

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 | caviar**
** Bump your Martini (7g Hackleback Caviar) 18

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
Upgrade to Carpano Antica Formula Vermouth 4

SPECIALTY
COCKTAILS – 19

GINGER PEACH SPARKLER
LaLuca Prosecco, REÂL peach purée, ginger syrup

SUMMER SPRITZ
Aperol, Lucien Albrecht-Cremant d’Alsace Brut Rosé,
lemon, sugar, club soda, strawberries

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

PASSIONFRUIT MULE
Sobieski Vodka, REÂL passionfruit purée, Fever Tree
Ginger Beer

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

ROKU FEVER
Suntory Roku Gin, REÂL mango purée, Fever Tree
Sparkling Lemonade, cucumber, lime juice

ROSE GARDEN G&T
Hendrick’s Flora Adora 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, Bumbu XO 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

NO ALCOHOL

SUMMER SMASH 14
Enroot strawberry lavender rosemary tulsi cold
brew tea, raspberries, blackberries, lemon, sugar

BLACKBERRY BURLESQUE 14
Enroot raspberry mint white peony cold brew tea,
REÂL blackberry purée, Fever Tree Ginger Beer,
lime, mint

ATHLETIC BREWING UPSIDE DAWN . . 10
classic golden ale

ATHLETIC BREWING RUN WILD 10
sessionable IPA

RESERVE COCKTAILS

KOMOS REPOSADO ROSA
OLD FASHIONED. 55
Komos Reposado Rosa Tequila, agave, orange and
Angostura bitters, smoked tableside, served over a
large cube

S&W 45TH ANNIVERSARY
LUX MANHATTAN 45
Smith and Wollensky 45th Anniversary Maker’s
Mark Private Selection Bourbon, Carpano Antica
Formula, Luxardo cherry, orange and Angostura
bitters, smoked tableside, served up with a side
amuse of smoked salmon, crème freche, and caviar

SMITH & WOLLENSKY’S 45TH ANNIVERSARY
MAKER’S MARK PRIVATE SELECTION BOURBON
Beginning as fully matured Maker’s Mark at
cask strength, the Private Selection is created
by adding 10 custom wood finishing staves,
hand-selected by the Smith & Wollensky team, to
each barrel. It’s then aged in a limestone cellar to
extract a unique, flavorful taste profile. The finishing
staves were a unique combination of various profiles
chosen with S&W’s cuisine and experience in-mind.

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

FRANK FAMILY VINEYARDS 27
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.

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

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

CHATEAU MIRAVAL CÔTES DE
PROVENCE ROSÉ. 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

LIEVLAND VINEYARD. 16
Chenin Blanc, Western Cape, South Africa

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

GREENWING BY DUCKHORN 18
Cabernet Sauvignon, Columbia Valley

JUSTIN. 22
Cabernet Sauvignon, Paso Robles

BV 25
Cabernet Sauvignon, Napa Valley

CATENA “LA CONSULTA” 17
Malbec, Mendoza

OBERON 18
Merlot, Napa Valley

BORGIO SCOPETO 14
Sangiovese, Chianti Classico

BREWS

BUD LIGHT. 8.5

COORS LIGHT. 8.5

CORONA EXTRA 9.5

GUINNESS 9.5

HEINEKEN 9.5

JACK’S ABBY HOUSE LAGER 9.5

PERONI LAGER 9.5

SAMUEL ADAMS BOSTON LAGER 9.5

ANGRY ORCHARD CIDER 10.5

ALLAGASH BELGIAN WHITE. 10.5

HIGH NOON SELTZER 10.5

STELLA ARTOIS 10.5

DOGFISH HEAD “60 MINUTE” IPA 11.5

NIGHT SHIFT “WHIRLPOOL” IPA. 11.5

MIGHTY SQUIRREL “CLOUD CANDY” IPA . 12.5

CHIMAY GRANDE RÉSERVE DARK ALE . . 13.5