

WHAT WE'RE DRINKING NOW

Our current wine obsessions by the bottle

We pick them, you drink them!

**All prices include corkage fee*



CHAMPAGNE AND BEYOND

1 Liter Size, Niepoort Nat Cool (Pét-Nat) | POR — \$40

Vincent Cuillier Champagne | FRA — \$60

Pierre Paillard Rosé Champagne | FRA — \$110

WHITES, LIGHT TO FULL

1 Liter Size, Brand Feinherb style Riesling | GER — \$40

Zarate Albariño, El Palomar | ESP — \$70

Dupont-Fahn Meursault, Les Tillets | FRA — \$105

RUBY, RAMATO, & ORANGE-Y

Marisa Cuomo Amalfi Rosato (Ruby) | ITL — \$65

Scarbolo Pinot Grigio (Ramato) | ITL — \$40

Ciavolich Pecorino, Fosso Cancelli (Less Orange) | ITL — \$62

Maturana Naranjo (More Orange) | CHL — \$45

REDS, LIGHT TO FULL

Tondi Gorgi Frappato, Dumé | ITL — \$45

Domaine Nico Pinot Noir, Grand Mère | ARG — \$55

2006 Fratelli Grasso Barbaresco, Mondino | ITL — \$85

Corimbo, the "I" Ribera del Duero | ESP — \$90

VASO/ Dana Estates Cabernet Sauvignon | USA — \$110



**GOOD EATS
& DRINKIN'
INSIDE**

STAY THIRSTY!



BAR BITES

Giant Bean Hummus / Zucchini Chips — \$14

Manchego Croquetas / Crispy Prosciutto, Truffle Caviar, Smoked Paprika Aioli — \$16

Crispy Yucca / Ancho Chipotle Reduction — \$13

Cauliflower Bites / Panko Breaded, Goat Cheese Pesto — \$14

Homemade Short Rib Empanadas / Raisin Brandy Sauce — \$12

Bacon Wrapped Dates / Goat Cheese, Smoked Paprika Aioli — \$14

Corvina Ceviche / Leche de Tigre, Sweet Potato, Cancha — \$20

Tuna Tartar / Mango, White Soy Sauce, Avocado, Hearts of Palm, Cassava Chips— \$20

SALADS

Smoked Burrata & Rainbow Beet Salad / Beet Carpaccio,

Pistachio, Balsamic Glaze — \$20

Niçoise Salad / Grilled Tuna, Boiled Egg, Green Beans, Baby Potatoes,

Cherry Tomatoes, Kalamata Olives — \$20

Black Lentil & Red Quinoa / Spinach, Sundried Tomatoes,

Chickpeas, Feta, Lemon Vinaigrette — \$14

+Add Tuna — \$14 / **Shrimp** — \$7 / **Chicken** — \$6

CAVIAR

Caviar and Champagne Experience - \$150

Russian Osetra Karat Black (50g) served with blini, crème fraîche,

& 2 glasses of house Champagne



AFTER DINNER

Oremus Late Harvest Tokaji — \$15

Cerro Vin Santo — \$18

Château d'Yquem 1994 — \$125

Warre's 20YR Tawny Port — \$19

Sibona Amaro — \$12



FINE & RARE SPIRITS

Casa Dragones Añejo Tequila — \$35

Clase Azul Añejo Tequila — \$125

Harlem Standard 111-proof Bourbon — \$25

Glenmorangie 18YR Rare — \$38

Black Tot "Last Consignment" Rum — \$200

Frapin Cognac VSOP — \$18

D'Esperance Armagnac 1999 — \$29

CHECK OUT
OUR WINES BY
THE BOTTLE!

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BEER, LIGHT TO FULL

Pilsner by Eggenberg | AST — \$6

1906 Lager by Birra Italia | ITL — \$5

Lager Especial by Modelo | MEX — \$5

Laces IPA by Wynwood Brewery | FL — \$5

Nitro Milk Stout by Left Hand Brewing | CO — \$5

COCKTAILS

The Champagne Bellini — \$18

Yuzu / Fresh Peach / Grower Champagne

Sunburnt But Hydrated — \$16

Vodka / Lemon / Strawberry / Cocchi Americano / Thai Basil

Stefano's Circa 1995 — \$14

Guava Infused Light Rum / Preserved Key Lime

Lost in the D.R. (again) — \$16

Tequila / Chinola Passion Fruit Liqueur / Ancho Verde / Agave / Lime

Whitecap Manhattan — \$16

Rye / Ambrato Vermouth / Framboise

That James Taylor Song — \$14

Mezcal / Amaro / Mûre / Grapefruit Zest



MEDIUM PLATES

Cheese and Charcuterie / Chef's Selection with Accompaniments — \$24

Crispy Fish Taquitos / Avocado, Jalapeño-Cilantro Salsa — \$18

Grilled Spanish Octopus / Sautéed Chickpeas, Diced Ham,

Chorizo, Smoked Paprika — \$26

Lamb Meatballs / Tzatziki, Tomato Marmalade — \$18

BIGGER PLATES

Vinya Burger / American Wagyu by Meat n' Bone, Aged Gouda, Bacon, Fried Egg,

Caramelized Onion, Truffle Aioli, Brioche Bun, Served with Salad or Fries — \$22

Bolognese Asiago Gnocchi / Veal, Pork, Wagyu, Fresh Ricotta — \$22

Ossobuco Ravioli / Wild Mushrooms, Madeira, Green Peas — \$26

Butterflied Branzino / Bilbaina Style: Garlic, Butter, Vinegar,

Crushed Red Pepper, Grilled Asparagus — \$30

Zarzuela / Sautéed Chorizo, Tomato, Lobster, Shrimp, Clams, Mussels,

Calamari, White Fish, Cilantro Rice — \$45

Lobster Thermidor Fondue / Gruyère, Cognac, Shallots, Toasted Brioche — \$48

12oz Prime New York Strip / Roasted Fingerling Potatoes,

Homemade Chimichurri — \$35

Smoked Bone-In Short Rib / Carbonara Potatoes — \$55

SWEET

Key Lime Pie — \$10

Banana Crêpe Brûlée — \$13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity will be applied to parties of 6 or more.

THERE'S ALWAYS TIME FOR BUBBLES (OR ROSÉ)



Dry Sparkling Rosé by Jansz | AUS — \$15
Strawberry fizz, dry, perfect by itself

Small House Champagne by Vincent Cuillier | FRA — \$18
Biscuit, white nectarine, drink me with crispy starters!

Provence Rosé by Grand Boise | FRA — \$13
Like Whispering Angel... but way better!

Bandol Rosé by Bastide Blanche | FRA — \$18
The king of all rosé, rich red fruits, full body, bone dry

WHITES, LIGHT TO FULL

Somm's Obsession... Dry Riesling!
Hohen-Sülzen by Battenfeld-Spanier | GER — \$19

Patio Pounder White — \$8
No fuss, tasty white, inquire!

Pouilly-Fumé by Champeau | FRA — \$15
Sweet citrus, fresh herbs, cold stone, bone-dry

Burgundy Aligoté by F. Carillon | FRA — \$16
Lemon, fennel, hazelnut crunch, medium

Pecorino, Aries by Chiara Ciavolich | ITL — \$13
Citrus forward, textural oomph, rosemary-basil goodness

Viognier by François Villard | FRA — \$18
Rich but not oaky, candied flowers, apricot

HAPPY
DRINKING!

TAKE A FLIGHT!

Low Alcohol Reds from Around the World - \$16

Fincher & Co. Pinot Noir | New Zealand
Leyre-Loup Fleurie, Gamay | Beaujolais
Gorgi Tondi Frappato | Sicily



RED, LIGHT TO FULL

Somm's Obsession... Rhône Syrah!
Côte-Rôtie by Bonnefond | FRA — \$30

Patio Pounder Red — \$8
No fuss, tasty red, inquire!

Pinot Noir by Fincher & Co. | NZL — \$15
Oodles of cherry fruit, blood orange, black tea spice

Fleurie (Gamay) by Leyre-Loup | FRA — \$12
Candied fruits, crushed flowers, touch of spice

Langhe Nebbiolo by Michele Reverdito | ITL — \$15
Wild strawberry, rosy-red licorice, white stone

Ribera del Duero, Corimbo by Bodegas La Horra | ESP — \$19
Brambly fruits, savory, powerful, craves a burger or steak

Napa Cabernet-Zinfandel by Arling Blaze | USA — \$16
Like The Prisoner... but way better!

DRINK
BETTER
HERE!



BEERS +
COCKTAILS

