

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Sparkling Fruit Infusion

Strawberry
Passion Fruit
Peach
Apple
Mango
4.50

Champagne Cocktails

Artisanal Royale ~ Hibiscus Syrup
Del Solera ~ Ron Zacapa, Pineapple
La Poire ~ Benedictine, Pear Purée
14.00

Arnold Palmer

Classic
Strawberry
Lychee-Green Tea
4.50

John Daly
Lemonade, Ice Tea,
Stoli Citros
14.00

Specialty Cocktails

14.00

CAMPARI SMASH

Campari, Cointreau, Simple Syrup, Lemon Juice

THE GREEN LIGHT

Belvedere Bloody Mary, Muddled Cucumber, Basil, Lime Juice

SALTY RITA

Cuervo Especial, Grapefruit Juice, Cointreau, Salted Rim Garnish

ABSINTHE-MINDED

Beefeater Gin, Pernod Absinthe, Grand Marnier, Ginger Liqueur

Barrel Selection

ROSÉ - Saintsbury Pinot Noir Carneros CA 10

RIESLING - Gotham Project Pfalz GR 09

CHARDONNAY - Red Tail 'Barrel Fermented' Finger Lakes NY 09

SYRAH - Qupé Central Coast CA 09

9. glass / 32. carafe (500ml)

Sangria Méditerranée

BLANC White Wine, Brandy, St. Germain

ROUGE Red Wine, Brandy, Cachaça

11. glass / 45. carafe

The Classics

14.00

MOJITO ROYALE

10 Came Rum, St. Germain, Simple Syrup, Fresh Mint

ARTISANAL MULE

Artisanal Elixir No. 1, Ginger Ale, Muddled Ginger

HIBISCUS CAIPIRINHA

Leblon Cachaça, Hibiscus Syrup, Muddled Lime, Soda

CÎROC SUNRISE

Cîroc Coconut, Grenadine, Pineapple Juice

STILTON MARTINI

Belvedere Vodka with Stilton-Stuffed Green Olives

Craft Beers

DRAFT BEER

OMMENGANG HENNEPIN (NEW YORK)
Crisp with banana, orange and coriander notes.....8.00
VICTORY PRIMA PILS (PENNSYLVANIA)
Grass and hop aromas, clean finish.....8.00
CAPTAIN LAWRENCE PALE ALE (NEW YORK)
Deep gold and refreshing, well-balanced ale.....8.00
JENLAIN AMBRÉE (FRANCE)
Malty and crisp, with a refreshing finish.....8.00
KEEGAN MOTHER'S MILK STOUT (NEW YORK)
Creamy and smoky, with chocolate and spice flavors.....8.00

GRANDE BOTTLED BEER

SAMUEL SMITH OATMEAL STOUT (ENGLAND)
Creamy, smoky, with a rich body and finish (18.7 oz).....12.00
SCHNEIDERWEISSE (GERMANY)
Sweet and spicy, with a hint of cinnamon (16.9 oz).....11.00
ROGUE DEAD GUY ALE (OREGON)
Toasty and crisp with a bitter finish (22 oz).....18.00
BROOKLYN LOCAL 1 (NEW YORK)
Soft, balanced with apricot and spice flavors (750 mL).....25.00

BOTTLED BEER

KRONENBOURG 1664 (FRANCE)
Light-bodied, crisp and refreshing.....7.00
RADEBERGER PILSNER (GERMANY)
Mellow malt and citrus flavors.....7.00
SOUTHAMPTON BIÈRE DE MARS (NEW YORK)
Coriander spice with aggressive hops7.00
RED WAGON I.P.A. (NEW YORK)
Full-bodied, hoppy with a touch of sweet malts.....8.00
DELERIUM TREMENS (BELGIUM)
Spicy pepper notes with a honeyed sweetness.....10.00
CHIMAY GRANDE RESERVE (BELGIUM)
Dense, biscuity, fruity and malty.....10.00
LINDEMANS FRAMBOISE (BELGIUM)
Flavor and aroma of tart raspberries.....13.00

CIDER

CRISPIN BRUT HARD CIDER (MINNESOTA)
Crisply refreshing, served over ice.....7.00
WOODCHUCK PEAR CIDER (VERMONT)
Rich and fruity.....7.00
ETIENNE DUPONT CIDRE BUCHÉ (FRANCE)
Full-bodied and elegant (375 mL).....gl 9.00 / btl 18.00