

THIS WEEKEND'S
SPECIALTY COCKTAILS

\$16

'ON' LONG ISLAND SPRITZ

Raphael Cabernet Franc, Ginger Liqueur,
Ginger Ale, Orange

BEAUTIFUL DAY

Whiskey, Kahlua, Orange Liqueur, Orange Bitters

DANDY

Tequila Anejo, Sweet Vermouth, Campari,
Chocolate Bitters, Orange

BOARDS

MEZZE | \$26

Hummus Topped with Garlic and Tomato Confit,
Dill Tzatziki, Falafel, Cherry Tomatoes, Feta,
Cucumbers, and Pita Bread

Plays well with Astrolab Sauvignon Blanc

CHEESE | \$27

Selection of Cheeses + Accoutrements
with fruit, grilled bread and flat seeded crackers

Plays well with Long Irelanda Celtic Ale

MEAT + CHEESE | \$38

Selection of Meats, Cheese + Accoutrements
with fruit, grilled bread and flat seeded crackers

Plays well with Ame du Vin Rose

CHARCUTERIE CONE | \$18

Selection of Meats, Cheese + Accoutrements
Served in a bamboo cone

Plays well with Wolffer Dry Rose Cider

BITES

PARTY PLATTER | \$48

Choose Any 3 Appetizers

PRETZEL PLATTER | \$13

2 Warm Pretzels, Roasted Garlic Herb Beer
Cheese, Dijon Grain Mustard

Plays well with Bousquet Malbec

FRIED DUMPLINGS | \$15

Chicken Lemongrass with Ponzu Sauce
Sesame Seeds, Green Onion

Plays well with Vino Pinot Grigio

SIDES OF FRIES | \$8

Sweet Potato or Classic Shoestring, Green Onion,
Honey Dijon Aioli or Chipolte Aioli

Plays well with Ubergeek Winter Ale

FRIED MOZZARELLA | \$13

Half Moon Breaded Cheese,
Tomato Sauce, Pesto

Plays well with The Critic Cabernet

MINI CRAB CAKES | \$17

Lump Crab Cakes, Green Onion,
Lemon, Honey Dijon Aioli

Plays well with NoFo Careless Crisper

DUCK EMPANADAS | \$18

Roasted Duck, Chili Peppers, Queso
Flaky Pastry, and Scallion Lime Aioli

Plays well with Rayburn Pinot Noir

CHICKEN SKEWERS | \$16

Chicken, Garlic, Chili, Lime
and Avocado Poblano Ranch

Plays well with Rutherford Merlot

PAN-FRIED GYOZA | \$14

Edamame, Sweet Soy, Sweet Thai Chili Sauce
Sesame Seeds, Green Onion

Plays well with NoFo Run the Juice IPA

SWEETS

AMERICAN DREAM | \$12

Chocolate Chip Cookies French Vanilla
Ice Cream, Chocolate Chips

NOFO CHOCOLATE | \$17

A Gourmet Set of 6 hand-crafted
artisanal truffles small batch from local chocolatier

DECO CAKES | \$12

Tri-color rainbow cookies, raspberry,
apricot jam, chocolate, gold sprinkles

THE SUFFOLK VELVET | \$12

Crumb Cake Topped Red Velvet Cake,
whipped creme, Ice Cream

FUNNEL FRIES | \$10

Funnel cake fries, powdered sugar,
caramel

COCKTAILS

\$16

SOUTHERN PEAR

Bourbon, Pear, Sugar, Lemon, Ginger Liqueur

DECO ROYALE

Champagne, Cassis de Creme, Citrus Gin, Lemon

SALTED CARAMEL

Caramel Vodka, RumChata, Salted Caramel Liqueur

WINE

WHITE

Pinot Grigio | Vino \$13 / \$50

Washington State

Pinot Grigio | Rapheal \$12 / —

Nofo, Long Island

Chardonnay | Pennautier \$13 / \$50

Languedoc-Roussillon, France

Chardonnay | Starmount \$16 / \$60

Napa Valley, California

Sauvignon Blanc | Astrolab \$15 / \$58

Marlborough, New Zealand

Riesling | Reichsgraf von Kesselstatt \$13 / \$48

Mosel, Germany

BUBBLES

Blanc de Blacs Brut Split | Le Grand Courtège \$13 / —

Vin de Pays, France

Prosecco | La Luca \$13 / \$50

Treviso, Italy

Prosecco Rosé Split | Brilla \$13 / —

Veneto, Italy

Brut Champagne | Veuve Clicquot — / \$98

Champagne, France

Brut Champagne | Beau Jolie — / \$75

Champagne, France

Brut Rose Champagne | Beau Jolie — / \$118

Champagne, France

Sparkling "Horses" Cab Franc | Macari — / \$52

NOFO, Long Island

BEER

PINT \$8

PITCHERS \$27

NOFO Run the Juice IPA Coney Island Merman IPA

übergeek Winter Ale Blue Moon Belgian Ale

Long Ireland Celtic Ale New Belgium Fat Tire

NOFO Hold Me Closer Tiny Lager

Coors Light

BOTTLES & CANS \$8

Budweiser Heineken Guinness Stout

Bud Light Stella Artois Heineken 0.0 N/A

Corona Mich Ultra Lagunitas IPA N/A

Wölffer Estate Vineyard | Dry Rose Cider \$8

Doc's Hard Cider | Pear Apple \$8

Spindrift Spiked Seltzer | Half & Half, Mango, Lime, Pineapple \$9

RED

Pinot Noir | Josh Cellars \$13 / \$50

Paso Robles, California

Malbec | Domaine Bousquet \$13 / \$50

Tupungato Valley, Argentina

Cabernet Sauvignon | The Critic \$14 / \$52

Napa Valley, California

Merlot | Rutherford Ranch \$16 / \$60

Napa Valley, California

Cabernet Franc | Rapheal \$12 / —

North Fork, New York

Estate Merlot | Raphael — / \$53

North Fork, New York

Sette Blend | Macari — / \$45

NoFo, Long Island

Block E Red Dessert | Macari \$16 / \$52

NoFo, Long Island

PINK

Rosé | Âme du Vin \$14 / \$54

Côtes de Provence

Rosé | Macari \$14 / \$54

North Fork, New York

White Zinfandel | Raywood \$12 / \$46

Central Coast, California