

SIGNATURE COCKTAILS

Tribeca Cosmo \$18

A glamorous twist on the classic cosmopolitan with Ketel One Vodka, raspberry purée-infused syrup, citrus, fresh lime juice, and a lime twist.

Hibiscus Margarita \$18

Casamigos Blanco Tequila with homemade sorrel syrup, freshly squeezed lime juice, and a dehydrated lime circle.

Noir Old Fashion \$20

Bulleit Bourbon with house-made red wine syrup, Angostura bitters, an orange peel, and a maraschino cherry.

Soho Spritz \$15

Sparkling Prosecco with St. Germain and Angostura bitters-soaked sugar cubes.

Botanical Gardens \$18

Bombay Sapphire Gin with rose syrup, fresh lime juice, Grand Marnier, and an elegant edible flower.

SPIRIT-FREE COCKTAILS

Hudson Heat Margarita \$13

A bold citrus-and-spice favorite with Ritual Zero Proof, lime, and jalapeño heat, served in a salt-rimmed glass.

Chambers Street Spritz \$13

Bright berry and citrus flavors topped with crisp club soda for a refined, uplifting sip.

Franklin Night Sour \$13

Smooth and balanced with bright lemon, velvety maple, and a hint of depth from a Nightcap blend.

B E E R \$9

LAGERS

Budweiser
Bud Light
Michelob Ultra
Peroni Nastro Azzurro
Brooklyn Lager
Sam Adams Boston Lager
Stella Artois
Corona Extra
Modelo Especial
Coors Light
Miller Lite
Amstel Light
Red Stripe

WHEAT BEERS

Blue Moon Belgian White
Allagash White

IPAS

Coney Island Mermaid NY
Dogfish Head 60-Minute
Voodoo Rgr Imperial
Voodoo Rgr Juice Force
Goose Island

STOUTS

Guinness Extra Stout

SELTZER

White Claw

CIDER

Angry Orchard Hard Cider

NON-ALCOHOLIC

Heineken 0.0
Stella Artois 0.0

SPARKLING WINES

Mionetto Prestige Prosecco Brut \$15 / \$55

Veneto, Italy

Mumm Sparkling Brut Prestige \$20 / \$75

California

Perrier-Jouët Grand Brut Champagne \$225

Épernay, France

R O S É

Miraval Côtes de Prov. Rosé 2023 \$20 / \$85

Prov., France

W H I T E W I N E S

Kim Crawford Sauv. Blanc \$15 / \$55

Marlborough, NZ

Crowded House Sauv. Blanc 2025 \$15 / \$55

Marlborough, NZ

Chloe Pinot Grigio \$14 / \$50

Valdadige DOC, Italy

J. Lohr Riverstone Chard. \$14 / \$50

Arroyo Seco, CA

Chateau Ste. Michelle Riesling \$15 / \$85

Columbia Valley, WA

R E D W I N E S

Josh Cellars Cab. Sauv. \$15 / \$55

California

Chateau Ste. Michelle Cab. Sauv. \$15 / \$55

Columbia Valley, WA

SIMI Cab. Sauv. 2021 \$20 / \$75

Alexander Valley, CA

Justin Cab. Sauv. 2022 \$25 / \$95

Paso Robles, CA

Meiomi Pinot N. \$19 / \$70

California

Rodney Strong Blue Label Pinot N. \$22 / \$85

Russian River Valley, CA

Antigal Uno Malbec \$18 / \$65

Mendoza, Argentina

Bramare Malbec 2022 \$30 / \$115

Mendoza, Argentina

Conundrum Red Blend 2022 \$20 / \$75

California

14 Hands Hot to Trot Red Blend \$15 / \$55

Columbia Valley, WA

Columbia Crest Grand Est. Merlot \$15 / \$55

Columbia Valley, WA

Campo Viejo Tempranillo 2020 \$15 / \$55

Rioja, Spain

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergy or dietary restrictions.

A 20% gratuity will be automatically added to your bill.