

Hot Drinks

HOT BUTTERED RUM

Angostura 1919 Rum, Butter, Allspice, Nutmeg, Clove,
Light Brown Sugar, Steamed together and Finished with a
Dusting of Freshly Grated Cinnamon

HOT TODDY

Rittenhouse Rye Whiskey, Benedictine, Clove studded Lemon
Wedge, Served with a Cinnamon Stick

Friends and Family

COCKTAILS CREATED BY JUNIOR MERINO
OF THE COCKTAIL TIMES AND THE LIQUID CHEF

INCA SOL

Barsol Pisco, Mathilde Piores Liqueur, Fresh Lemon
Juice, Mint, A Dash of Fee Brother's Bitters,
Topped with Champagne

DEMETER

Mezcal, Mayan Honey Liqueur, Cucumber, Tarragon,
Jasmin Syrup, Fresh Lime Juice

MODERN MOJITO

Leblon Cachaca, Fresh Lime Juice, Sweet Basil,
Agave Nectar, Topped with Soda

ALL COCKTAILS 12

Alcohol Free Cocktails

PINEAPPLE DAIQUIRI

Pineapple Juice, Fresh Lime Juice, Pomegranate Molasses

EASTSIDE EXPRESS

Espresso, Heavy Cream, Demurara Sugar, Egg White,
Dusted with Freshly Grated Nutmeg

GINGER FRUIT FIZZ

Muddled Fruit of Your Choice, Home-made Ginger Beer,
Fresh Lime Juice, Topped with Soda Water

ALCOHOL FREE COCKTAILS 6

Food

PROSCIUTTO WRAPPED PEAR

Goat cheese topped Asian pear wrapped in thin slices of prosciutto drizzled with lavender honey, balsamic vinegar and olive oil

9

SALAD BITES

Mixed seasonal vegetables wrapped in Boston lettuce and sprinkled with mint. Served with olive oil lemonette and a dijon balsamic vinaigrette

8

ROQUEFORT SALAD

Roquefort cheese served on a round of homemade focaccia nested in a piece of frisee lettuce topped with julienned apples and vinaigrette

8

OYSTERS ON THE HALF SHELL

Half a dozen Kumamoto oysters served three ways: dressed in lime infused mescal, yuzu spiced mustard, and citrus relish

M/P

TUNA SASHIMI

Cubed tuna sashimi topped with sevruga caviar and flesh of lemon. Served with mixed seaweed salad

16

CRAB CAKES WITH BOUILLABAISSÉ

Crab cake bites served with a rouille dipping sauce accompanied by a traditional Mediterranean fish soup

14

ST JACQUES

Bay scallops, mussels, cockles, mushrooms, and rock shrimp served in the shell topped with a Swiss cheese béchamel

12

FISH & CHIPS

Tempura flounder wrapped in paper thin slices of potato, fried and served with our homemade Dijon tartar sauce

12

SURF & TURF TARTARE

Tartare served two ways: Salmon and filet mignon served on toasted crostini

14

BEEF RAVIOLI

Ravioli of chopped filet served with a red wine reduction

14

FILET MIGNON

Seared filet mignon rounds wrapped in crisp bacon, topped with garlic pomme croquettes. Accompanied by a fennel, tomato and watercress salad

16

MAC & CHEESE

Macaroni blended with Jarlsburg and Parmesan cheese, baked crisp with a truffle oil finish. Served with a balsamic reduction strawberry and watercress salad

10

DUCK A L'ORANGE

Duck magret and candied orange peel, rolled in a beer batter crepe served with clove marmalade

12

CHOCOLATE WONTONS

Chocolate filled wontons finished with a touch of Hawaiian salt and served with a raspberry couli

9

FRESH FRUIT SPRING ROLL

Mixed exotic fruits marinated in Mathilde Pear Liqueur, served in spring roll with a pomegranate and spiced rum reduction

9

CRÈME BRULÉE

Crème brulee over marinated, roasted pear served in individual delicate pastry shell

9

COFFEE, ESPRESSO, CAPPUCINO

4

Cocktails

ST MATILDA

Herradura Silver Tequila, Fresh Lemon Juice, Mathilde Poirés Liqueur, Fresh Pear

MIG ROYALE

Plymouth Gin, Maraschino, Cointreau, Fresh Lemon Juice, Topped with Champagne

COMPANY BUCK

Goslings Dark Rum, Pineapple Juice, Orange Juice, Homemade Ginger Beer, Fresh Lime Juice

MONONGAHELA MULE

Old Overholt Rye Whiskey, Fresh Lemon Juice, Homemade Ginger Beer, Mint, Raspberries

19TH ST SPECIAL

Bakers Bourbon, Muddled Tangerine, Fresh Lemon Juice, Aperol

PINK LADY

Plymouth Gin, Laird's Applejack, Fresh Lemon Juice, Homemade Grenadine, Egg White

JERSEY TENOR

Laird's Applejack, Paul Monier VSOP Cognac, a Touch of Vermont Pure Maple Syrup, a Dash of Angostura Bitters, Served with a Cinnamon Stick

BOBBY BURNS

Famous Grouse Scotch, Sweet Vermouth, Benedictine

JOVENCOURT DAIQUIRI

Barbancourt White Rum, Fresh Lime Juice, Los Amantes Joven Mescal

MARTICA

Appleton's V/X Rum, Paul Monier VSOP Cognac, Carpono Antica Vermouth, Luxardo Maraschino

FANCY FREE

Rittenhouse Rye Whiskey, Luxardo Maraschino Liqueur, a Dash of Angostura and Orange Bitters, Finished with a Flamed Orange Twist

LUCINO'S DELIGHT

Beefeater Gin, Carpano Antica Vermouth, Luxardo Maraschino Liqueur, Amaro Lucano

WICKED KISS

Bonded Applejack Brandy, Rittenhouse Rye, Benedictine, Yellow Chartreuse, a Dash of Angostura Bitters

OAXACA OLD FASHION

El Tesoro Reposado Tequila, Del Maguey Chichicapa Mescal, Agave Nectar, a Dash of Angostura Bitters, Finished with a Flamed Orange Twist

ALL COCKTAILS 12