

MARTINIS - 17

Shaken, Stirred, Dry, Dirty, Burnt, Up, Rocks
Lemon Twist | Cocktail Onions | English Cucumber
Olives: Spanish, Bleu Cheese, Smoked Marcona Almond

STOLI ELIT | EFFEN | ABSOLUT ELYX

AVIATION | HENDRICK'S | GUNPOWDER

MANHATTANS - 17

Dry, Sweet, Perfect, Up, Rocks
Orange Twist | Luxardo Cherry | Maraschino Cherry

MICHTER'S BOURBON & RYE | REDEMPTION RYE

WOODFORD RESERVE BOURBON & RYE | LOT 40 RYE

SPECIALTY COCKTAILS - 16

PROSECCO COOLER

Pimm's #1, Prosecco, mint

MOSCOW MULE

Russian Standard Platinum, Gosling's Ginger Beer, lime

RASPBERRY FIZZ

Sobieski Vodka, raspberries, club soda, lemon

PEAR GINGER MARTINI

Grey Goose La Poire, Domaine de Canton Ginger Liqueur, elderflower

OLD CUBAN

Bacardi Rum, Prosecco, lime, mint

BEES KNEES

Gunpowder Irish Gin, lemon, honey syrup

AVIATION

Aviation Gin, Crème de Violette, Luxardo Maraschino Liqueur, lemon

PALOMA ROSA

Bribon Blanco Tequila, ruby red grapefruit, club soda, lime, salt

WHISKEY SMASH

IrishAmerican Classic Blend Irish Whiskey, fresh berries, lemon, mint

ALPINE THISTLE

Dewar's White Label Scotch, elderflower, lemon

KENTUCKY SIDE CAR

Redemption Bourbon, Martell Blue Swift Cognac, dry Curacao, lemon

RUM OLD FASHIONED

Flor de Cana 7yr Rum, coconut water, orange, bitters, club soda

ESPRESSO MARTINI

Sobieski Vodka, Three Olives Vanilla, Bailey's, Kahlua, espresso, cream

BARREL-AGED NEGRONI - 17

Aviation Gin, Campari and sweet vermouth aged in American oak barrels.

UP | ROCKS | FROZEN



BAR BITES & LIQUID ASSETS

Smith & Wollensky
— America's Steakhouse —

SPARKLING & WHITES (BY THE GLASS)

LALUCA	Prosecco	Veneto	14
PIPER-HEIDSIECK	Brut	Reims	22
LUC BELAIRE ROSÉ 187ML	Rosé Brut	Provence	19
LAURENZ V. SINGING	Grüner Veltliner	Austria	13
BERTANI	Pinot Grigio	Veneto	13
THE CROSSINGS	Sauv. Blanc	Marlborough	14
S&W "PRIVATE RESERVE"	Sauv. Blanc	Sonoma	16
PASCAL JOLIVET	Sancerre	Loire Valley	18
LOUIS LATOUR MACON-LUGNY "LES GENIEVRES"	Chardonnay	Burgundy	15
DUCKHORN	Chardonnay	Napa	19
EROICA	Riesling	Columbia Valley	17
FLEURS DE PRAIRIE	Rosé	Provence	15

REDS (BY THE GLASS)

CHERRY PIE "THREE VINEYARDS"	Pinot Noir	California	15
BR COHN "SILVER LABEL"	Pinot Noir	North Coast	17
SIDURI	Pinot Noir	Willamette Valley	19
FONTANAFREDDA SILVER LABEL	Barolo DOCG	Piedmont	21
STAG'S LEAP "HANDS OF TIME"	Cabernet/Merlot	Napa	18
S&W "PRIVATE RESERVE"	Meritage	Napa	22
EDUCATED GUESS	Cabernet	Napa	16
JOSEPH CARR	Cabernet	Paso Robles	17
HESS "ALLOMI"	Cabernet	Napa	21
COLOMÉ "ESTATE"	Malbec	Salta	15
DECOY BY DUCKHORN	Zinfandel	Sonoma	13
TENET WINES "THE PUNDIT"	Syrah	Columbia Valley	16
DUCKHORN	Merlot	Napa	18

BEERS

Samuel Adams Boston Lager	7	Founders All Day IPA	7
Samuel Adams Seasonal	7	Lord Hobo Boom Sauce 16 Oz. Can	9
Guinness Pub Can	7	Cisco Grey Lady	7
Downeast Cider Can	7	Corona Extra	7
Lagunitas IPA	7	Amstel Light	6
Stone IPA	7	Bud Light	6
Allagash Belgian Witte	8	Coors Light	6

BAR BITES

BUFFALO FRIED OYSTERS*	15
spicy buffalo sauce, bleu cheese, shredded iceberg	
LOBSTER CORN DOGS	16
cognac mustard sauce	
CUP O' BEEF BACON	15
house smoked, bleu cheese dip	
SMOKED CHICKEN WINGS	14
smoked over cherry wood, barbecue ranch	
BLISTERED SHISHITO PEPPERS	9
chimichurri	
HOUSE MADE SEASONED CHIPS	9
bleu cheese dip	
HAND CUT FRENCH FRIES	9
BUTTERMILK ONION RINGS	10

SLIDERS

WOLLENSKY'S SLIDERS*	16
applewood smoked bacon, aged cheddar, steak sauce mayo	
FILET SLIDERS*	20
bacon jam, white cheddar, steak sauce mayo	
CRAB CAKE SLIDERS	21
jumbo lump, cognac mustard, cole slaw	

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL - 1/2 DOZEN*	21
CLAMS ON THE HALF SHELL - 1/2 DOZEN*	18
JUMBO SHRIMP COCKTAIL	24
ALASKAN KING CRAB COCKTAIL	45
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
CHILLED MAINE LOBSTER - HALF / WHOLE	19/38

MORE

WOLLENSKY'S BUTCHER BURGER*	17
applewood smoked bacon, aged cheddar, steak sauce mayo	
FRENCH DIP*	19
horseradish cream, white cheddar, au jus	
CHICKEN CLUB	17
house cured beef bacon, white cheddar, herb aioli	
STEAK FRITES*	34
skirt steak, garlic butter, tossed fries	
STEAK TIPS*	24
grilled portobello, whipped potatoes, brandy peppercorn sauce	

FULL DINNER & LUNCH MENUS AVAILABLE

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.



Connect to Complimentary WIFI from Smith & Wollensky

Chef Matt

EXECUTIVE CHEF

SWWL SPRING 2018