

Classic Cocktails - 14

Manhattan

Gentleman Jack, Carpano Antica Sweet Vermouth, Angostura Orange Bitters, Luxardo Cherry

Old-Fashioned

Tincup Colorado Whiskey, Angostura Bitters, sugar cube, orange

Golden Margarita

Cuervo Gold, Cointreau, Solerno Blood Orange Liqueur, agave nectar

Mojito

Don Q Cristal Rum, early mint, cane syrup, fresh lime juice, club soda

Daiquiri

Flor de Caña Seven Year Old Rum, simple syrup, fresh lime

Horse's Neck

Tullamore Dew Irish Whiskey, ginger ale, Angostura Bitters, lemon peel

Sazerac

Templeton Rye, Pernod Absinthe rinse, Peychaud's Bitters, cane syrup

Moscow Mule

Russian Standard Platinum, Gosling's Ginger Beer, lime

Dark & Stormy

Gosling's Black Seal Rum, Gosling's Ginger Beer

Negroni

Hendrick's Gin, Campari, Carpano Antica Sweet Vermouth

Mixology Selections - 14

Razz-tini

Three Olives Raspberry, Bols Peach Liqueur, Chambord, fresh raspberries

On the Boulevardier

Buffalo Trace Rye Whiskey, Campari, Carpano Antica Sweet Vermouth, Luxardo Cherry

Maestro of Ceremonies

Maestro Dobel Tequila, Cointreau, pineapple, Sprite

Old Hollywood

Three Olives Marilyn, Moët & Chandon, Chambord, splash of Bols Yogurt Liqueur

Pear-Ginger Martini

Grey Goose La Poire, Bols Elderflower Liqueur, Domaine de Canton Ginger Liqueur

Bourbon Ball

Woodford Reserve, Fireball Cinnamon Whisky, Galliano Ristretto, RumChata

South Beach Mojito

Shellback Spiced Rum, Fragoli Wild Strawberry Liqueur

Vegas T 'n' T

Boodles London Dry Gin, Jack Rudy Small Batch Tonic, soda

Iced Chata

Brinley Gold Shipwreck Vanilla, RumChata, Godiva, cream

Golden Scotsman

Macallan 12, Cointreau, agave nectar, orange twist

Reduced Calorie Cocktails - 14

Dark & Skinny

Gosling's Black Seal Rum, Gosling's Diet Ginger Beer

Skinny Mojito

Don Q Limón, mint leaves, club soda

Skinny Collins

Deep Eddy Cranberry Vodka, Jack Rudy Small Batch Tonic, club soda



Drinking Companions

WINES BY THE GLASS

Sparkling & Whites

Bocelli Prosecco	11
Villa Rosa Moscato d'Asti	10
Gloria Ferrer Brut	18
Moët & Chandon Imperial Brut	26
Nicolas Feuillatte Rosé Brut	24
Château d'Esclans Whispering Angel Rosé	12
Ca' Donini Pinot Grigio	11
King Estate Pinot Gris	14
Whitehaven Sauvignon Blanc	14
Smith & Wollensky "Private Reserve" Sauvignon Blanc	14
Domaine de la Perrière Sancerre	18
J. Lohr Arroyo Vista Chardonnay	14
Sonoma-Cutrer "RRR" Chardonnay	15
Chalk Hill Chardonnay	16
Blindfold White Blend	16
Eroica Riesling	16
Pacific Rim Gewürztraminer	11
Darioush Viognier	24

Reds

Lyric by Etude Pinot Noir	14
La Crema Pinot Noir	15
The Calling Pinot Noir	20
Yangarra Old Vine Grenache	18
Marqués de Riscal Reserva Tempranillo	15
Clos du Val Merlot	18
Casa Lapostolle Merlot	15
Marchesi de' Frescobaldi Nipozzano Chianti Rufina	14
Farrier "Presshouse" Meritage	19
Smith & Wollensky "Private Reserve" Meritage	19
Hess 19 Block Mountain Cuvée Meritage	22
Liberty School Cabernet Sauvignon	12
Educated Guess Cabernet Sauvignon	14
Beringer Knights Valley Cabernet Sauvignon	18
Stags' Leap Winery Petite Sirah	22
Trapiche Broquel Malbec	12
Boneshaker Zinfandel	14
La Colombaia Amarone	26
The Prisoner Red Blend	22
Paraduxx Proprietary Red Red Blend	24

SHELLFISH BOUQUETS

Chilled Lobster and Colossal Lump Crab Meat
 Jumbo Shrimp, Iced Oysters and Littleneck Clams
 Classic Cocktail, Ginger, Traditional Mustard Sauces
 and Sherry Mignonette

Charlie Smith 64
serves 2-3

Ralph Wollensky 116
serves 4-6

(iced oysters or clams available by half dozen or piece)

BAR FOOD SELECTIONS

Jumbo Shrimp Cocktail	22
Colossal Lump Crab Meat Cocktail	19
Chilled Lobster Cocktail	22
Steak Tartare* <i>house made potato chips</i>	18
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	17
Tuna Tartare* <i>avocado, cucumber, lotus root chip</i>	18
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	19
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	16
Buffalo Fried Oysters <i>crumbled bleu cheese</i>	15
Fritto Misto <i>fried calamari and shrimp with jalapeño peppers and garlic butter</i>	18
Wollensky's Sliders* <i>three miniature Wollensky butcher burgers</i>	14
Signature Steak Sandwich*	20
Cajun Gorgonzola Burger*	16
Wollensky's Butcher Burger*	13
Flatbread du Jour <i>today's presentation of our crispy flatbread pizza</i>	12

⊗ Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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