

~ POURS & BOTTLES ~

~ BUBBLES ~

PROSECCO 6. / 12. / 43.  
MONGARDA  
Valdobbiadene Superiore Extra Dry 2023

CRÉMANT 5. / 11. / 40.  
MEDIVOL  
Crémant de Limoux Brut NV

CRÉMANT ROSÉ 7. / 13. / 44.  
PIERRE SPARR  
Crémant d'Alsace Brut Rosé NV

CHAMPAGNE 11. / 22. / 80.  
JEAN-YVES PÉRARD  
'Extravagance' Brut NV

~ WHITE ~

SAUVIGNON BLANC 7. / 14. / 50.  
VIA ALPINA  
Friuli 2023

PINOT GRIGIO 6. / 13. / 46.  
CHANNING DAUGHTERS WINERY  
.. Long Island 2022

GRÜNER VELTLINER 8. / 15. / 55.  
WEINGUT ZAHEL  
Vienna 2022

RIESLING 6. / 13. / 46.  
WEINGUT STEFAN MÜLLER  
'Alte Reben' Niedermenniger Sonnenberg Kabinett 2022

CHARDONNAY 7. / 15. / 54.  
BUEHLER VINEYARDS  
Russian River Valley 2021

~ ROSÉ ~

GRENACHE / CINSAULT 6. / 12. / 42.  
CHÂTEAU COUSSIN  
'La Croix de Prieur' Côtes de Provence 2023

REFOSCO 6. / 13. / 47.  
CHANNING DAUGHTERS WINERY  
'The Blend' 2023

MOURVÈDRE 7. / 15. / 54.  
DOMAINE LA BASTIDE BLANCHE  
Bandol 2021/22

ZWEIGELT BLEND 9. / 18. / 65.  
JUTTA AMBROSITSCH  
'Rakete' Roter Gemischter Satz 2022

~ RED ~

PINOT NOIR 7. / 15. / 54.  
DuSOIL  
'Hirschy Vineyard' Yamhill-Carlton 2022

SANGIOVESE 7. / 14. / 50.  
GIUSEPPE GORELLI  
'Brigo' IGT Toscana Rosso 2021

PORTUGUESE BLEND 6. / 13. / 46.  
NIEPOORT  
'Vertente' Douro Tinto 2020

TOSCANA ROSSO 7. / 14. / 50.  
CANDIALLE  
'Ciclope' IGT 2012

CABERNET SAUVIGNON 8. / 17. / 62.  
ROUTESTOCK  
Napa Valley 2022

Pours are: 3oz half glass / 6oz glass / 25.4oz bottle

Wines are listed by grape variety in order of body, weight, and texture – lightest to fullest in each color.

Bubbles by their region or style.

The Honest Man family supports grower-producer families who choose to farm organically and/or biodynamically.

~ PRE-PRO ~

LAST WORD 18.

*Suntory Roku Japanese Gin, Green Chartreuse, Luxardo Maraschino, fresh lime*  
Listed at 2x the price of the Detroit Athletic Club's Manhattan, this equal parts glory has inspired countless riffs. Frank Fogery, Detroit, ca. 1916.

MARTINEZ 18.

*Barr Hill 'Tom Cat' Old Tom Gin, Luxardo Maraschino Liqueur, Tximista Vermut Rojo del País Basc, Bitter Truth Grapefruit Bitters*  
Who knew this sleek and mellow cousin of the OG Martini came first? O.H. Byron "The Modern Bartender" New York City ca. 1884.

NEGRONI 19.

*W.M. Cadenhead's Old Raj Gin, Carpano Antica Vermouth, Campari Milano Aperitivo*  
There's no documented historical account, but fervent cocktailians say that an Americano upleveled by gin launched ten thousand equal-parts ships... Count Camillo Negroni: Caffè Casoni, Firenze ca. 1919.

SAZERAC 18.

*Gilles Brisson Cognac V.S.O.P., Sazerac 6yr Rye, St. George Absinthe Verte, rich demerara, fennel pollen, Peychaud Bitters*  
The Sazerac story goes that in 1838, Creole apothecary Antoine Peychaud invented the drink after hours in an egg cup. Leon Lamothe added the absinthe: New Orleans, ca. 1873.

MANHATTAN 18.

*Castle & Key Restoration Kentucky Rye Batch #1, Carpano Antica Sweet Vermouth, Angostura Bitters*  
"...invented by a man named Black who kept a place 10 doors below Houston Street on Broadway in the [18]60's." as told by Willam F. Mulhall, Hoffman House, New York City ca. 1880.

~ MOD-MIX ~

VARIATION #10 16.

*Rejon Blanco, Peloton de la Muerte Mezcal, Alma Tepec Mexican Pasilla Chile Liqueur, house-made strawberry shrub #2, fresh lime, Bittermans Xocolatl Mole Bitters*  
This strawberry marg is a split-based riff on old Rowdy's "Numero Dos". The inspiring OG recipe comes courtesy of our own OG Joe G. – aka Mugger #00 – Joe 'Pepe' Gonzalez, East Hampton, NY ca. 2019.

ROOT OF ALL EVIL 15.

*St. George Absinthe Verte, Abita Louisiana Root Beer, star anise*  
A Cali distillery's weekly poker party fashioned these unlikely yet rocking bedfellows: St. George Spirits, Alameda, California ca. 2007.

THE E.S.R. [EXTRA SPECIAL ROWDY] 17.

A seasonally evolving batched cocktail exploring the modern canon – complex builds, far-flung liqueurs, and the most sought-after spirits combine for delicious fun. Ask your server!

PAINKILLER 17.

*Pusser's Navy Strength Rum, fresh orange, RIPE fresh-pressed pineapple, Coche's homemade coconut cream, house-made Demerara pineapple syrup, El Dorado 12 yr aged rum floater, pebble ice*  
Named for a Polynesian cure-all plant found on the property of the Sandcastle Hotel, this tropical sensation has no season. Drink it here, taste dreams of there. Marie Myrick, Soggy Dollar Bar, Jost Van Dyke, BVI ca. 1970

NAKED & FAMOUS 19.

*Dos Hombres Mezcal, Yellow Chartreuse, Aperol Aperitivo, fresh lime*  
Described by its creator as the love child born of an illicit affair between a Last Word and a Paper Plane, conceived in the mountains of Oaxaca. Joaquín Simó, Death & Co. NYC, ca. 2011

"THE BIG A" ESPRESSO MARTINI 20.

*Billion Oyster Project 'Culch' NY Vodka, Essentiae Italian Liquore di Caffè, spiced Mexican Coke syrup, ForFive Espresso*  
A 1980's supermodel walks into a London bar and the rest is lost to bartender lore. We crafted our own heady homage to the heyday of clubbing for the Copper Beacon. Chimene Macnaughton, Rowdy Hall, Amagansett, NY ca. 2023

~ ROWDY FLIGHTS OF FANCY ~

Each poured flight served in sensory-specific crystal Copitas.

CHOOSE 3 POURS 22.

3 x 3oz tastes from our somm's selections