

# DRINKS

## COCKTAILS

### White Negroni \$15

London Dry Gin, Salers Aperitif, Blanc Quinquina, Grapefruit Twist, Olive

### Bottled Negroni for Two \$22

House Bitters Blend, London Dry Gin, Method Sweet Vermouth

### Ocean Mist \$16

Gray Whale Gin, Génepy, Sparkling Lime & Yuzu, Seaweed Salt

### Paloma Milk Punch \$16

Grapefruit, Tequila, Mezcal, Verbena, Lemon Dust

### Long Flight \$16

Tequila, Turmeric, Caribbean Rum, Grand Marnier, Lemon, Jerk Bitters

### Old Sport \$17

Bourbon, Ruby Port, Blueberry, Lemon, Egg White

### Beyond The Bridge \$16

Aged Rum, Apple Brandy, Lime, Ginger, Nutmeg

### Cornucopia (Frozen) \$18

Sweet Corn, Popcorn, Tequila, Coconut, Sherry, Lime Zest

# ANYTHING AT ALL

## NON-ALCOHOLIC COCKTAILS

### Salted Lime \$9

Salted-Lime Cordial, Topo Chico

### Golden Hour \$9

Sparkling Apple, Lemon, Fennel, Mint

### Espresso Tonic \$9

Espresso, Tonic, Orange Twist

## B E E R

### Peroni Italian Lager \$7

### Equilibrium MMM...Osa American Pale Ale \$12

### Ithaca Brewing Company Flower Power IPA \$8

### Greenport Harbor Black Duck Porter \$11

## COFFEE, TEA, HOT DRINKS

### Drip Coffee \$3

### Espresso *double* \$3.75

### Cappuccino \$4.25

### Cold Brew \$5

## LATTES

### Classic \$4.50

### Masala Chai \$5

### Tumeric Tea \$5

### Matcha Tea \$5

### Tea *earl grey, jasmine pearl, roobios, chamomile, mint* \$3

### Hudson Valley Hot Cider \$4