

SPRING SPECIALS**WINES**

Pere Ventura, *Cava Tresor, NV* \$11
 Grgich Hills, *Chardonnay* \$19
 Shafer, *Merlot* \$19
 Masi, Costasera, *Amarone* \$21

DRAFT BEER

\$8 / Pint

Sam Adams Rebel IPA

Blue Moon

**BOTTLED BEER SPECIAL**

\$7 / Bottle

Sam Adams Winter Lager
 Blue Moon

**BOTTLED BEER**

Domestic
\$8

Budweiser
 Bud Light
 Coors Light
 Miller Lite
 O'Doul's,
 (Non-Alcoholic)

Craft Brew
\$8.50

Sam Adams Boston
 Brooklyn East IPA

Import
\$9

Amstel Light
 Stella Artois
 Heineken
 Guinness
 Corona

All checks subject to New York State tax and 15% gratuity for parties of 5 or more

SPECIALTY COCKTAILS

\$15

Midtown Margarita

Patron Reposado, Patron Citronge, Lime Juice

**Pyrat Punch**

Pyrat XO Reserve, Patron Citronge,
 cranberry juice, grapefruit juice & orange juice
 with a lime and cherry garnish

**Canadian Spring**

Tap 357 Maple Rye Whiskey,
 fresh lemon juice & Agave Nectar
 shaken and topped off with Prosecco
 and a mint leaf garnish

**"Crown" Oasis**

Patron Silver, mango puree, pineapple juice,
 lime juice, and grenadine

**The Times Square**

Prosecco, St. Germain Elderflower Liqueur,
 and a lemon curl garnish

**Champagne Cosmo**

Absolut Citron Vodka, cranberry juice,
 topped with champagne

**MARTINIS**

\$15

The NYC Botox Martini

Absolut Citron, Pavan, strawberry puree
 and a splash of cranberry juice
 served with a sugared rim

Orangetini

Grey Goose L'Orange Vodka, Cointreau,
 Sour mix and orange juice
 with an orange garnish

The Van Gogh Milky Way Martini

Van Gogh Dutch Chocolate Vodka,
 Van Gogh Vanilla Vodka & butterscotch schnapps
 shaken with whipped cream

The Ultimate Double Espresso Martini

Van Gogh Double Espresso Vodka, Kahlua,
 White Crème de Cacao and Chilled Espresso

Pink Martini

Hendrick's Gin, grapefruit juice,
 lemon juice, simple syrup, grenadine

Caramel Apple Martini

Van Gogh Dutch Caramel Vodka,
 Van Gogh Wild Appel Vodka, lemon juice,
 simple syrup & a splash of Cranberry Juice

WINES BY THE GLASS

Sparkling Wine

Zardetto , Prosecco Brut, Treviso, Italy NV	\$12
Francis Ford Coppola , "Sofia", Blanc de Blancs, Monterey County, California	\$15
Heidsieck Monopole , "Blue Top", Brut, Reims, France	\$18

White Wine

Columbia Crest , Chardonnay, Grand Estates, Columbia Valley, Washington	\$11
Marchesi de' Frescobaldi , Vermentino, "Ammiraglia", Tuscany, Italy	\$11
Zenato , Pinot Grigio, Veneto, Italy	\$12
Ferrari-Carano , Sauvignon Blanc, Sonoma County, California	\$12
Chateau Ste. Michelle , "Eroica", Riesling, Columbia Valley, Washington	\$14
Stags Leap Wine Cellars , "Hands of Time", Chardonnay, Napa Valley, California	\$16

Red Wine

Jim Barry , "The Lodge Hill", Shiraz, Clare Valley, Australia	\$12
Columbia Crest , Merlot, H3, Columbia Valley, Washington	\$13
Blackstone , Pinot Noir, California	\$14
Ferrari-Carano , "Siena", Sangiovese, Syrah, Malbec, Cabernet Sauvignon, Sonoma County, California	\$14
William Hill , Cabernet Sauvignon, Napa Valley, California	\$14
Marchesi de' Frescobaldi , Chianti, "Nipozzano", Rufina Riserva	\$15

Rosé

Billette , "Cotes de Provence", Rose Provence, France	\$14
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VINTAGE COCKTAILS

\$ 15

Original Gin Martini

Bombay Sapphire Gin, vermouth, dry or drier, blue-cheese stuffed olive/twist, shaken, or stirred



Original Vodka Martini

Ultimat Vodka, vermouth, dry or drier, blue-cheese stuffed olive/twist, shaken, or stirred



French Martini

Ultimat Vodka, Chambord, pineapple juice, lemon twist



Classic Manhattan

Woodford Reserve Bourbon, Carpano Antica, Angostura Bitters, and a cherry garnish



Negroni

Hendrick's Gin, Campari, Carpano Antica



Old Fashioned

Knob Creek Bourbon, Angostura Bitters, simple syrup, Maraschino Cherries, and orange slices



Caipirinha

Leblon Cachaca, simple syrup, fresh lime



Classic Bloody Mary

Grey Goose Vodka, housemade hot tomato juice mix, with a lime garnish



Mojito

Bacardi Rum, mint leaves, simple syrup, fresh lime, splash of sprite



Side Car 357

Tap 357 Maple Rye Whiskey, Cointreau, Lemon Juice



Sazerac

Michter's Straight Rye Whiskey, Lucid Absinthe, Angostura Bitters and simple syrup with a lemon twist



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S C O T C H

Glenrothes Select Reserve ~ \$22

Is the first non-vintage expression from Glenrothes.

Macallan 12 Year ~ \$15

The nose is distinctly sherried, accompanied by toffee and cloves. Dried fruit and spice flavor on the palate with a medium long finish.

Macallan 18 Year ~ \$30

Burnished mahogany color, a nose of rich dried fruit.

Macallan 25 Year ~ \$90

Satisfyingly complex, characterized by its rich color, aroma and flavor, with hints of dried fruits, smoke, and chocolate orange.

Talisker 10 Year ~ \$17

From the Isle o Skye. Peat-smoke with sea-water saltiness, the liquor of fresh oysters, a citrus sweetness.

Chivas Regal 12 Year ~ \$12

Tastes of pear and apple.

Chivas Regal 18 Year ~ \$23

Rich with flavors of buttery toffee and dark chocolate.

Dewars 12 Year ~ \$12

Flavors of vanilla, clove and honey.

Johnnie Walker Red ~ \$12

Spicy, smoky malts, robust.

Johnnie Walker Black 12 Year ~ \$14

Dry peat with flavors of sweet raisin, sherry, fruit and citrus.

Johnnie Walker Gold 18 Year ~ \$21

Creamy and honeyed flavors on the palate.

Johnnie Walker Blue ~ \$50

Has a velvety smooth mouth feel and an explosion of flavors.

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S C O T C H

Glenmorangie 25 Year ~ \$60

A fusion of the company's rarest and most ancient whiskies of utmost exclusivity and unique ingredients.

Oban 14 Year ~ \$17

Clean nose of dried herbs, chardonnay and a supposed whiff of sea breezes. Grainy texture with a warm, toffee finish.

Lagavulin 16 year ~ \$14

Outstanding aromas of peat and salt, A rounded sherry palate with lasting flavors of tea, burnt chocolate and espresso.

Balvenie Double Wood Finish 12 Year ~ \$14

Distinct sweet orange in the nose with some peat. The palate smacks of honey and sherry, while the finish is reminiscent of bourbon.

Balvenie 15 Year ~ \$16

Luscious and mellow with honey, chestnut, honeysuckle and cream.

Glenfiddich 12 Year ~ \$15

A golden, delightful malt full of oak, apricot and vanilla bean.

Glenfiddich 15 Year ~ \$17

A full and fruity nose, with delicate honey and vanilla notes, taste is elegantly smooth with a deep flavor of fruit, gentle spice and touch of oak.

Glenfiddich 18 Year ~ \$20

A chocolaty malt with balanced apple and wood flavors.

The Glenlivet 12 Year ~ \$15

Clean, sweet nose of pear, vanilla, rum and oak. Creamy texture

The Glenlivet XXV 25 Year ~ \$55

Dark Vine fruits, a marshmallow – sticky sweetness, milky milk chocolate, peanut butter brittle, and a fresh bit of oak.

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