

## Classic Cocktails - 14

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### 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

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### 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

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### 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

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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

### Reds

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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	23
Colossal Lump Crab Meat Cocktail	23
Chilled Lobster Cocktail	24
Steak Tartare* <i>house made potato chips</i>	18
Rib Eye Carpaccio* <i>lemon oil, arugula, parmesan</i>	18
Tuna Tartare* <i>avocado, cucumber, ponzu, lotus root chip</i>	19
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>	16
Wollensky's Sliders* <i>three miniature Wollensky butcher burgers</i>	11
Signature Steak Sandwich*	20
Cajun Gorgonzola Burger*	16
Wollensky's Butcher Burger*	15
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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