs NV	175.00
Bollinger, Special Cuvée NV	185.00
Dom Perignon 2006	375.00
Veuve Clicquot, La Grande Dame 2006	315.00
Krug, Grande Cuvée NV	425.00
Dom Ruinart, Blanc de Blancs 2004	350.00
Pol Roger, Cuvée Sir Winston Churchill 2004	550.00
Louis Roederer, Cristal Brut 2009	575.00
Dom Perignon P2, Second Plenitude, 2000	700.00

SPARKLING

Jean-Francois Merieau "Bulles" Touraine, Cremant de Loire, France	60.00
Nyetimber Brut Classic Cuvée, Sussex, England	120.00

MAGNUM CHAMPAGNE	Bottle
Gonet-Medeville, 1er Cru, Blanc de Noirs	300.00
Ruinart, Blanc de Blancs NV	350.00
Krug Grande Cuvée NV	645.00
Laurent-Perrier, Cuvée Rosé Brut NV	360.00
ROSE CHAMPAGNE	Bottle
Canard-Duchene Cuvée Leonie Rosé NV	95.00
Laherte Freres, Rosé de Meunier, Extra Brut NV	110.00
Joseph Perrier, Brut Rosé NV	100.00
Veuve Clicquot, Brut Rosé NV	140.00
Billecart-Salmon, Brut Rosé NV	150.00
Laurent-Perrier, Cuvée Rosé Brut NV	170.00
Krug Rosé NV	685.00
Dom Perignon Rosé 2005	790.00
Louis Roederer, Cristal Rosé 2009	990.00
ROSE WINE	Bottle
Côtes de Provence Rosé, Château de Pourcieux, Provence, France, 2017 (Syrah, Grenache, Cinsault)	45.00
Où East, Côtes de Provence, France, 2017 (Grenache, Cinsault)	60.00
Terrasses Rosé, Château Pesquié, Ventoux, Rhône Valley, France, 2017 (Cinsault, Grenache, Syrah)	65.00
Rosé de Léoube, Château Léoube, Côtes de Provence, France, 2016 (Cinsault, Grenache, Syrah, Mourvèdre)	55.00
Smoke Tree Rosé, Sonoma, CA, USA, 2017 Magnum (Grenache, Zinfandel, Carignan)	110.00

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WHITE WINE

Bottle

USA

Forge Cellars, Classique Dry Riesling, Seneca Lake, NY, 2017 (Riesling)	55.00
Ravines, Dry Riesling, White Springs Vineyard, Finger Lakes, NY, 2015 (Riesling)	55.00
Ryme Cellars, Vermentino "Hers", Las Brisas Vineyard, Carneros, CA, 2017 (Vermentino)	55.00
Latta, Roussanne, Lawrence Vineyard, Columbia Valley, WA, 2013 (Roussanne)	70.00
Bergström, Sigrid, Willamette Valley, OR, 2014 (Chardonnay)	95.00
Cakebread Cellars, Sauvignon Blanc, Napa Valley, CA, 2017 (Sauvignon Blanc)	76.00
Annot-Roberts, Chardonnay, Watson Ranch, Napa Valley, CA, 2016 (Chardonnay)	100.00
Liquid Farm, Chardonnay, Sta. Rita Hills, White Hill, CA, 2016 (Chardonnay)	110.00
Heitz Cellars, Chardonnay, Napa Valley, CA, 2016 (Chardonnay)	60.00
Newton Red Label, Chardonnay, Napa Valley, CA, 2016 (Chardonnay)	65.00
Sandhi Chardonnay, Santa Barbara, CA, 2017 (Chardonnay)	65.00
Kistler "Les Noisetiers", Chardonnay, Sonoma Coast, CA, 2014 (Chardonnay)	180.00

NEW ZEALAND & AUSTRALIA

Grosset Riesling, Polish Hill, Australia, 2017 (Riesling)	110.00
Ten Sisters, Sauvignon Blanc, Marlborough, New Zealand, 2016 (Sauvignon Blanc)	45.00
Kumeu River, Chardonnay, Estate, Kumeu, New Zealand, 2015 (Chardonnay)	80.00
"Te Koko", Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2013 (Sauvignon Blanc)	160.00

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WHITE WINE

Bottle

FRANCE

Vouvray, Champalou, Loire Valley, 2017 (Chenin Blanc)	55.00
Sancerre, Les Vignes Silex, Domaine Reverdy-Ducroux, Loire Valley, 2017 (Sauvignon Blanc)	60.00
Sancerre, Alphonse Mellot, La Moussière, Loire Valley, 2016 Magnum (Sauvignon Blanc)	140.00
Petit Chablis, Charlène et Laurent, Domaine Pinson, Burgundy, 2017 (Chardonnay)	65.00
Viré-Clessé, Les Héritiers du Comte Lafon, Burgundy, 2015 (Chardonnay)	90.00
Pouilly-Fuissé "Marie-Antoinette", JJ Vincent, Burgundy, 2016 (Chardonnay)	75.00
Puligny-Montrachet, Domaine Chartron, Burgundy, 2015 (Chardonnay)	135.00
Chassagne-Montrachet 1er Cru, Clos Saint Jean, Phillipe Colin, Burgundy, 2014 (Chardonnay)	195.00
Chassagne-Montrachet 1er Cru, Clos Saint Jean, Phillipe Colin, Burgundy, 2015 (Chardonnay)	210.00
Château Malartic-Lagravière, Pessac-Léognan, Grand Cru Classé de Graves, Bordeaux, 2009 (Semillon, Sauvignon Blanc)	210.00
Quintessence, Château Pesquié, Ventoux, Rhône Valley, 2014 (Roussanne, Clairette)	70.00
Condrieu, Pierre Gaillard, Rhône Valley, 2012 (Viognier)	90.00

GERMANY & AUSTRIA

Dönnhoff, Niederhäuser Hermannshöhle, Riesling Spatlese, Nahe, Germany, 2016 (Riesling)	135.00
Nigl, Grüner Veltliner, Kamptal, Austria, 2017 (Grüner Veltliner)	45.00

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WHITE WINE

Bottle

SPAIN

Albariño, Bodega Terras Gauda, Rias Baixas, 2017 (Albariño)	50.00
La del Vivo, Raúl Pérez, La Vizcaina de Vinos, Bierzo, 2015 (Godello, Doña Blanca)	85.00

ITALY

Etna Bianco, Tenuta delle Terre Nere, Sicily, 2017 (Carricante)	55.00
Villa Sparina, Gavi, Piemonte, 2016 Magnum (Cortese)	80.00
Pievalta, San Paolo, Castelli di Jesi Verdicchio Riserva Classico, Marche, 2013 (Verdicchio)	70.00
Livio Felluga, Colli Orientali del Friuli Pinot Grigio, 2016 (Pinot Grigio)	75.00
Pinot Grigio Jesera, Venica & Venica, Friuli Venezia Giulia, Italy, 2017 (Pinot Grigio)	65.00

RED WINE

Bottle

USA

L'Umami Pinot Noir, Willamette Valley, OR, 2016 (Pinot Noir)	65.00
Brick House, Pinot Noir, Les Dijonnais, Ribbon Ridge, OR, 2015 (Pinot Noir)	135.00
Kenwood "Six Ridges", Pinot Noir, Russian River Valley, CA, 2015 (Pinot Noir)	58.00
A Tribute to Grace, Santa Barbara County, CA, 2016 (Grenache)	70.00
Girard, Zinfandel, Napa Valley, CA, 2014 (Zinfandel)	55.00
Copain "Tous Ensemble", Syrah, Mendocino County, CA, 2014 (Syrah)	60.00
Oberon, Cabernet Sauvignon, Napa Valley, CA, 2016 (Cabernet Sauvignon)	70.00
Silver Oak, Cabernet Sauvignon, Napa, CA, 2013 (Cabernet Sauvignon)	240.00
Stag's Leap "Artemis", Cabernet Sauvignon, Napa Valley, CA, 2015 (Cabernet Sauvignon)	120.00
Continuum Estate, Cabernet Sauvignon, CA, 2014 (Cabernet Sauvignon)	300.00
Opus One, Napa Valley, CA, 2013 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	400.00

ARGENTINA

Terrazas De Los Andes, Malbec Reserva, Mendoza, 2016 (Malbec)	45.00
Cheval des Andes, Cabernet Sauvignon Malbec blend, Mendoza, 2012 (Malbec, Cabernet Sauvignon, Petit Verdot)	160.00

Vintages may change

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RED WINE

Bottle

FRANCE

Morgon, Côte du Py, Domaine Dominique Piron, Beaujolais, 2015 (Gamay)	55.00
Régnié, Julien Sunier, Beaujolais, 2016 (Gamay)	65.00
Santenay, Clos du Clos Genet, Domaine Jessiaume, Burgundy, 2017 (Pinot Noir)	90.00
Bourgogne Rouge, Camille Giroud, Burgundy, 2016 (Pinot Noir)	75.00
Gevry Chambertin, Domaine Faiveley, Burgundy, 2013 (Pinot Noir)	120.00
Saint-Émilion, Château Clarisse, Bordeaux, 2015 (Merlot, Cabernet Franc)	80.00
Les Fiefs de Lagrange, Saint-Julien, Bordeaux, 2009 (Cabernet Sauvignon, Merlot, Petit Verdot)	135.00
Château Petit Village, Pomerol, Bordeaux, 2012 (Merlot, Cabernet Franc, Cabernet Sauvignon)	205.00
Château Grand-Puy-Lacoste, Pauillac, Bordeaux, 2005 (Cabernet Sauvignon, Merlot)	310.00
L'o de Jancier, Domaine du Jancier, Côtes-du-Rhône, 2016 (Grenache, Cinsault)	45.00
Gigondas, Domaine les Pallières "Terrasse du Diable", Rhône Valley, 2015 (Grenache, Mourvèdre)	95.00
Cornas, Phillippe Pacalet, Northern Rhône, 2015 (Syrah)	195.00
Hermitage Rouge "Farconnet," Jean-Louis Chave, Northern Rhône, 2011 (Syrah)	145.00

GERMANY

A. Christmann, Spätburgunder, Pfalz, 2014 (Pinot Noir)	70.00
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Vintages may change
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RED WINE

Bottle

SPAIN

Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain, 2010 Magnum (Tempranillo)	65.00
Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain, 2013 (Tempranillo)	140.00

ITALY

Trediberri, Barolo, Piedmont, 2014 (Nebbiolo)	110.00
La Spinetta, Barolo Campé, Piedmonte, 2006 (Nebbiolo)	280.00
Amarone della Valpolicella, Tedeschi, Veneto, 2014 (Corvina, Rondinella, Corvinone)	145.00
Chianti Classico Riserva, Fèlsina "Rancia", Tuscany, 2013 Magnum (Sangiovese)	210.00
Brunello di Montalcino Riserva, Lisini, Tuscany, 2011 (Sangiovese)	180.00
Sassicaia, Tenuta San Guido, Tuscany, 2013 (Cabernet Sauvignon, Cabernet Franc)	350.00
Fattoria de Sammontana Chianti, Tuscany, Italy, 2017 (Sangiovese)	55.00

DESSERT WINE

	Glass	Bottle
Veuve Clicquot, Demi Sec, France NV 375ml	17.50	65.00
Tokaj, Kiralyudvar Cuvée Ilona, Hungary, 2010 375ml		110.00
Sauternes, Château Les Justices, Bordeaux, France, 2013 375ml	15.00	55.00

PORT

Churchill's White Port	13.00
Ramos Pinto Tawny	10.00
Niepoort 10 Year Tawny NV	22.00
Niepoort Colheita 2005	26.00
Fonseca 20yr Tawny	20.00

SHERRY

Lustau Fino, Puerto	10.00
Lustau Amonfillado, Escuadrilla	13.00
Lustau Palo Cortado, Peninsula	13.00
Lustau Oloroso, Pata Gallina Garcia	20.00
Lustau Pedro Ximenez, San Emilio	15.00

SPIRITS BY THE GLASS

VODKA

Aylesbury Duck	13.00
Belvedere	20.00
Beluga Gold	25.00
Beluga Noble	16.00
Chase	15.00
Chopin	20.00
Grey Goose	16.00
Ketel One	15.00
Ketel Citroen	15.00
Stolichnaya Elit	25.00
Tito's	13.00

GIN

Botanist	16.00
Bols Genever	25.00
Bombay Sapphire	16.00
Dorothy Parker	13.00
Ferdinand's	13.00
Ford's	14.00
Gin Mare	13.00
Greenhook	15.00
Hendrick's	21.00
Monkey 47	25.00
Nolet's	25.00
Plymouth	14.00
Tanqueray	16.00
Tanqueray 10	21.00
Sipsmith London Dry	15.00
Sipsmith VJOP	25.00

TEQUILA

123 "Uno" Organic Blanco	21.00
Casamigos Blanco	20.00
Casamigos Reposado	25.00
Casamigos Añejo	28.00
Don Julio Blanco	21.00
Don Julio Reposado	23.00
Don Julio Añejo	26.00
Don Julio 1942	50.00
Fortaleza Blanco	18.00
Fortaleza Reposado	22.00
Herradura Blanco	22.00
Ocho Blanco	16.00
Pasote Blanco	15.00
Siete Leguas Blanco	15.00
Siete Leguas Reposado	18.00

MEZCAL

Bozal Ensemble	13.00
Del Maguey Chichicapa	26.00
Del Maguey San Luis del Rio	26.00
Illegal Joven	15.00

RUM

Appleton Estate 21yr	52.00
Appleton Estate Signature	16.00
Avua	13.00
Bacardi	14.00
Barbancourt 15yr	16.00
Brugal 1888	19.00
Cana Brava	14.00
Don Q Gold	13.00
Flor de Cana	14.00
Gosling's Black Seal	13.00
Mount Gay Black Barrel	15.00
Sailor Jerry Spiced	14.00
Wray & Nephew Over Proof	15.00
Zacapa 23yr	22.00
Barsol Pisco	13.00

AMERICAN WHISKEY

Angel's Envy	17.00
Baker's	23.00
Basil Hayden	19.00
Blanton's	21.00
Booker's	26.00
Bulleit Bourbon	14.00
Bulleit Rye	14.00
Buffalo Trace	14.00
Catskill Buckwheat	18.00
Catskill Most Righteous	15.00
Catskill Rye	15.00
Elijah Craig	14.00
Jack Daniel's	13.00
George Dickel	13.00
Knob Creek	19.00
Maker's Mark	13.00
Mitcher's US #1 Rye	16.00
Ragtime Rye	15.00
Redemption Rye	16.00
Rittenhouse Rye	13.00
Woodford Reserve	19.00
Woodford Reserve Rye	20.00

Vintages may change, spirits are 2oz

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SINGLE MALT

Ardbeg Corryvreckan	36.00
Ardbeg 10yr	20.00
Balvenie 12yr Double Wood	20.00
Balvenie 17yr Double Wood	36.00
Brora 37 yr	295.00
Bruichladdich Port Charlotte	20.00
Bruichladdich Scottish Barley	19.00
Cragganmore Limited Release	150.00
Glenfiddich 12yr	19.00
Glenmorangie 10yr	17.00
Glenmorangie 18yr	35.00
Glenmorangie Signet	70.00
Glenlivet 12yr	19.00
Highland Park 18yr	38.00
Lagavulin 16yr	32.00
Laphroaig 10yr	21.00
Laphroaig Quarter Cask	25.00
Macallan 12yr	20.00
Macallan 18yr	40.00
Macallan 25yr	300.00
Oban 14yr	26.00
Talisker 10yr	25.00
Westland Sherry Wood (USA)	20.00
Westland Peatland (USA)	20.00

BLENDED SCOTCH

Chivas Regal 12yr	16.00
Johnnie Walker Black	16.00
Johnnie Walker Blue	95.00

INTERNATIONAL WHISKEY

Hibiki Harmony	25.00
Yamazaki 12yr	35.00
Yamazaki 18yr	90.00
Crown Royal	16.00
Forty Creek	16.00
Jameson	13.00
Teeling Small Batch	14.00
Seagram's VO	13.00

EAU DE VIE

Nonino, Gioiello Castagno	22.00
Reisetbauer Carrot	30.00
Reisetbauer Ginger	60.00
Reisetbauer Poire Williams	30.00
Barsol Pisco	13.00
Avua	13.00

CALVADOS

Busnel VSOP	16.00
Lemorton, 1978	31.00

GRAPPA

Altesino Brunello	20.00
Nonino, il Moscato Monovitigno	15.00

ARMAGNAC

Bas Armagnac Laubade, 1963	72.00
Bas Armagnac Laubade, 1974	52.00

COGNAC

Delamain "Pale Dry" XO	25.00
Hennessey XO	45.00
Park "Borderies"	32.00
Pierre Ferrand "Ambre"	20.00
Pierre Ferrand 30yr	35.00
Remy VSOP	21.00
Remy 1738	25.00
Remy XO	45.00
Remy Martin Louis XIII	300.00
1oz	150.00
Hennessey Paradis Imperial	325.00
1oz	162.50
Hennessey Richard	400.00
1oz	200.00

LIQUEURS

Braulio Amaro	10.00
Chartreuse, Green	20.00
Chartreuse, Yellow	20.00
Contratto Aperitif	10.00
Contratto Bitter	10.00
Cynar	10.00
Drambuie	15.00
Fernet Branca	13.00
Limoncello, Meletti	10.00
Pernod	10.00
Pimm's No.1	13.00
Nonino Amaro	17.00

Vintages may change, spirits are 2oz

An automatic gratuity of 20% will be added to parties of 5 or more

TEAS

Bespoke English Breakfast	6.00
Rare Earl Grey	6.00
Whole chamomile flowers	6.00

SPECIALITY TEAS

Mythical Creatures	8.00
English peppermint	8.00
Fresh ginger	8.00
Fresh mint	8.00
Hibiscus flowers	8.00
Jasmine silver tip	8.00
Lapsang Souchong	8.00
Lemon verbena	8.00
Marigold flowering tea	8.00
Oolong	8.00
Second flush Darjeeling	8.00
White silver tip	8.00
Whole leaf green tea	8.00
Wild rooibos	8.00

COFFEE

Iced cold brew	7.00
Café Americano	6.00
Cappuccino	6.00
Espresso	6.00
Filter coffee	5.00
French press	7.00
Latte	7.00
Macchiato	6.00
Hot chocolate	5.00

ICED TEAS

Bespoke English Breakfast	6.00
Matcha, mint, lime	10.00
Rooibos, ginger, lemon	10.00
Hibiscus, agave, lemon	10.00

BEER & CIDER

Radiant Pig Session IPA	9.00
Toast Craft Lager	9.00
Montauk Summer Ale	9.00
Brooklyn Lager	9.00
Stella Artois	9.00
Wolffër Dry Rosé Cider	12.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. An automatic gratuity of 20% will be added to parties of 5 or more