

# COCKTAILS

<b>CUCUMBER SAKETINI*</b>	15
hanson cucumber vodka, junmai sake, yuzu liqueur, fresh cucumber juice & bitters	
<b>STRAWBERRY FIELDS FOREVER*</b>	14
alb vodka, housemade strawberry-rhubarb lemonade	
<b>YUZU G&amp;T*</b>	14
roku gin, kaffir lime leaf, juniper, citrus confetti, yuzu tonic water	
<b>THAT PEACH IS FIRE*</b>	16
woodfired lemon infused gin, soju, peach puree, oolong tea, elderflower	
<b>TEQUILA BANGER*</b>	16
pueblo viejo tequila blanco, st-germain, blackberry, fresno pepper-infused agave, lime	
<b>HIBISCUS MAI TAI</b>	16
planteray rum, italicus liqueur, saratoga tea & honey crimson berry tea, orgeat, lemon ( <b>contains nuts</b> )	
<b>DUNES OF THE CAPE</b>	15
rhea's rum blend, soho lychee liqueur, pineapple, coconut, raspberry	
<b>MANDARIN BUCK*</b>	15
rough rider bourbon, royal combier orange liqueur, mandarin, ginger syrup, fizz, mandarin-ginger sugar rim	
<b>KOI POND</b>	27
red wine, cherry heering, pilla select aperitivo, orange liqueur, cinnamon, blood orange, cranberry	
<b>serves 2 people</b>	

# WINE

<b>BELLAFINA</b>	12/48
prosecco – Italy	
<b>POEMA</b>	13/52
cava brut rose – Spain	
<b>FREIXENET</b>	12/48
pinot grigio – Italy	
<b>TWIN ISLANDS</b>	13/52
sauvignon blanc – New Zealand	
<b>DOUGH</b>	14/56
chardonnay – California	
<b>FIGUIERE</b>	13/52
rosé – France	
<b>KRASNO</b>	13/52
orange – Slovenia	
<b>TERRA D'ORO</b>	12/48
red zinfandel – California	
<b>FIRESTEED</b>	14/56
pinot noir – Oregon	
<b>JOEL GOTT</b>	15/60
cabernet sauvignon – California	
<b>CATENA</b>	13/52
malbec – Argentina	

# SAKE

<b>HAKUTSURU CHIKA CUP</b>	14
junmai sake – Japan – 200ml	
<b>HAKUTSURU TANREI</b>	15
junmai sake – Japan – 180ml	
<b>SHO CHIKU BAI MIO</b>	27
sparkling sake – Japan – 300ml	
<b>SHO CHIKU BAI CREME DE SAKE</b>	24
nigori sake – Japan – 300ml	
<b>DASSAI BLUE DRY SAKE</b>	33
junmai sake – Hyde Park, NY – 375ml	
<b>HOT OR COLD SAKE CARAFE</b>	11
ADD: fruitful liqueur: mango, guava, papaya	

# DRAFT

<b>SAPPORO</b>	6
lager – Japan – 4.9%	
<b>MODELO ESPECIAL</b>	7
lager – Mexico – 4.5%	
<b>ALLAGASH WHITE</b>	7
witbier – Portland, ME – 5.2%	
<b>OTHER HALF FOREVER EVER</b>	9
session ipa – Brooklyn, NY – 4.7%	
<b>SLOOP JUICE BOMB</b>	9
neipa – Hopewell Junction, NY – 6.5%	
<b>ROTATIONAL DRAFT</b>	MP
ask your server	

# CANS

<b>MILLER LITE</b>	5
16oz – 4.2%	
<b>DRUTHERS ALL IN IPA</b>	9
16oz – 6.5%	
<b>EQUILIBRIUM MC2 DIPA</b>	11
16oz – 8.2%	
<b>GUINNESS</b>	9
14.9oz – 4.2%	
<b>NINE PIN SIGNATURE CIDER</b>	9
12oz – 6.7%	
<b>HIGH NOON HARD SELTZER</b>	8
12oz – 4.5%	
<b>SURFSIDE ICED TEA &amp; LEMONADE + VODKA</b>	8
12oz – 4.5%	

# N/A

<b>*MOCKTAIL</b>	8
any starred cocktail can be made as a mocktail	
<b>ATHLETIC N/A</b>	7
lager & ipa – 12oz	
<b>WOLFFER SPARKLING WHITE WINE N/A</b>	13
200ml	
<b>ST. AGRESTIS PHONY NEGRONI</b>	10
200ml	