

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Domaine Chandon, CA	18
La Marca Prosecco, Veneto, IT	16
Chandon étoile Rosé, CA	22

WHITE

Albariño, Martin Codax, SP	15
Pinot Grigio, Terlato Family, Friuli, IT	18
Riesling Dry, Hosmer, Finger Lakes, NY	16

CHARDONNAY

Tangley Oaks, Mendocino, CA	15
Vins Auvige, Saint-Veran, Burgundy, FR	18
Stag's Leap Wine Cellars, Karia, CA	20

SAUVIGNON BLANC

Matanzas Creek, CA	15
Loveblock, Marlborough, NZ	17
Hubert Brochard, Sancerre, Loire, FR	18

ROSÉ

Wölffer Estate, Summer in a Bottle, NY	18
Cht. d'Esclans, 'Whispering Angel'	
C. Provence, FR	18

RED

Bordeaux Blend, Château Bonnet, FR	15
Malbec, B. Norton Reserve, Mendoza, AR	16
Merlot, Swanson, Napa Valley, CA	16
Tempranillo, Torres Celeste Crianza, SP	18
Sangiovese, Argiano, Rosso di Montalcino, IT	20
Syrah, Klinker Brick 'Farrah', Lodi, CA	17

PINOT NOIR

Lange, Willamette Valley, OR	18
Davis Bynum, Russian River, CA	21

CABERNET SAUVIGNON

Glenelly, Stellenbosch, South Africa	15
Oberon, Napa County, CA	17
Daou Vineyards, Paso Robles, CA	20

PREMIUM GIN

The Botanist, Islay, Scotland	17
Plymouth, Plymouth, England	16
Brooklyn, Brooklyn, NY	16
Four Pillars Rare, Australia	16
Boodles, Warrington, England	16
Hendrick's, Girvan, Scotland	18
Tanqueray No 10, Cameronbridge, Scotland	18
All gin & tonic served with Fever-Tree tonic water	

BOURBON, RYE & AMERICAN WHISKEY

Angel's Envy	20	Michter's Bourbon	16
Basil Hayden	20	Woodford Reserve	20
Blanton's	22	Jack Daniel's	16
Buffalo Trace	16	Jack Single Barrel	20
Knob Creek	18	Jim Beam	14
Maker's Mark	18	Bulleit Rye	16
Maker's Mark 46	20	Knob Creek Rye	17

SINGLE MALT SCOTCH

Balvenie 12y	22	Laphroaig 10y	17
Macallan 18y	75	Hudson Single	18
Glenfiddich 12y	18	The Glenlivet 12y	18
Oban 14y	26	Macallan 12y	23
Glenfiddich 21y	42	The Glenlivet 18y	42
Lagavulin 16y	32	Macallan 15y	35
Glenmorangie 10yr	16	Talisker 10y	25

COGNAC

Courvoisier VSOP	20	Hennessy VS	16
Hennessy XO	58	Remy Martin VSOP	18
Martell Cordon Bleu	42	Hennessy VSOP	23
		Remy Martin XO	60

LIBATIONS

18

OLD EMBASSY

Tito's Vodka, Chamomile, Lemon, Lillet Blanc

THE BEAR

Maker's Mark Bourbon, Maple,
Orange, House Bitters

BROOKLYN BEAUTY

Ford's Gin, St. Germain, Lemon, Prosecco

JALISCO SUMMER

Casamigo's Blanco, Prickly Pear, Agave, Lime

PASSION POTION

Cruzan Light Rum, Passion Fruit,
Lime, Ginger, Coconut Water

ODE TO WAYNE

Hennessy VS, Dry Curacao, Japanese Yuzu,
Cointreau

BOTTLED BEER

Sam Adams	9	Amstel Light	9
Budweiser	8	Corona Extra	9
Bud Light	8	O'Douls N/A	9
Heineken	9		
Michelob Ultra	8		

DRAUGHT BEER

16 oz 9

Blue Point Hopital Illusion IPA, NY
Stella Artois, Belgium
Blue Moon, Colorado
Brooklyn Summer Ale, NY

NON-ALCOHOLIC COCKTAILS

MIDTOWN MULE 10

Ginger Beer, Pineapple, Lime

POMEGRANATE NOJITO 10

Pomegranate, Blueberry, Mint, Lime

SAVORY BAR SNACKS

Available daily from 4:00PM - 10:30PM

SHERRY MARINATED OLIVES 9

sourdough focaccia, extra virgin olive oil,
Verjus, mixed herbs, maldon sea salt

HUMMUS (DF) 16

pickled onions, pepitas, smoked chili,
basil oil, Za'atar and sumac pita chips

ANTIPASTO SKEWERS 16

marinated artichoke and zucchini, cherry tomatoes,
fresh mozzarella, salami, chorizo

ROTISSERIE CHICKEN SALAD SLIDERS 18

celery, dried cherry, brioche rolls,
basil-garlic aioli

MEDITERRANEAN STYLE PICKLED SHRIMP 14

shrimp, capers, onions, feta

CULINARY DELIGHTS

Available daily from 5:30PM - 10:30PM

CITRUS SALT CALAMARI (GF) 19

Thai red chili, garlic, chives
parsley & caper remoulade

CHICKEN WINGS* 18

honey-glazed or spicy buffalo

BLACK ANGUS BEEF SLIDER 19

Manchego, serrano ham, piquillo pepper,
alfalfa, smoked paprika aioli

ATRIO FRIES (GF) 12

truffle, parmesan, chives, garlic aioli

BLACK ANGUS BURGER* 28

aged cheddar, tomato, garlic aioli,
house made pickles, choice of French fries
or seasonal green salad

PIZZA

MARGHERITA PIZZA 20

San Marzano tomato confit, mozzarella, sweet basil

WILD MUSHROOM & TRUFFLE 22

fresh mozzarella, Lakeville Baby Arugula

B.Y.O. PIZZA* (CHOICE OF 3 TOPPINGS) 24

pepperoni | sausage | chorizo | ham | olives
peppers | mushrooms | onions
each additional topping +3

SALADS

CLASSIC CAESAR 18

garlic croutons, shaved parmesan,
house-made Caesar dressing
grilled chicken +6* | roasted salmon +10*

CHILI-GINGER SEARED AHI TUNA SALAD 24

carrot, soba noodles, sugar snaps,
cucumber bean sprouts, miso vinaigrette

DESSERTS

NEW YORK STYLE CHEESECAKE 13

berry compote

CHOCOLATE MOUSSE CAKE (GF, V) 13

raspberry coulis

GELATO & SORBETS (GF) 13

vanilla, chocolate, strawberry cream,
raspberry, mango