

wines by the glass

CHAMPAGNE & SPARKLING

<b>Borgoluce</b> PROSECCO SUPERIORE	15/60
VALDOBBIADENE, ITALY NV	
<b>Raventós</b> "DE NIT" BRUT ROSÉ	16/64
CONCA DEL RIU ANOIA, SPAIN 2018	
<b>Jean Vesselle</b> "RESERVE" BRUT	32/128
CHAMPAGNE, FRANCE NV	
<b>Ruinart</b> BRUT ROSÉ	50/200
CHAMPAGNE, FRANCE NV	

WHITES

<b>Livon "Braide Grande"</b> PINOT GRIGIO	17/68
FRIULI VENEZIA GIULIA, ITALY 2021	
<b>E. Guigal</b> MARSANNE-ROUSSANE BLEND	22/88
CROZES-HERMITAGE, FRANCE 2020	
<b>Sanford</b> CHARDONNAY	27/106
STA. RITA HILLS, CALIFORNIA 2021	
<b>J.A.Ferret</b> CHARDONNAY	28/110
POUILLY-FUISSÉ, BURGUNDY, FRANCE 2021	
<b>Spottswood</b> SAUVIGNON BLANC	30/120
NAPA & SONOMA, CALIFORNIA 2022	

ROSÉ

<b>Heidi Schrock x MML Private Label</b>	14/56
AUSTRIA 2020	
<b>La Bastide Blanche</b>	22/88
BANDOL, FRANCE 2022	

FORTIFIED

<b>Equipo Navazos 'La Bota de Fino #85'</b>	20/160
MONTILA-MORILES, SPAIN	
<b>Jean Bourdy</b> VIN JAUNE	21/168
CÔTES DU JURA, FRANCE 2011	

REDS

<b>Jean-Louis Chave "Mon Coeur"</b> GRENACHE BLEND	17/68
CÔTES DU RHÔNE, FRANCE 2021	
<b>Chateau Thivin</b> GAMAY	22/88
CÔTE DE BROUILLY, FRANCE 2022	
<b>Cirillo</b> GRENACHE	25/100
BAROSSA VALLEY, AUSTRALIA 2020	
<b>Martin Woods</b> PINOT NOIR	30/120
EOLA-AMITY HILLS. OREGON 2019	
<b>Trefethen</b> CABERNET SAUVIGNON	30/120
NAPA, CALIFORNIA 2021	

beers

<b>MODELO ESPECIAL</b>	- 7 -
<b>BELL'S TWO HEARTED IPA</b>	- 8 -
<b>GUINNESS FOREIGN EXTRA STOUT</b>	- 7 -
<b>SHACKSBURY X MML "BAD BOY" CIDER</b>	- 9 -



## DRINKS

**EARLY BIRD**

*el dorado 12 year rum, park cognac, ancho reyes  
masala chai syrup & orange twist*

**ON THE BOARDWALK**

*rittenhouse rye, cocchi barolo chinato, giffard's banane  
clove, angostura bitters, shacksbury cider float*

**HITCHCOCK BLONDE**

*fords gin, calvados, salers aperitif, lime juice  
saline, winter syrup & dehydrated lime*

**FIGUEROA FIZZ**

*deep eddy vodka, fig & basil syrup  
fresh lemon & richard's sparkling rainwater*

**classics**

**MANHATTAN**

*rittenhouse rye, sweet vermouth, angostura bitters  
marasca cherry*

**OLD FASHIONED**

*old forester bourbon, angostura bitters & demerara*

**VODKA ESPRESSO**

*deep eddy vodka, nola coffee liqueur & espresso*

**SCOFFLAW**

*sazerac rye, dry vermouth, house grenadine  
fresh lemon*

**HOTEL NACIONAL**

*bounty silver rum, pineapple, giffard apricot liqueur  
fresh lime*

**BOULEVARDIER**

*old forester bourbon, sweet vermouth, campari  
angostura bitters*

**JEFFREY'S SOUR**

*lalo tequila, texas wildflower honey,  
lemon & lime*

**BLOOD & SAND**

*monkey shoulder scotch, sweet vermouth  
cherry heering & fresh orange juice*

**CORPSE REVIVER NO. 2**

*ford's gin, lillet blanc, dry curacao & lemon juice*

**SIDECAR**

*park VS carte blanche cognac, giffard triple sec  
orange blossom, fresh lemon, with sugar rim*

**ENGLISH MILK PUNCH**

*bounty white & plantation overproof rums, pineapple,  
giffard creme de peche, citrus, apple tea*

## ***martinis***

### **JEFFREY'S CLASSIC DRY**

*five parts vodka or gin, one part vermouth  
stirred or shaken*

### **BONE DRY**

*vodka or gin, no vermouth, stirred or shaken  
twist or olive*

### **DIRTY OR FILTHY**

*vodka or gin, olive brine*

### **FIFTY / FIFTY**

*vodka or gin with dry vermouth in equal ratio  
twist or olive*

### **GIBSON**

*gin, dry vermouth, pickled pearl onion*

### **VESPER**

*gin, vodka, cocchi americano, lemon twist*

### **PERFECT**

*gin, sweet vermouth, dry vermouth, lemon twist*

### **MARTINEZ**

*old tom gin, sweet vermouth, maraschino liqueur  
angostura bitters*

### **BIJOU**

*gin, green chartreuse, sweet vermouth*

### **TURF CLUB**

*gin, dry vermouth, maraschino liqueur  
absinthe wash, orange bitters*

### **MEXICAN**

*tequila, lime juice, olive brine*



***martini cart service***

**- 28 -**

*a skillfully crafted martini  
made tableside.*