

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## Aperitif

Lillet Blonde  
Lillet Rouge  
Ricard  
Pernod  
9.00

## Champagne Cocktails

Artisanal Royale ~ Hibiscus Syrup  
Del Solera ~ Ron Zacapa, Pineapple  
Strawberry Fields ~ Aperol, Strawberry  
Poire Volant ~ Liqueur de Poire  
14.00

## Sherry

Hidalgo Manzanilla NV  
Alvear Fino NV  
Alvear Cream NV  
Alvear Amontillado NV  
9.00

## Specialty Cocktails

**FLEUR D'AMOUR**.....14.00  
*Ciroc Vodka, Muddled Grapes, Float of Prosecco*

**LE MISTRAL**.....14.00  
*Hendricks Gin, Fennel Syrup, Fresh Lemon*

**JULES VERNE**.....13.00  
*Light Rum, Falernum, St. Germain, Fresh Lime, Soda*

**PLUMA VERDE**.....13.00  
*Tequila, Green Tea, Passionfruit*

## Featured Flight

### LANGUEDOC ROUSSILLON

WHITE - Picpoul St. Martin de la Garrigue 07  
ROSÉ - Corbières Domaine Sainte-Eugénie 09  
RED - Faugeres Laurent Miquel 06  
15.00

## Sangria Méditerranée

**BLANC** White Wine, Brandy, St. Germain  
**ROUGE** Red Wine, Brandy, Cachaça  
11. glass / 45. carafe

## The Classics

**PIMMS CUP**.....13.00  
*Pimm's No. 1, Cucumber, Orange, Cherry, Soda*

**FRENCH 75**.....13.00  
*Tanqueray Gin, Fresh Lemon, Champagne*

**GINGER JULEP**.....13.00  
*Bourbon, Muddled Fresh Mint and Ginger*

**KNICKERBOCKER**.....14.00  
*Barbados Rum, Fresh Citrus, Berry Brandy*

**STILTON MARTINI**.....14.00  
*Belvedere Vodka with Stilton-Stuffed Green Olives*

## Craft Beers

### DRAFT BEER

**HOFBRÄU HEFE-WEIZEN (GERMANY)**  
*Crisp with banana and lemon 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  
**HARPOON SUMMER BEER (MASSACHUSETTS)**  
*Kolsch-style lager with a dry, mellow finish*.....8.00  
**KELSO NUT BROWN ALE (NEW YORK)**  
*Rich malt flavors, notes of coffee and chocolate*.....8.00

### 22 oz & 750 mL BOTTLED BEER

**CONEY ISLAND ALBINO PYTHON (NEW YORK)**  
*Elegant and floral with ginger & orange flavors (22 oz)*.....14.00  
**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 & spice flavors (750 mL)*.....25.00  
**OMMENGANG ABBEY ALE (NEW YORK)**  
*Full-bodied with caramel and cherry flavors (750 mL)*.....20.00

### BOTTLED BEER

**KRONENBOURG 1664 (FRANCE)**  
*Light-bodied, crisp and refreshing*.....7.00  
**SUGAR HILL AMBER ALE (NEW YORK)**  
*Citrus and malt flavors with a refreshing finish*.....7.00  
**DOGFISH HEAD 90 MINUTE I.P.A. (DELAWARE)**  
*Full-bodied, hoppy and rich with a dry finish*.....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  
**CLAUSTHALER NON-ALCOHOLIC (GERMANY)**  
*Non-Alcoholic, hoppy and fresh*.....6.00

### CIDER

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