

COCKTAILS 12

Strong Sippers

Old Fashioned

Rye, Demerara, Angostura

Manhattan

Rye, Sweet Vermouth, Angostura

Sazerac

Rye or Cognac, Demerara, Peychaud's, Absinthe

Greenpoint

Rye, Yellow Chartreuse, Sweet Vermouth, Regan's Orange

Negroni

Gin, Campari, Sweet Vermouth

Vieux Carrè

Rye, Cognac, Sweet Vermouth, Bénédictine

Honeymoon

100 proof Applejack, Curaçao, Bénédictine, lemon

Relaxing Refreshers

Daiquiri

Light Rum, Lime, Sugar

Margarita

Tequila Reposado, Curaçao, Lime, Sugar

Mojito

Light Rum, Lime, Mint, Sugar, Soda

Whiskey Sour

Bourbon, Lemon, Sugar, raw Egg White, Angostura

Gin Fizz

Gin, Lemon, Sugar, Egg white

Eastside Rickey

Gin, Lime, Cucumber, Mint, Soda

Penicillin

Scotch, Lemon, Ginger, Honey

Hot Toddy

Spiced Bourbon, Cinnamon, Honey

The Bartender's Choice 13

Have your bartender craft a cocktail based on your spirit and flavor preferences.



Tiki for Two 30

Beer

Kills Boro DDH Cheat to Win 10

DDH IPA, Stapleton, SI, NY, 16oz 7.5% ABV

Flagship Kill Van Kolsch 6

Kolsch, Staten Island, NY 12oz 4.9% ABV

Sixpoint Resin 9

Double IPA, Brooklyn, NY, 12oz 9.1% ABV

Guinness Draught 7

Nitro stout, Ireland 14.9oz 4.3% ABV

Downeast Cider 6

Applewine, Boston, Massachusetts 12oz 5.1% ABV

Wine

Red

Altosur, Malbec 7 Glass / 26 Bottle

Tupungato, Mendoza, Argentina, 2013

Bronis, Sangue Di Giuda 7 Glass / 26 Bottle

Oltrepo Pavese, Lombardy, Italy, 2016

Valentin Bianchi, Cabernet 8 Glass / 30 Bottle

Mendoza, Argentina, 2013

White

Matchbook, Chardonnay 12 Glass / 48 Bottle

Dunnigan Hills, California, 2016

Piccolo Ernesto, Gavi 7 Glass / 26 Bottle

Italy, Piedmont, Gavi, 2016

Gryphon Crest, Riesling 10 Glass / 40 Bottle

Mosel, Germany 2016

Rosè

Reichsrat von Buhl, Pinot Noir Rosè 12 Glass / 45 Bottle

Pfalz, Germany 2016

Sparkling

Charles Roux, Blanc de Blancs Brut 8 Glass / 30 Bottle

Champagne, France

Cleto Chiarli, Brut de Noir Rosè 10 Glass / 38 Bottle

Lambrusco, Italy DOCG

Vino Dei Fratelli, Prosecco Extra Dry 8 Glass / 30 Bottle

Valdobbiadene, Italy DOCG

Port Wine (with Chocolate Truffle)

Broadbent Madeira 5 Year 8

Quinta De La Rosa 10 Year Tawny 9

Ferreira Duque De Braganca 20 Year Tawny 11

THE 4AM Food Menu

Ends Meat Platter 15

Coppa 7

Pork, aged over four months, mesty, rich, soft marbled throughout

Bresaola 7

Beef, aged over six months, cured with only salt and pepper grassy and milky

Saucisson Sec 6

Pork, aged over 3 months, French-style salami, garlic, tellicherry peppercorn

Murray's Cheese Platter 15

Piave Vecchio 7

Veneto, Italy, cow, aged 6-9 months, Hard

Fromager D'Affinois 6

Rhône-Alpes, France, Cow, Aged 2 Months, Soft

Murray's Stilton 7

England, Cow, Aged 9 weeks, Semi-soft Blue

Wine Pairing 12

Pairs with Rosè

Pairs with Prosecco

Pairs with Riesling

Murray's Marinated Vegan Platter 15

Artichoke, roasted tomatoes, mushrooms, GIGANDE beans, figs, olives, crostini

Any 2 Platters 28

All 3 Platters 39

Shared Cheese & Salumi

The Cremont (serves two to four) 18

Vermont, USA Cow/Goat, Aged 3-5 Weeks, creamy, buttery

The Harbison (serves three to six) 28

Vermont, USA Cow, Aged 6-8 Weeks, gooey, buttery, woody.

Ends Meat Nduja (serves two to four) 12

Aged 3 Months, 4 Chile blend spiced pork sausage on crostini's

***KETTLE CHIPS & MORTADELLA CONTAIN NUTS!**

THE SANDWICH 10

Select a Meat: Prosciutto, Hot Capicola, *Mortadella or Turkey, Includes provolone, greens, dijon mustard served hot on a toasted baguette w/ Puglia olive oil and *Kettle chips

Extra Meat: Prosciutto 4 Hot Capicola 4 *Mortadella 4 Turkey 3

Sides & Dessert

*Kettle Chips 2 Hummus 5 Crostini 3

Mixed Olives 4 Dolmas (rice stuffed grape leaves) 7

Chocolate Truffles 2

58% Cacao, cream, Carmenerre wine, Campari, dry curaçao

Basket Bash Committee invites you to:



at

Thursday, November 29, 2018/6:30PM to 9:00PM

379 Van Duzer Street

SEATING LIMITED TO THE FIRST 40 PEOPLE

- *\$50 Bracelets per person includes two and a half hours of unlimited craft cocktail based on your spirit and flavor and one platter.*
- *\$10 Donation at the door for the Basket Bash (does not include craft cocktails and/or food)*

All proceeds will benefit the 5th Annual P.S. 65 Basket Bash Fundraiser. For more information, please contact Ms. Sara Irizarry or Ms. Norma Santaliz. Please make out checks to PS65PTA. Thank you.

RSVP WITH THE TEAROFF BELOW TO MS. SARA IRIZARRY OR MS. NORMA SANTALIZ:

Name: _____

Telephone: _____

Email Address: _____

Bracelet \$50 per person _____ Donation \$10 per person _____

Rev. Tuesday, October 30, 2018