

CARTA

WINE BAR

NEW YORK

SNACKS

- Marinated Olives (V, GF) 7.
Marcona Almonds (V, GF, tree-nuts) 9.

BAGUETTINIS

9" artisanal baguette, topped with melted cheese & savory toppings.

- Pesto & Cherry Tomatoes** (VG) 19.
Nut-free basil pesto and roasted cherry tomatoes.
Chorizo & Hot Honey 21.
Chorizo Bellota, mozzarella, pepper flakes,
& hot honey.

TAPAS

- Pan con Tomate** 11.
Rustic bread topped with fresh grated tomato,
olive oil, salt, and pepper.
Add **Prosciutto** +7. **Manchego** +6
Burratina & Sourdough Focaccia (VG) 18.
Fresh mini burratina buffalo, organic cherry
tomatoes, balsamic, basil oil & black sea salt.
Roasted Pepper Hummus & Pita (VG) 17.
Garbanzo beans, roasted peppers, tahini
[sesame seeds], cumin, fresh garlic, sea salt &
extra virgin olive oil.

- Classic Spanakopita** (VG, dairy, egg) 19.
Flaky phyllo pastry filled with spinach, feta
cheese & herbs, comes with Tzatziki sauce.

- Truffle Croquettes** (VG, dairy, egg) 18.
Potatoes, truffles shavings, nut-free roasted
pepper sauce, Parmigiano-Reggiano cheese &
white truffle oil.

- Gambas al Ajillo** (Shellfish) 19.
Sautéed shrimp with fresh garlic, parsley
& espelette oil. Served with toasted focaccia.

FLIGHTS & BITES

- White Wine** 28.
Blanc De Gris & Manchego
Assyrtiko & Roasted Pepper Hummus
Sancerre & Triple Crème Brie
Red Wine 28.
Barbera d'Alba & Soppresata
Santenay Pinot Noir & Mimolette Cheese
Le Moulin Chaptire Chinon & Chorizo Ibérico

SIDES

- Sourdough Focaccia** 5. **Pita** 5.
Gluten-free Crackers 5.

CHEESE

Choose 3 cheeses for 27

- Manchego, 3 mo 9.
Roomano Cheese, 36 mo 11
Mimolette Gouda Cheese, 12 mo 12.
Drunken Goat 10.
Brie 9.

CHARCUTERIE

Choose 3 meats for 29

- Prosciutto Di Parma, 24 mo 12.
Beef Bresaola 11.
Beef Salami 8.
Chorizo Ibérico 12.
Sopresatta 9.

MAKE IT A BOARD

for 42

Select 3 cheeses & 3 charcuterie, served with gluten
free crackers, bread, savory and sweet seasonal
toppings and seasonal jam.

DESSERT

- Chocolate lava cake** 11.
Warm Belgian chocolate lava cake served with
vanilla gelato on crushed graham crackers,
topped with sweet cocoa shavings.

WATER, TEA, SODA & ESPRESSO

- Saratoga, sparkling water 9.
Mint Verbena & Hot Cinnamon Spice Tea 5.
Coca-Cola & Diet-Coke 5.
Badger's Gingel Ale 6. Espresso 4.50

COCKTAILS & NON ALCOHOLIC

- The Psychic** 14.
Cava, Rosé Vermouth & lemon twist

- Vemú on the rocks** 14.

- French Bloom, Sparkling Rosé (Non-Alcoholic)**
16.

- St. Agrestis, Phony Espresso Negroni**
(Non-Alcoholic) 14.

BEER

- Jever Pilsner** (Germany, 4.9% ABV) 9.
Crisp, dry, hoppy bitterness.

- Estrella Galicia** (Spain, 5.5% ABV) 9.
Smooth, balanced, refreshing.

- O'Hara's Irish Stout** (Ireland, 4.3% ABV) 9.
Sparkling wine, bitters & orange splash

- Peroni Nastro Azzuro** (Italy, 0.0%) 9.
Crisp, refreshing, unmistakably Peroni.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

V: Vegan, VG: Vegetarian, GF: Gluten Free, NA: Non-Alcoholic