

WARNEY

CELLAR AND TAP

SNACKS

OLIVES \$05.	GOUGÈRES \$07.
NUTS 04.	RELISH TRAY 08.
POPCORN 04.	PRETZELS 07.
CHEESE 06.	LONZA 08.

TOASTS

FIGS & PROSCIUTTO rosemary, pignoli	\$13.
OLIVE TAPENADE shaved parmesan	09.
BEANS & DRIED TOMATO	07.
BEANS & TIN FISH	12.
SALMON RILLETTE	14.
CHICKEN LIVER MOUSSE pickled shallot, candied fruit	12.

STARTS

SHRIMP REMOULADE	\$15.
MARINATED TOFU SALAD	09.
HAND CAESAR	12.
'CHICKEN NOODLE'	12.

DINNERS

RICOTTA GNOCCHI	\$28.
oaxacan corn cream, chili spiced pine nuts, cilantro lime pesto	
SALMON	34.
key lime-cardamom panko crust, roasted corn & black bean salsa, mango coulis	
PORK CHOP	32.
bell pepper, yukon gold potatoes, fresh pineapple butter, basil oil	
ROAST HALF CHICKEN	27.
herb salad, chicken jus	
FLANK STEAK	31.
yukon gold potatoes, bleu cheese cream	
ORECCHIETTE	24.
hearty vegetable ragù, walnut breadcrumb	
KING SNAPPER	29.
wild rice, asparagus, toasted almond	

SIDES

SWISS CHARD GRATIN	\$10.
leeks, breadcrumb	
HASSELBACK POTATO	07.
chives, crème fraîche	
ROASTED CARROTS	06.
MACARONI & CHEESE	10.

LATER

CAKE	\$14.
COOKIES	10.
STRAWBERRY BASIL CRÈME BRÛLÉE	10.
ANGEL FOOD berries, whipped cream	11.
VANILLA PANNA COTTA	10.
fresh kiwi, berry gelee	



HOST YOUR NEXT EVENT IN OUR DINING ROOM, WINE BAR, OR ON OUR PRIVATE PATIO!



APERITIFS 000000 00000 0000 000 00 0

SHERRY lustau AMONTILLADO ‘los arcos’ jerez	..	\$11.
APÉRITIF BLANC lillet bordeaux		10.
PINEAU DES CHARENTES gilles brisson cognac	..	14.

WINE SPRITZES 000000 00000 0000 000 00 0

‘ROSMARINO’ cocchi rosa, grapefruit, rosemary, soda	..	\$11.
CAPPELLETTI prosecco, lemon, soda		11.
‘SKATEAWAY’ aged white port, fever tree tonic		12.
‘GREENHOUSE’ white wine, kiwi, cucumber, sweet basil		12.
‘DALTON GARDEN SPRITZ’ white wine, lime, guava, thyme		11.
‘NAY AUG GLOW’ white wine, pineapple, chamomile	.	11.
‘LAUREL LINE’ rosé, strawberry tomato shrub, lemon, dolin		12.
‘FIGGY BANK TOWERS’ red wine, figs, rosemary		11.

HOUSE COCKTAILS 000000 00000 0000 000 00 0

NY SOUR bourbon, cinnamon, plum, lemon, red wine float		\$13.
FREEZER MARTINI tanqueray no. 10, dolin blanc		12.
‘SAN FRANCISCO’ vodka, sauternes, frozen grapes	..	14.
‘LADY’S MANTLE’ vodka, melon shrub, lillet blanc, pastis		13.
‘THYME TRAVELER’ tanqueray, herbed honey, sherry	.	14.
‘DARKS & LIGHTS’ rum, aperol, falernum, madeira	..	14.
‘CONCORD CRUSH’ ketel one, lime, grapes		13.

ALCOHOL FREE 000000 00000 0000 000 00 0

APÉRITIF BLANC roots divino		\$10.
‘LIGHTHOUSE’ zero-proof white wine, kiwi, cucumber, basil		12.
‘PRICKLY TAMAGAVE’ seedlip, guava, thyme, agave	.	12.
‘CRUSHABLE’ dhos NA vodka, lime, concord grapes	..	13.
SEA GLASS alcohol-removed SAUVIGNON BLANC	11.	16.
AMARO lucano		12.
BEER and BREWED ICED TEA	a variety of styles...please inquire	

DRAUGHTS 000000 00000 0000 000 00 0

GRAFT ‘blossoms of remorse’ apricot mochi cider	6.9%	\$07.
DOGFISH HEAD ‘sixty-one’ pinot noir infused ipa	6.5%	07.
ALLAGASH belgian style tripel	9.0%	08.
OTHER HALF ‘thank you for being a blanche’ witbier	5.2%	07.

CANS 000000 00000 0000 000 00 0

OTHER HALF - featured brewery		
‘GREEN FLOWERS’ west coast style india pale ale	6.8%	\$11.
‘GREEN CITY’ hazy new england style ipa	7.0%	11.
‘BROKEN BROCCOLIS’ hazy new england style ipa	6.8%	13.
‘ALL STARS’ hazy imperial india pale ale	8.0%	14.
‘BROCCOLI’ hazy imperial india pale ale	7.9%	13.
‘BLACKTOP BUCKETS’ hazy imperial ipa	8.2%	14.
‘ALL CITRA EVERYTHING’ hazy imperial ipa	8.5%	13.
‘MAGIC GREEN NUGGETS’ hazy imperial ipa	8.5%	14.

GRAFT ‘birds of paradise’ yuzu, lime & ginger cider	6.0%	\$08.
DOGFISH HEAD ‘festina pêche’ berliner weisse	4.5%	06.
OEC oolong kolsch	4.8%	06.
ZERO GRAVITY ‘conehead’ pale ale	5.7%	07.
PRIMATOR czech lager	5.0%	08.
JEVER pilsener	4.9%	08.
MILLER light pale lager	4.2%	05.
ZONY MASH ‘king cake’ imperial stout	10.5%	08.

7/16

SPIRITS 000000 00000 0000 000 00 0

VODKA		
SMIRNOFF	\$10.	KETEL ONE \$12. GREY GOOSE \$13.
GIN		
TANQUERAY	\$11.	TANQUERAY NO. 10 \$13.
RUM		
APPLETON ESTATE	\$11.	KIRK & SWEENEY RESERVA \$14.
TEQUILA		
MICAMPO BLANCO	\$11.	HERRADURA REPOSADO \$14.
WHISKY		
VO GOLD	\$10.	POWERS \$12.
BOURBON		
OLD FORESTER	\$10.	WHISTLEPIG ‘PIGGYBACK’ \$14.
RYE		
OLD OVERHOLT	\$10.	MICHTER’S \$15
SCOTCH		
CUTTY SARK	\$10.	
JOHNNIE WALKER BLACK	\$13.	GOLD \$16. BLUE \$25.
NIGHT CAPS 000000 00000 0000 000 00 0		
JURANÇON grussaute pyrenées 2023		\$11.
SAUTERNES lions de suduiraut 2020		13.
ICE WINE frost bitten riesling yakima valley	.	12.
MADEIRA blandy’s malmsey 5-year		12.
SHERRY lustau oloroso		11.
PORT dow’s 10-year tawny		12.
GRAPPA poli ‘sarpa oro’		14.
LIMONCELLO meletti		11.
VERMOUTH cocchi ‘dopo teatro’		14.
AMARO nonino		15.
AMARO lucano		12.
ANISETTE marie brizard		10.