

## **spirits**

### **single malt scotch**

#### **light**

glenfiddich 12 year 15  
glenlivet 12 year 15  
clynelish 14 year 15  
dalwhinnie 15 year 22  
glenkinchie 10 year 15

#### **rich**

glenmorangie 10 year 15  
balvenie double wood 12 year 15  
macallan 12 year 18  
macallan 18 year 23

#### **smokey**

talisker 10 year 14  
lagavulin 16 year 16

### **small batch bourbon**

woodford reserve 15  
knob creek 14  
maker's mark 14  
bookers 15  
bulleit 13

#### **rye**

r1 15  
mckenzie 16

#### **tequila**

don julio 16  
jose cuervo 1800 17  
patron silver 17  
sauza conmemorativo 15  
sauza hornitos anejo 14  
sauza hornitos plata 16

#### **cognac**

courvoisier vs 15  
hennessy vs 15  
hennessy vsop 18  
remy martin vsop 18



## **wine & beer**

### **sparkling**

charles de fère, brut, "cuvée jean louis", fr 14  
pommery "pop", champagne, fr 187ml 22

### **white**

selbach, riesling, kabinett, germany 14  
kim crawford, sauvignon blanc, nz 15  
bollini, pinot grigio, italy 15  
folie a deux ménage a trois, blend, ca 14  
newton red label, chardonnay, napa 17  
sterling, chardonnay, central coast 13

### **red**

la crema, pinot noir, sonoma 17  
red diamond, merlot, washington 15  
terrazas reserva, malbec, argentina 16  
kangarilla road, shiraz, australia 14  
ravenswood zen of zin, zinfandel, sonoma 14  
estancia, cabernet sauvignon, monterey 14  
louis martini, cabernet sauvignon, sonoma 16

### **domestic beers 8**

sam adams, brooklyn lager, blue moon,  
blue point toasted lager, southampton ipa,  
miller light, coors light, budweiser, bud light

### **imported beers 9**

amstel light, corona, corona light, guinness,  
heineken, stella artois

## bar bites

**new york state cheese plate** 22  
3 cheeses from local farmers with  
traditional accompaniments

**mediterranean platter** 19  
traditional hummus, pita bread,  
mixed olives, feta cheese

**mozzarella chop salad** 13  
balsamic reduction dressing, tomatoes

**crispy calamari** 17  
sweet chili dip

**shrimp tempura** 17  
crispy tempura with traditional sauce

**classic jumbo lump crab cake** 18  
remoulade sauce

**sizzling quesadillas** 16  
choice of sirloin steak or chicken,  
sour cream and guacamole

**thin crust pizza** 15  
tomato sauce, mozzarella and arugula

**boneless hot wings** 14  
carrot/celery pickle and gorgonzola dip

**steak frites** 23  
marinated skirt steak grilled with  
shoestring fries and peppercorn sauce

**italian meatballs** 14  
tomato sauce and ricotta

**seared tenderloin tips** 18  
spice rubbed, bbq and béarnaise dipping sauces

**bar 10 burger** 18  
premium black angus and french fries

kitchen closes at 11pm tue – sat  
10pm sun & mon

nyc tax and gratuity not included  
18% gratuity added to parties of 6 or more

## martinis

**the pom fizz** 16  
smirnoff vodka, st. germain elderflower  
liqueur, pom juice, champagne float

**jalisco express** 15  
don julio blanco, kahlua, simple syrup

**blood orange manhattan** 16  
rī 1 rye, blood orange puree, cointreau  
angostura bitters

**ciao bella** 15  
grey goose orange, aperol, lemon juice,  
sugar syrup & ruby grapefruit juice

**very berry martini** 16  
raspberry vodka, grand marnier &  
cranberry juice

## local craft cocktails

**seneca lake cider** 16  
mckenzie rye, sparkling apple cider and a  
squeeze of lemon

**concord fizz** 15  
vintner's vodka, concord grape juice,  
lemon juice, simple syrup and soda

## cocktails

**sun's ginger margarita** 16  
sauza tequila, ginger liqueur & fresh squeezed  
lemon & lime juice, served up with a salted rim

**dark 'n stormy** 15  
goslings rum, lime juice & simple syrup,  
strained over ice, topped with ginger beer

**acai apple crisp** 16  
veev acai spirit, trū organic vodka,  
apple cider and lemon juice

**the b-l-t** 16  
bulleit bourbon, lemon juice topped with  
tonic water served on the rocks.

**moscow mule** 16  
stoli vodka, fresh squeezed lime juice &  
simple syrup, topped with ginger beer