

BEER

Available Daily from 11am-11pm

DRAFT

ALLAGASH WHITE ALE · 10
BROOKLYN SEASONAL · 10
DOWNEAST CIDER · 10
GUINNESS · 8
GRIMM WAVETABLE · 12
PERONI · 8
SLOOP WEST COAST JUICE BOMB · 10
ZERO GRAVITY GREEN STATE LAGER · 10

BOTTLES & CANS

BEER TREE CRAFT ALL DAY IPA · 10
CORONA EXTRA · 7
HEINEKEN · 7
HIGH NOON BLACK CHERRY · 8
HIGH NOON PINEAPPLE · 8
JACK'S ABBY PILSNER · 10
JACK'S ABBY SHIPPING OUT OF BOSTON · 10
MICHELOB ULTRA · 7
MILLER LITE · 7
NINE PIN CIDER · 9
SLOOP GOLDEN CRUISER · 8
STELLA ARTOIS · 7
SURFSIDE VODKA LEMONADE · 8
SURFSIDE VODKA ICED TEA · 8
WOLFS HOLLOW P.O.G. SOUR · 10
ZERO GRAVITY RESCUE CLUB N/A IPA · 7
ZERO GRAVITY RESCUE CLUB N/A PILSNER · 7

20% surcharge on food & beverage + \$15 delivery will automatically be applied to your final bill.

WINE BY THE GLASS

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SPARKLING

- PROSECCO · 13
La Gioiosa, Veneto, Italy
- CAVA · 17
Raventós i Blanc, Rosé de Nit, 2014, Catalonia, Spain
- ADELPHI SPECIAL CUVÉE · 29
Etienne Oudart, Champagne Brut, Champagne, France
- N/A SPARKLING TEA · 17
"BLA", Jasmin, White Tea, Darjeeling, Copenhagen, Denmark

ROSÉ

- CINSAULT, GRENACHE, SYRAH · 14
Mirabeau Classic, 2021, Cotes de Provence, France

WHITE

- PINOT GRIGIO · 14
Fiegl, 2023, Friuli, Italy
- SANCERRE · 22
Domaine Reverdy Ducroux, "Les Vignes Silen," Loire, France
- SAUVIGNON BLANC · 14
Vignoble Dubreuil, "La Fosse Poudrée," 2021, Loire Valley, France
- CHARDONNAY · 14
Macon Villages, 2022, Joseph Drouhin, Burgundy, France
- CHARDONNAY · 22
Stag's Leap, "Karia," 2023, Napa Valley, California
- VERDEJO · 14
Celeste Familia Torres, 2023, Rueda, Spain
- RIESLING · 15
Weingut Max Ferd, Richter, "Classic," 2023, Mosel, Germany

RED

- GAMAY · 14
Jean-Marc Lafont, "Granit & Manganese," 2017, Moulin-à-Vent, Beaujolais, France
- PINOT NOIR · 15
Michel Goubard & Fils, "Mont-Avril," Burgundy, France
- BORDEAUX BLEND · 14
Château de Lionne, 2015, Grave, France
- CABERNET SAUVIGNON · 18
Original, 2021, Alexander Valley, California
- CABERNET SAUVIGNON · 25
Chappellet Mountain Cuvée, 2023, Napa Valley, California
- CABERNET SAUVIGNON · 14
Maison Noir, "In Sheeps Clothing," 2022, Columbia Valley, Oregon
- NEBBIOLO · 19
Casa di E. Mirafiore, "Langhe Nebbiolo," Piedmont, Italy

SAKE

- "NIGHT SWIM" BY TOZAI, FUTSU (180ML) · 15
- "SNOW MAIDEN" BY TOZAI, NIGORI (180ML) · 16
- "LIVING JEWEL" BY TOZAI, JUNMAI (300ML) · 33
- KONTEKI "TEARS OF DAWN", DAIGINJO (300ML) · 53
- HEIWA SHUZOU "KID", JUNMAI (720ML) · 69
- DIVINE DROPLETS, JUNMAI DAIGINJO (720ML) · 188

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COCKTAILS & MOCKTAILS

Available Sunday-Thursday from 11am-9pm | Friday & Saturday 11am-10pm

SEASONAL COCKTAILS

APPLE OF MY RYE · 21

United States | apple cinnamon tea infused rye, brown sugar simple, walnut, house-made autumn bitters
a warm, comforting american riff featuring apple-cinnamon tea-infused rye, rich brown sugar syrup, house-made autumn bitters with a hint of walnut bring depth & nostalgia in every sip.

LE VERDICT · 22

France | gin, green chartreuse, lillet blanc, nectarine, rosemary, lime
a refined french-inspired cocktail where gin & green chartreuse meet the delicate sweetness of lillet blanc & ripe nectarine. bright lime & fragrant rosemary bring balance & aromatic depth for a crisp, elegant finish.

NEON MELON · 20

Japan | yuzu, melon, midori, carbonation
a vibrant japanese highball bursting with fresh melon & tangy yuzu, elevated by the luminous sweetness of midori with light carbonation for an effervescent, refreshing finish

TEA TIME IN CAPE TOWN · 21

South Africa | agave spirit, rooibos tea, vanilla honey, lemon, blood orange foam
this cocktail is a nod to tea time in cape town. crafted with rooibos-infused agave spirit, it brings earthy, herbal warmth balanced by a touch of vanilla honey & a splash of fresh lemon. topped with a blood orange foam, the drink is as striking as a south african sunset: smooth, citrusy & subtly sweet with every sip.

INTI SOUR · 21

Peru | pisco, cassis, persimmon, apple cider, aquafava
a vibrant andean twist on the classic sour, featuring pisco brightened by cassis & ripe persimmon. apple cider & aquafava lend a smooth, frothy texture with a touch of autumn warmth.

MIDNIGHT IN OAXACA · 22

Mexico | blanco tequila, mexican amaro, guanabana, cacao nibs, mole bitters
a darkly seductive mexican cocktail where blanco tequila meets rich cacao & tropical guanábana. finished with mole bitters & mexican amaro for a layered blend of spice, earth & sweetness.

THE JUNGLE VINE · 21

planteray rum, cappalletti, grape, cinnamon, citrus
tropical with a bite and a hint of spice

THE GLASS HOUSE · 22

a clarified blend of vodka, amaro, grapefruit, aromatized wine, and lemon. crystal clear & citrus forward

LA PEREGRINA · 20

Italy | pear liquor, fennel, lemon, sparkling rose
a delicate italian-inspired cocktail where pear liqueur & fresh fennel mingle with bright lemon. topped with sparkling rosé for a light, aromatic & effervescent finish.

SPIRIT-FREE

N/A APPLE OF MY RYE · 16

apple cinnamon tea infused lyres american malt, apple simple, black walnuts

N/A INTI SOUR · 17

seedlip, acid adjusted apple cider, raspberry, aquafaba

N/A JUNGLE BIRD · 17

n/a digestif, lyres dry spirit, pineapple, lime, cranberry

N/A PEREGRINA · 16

lyres prosecco, lemon, pear, rosemary

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