

BAR MENU

Marinated olives (vg) (gf)	6.00
Za'tar spiced mixed nuts (vg)	6.00
Whitby potato chips, Maldon sea salt (vg)	6.00
Tuna tartare tacos, sesame aioli, breakfast radish, guacamole	24.00
Guacamole, tortilla chips, citrus salsa, Cotija cheese, pepitas (v)	18.00
Parmesan and truffle gougères	14.00
Blistered shishito peppers, yuzu kosho	14.00
Whitby beef sliders, house made pickles, aioli, tomato	12.00
Frisée salad, crispy duck confit, brioche bread crumbs, Dijon dressing	18.00
Popcorn shrimp, wasabi aioli	20.00
Devilled eggs, caviar	18.00
Pizzette, Burrata, tomato, basil (v)	18.00
House cut grass fed burger, red wine braised onions, Gruyère, French fries	16.00
Veggie burger, caramelized onions, Gochujang mayo, Fontina, sweet potato chips (v)	19.00
Crudités, dips, olives, Za'tar crisps (v)	18.00
Charcuterie board, blackberry mostardo, grilled multigrain bread	18.00
Five artisanal cheeses, house made accoutrements, grilled cranberry walnut bread (v)	28.00

#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

XO VIEUX CARRÉ Rémy Martin XO, Michter's Rye, Del Professore, Pedro Ximénez, Angostura bitters, Peychaud's bitters	29.00
WHITBY PALOMA Ocho Blanco tequila, house made orange and grapefruit marmalade, fresh pink grapefruit, lime, Fever-Tree club soda	19.00
EDEN Ketel One, St. Germain, pineapple, lemon, mint	19.00
SHIPWRECKED Angostura bitters, Illegal mezcal, Santa Teresa 1796 Rum, orgeat, oolong, lime	19.00
WHITBY GIN & TONIC Bombay Sapphire, The Whitby Bar tonic water, Earl Grey, lemongrass, lime	19.00
ROSITA Siete Leguas reposado, Campari, Fino Sherry, Dolin Rouge, Cocchi Americano, Peychaud's bitters	19.00
QUEEN BEE Perry's Tot gin, Ferdinand's gin, saffron, Suze, lemon, honey	19.00
EL NAÑO #2 Ragtime Rye, Dolin rouge, Rocky's milk punch, bitters	19.00
DOCTOR STRANGE Westland Peated American Single Malt, Zacapa 23, Drambuie, ginger, cinnamon, lemon	19.00
CHERRY DARLING The Botanist gin, maraschino, house made cherry liqueur and brandied cherries, lemon, Fever-Tree club soda	19.00
LAVA BLESSINGS Plantation 3 stars rum, Plantation pineapple rum, cactus pear, falernum, coconut, lime	19.00
GRANDMA'S SIDECAR Remy Martin 1738, quince, Cointreau, lemon	19.00
SMOKEY OLD FASHIONED Laphroaig Quarter Cask, Antica Formula, Pedro Ximénez, salted maple, Angostura bitters	19.00

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

GIN & TONICS

22.00

50/50 GIBSON

Gin Mare, Fino Sherry, Contratto Bianco, orange bitters, house made pickled cocktail onions

SCARLET'S VESPER

Tanqueray, Ketel One, Lillet Rose

DIRTY AND SMOKED

Chase Smoked potato vodka, olive, oloroso, almond and blue cheese stuffed olives

SPARKY'S MARTINEZ

Ocho Tequila, Craneo organic mezcal, Dolin Rouge, Cocchi di Torino, Angostura bitters, celery, salt

NON-ALCOHOLIC

15.00

MARTINI CONTINUED

Seedlip garden 108, Oolong "vermouth", olives

BLOOM

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

NO DOTS OR DASHES

Seedlip spice 94, lime, orange, orgeat, honey, clove

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
À l'Est, Brut NV	22.00
Veuve Clicquot, Yellow Label NV	24.00
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
Ruinart, Rosé NV	39.00

SPARKLING

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

BY THE GLASS

Glass

ORANGE

Fattoria di Bacchereto, Terre a Mano Sassocarlo Bianco Toscano, Tuscany, Italy 2016
(Trebbiano, Malvasia) 15.00

WHITE

Sancerre, Les Vignes Silex, Domaine Reverdy-Ducroux, Loire Valley, France 2017
(Sauvignon Blanc) 15.00

Etna Bianco, Tenuta delle Terre Nere, Sicily, Italy 2017
(Caricante) 16.00

Vouvray, Champalou, Loire Valley, France 2017
(Chenin Blanc) 14.00

Puligny Montrachet, Domaine Chartron, Burgundy, France 2015
(Chardonnay) 30.00

Pinot Grigio Jesera, Venica & Venica, Friuli Venezia Giulia, Italy 2017
(Pinot Grigio) 16.00

Sandhi Chardonnay, Santa Barbara, CA, USA 2017
(Riesling) 18.00

Forge Cellars, Classique Dry Riesling, Seneca Lake, NY, USA 2017
(Riesling) 14.00

Cakebread Cellars Sauvignon Blanc, Napa Valley, CA, USA 2017
(Sauvignon Blanc) 20.00

Vermentino "Hers'", Ryme Cellars, Las Brisas Vineyard, Carneros, CA, USA 2017
(Vermentino) 14.00

Liquid Farm, Chardonnay, Golden Slope, Sta. Rita Hills, CA, USA 2015
(Chardonnay) 35.00

Petit Chablis, Charlène et Laurent, Domaine Pinson, Burgundy, France 2017
(Chardonnay) 16.00

Silga, Rueda Verdejo, Castilla y León, Spain 2018
(Verdejo) 14.00

Vintages may change

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

BY THE GLASS

Glass

ROSE

Out East, Côtes de Provence, France 2017 (Grenache, Cinsault)	15.00
Terrasses Rosé, Château Pesquié, Ventoux, Rhône Valley, France 2018 (Cinsault, Grenache, Syrah)	16.00

RED

Morgon, Cote du Py, Domaine Dominique Piron, Beaujolais, France 2016 (Gamay)	14.00
Santenay, Clos du Clos Genet, Domaine Jessiaume, Burgundy, France 2017 (Pinot Noir)	28.00
Château Cantemerle, Les Allées de Cantemerle Haut-Médoc, Bordeaux, France 2014 (Cabernet Sauvignon, Merlot)	21.00
Château de Fieuzal, Pessac-Leognan Grand Cru Classe, France 2012 (Cabernet Sauvignon, Merlot, Cabernet Franc)	38.00
Open Now, Domaine de Chamans, Languedoc-Roussillon, France 2017 (Syrah, Mourvedre)	14.00
Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain 2013 (Tempranillo)	16.00
Brunello di Montalcino, Ridolfi, Tuscany, Italy 2014 (Sangiovese)	32.00
Dolcetto d'Alba, G.D. Vajra, Piedmont, Italy 2018 (Dolcetto)	15.00
L'Umami Pinot Noir, Willamette Valley, OR, USA 2017 (Pinot Noir)	17.00
Ground Effect, Santa Ynez Valley, Cabernet Sauvignon, CA, USA 2017 (Cabernet Sauvignon)	16.00
Long Meadow Ranch, Cabernet Sauvignon, Napa Valley, CA, USA 2014 (Cabernet Sauvignon)	34.00
Terrazas De Los Andes, Malbec Reserva, Mendoza, Argentina 2016 (Malbec)	15.00

Vintages may change

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

CHAMPAGNE

	Bottle
Joseph Perrier, Cuvée Royale Brut NV	75.00
Joseph Perrier, Cuvée Royale, Blanc de Noirs, Brut Nature, 2010	210.00
À L'est, Brut NV	90.00
Veuve Clicquot, Yellow Label NV	110.00
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
Ruinart Rose, NV	370.00
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
Ruinart Rose, NV	185.00
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
Château de Pourcieux, Côtes de Provence, France 2018 (Syrah, Grenache, Cinsault)	45.00
Ouf 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

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

ORANGE

Bottle

Fattoria di Bacchereto, Terre a Mano Sassocarlo Bianco Toscano, Tuscany, Italy 2016 (Trebbiano, Malvasia)	60.00
Azienda Agricola COS, Ramí, Terre Siciliane, Sicily, Italy 2018 (Insolia, Grecanico Dorato)	80.00

WHITE WINE

USA

Forge Cellars, Classique Dry Riesling, Seneca Lake, NY, 2017 (Riesling)	60.00
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
Arnot-Roberts, Chardonnay, Watson Ranch, Napa Valley, CA, 2016 (Chardonnay)	100.00
Liquid Farm, Chardonnay, Golden Slope, Sta. Rita Hills, CA, 2015 (Chardonnay)	165.00
Newton Red Label, Chardonnay, Napa Valley, CA, 2016 (Chardonnay)	65.00
Sandhi Chardonnay, Santa Barbara, CA, 2017 (Chardonnay)	80.00
Kistler "Les Noisetiers", Chardonnay, Sonoma Coast, CA, 2014 (Chardonnay)	180.00

Vintages may change

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

WHITE WINE

Bottle

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

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
Domaine de la Cadette, Bourgogne Vézelay, La Châtelaine, Burgundy, 2018 (Chardonnay)	90.00
Puligny-Montrachet, Domaine Chartron, Burgundy, 2015 (Chardonnay)	135.00
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
Condrieu, Pierre Gaillard, Rhône Valley, 2012 (Viognier)	150.00

Vintages may change

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

WHITE WINE

Bottle

GERMANY & AUSTRIA

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

SPAIN

Silga, Rueda Verdejo, Castilla y León, 2018 (Verdejo)	60.00
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, 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
Ground Effect, Santa Ynez Valley, Cabernet Sauvignon, CA, 2017 (Cabernet Sauvignon)	70.00
Long Meadow Ranch, Cabernet Sauvignon, Napa Valley, CA, 2014 (Cabernet Sauvignon)	140.00
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

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
Domaine Méo-Camuzet, Échezeaux Grand Cru Les Rouges du Bas, Burgundy, 2012 (Pinot Noir)	495.00
Château de Fieuzal, Pessac-Leognan Grand Cru Classe, 2012 (Cabernet Sauvignon, Merlot, Cabernet Franc)	180.00
Saint-Émilion, Château Clarisse, Bordeaux, 2015 (Merlot, Cabernet Franc)	80.00
Château Cantemerle, Les Allées de Cantemerle Haut-Médoc, Bordeaux, 2014 (Cabernet Sauvignon, Merlot)	90.00
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
Château Pavie Decesse, Grand Cru Classe, Bordeaux, 2010 (Merlot, Cabernet Franc, Cabernet Sauvignon)	450.00
Open Now, Domaine de Chamans, Languedoc-Roussillon, 2017 (Syrah, Mourvedre)	60.00
Gigondas, Domaine les Pallières "Terrasse du Diable", Rhône Valley, 2015 (Grenache, Mourvèdre)	95.00
Cornas, Phillipe Pacalet, Northern Rhône, 2015 (Syrah)	195.00
Hermitage Rouge "Farconnet," Jean-Louis Chave, Northern Rhône, 2011 (Syrah)	145.00

Vintages may change

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

RED WINE

Bottle

GERMANY

A. Christmann, Spätburgunder, Pfalz, 2014 70.00
(Pinot Noir)

SPAIN

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

Rioja Reserva, Viña Alberdi, La Rioja Alta, 2013 140.00
(Tempranillo)

ITALY

Brunello di Montalcino, Ridolfi, Tuscany, 2014 150.00
(Sangiovese)

Trediberri, Barolo, Piedmont, 2014 110.00
(Nebbiolo)

La Spinetta, Barolo Campé, Piedmonte, 2006 280.00
(Nebbiolo)

Amarone della Valpolicella, Tedeschi, Veneto, 2014 145.00
(Corvina, Rondinella, Corvinone)

G.D. Vajra, Dolcetto d'Alba, Piedmont, 2018 65.00
(Dolcetto)

Chianti Classico Riserva, Fèlsina "Rancia", Tuscany, 2013 210.00
Magnum (Sangiovese)

Brunello di Montalcino Riserva, Lisini, Tuscany, 2011 180.00
(Sangiovese)

Sassicaia, Tenuta San Guido, Tuscany, 2013 350.00
(Cabernet Sauvignon, Cabernet Franc)

Vintages may change

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

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

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

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

Rocky's Milk Punch	12.00
Cointreau	15.00
Grand Marnier	15.00
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

Five Boroughs Tiny Juicy 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