

## WINE BY THE GLASS

### Bubbles

Nino Franco Rustico Prosecco (Veneto, Italy)	\$12/48
Vilsernau Brut Rose (Catalunya, Spain)	\$14/56
Pol Roger Extra Cuvée de Reserve (Epernay, France)	\$17/68

### Rose

Pinot Meunier F. Karl Schmitt, 2008 (Rheinhessen, Germany)	\$12/48
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### Whites

Dry Riesling Gotham Project, 2009 (Finger Lakes, New York)	\$8
Sauvignon Blanc Buitenverwachting, 2009 (Constantia, South Africa)	\$13/52
Pinot Grigio / Sauvignon Blanc / Tokai Channing Daughters, <i>Vino Bianco</i> , 2007 (Long Island, NY)	\$13/52
Chardonnay Domaine Skouras, 2008 (Peloponnese, Greece)	\$12/48

### Reds

Merlot / Syrah Channing Daughters, <i>Rosso Fresco</i> , 2008 (North Fork, Long Island, NY)	\$10
Pinot Noir Soléna, <i>Grande Cuvée</i> , 2008 (Willamette Valley, Oregon)	\$16/64
Cabernet Sauvignon / Merlot Chateau Bonnin Pichon, Saint Emilion, 2006 (Bordeaux, France)	\$13/52
Tempranillo Reserva Bodegas Olarra Añares, 2004 (Rioja, Spain)	\$14/56



## COCKTAILS/ WINES BY THE GLASS/ BEER

### GIN & TONICS MENU

#### The Classic

Tanqueray Gin with tonic and a lime

#### The Garden Tonic

Hendrick's Gin with cucumber, celery bitters and tonic

#### The Tonic and Grapefruit

Beefeater 24 with grapefruit bitters, tonic and grapefruit zest

## COCKTAILS ALL \$12

Cocktails are made with fresh juices squeezed daily to ensure the purest flavors. Syrups are all house-made.

### **Syncronicity**

Pimm's with fresh lemon juice, mint, cucumber, grapes, topped off with Prosecco

### **Moon Safari**

Blanco Tequila with fresh pineapple, tarragon and fresh lime juice

### **Bitches Brew**

Mescal, tomato juice, fresh lime juice, spices, topped with beer

### **Surfer Rosa**

Rum, Dry Olorosa Sherry, fresh lime juice and artisanal grenadine

### **Love Deluxe**

Pisco, white wine, red grapes, fresh lemon juice

### **Liquid Swords**

Rye Whiskey, Orange Curacao, Aperol, Green Chartreuse with orange zest

### **Lust for Life**

Gin with lavender syrup, mint and fresh lemon juice, topped with soda water.

### **Rush of Blood to the Head**

Prosecco with Blood Orange Liqueur, Hibiscus Syrup and lemon zest.

### **London Calling**

Vodka with Ribena-Blackcurrant syrup, fresh lemon juice and topped with Prosecco

### **Kingdom Come**

Blended Scotch Whisky, Orange Essence, Black Tea syrup, fresh lemon juice, egg white \*\*\*

\*\*\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

## BEER

### **Cask Beer:**

Cask-conditioned ale is the traditional beer of Britain. It is pulled up to the bar by a hand pump, just as it is in England's Pubs. Cask ales are best enjoyed at a gently chilled cellar temperature. Both of our casks have been made exclusively for The Breslin and The Spotted Pig.

<b>The Spotted Pig Bitter</b> (Brooklyn, NY)	<b>\$9</b>
<b>The Breslin Aberdeen</b> (Red Hook, NY)	<b>\$10</b>

### **Also on Draught:**

<b>Stella Classic Belgian Lager</b> (Leuven, Belgium)	<b>\$8</b>
<b>Captain Lawrence Pale Ale</b> (Pleasantville, NY)	<b>\$8</b>
<b>Brooklyn Lager</b> (Brooklyn, NY)	<b>\$8</b>
<b>Old Speckled Hen - Bitter Ale</b> (Suffolk, England)	<b>\$8</b>
<b>Guinness Stout</b> (Ireland)	<b>\$8</b>

### **Bottles:**

<b>Porkslap Pale Ale</b> (NY)	<b>\$6</b>
<b>Bluepoint Toasted Lager</b> (Long Island, NY)	<b>\$7</b>
<b>Allagash White Wheat Beer</b> (Portland, ME)	<b>\$8</b>
<b>Brooklyn Brewery Pilsner</b> (Brooklyn, NY)	<b>\$7</b>
<b>Goose Island Pere Jacques Abbey Style Ale</b> (Chicago)	<b>\$12</b>
<b>Kirin Light</b> (Tokyo, Japan)	<b>\$7</b>
<b>Tecate Lager</b> (Los Cabos, Mexico)	<b>\$6</b>