

SPECIALTY COCKTAILS - 19

- GINGER PEACH SPARKLER**
LaLuca Prosecco, REÁL Peach Purée, ginger syrup

DATE NIGHT
Bacardi 8 Años Gran Reserva Rum, Calvados, lemon, black pepper date syrup, chocolate and orange bitters

WINTER SPRITZ
Aperol, LaLuca Prosecco, port spiced syrup, club soda

SUNSHINE GIMLET
Gunpowder Gin, REÁL Mango, Peychauds bitters, aquafaba, lemon

LIME & YUZU HIGBALL
Sobieski Vodka, lime, sugar, Fever Tree Sparkling Lime & Yuzu Soda

VANILLA BLUEBERRY MULE
Sobieski Vodka, Sobieski Vanilla Vodka, REÁL Blueberry Purée, Fever Tree Ginger Beer

SMOKED PINEAPPLE
Bribon Blanco Tequila, Pelotón Mezcal, Licor 43, lime juice, pineapple juice

SMOKE AND MIRRORS
Pelotón Mezcal, Amaro Montenegro, ginger and agave syrup, lemon juice

TEQUILA MOCKINGBIRD
Bribon Blanco Tequila, ruby red grapefruit, pink peppercorns, lemon

SPICY CUCUMBER MARGARITA
Ghost Tequila, lime, agave, cucumber, Togarashi salt

OLD CUBAN
Bacardi Superior Rum, LaLuca Prosecco, fresh lime, mint

GREEN TEA MARTINI
Suntory Roku Gin, Elderflower Liquor, lemon juice, green tea, honey

NEPTUNIA SEA GLASS
Hendrick’s Neptunia Gin, lemon juice, cucumber, Fever Tree Cucumber Tonic

TENNESSEE SIDECAR
Uncle Nearest 1884 Small Batch Whiskey, Martell Blue Swift Cognac, Crème de Pêche, lemon juice

RYE AND RUM OLD FASHIONED
Redemption Rye, Diplomático Reserva Rum, star anise, sugar, orange bitters, shaved coffee bean

ESPRESSO MARTINI
Sobieski Vodka, Sobieski Vanilla Vodka, Caffè Borghetti Espresso Liqueur, The Irishman Irish Cream, fresh espresso

S&W SIGNATURE MARTINIS & MANHATTANS

- BELVEDERE ♦ GREY GOOSE ♦ KETEL ONE ♦ HENDRICK’S** 22

STOLI ♦ GUNPOWDER IRISH ♦ TANQUERAY ♦ SUNTORY ROKU 20

your choice: shaken, stirred, dry, dirty, up, rocks
lemon twist | cocktail onions | english cucumber
spanish olives | bleu cheese olives

MICHTER’S BOURBON & RYE ♦ WHISTLEPIG 6 YR PIGGYBACK RYE . . . 23

REDEMPTION BOURBON & RYE ♦ MAKER’S MARK BOURBON 21

your choice: dry, sweet, perfect, up, rocks
orange twist | Luxardo cherry | maraschino cherry

SMITH & WOLLENSKY PRIVATE RESERVES

- SAUVIGNON BLANC**
Our 100% Sauvignon Blanc from the Napa Valley opens with bright aromas of Meyer lemon, orange blossom, and tropical fruits. Medium bodied with bright acidity, the palate opens with flavors of key lime and honeydew melon. Stony minerality leads to a refreshing finish.

GLASS 17 | BOTTLE 65

MERITAGE
Shades of plum and spice mingle with a hint of French oak to complement the intense flavor of our USDA Prime beef. The lengthy, warm finish lingers on the palate. Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

GLASS 23 | BOTTLE 92

100% RUTHERFORD CABERNET SAUVIGNON
This rare, exceptional wine is exclusively from the premier American viticultural area of Rutherford in Napa Valley. Rutherford is known for its drastic night-and-day temperature shifts, sandy alluvial soils and the “dusty” finish to its wines, similar to the Pauillac region in Bordeaux.

GLASS 45 | BOTTLE 175

FEATURED CORAVIN WINE
— BY THE GLASS —

ORIN SWIFT MANNEQUIN 26
Chardonnay, Napa Valley

BELLE GLOS CLARK & TELEPHONE 24
Pinot Noir, California

FLOWERS 30
Pinot Noir, Sonoma

DUCKHORN 26
Merlot, Napa Valley

GROTH 34
Cabernet Sauvignon, Oakville

****Ask you server to see the full list of wines offered by the glass with the Coravin preservation system.**

BREWS

- COORS LIGHT** 8.5

MILLER LITE 8.5

CHAMPLAIN FARMSTEAD CIDER 9.5

CORONA EXTRA 9.5

GUINNESS 9.5

HEINEKEN 9.5

JACK’S ABBY HOUSE LAGER 9.5

PERONI LAGER 9.5

PRESS BLACKBERRY HIBISCUS HARD SELTZER 9.5

SAMUEL ADAMS BOSTON LAGER 9.5

ALLAGASH BELGIAN WHITE 10.5

LORD HOBO “HOBO LIFE” SESSION IPA 10.5

DOGFISH HEAD “60 MINUTE” IPA 11.5

NIGHT SHIFT “WHIRLPOOL” IPA 11.5

MIGHTY SQUIRREL “CLOUD CANDY” DDH IPA 12.5

CHIMAY GRANDE RÉSERVE DARK ALE 13.5

WINES BY THE GLASS — SPARKLING & WHITES —

- LALUCA** 15
Prosecco, Veneto

LANSON PÈRE & FILS 26
Brut, Champagne

LUCIEN ALBRECHT - CREMANT D’ALSACE 17
Crémant d’Alsace Rosé Brut, Alsace

WHISPERING ANGEL 18
Rosé, Provence

BERTANI 14
Pinot Grigio, Veneto

THE CROSSINGS 16
Sauvignon Blanc, Marlborough

S&W PRIVATE RESERVE 17
Sauvignon Blanc, Napa Valley

DOMAINE DE LA PERRIÈRE 23
Sauvignon Blanc, Sancerre

LOUIS LATOUR LES GENIÈVRES 17
Chardonnay, Burgundy

HESS “ALLOMI” 20
Chardonnay, Napa Valley

FLOWERS 23
Chardonnay, Sonoma

EROICA 17
Riesling, Columbia Valley

REDS

- BÖEN** 17
Pinot Noir, California

INSCRIPTION BY KING ESTATE 19
Pinot Noir, Willamette Valley

LA CREMA 18
Pinot Noir, Sonoma

ARGIANO NC NON CONFUNDITUR 16
Super Tuscan, Tuscany

STAG’S LEAP “HANDS OF TIME” 22
Red Blend, Napa Valley

S&W PRIVATE RESERVE 23
Red Blend, Napa

BELLACOSA 18
Cabernet Sauvignon, North Coast

JUSTIN 22
Cabernet Sauvignon, Paso Robles

BV 25
Cabernet Sauvignon, Napa Valley

CATENA “LA CONSULTA” 17
Malbec, Mendoza

MARQUÉS DE CÁCERES RESERVA 15
Tempranillo, Rioja

OBERON 18
Merlot, Napa Valley

BORGIO SCOPETO 14
Sangiovese, Chianti Clasicco



Before placing your order, please inform your server if a person in your party has a food allergy.