

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

WINTER SPRITZ

Aperol, prosecco, spiced port syrup, club soda, orange

MOSCOW MULE

Russian Standard Platinum, Gosling's Ginger Beer, fresh lime

RASPBERRY FIZZ

Sobieski Vodka, raspberries, club soda, fresh lemon

EDYN ELYXER

Absolut Elyx, Mumm Napa Rosé Brut, lavender and thyme
simple syrup, fresh lemon

OLD CUBAN

Bacardi Superior Rum, prosecco, fresh lime, mint

BEES KNEES

Gunpowder Irish Gin, fresh lemon, honey syrup

ON HOLIDAY

Aviation Gin, grapefruit, pineapple, fresh mint

PALOMA ROSA

Bribon Blanco Tequila, grapefruit, club soda, fresh lime, salt

HIGH TEA

West Cork Bourbon Cask Irish Whiskey, apricot brandy,
fresh lemon, orange tea

KENTUCKY SIDE CAR

Redemption Bourbon, Martell Blue Swift Cognac, triple sec, fresh lemon

RUM OLD FASHIONED #2

Mt Gay Black Barrel Rum, cinnamon syrup, orange bitters, club soda

ESPRESSO MARTINI

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

BARREL-AGED VANILLA MANHATTAN - 18

vanilla-infused Maker's Mark Bourbon, sweet vermouth, walnut bitters
aged in American oak casks

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
MUMM NAPA	Rosé Brut	Napa	18
PIERRE SPARR	Pinot Gris	Alsace	15
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)

BÖEN	Pinot Noir	California	15
BR COHN "SILVER LABEL"	Pinot Noir	North Coast	17
SIDURI	Pinot Noir	Willamette Valley	19
IL BRUCIATO	Super Tuscan	Tuscany	20
NINE HATS	Red Blend	Columbia Valley	16
BELLACOSA	Cabernet	North Coast	16
JOSEPH CARR	Cabernet	Paso Robles	17
HESS "ALLOMI"	Cabernet	Napa	21
COLOMÉ "ESTATE"	Malbec	Salta	15
CLINE "ANCIENT VINES"	Zinfandel	Contra Costa	13
J LOHR	Syrah	Paso Robles	14
DUCKHORN	Merlot	Napa	18

SMITH & WOLLENSKY PRIVATE RESERVE

SAUVIGNON BLANC

A crisp, elegant and fresh wine with citrus, ripe mango and melon notes. Handcrafted by Kunde Family Estate in the Sonoma Valley, this special wine has a great balance and extremely long finish. It pairs nicely with our fresh seafood and signature shellfish towers.

GLASS 16 | BOTTLE 58

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. An excellent Meritage comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

GLASS 22 | BOTTLE 84

BAR BITES

WOLLENSKY'S SLIDERS*	16
applewood smoked bacon, aged cheddar, steak sauce mayo	
FILET SLIDERS*	21
bacon jam, white cheddar, steak sauce mayo	
BEEF BACON	18
thick cut, bourbon apples, fresno chile	
ANGRY SHRIMP	23
crispy battered shrimp, chipotle mayo, whipped potato	
BUFFALO FRIED OYSTERS*	19
spicy Buffalo sauce, blue cheese, shredded iceberg	
BLISTERED SHISHITO PEPPERS	9
togarashi hollandaise	
HAND CUT FRENCH FRIES	9
BUTTERMILK ONION RINGS	10

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

BREWS

DRAFTS

STELLA ARTOIS	8
RHINEGEIST TRUTH IPA	8
BREWDOG ROTATING TAP	8
GUINNESS	8

ALES & STOUTS

SMITHWICK'S	7
BREWDOG ELVIS JUICE	6
TERRAPIN HOPSECUTIONER IPA	6

LAGERS & LIGHT LAGERS

SAMUEL ADAMS BOSTON LAGER	7
BUDWEISER	6
CORONA EXTRA	7
HEINEKEN	7
AMSTEL LIGHT	7
BUD LIGHT	6
BUD SELECT	6
MICHELOB ULTRA	6
SAMUEL ADAMS LIGHT	7

OTHERS

MARKET GARDEN PROSPERITY WHEAT	7
MAGNER'S CIDER	7
KALIBER N/A	7



Connect to Complimentary WIFI from Smith & Wollensky

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.

Chef Matt

EXECUTIVE CHEF

SWCO FALL 2018