

## MARTINIS - 18

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

**BELVEDERE | GREY GOOSE | KETEL ONE**

**HENDRICK'S | BAR HILL | AVIATION**

## MANHATTANS - 18

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

**MICHTER'S RYE | REDEMPTION BOURBON & RYE**

**WOODFORD RESERVE BOURBON & RYE | MAKER'S MARK**

## SPECIALTY COCKTAILS - 17

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### GINGER PEACH SPARKLER

Prosecco, peach purée, ginger syrup

### WINTER SPRITZ

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

### MOSCOW MULE

Sobieski Vodka, ginger beer, fresh lime

### STRAWBERRY SIPPER

Sobieski Vodka, strawberries, pink peppercorn syrup, club soda

### S.V.T.

Sobieski Vodka, tonic, rosemary scented ice cubes

### OLD CUBAN

Bacardi Superior Rum, prosecco, fresh lime, mint

### KIWI CUCUMBER GIMLET

Tanqueray Gin, kiwi purée, cucumber juice, fresh lime

### BLUEBERRY GIN SOUR

Gunpowder Gin, fresh blueberry syrup, lemon juice, club soda

### THE AUSTRIAN

Bar Hill Gin, Lillet, grapefruit juice, ginger syrup, lemon, angostura

### TEQUILA MOCKINGBIRD

Bribon Tequila, Licor 43, ruby red grapefruit, pink peppercorns

### BLOOD ORANGE SUNRISE

Peloton de la Muerte Mezcal, St. Elder Blood Orange Liqueur,  
orange juice, grenadine

### NEAREST & DEAREST

Uncle Nearest 1884 Small Batch Whiskey,  
charred lemon and ginger syrup, apple cider

### TENNESSEE SIDECAR

Uncle Nearest 1884 Small Batch Whiskey, Martell Blue Swift Cognac,  
crème de pêche, lemon juice

### ESPRESSO MARTINI

Sobieski Vodka, Baileys, Kahlua, espresso, cream



# BAR BITES & LIQUID ASSETS

**Smith & Wollensky**  
— America's Steakhouse —

## SPARKLING & WHITES (BY THE GLASS)

LALUCA	Prosecco	Veneto	14
AMELIA	Brut Rosé	Bordeaux	18
PIPER-HEIDSIECK	Brut	Champagne	22
PIEROPAN	Garganega	Soave	14
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"			15
	Chardonnay	Burgundy	
JORDAN	Chardonnay	Russian River Valley	19
EROICA	Riesling	Columbia Valley	17
FLEURS DE PRAIRIE	Rosé	Provence	15

## REDS (BY THE GLASS)

BÖEN	Pinot Noir	California	15
RAPTOR RIDGE	Pinot Noir	Willamette Valley	17
WALT "LA BRISA"	Pinot Noir	Sonoma Coast	19
ARGIANO "NC"	Super Tuscan	Tuscany	15
CHRONOLOGY	Red Blend	California	16
S&W "PRIVATE RESERVE"	Meritage	Napa	22
BELLACOSA	Cabernet	North Coast	16
JUSTIN	Cabernet	Paso Robles	18
ST SUPÉRY	Cabernet	Napa	20
ZUCCARDI Q	Malbec	Uco Valley	15
CLINE "ANCIENT VINES"	Zinfandel	Contra Costa	15
PURE PASO BY J.LOHR	Cab/Petite Sirah	Paso Robles	18
DUCKHORN	Merlot	Napa	18

\*ASK TO SEE OUR CORAVIN PREMIUM WINES BY THE GLASS LIST

### 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*	applewood smoked bacon, aged cheddar, steak sauce mayo	16
FILET SLIDERS*	white cheddar, angry onions, bacon jam, horseradish aioli	23
GRILLED BACON*	macadamia butter, jalapeño apple gastrique	19
ANGRY SHRIMP	crispy battered shrimp, spicy lobster butter sauce	23
BUFFALO FRIED OYSTERS*	spicy buffalo sauce, bleu cheese, shredded iceberg	19
BLISTERED SHISHITO PEPPERS	togarashi hollandaise	9
HAND CUT FRENCH FRIES		9
BUTTERMILK ONION RINGS		10

## CHILLED SHELLFISH

EAST COAST OYSTERS*	21
JUMBO SHRIMP COCKTAIL	24
COLOSSAL LUMP CRAB MEAT COCKTAIL	23
ALASKAN KING CRAB COCKTAIL	45
MAINE LOBSTER - HALF / WHOLE	19/38

## BREWS

OUTLAWGER PILSNER	8	ALLAGASH WHITE	8
LAGUNITAS IPA	8	DUVEL BELGIAN BLONDE ALE	11
EBEL'S WEISS HEFEWEIZEN	9	GUINNESS PUB CAN	8
GOOSE ISLAND MATILDA PALE ALE	12	ALL DAY IPA	7
STELLA ARTOIS	7	DRAGON'S MILK IMPERIAL STOUT	17
CORONA EXTRA	7	MAGNER'S CIDER	9
AMSTEL LIGHT	7	COORS LIGHT	6
BUD LIGHT	6	MILLER LITE	6
		BUCKLER N/A	5



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*

VP OF CULINARY

SWCH FALL 2019