



## COCKTAILS

**Stone Park Champagne Cocktail** – Gruet, Aperol

**Passion Fruit or Pomegranate Cosmo** – Svedka Citron, Triple Sec, fresh lime juice, fruit puree

**Dr. Quinones' Gibson** – extra dry Beefeater martini, vermouth soaked Sable & Rosenfeld onions

**El Mejor Margarita** – Cabeza Tequila, Cointreau, fresh lime juice

**Old Fashioned** – Maker's Mark Bourbon, muddled orange, Italian Amarena cherry, bitters

**Four Roses Manhattan** – Four Roses Bourbon, Carpano Antica Formula, Italian Amarena cherry

**Stone Park Collins** – Milagro Silver Tequila, Pallini Limoncello, fresh lemon juice

**Dark & Stormy** – Gosling's Black Seal Rum, Regatta ginger beer, lime

**Sazerac** – Sazerac Rye, Pernod, Peychaud's bitters, simple syrup

**Maple Cider** – Buffalo Trace Bourbon, maple syrup, Strongbow Apple Cider

**Stone Park Negroni** – Campari, Bombay Gin, Punt e Mes

**French 75** – Tanqueray Gin, simple syrup, lemon, Gruet

**Stone Park Brandy Alexander** – Salignac Cognac, Coole Swan, Crème de Cacao

**Winter Martini** – house pickled carrots, choice of Plymouth Gin or Ketel One Vodka



## APERITIFS

Aperitifs as a category generally includes various fortified wines and botanically infused spirits. Some are incredibly dry (Fino sherry is arguably the driest white wine in the world); and some are not. Almost, though not all of them, are to some degree bitter, as bitterness is a traditional appetite stimulant. Most importantly, though, they are all delicious and refreshing—even thirst-quenching—and an ideal way to begin a meal.

Lustau ‘En Rama’ Fino Sherry, Spain	12
Lustau ‘Papurusa’ Manzanilla Sherry, Spain	9
Blanc Vermouth, Dolin, France	10
Dry Vermouth, Dolin, France	10
Rouge Vermouth, Dolin, France	10
Carpano ‘Antica Formula’ Vermouth, Italy	10
Cocchi Americano, Italy	12
Lillet Blanc, France	10
Punt e Mes, Italy	10
Aperol, Italy	10
Campari, Italy	10
Cynar, Italy	9
Pineau de Charentes, Jean-Luc Pasquet, France	10
Ricard Pastis, France	9



## WINES BY THE GLASS

### SPARKLING

Blanc de Noirs, Gruet, New Mexico NV	12
Rose Cava, Llopart, Penedes, Spain 2009	15

### WHITE

Grenache Gris Blend, Domaine des Schistes, Rousillon, France 2012	10
Vinho Verde, Vera, Minho, Portugal 2012 (On Tap)	11
Chardonnay, Bacchus, California 2011	9
Riesling, 'Mulheimer Sonnenlay,' Max Richter, Mosel, Germany 2012	10
Gruener Veltliner, Baumgartner, Weinviertel, Austria 2011 (On Tap)	9

### ROSE

Cite de Carcassonne, <i>Esprit de Sarrail</i> , Domaine Sarrail, Languedoc, France 2012	9
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### RED

Bourgogne, 'Les Clos', Thevenet & Fils, Burgundy, France 2011	13
Cabernet Sauvignon, Pacific Standard, Napa, California 2012 (On Tap)	12
Carignan, Maris, Coteaux de Peyriac, France 2012	10
Syrah, <i>Lenore</i> , Corvidae, Columbia, Washington 2010	10
Tempranillo, <i>Vina Real</i> , C.V.N.E., Rioja, Spain 2009	11



## BEERS ON TAP

Kelso 'Nut Brown' Ale; Brooklyn, NY

Six Point 'Righteous Rye' Ale; Brooklyn, NY

Blue Point 'Toasted' Lager; Patchogue, NY

6

Speakeasy 'Big Daddy' IPA; San Francisco, CA

Peak 'Fall Summit' Ale; Portland, ME

7

Efes Pilsner; Istanbul, Turkey

8

## BOTTLED BEER

Abita Light; Abita Springs, LA

Anchor Steam; San Francisco, CA

Bass Ale; England

Brooklyn Lager; Brooklyn, NY

Budweiser; St. Louis, MO

Corona Extra; Mexico

Gaffel Kolsch; Germany

Guinness Stout; Ireland

Strongbow Cider; England

Victory Prima Pils; Downingtown, PA

5

Sam Smith's "Nut Brown Ale"; England

7

Duvel Ale; Belgium

9

Saison du Pont "Vielle Provision" (375 mL); Belgium

12

Estrella (750 mL); Spain

20