
Cocktails

MLC

Vida Mezcal Joven, Lime, Makrut Lime Leaf Agave, Makrut-Scented Salt
\$25

51st Street Manhattan

Michter's Rye, Dry Vermouth, Amaro Averna, Bénédictine
Angostura Bitters
\$27

Velvet Grove

ALB Vodka, Chambord, Cassis, Faretti Biscotti Liqueur, Raspberry
\$24

Trois-Rivières

Clement Rhum Agricole, Passionfruit Nectar
Cocchi Vermouth di Torino, Calamansi
\$25

Cap Chevalier

Avua Cachaça Amburana, Giffard Pineapple
Clement Mahina Coco Rhum
\$25

Dalloway Sour

Great Jones Bourbon, Amaro Sibilla
Chamomile, Rose, Honey, Lemon
\$24

Gilded Hook

Greenhook Old Tom Gin, Cocchi Vermouth, Dopo Teatro Vermouth Amaro
Luxardo Maraschino
\$25

White Jaguar

Maestro Dobel Reposado, Allspice Dram
Soursop, Winter Spice
\$24

Madeira

Verdelho, Special Reserve, Savannah, Rare Wine Co.
\$45

Malmsey, Special Reserve, New York, Rare Wine Co.
\$45

Port

Smith-Woodhouse, Late-Bottled Vintage, 2011
\$26

Taylor Fladgate, 20 Year Tawny
\$40

Dessert Cocktails

Yule Nog

Brugal 1888 Dark Rum, Varnelli Caffè Moka, Faretti Biscotti Liqueur
Orgeat, Nux Alpina Walnut
\$25

Midtown Express

Bruichladdich Port Charlotte 10 Year Scotch, Varnelli Caffè Moka
Giffard Vanille de Madagascar
\$28

Montserrat

Jameson Irish Whisky, Giffard Banane du Brésil, Dolin Dry Vermouth
\$24

Dessert Wines

Beerenauslese, Alois Kracher
Neusiedlersee, Austria 2021
\$26

Vin Santo, Bianco dell'Empolese, Fattoria di Piazzano
Tuscany, Italy 2010
\$30

Non-Alcoholic Cocktails

Hibiscus & Ginger
Hibiscus, Ginger, Lime, Orange, Soda
\$16

Thyme Lemonade Spritz
Thyme, Lemon, Soda
\$16

The Garden Cooler
Cucumber, Lime, Mint, Dill, Ginger
\$16

Champagne Wine by the Glass

Paul Laurent, Cuvée du Fondateur, Épernay, Brut NV
\$27

Rosé de Meunier, Laherte Frères, Chavot, Extra Brut NV
\$38

Guiborat, Grand Cru Blanc de Blancs, Téthys, Extra Brut NV
\$40

Louis Roederer, Vintage, Reims, Brut 2016
\$70

Rosé Wine by the Glass

“Cuvée des Commandeurs”, Château de Peyrassol
Côtes de Provence, France 2023
\$21