TAKE THE EDGE OFF

SIGNATURE COCKTAILS 18

LAVENDER G&T
hendrick's gin, lavender, lemon, thyme, badger bevs tonic
FLORAL - CITRUS - EFFERVESCENT

COFFEE NEGRONI
bombay sapphire gin, coffee-infused campari, antica formula vermouth
BITTER - ROASTED - BOTANICAL

LYCHEE PALOMA
cazadores tequila, lychee, lime, badger bevs grapefruit soda, mint
JUICY - TART - REFRESHING

PASSION FRUIT MEZCAL MULE
ilegal mezcal, chinola passion fruit, lime, badger bevs ginger beer, basil
SMOKY - TROPICAL

SPICED DAIQUIRI
bacardi rum, pineapple, maple, cinnamon, lime
BRIGHT - TROPICAL - SPICED

ESPRESSO MARTINI
alb vodka, nespresso espresso, faretti espesso liqueur, demerara, cinnamon
RICH - BOLD

Sidewalk SPRITZ'S & SANGRIAS

GOOD VIBRATIONS 18
aperol, peach, honey, rosemary, prosecco

APEROL 16

HUGO 16
elderflower, mint, prosecco

WHITE SANGRIA 17
peach, orange, lemon, white wine, mint

RED SANGRIA 17
rockey's botanical, pineapple, orange, red wine

THE *Martini*

made with **GREY GOOSE VODKA** 20

CLASSIC carpano dry vermouth, dash orange bitters, lemon twist

DIRTY filthy brine, pimento or blue cheese olives

GIBSON carpano dry vermouth, pickled pearl onion

THE *Old Fashioned*

made with **ANGEL'S ENVY BOURBON** 20

CLASSIC demerara, angostura & orange bitters

THE NIGHT SHIFT coffee demerara, chicory pecan bitters, lemon peel

SPICED maple, cinnamon & black walnut bitters

WELL-MANNERED NON-ALCOHOLIC 12

LAVENDER LEMONADE
PINEAPPLE & GINGER LIME FIZZ
LYCHEE LIMEADE

ST. AGRESTIS PHONY NEGRONI *[less than .05% abv]* 15
ask for it as a spritz!

beverage director: nancy santiago

BEER

DRAFT

LAGER stella artois 10

GOLDEN ALE kona big wave 10

HAZY IPA goose island beer hug 10

LAGER modelo 10

PILSNER coney island mermaid *nyc local 10

STOUT guinness *20oz proper pint* 11

BOTTLED & CANNED

LIGHT LAGER michelob ultra 8

LAGER corona 8

PALE LAGER birra moretti 9

CIDER magner's *gluten free 10

STELLA 0.0 *non-alcoholic, less than .05% 8

WINES BY THE GLASS

	glass	glass & a half	bottle
SPARKLING			
PROSECCO CAVALIERE D'ORO, italy	13	21	52
ROSÉ			
ROSÉ MARIS, france *organic, sustainable, biodynamic	15	24	60
WHITE			
PINOT GRIGIO VILLA PUCCINI, italy	14	22	56
SAUV BLANC LE COEUR DE LA REINE, france	15	24	60
CHARDONNAY BOEN, california	16	26	64
RED			
PINOT NOIR PARDUCCI SMALL LOT, california *sustainable	15	24	60
MONTEPULCIANO UMANI RONCHI, italy	14	22	56
CAB SAUV JUGGERNAUT, california	17	27	68

WINES BY THE BOTTLE

SPARKLING

CHAMPAGNE LANSON PERE & FILS, france — 106
crisp citrus, brioche, minerality

CHAMPAGNE MOËT, france — 195
green apple, citrus, brioche

WHITE

SAUVIGNON BLANC MASSICAN , california — 80
citrus, melon, dry, crisp

ALBARIÑO RÍAS BAIXAS, spain — 70
peach, citrus blossom, saline minerality

GAVI PIEDMONT, italy — 65
white peach, citrus, delicate minerality

CHARDONNAY JEAN-MARC BROCARD CHABLIS, france — 75
green apple, lemon zest, bright acidity

SANCERRE rotating producer, france — 80

RED

PINOT NOIR BENTON LANE, willamette valley, oregon — 80
cherry, raspberry, soft spice

SANGIOVESE CAFAGGIO CHIANTI CLASSICO, italy — 65
red cherry, wild plum, dried herbs, subtle spice, earthy finish

PINOT NOIR BELLE GLOS CLARK & TELEPHONE, california — 115
black cherry, vanilla, baking spice, velvety texture

TEMPRANILLO VIÑA REAL RESERVA, rioja, spain — 72
dark cherry, vanilla, tobacco

NEBBIOLO RENATO RATTI, piedmont, italy — 76
rose petal, cherry, earthy spice

CAB SAUV THREADCOUNT BY QUILT, napa valley, california — 85
blackberry, cocoa, toasted oak

After DINNER

DESSERT COCKTAILS 18

DARK CHOCOLATE MARTINI
vodka, dark chocolate liqueur, bailey's, shaved chocolate

PISTACHIO MARTINI
vodka, pistachio liqueur, vanilla, white chocolate

CORDIALS, AMAROS, DIGESTIFS, & PORT 16
sambuca
amaro nonino
amaro montenegro
bailey's
frangelico
amaretto
faretti espresso liqueur
grahams six grapes port

COFFEE & TEA

SWEETLEAF DRIP COFFEE 5
ICED COFFEE 6
add a flavor +.50¢: hazelnut, mocha, vanilla, seasonal
NESPRESSO ESPRESSO 5 [+1 double]
CAPPUCCINO OR LATTE 7
TEA 5
english breakfast / green tea / earl grey / decaf chamomile
[+1 for non-dairy milk]

LET US HOST YOUR NEXT PARTY!

OUR TEAM IS READY TO TAKE CARE OF ALL
YOUR EVENT PLANNING NEEDS

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HAVE YOU BEEN TO FLOOR 16?

VINTAGE GREEN ROOFTOP

- ALL THE WAY UP -