art

SOHO

avant garde

COCKTAILS AT 20 • PITCHERS AT 98

TRIPLE BERRY SPRITZ
contratto bitter, carpano antica, triple berry blend, prosecco rosé, orange bitters, club soda

LYCHEE HIGHBALL
house-made lychee soda served with your choice of absolut vodka, jameson irish whiskey, or monkey 47 gin +4

MANDARIN MULE
arlo rum blend, aperol, mandarin, passion fruit lime, ginger beer, angostura bitters

BANANA & WALNUTS
woodinville rye whiskey, diplomatico reserva aged rum, banana, cinnamon, walnut & chocolate bitters

seasonal vibe

COCKTAILS AT 20 • PITCHERS AT 98

HONEYDEW ROYALE
malfy originale gin, honeydew, lavender, lemon, prosecco

STRAWBERRY MAI TAI
patron reposado tequila, strawberry, rhubarb, pecan, lime

WATERMELON FIZZ
grey goose vodka, watermelon, fresno chili, lime, grapefruit soda

MANGO SWIZZLE
hennessy v.s. cognac, spiced rum, mango, allspice, lemon, angostura bitters

tried & true

COCKTAILS AT 20 • PITCHERS AT 98

ARLO MARGARITA
del maguey vida mezcal, habanero, rosemary, agave, lime

CINNAMON & GUAVA SMASH
angel's envy bourbon, santa teresa 1796 rum, guava, cinnamon, lime, mint

CUCUMBER & THYME HIGHBALL
beefeater london dry gin, cucumber, thyme, black pepper, lime, club soda

FIG & MAPLE OLD FASHIONED
old forester bourbon, apple brandy, fig, maple, vanilla, angostura & orange bitters

frozen

ALL AT 20

CLASSIC MARGARITA
Add a flavor (strawberry, guava, peach, mango) +2

FROSÉ
Add a flavor (strawberry, guava, peach, mango) +2

wine

SPARKLING	GL	BT
PROSECCO BRUT, Luca Paretti, Treviso, Italy	16	65
ROSÉ PROSECCO, Luca Paretti, Treviso, Italy	16	65
MOËT IMPÉRIAL, Moët & Chandon, Champagne, France	29	114
PERRIER JOUET, Grand Brut, Champagne, France	/	200
VEUVE CLIQUOT ROSÉ, Champagne, France	/	300
PERRIER JOUET, Belle Epoque, Champagne, France NV	/	420
CHAMPAGNE KRUG, Brut Grand Cuvee, Champagne, France	/	500
DOM PERIGNON, Champagne, France	/	800
MOËT IMPÉRIAL MAGNUM, Moët & Chandon, Champagne, France	/	360
DOM PERIGNON MAGNUM, Champagne, France	/	2000

WHITE	GL	BT
CHARDONNAY, Sans Oak, Red Tail Ridge Winery, Finger Lakes, NY	15	58
ALBARIÑO, Martin Codax, Rías Baixas, Galicia, Spain	18	75
VINHO VERDE, Esporão, Alentejo, Portugal	20	85
SANCERRE, Domaine Daulny, Loire Valley, France	22	92

RED	GL	BT
PINOT NOIR, Stemmari, Sicily, Italy	15	58
CABERNET SAUVIGNON, Poppy, Paso Robles, California	18	70

ROSÉ & SKIN CONTACT	GL	BT
PINOT GRIGIO, Le Monde, Friuli-venezia Giulia, Italy	17	75
HAMPTON WATER ROSÉ, Languedoc, France	20	78
THE BEACH ROSÉ BY WHISPERING ANGEL, Côtes De Provence, France	20	78
HAMPTON WATER ROSÉ MAGNUM, Languedoc, France	/	140
VIE VITE EXTRAORDINAIRE ROSÉ MAGNUM, Côtes De Provence, France	/	300

beer

ALL AT 10

FIVE BOROUGHS TINY JUICY I.P.A.
4.2%, SUNSET PARK, NY

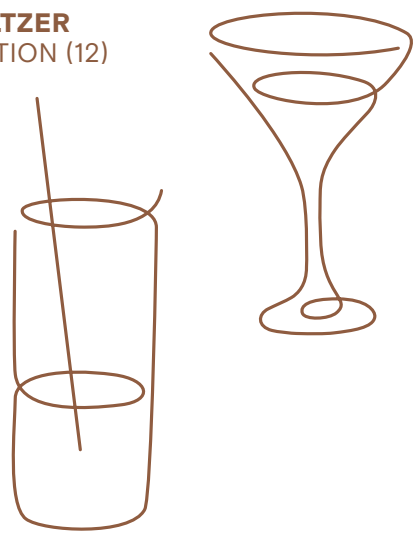
PEAK ORGANIC FRESH CUT PILSNER
4.6%, PORTLAND, MAINE

BROOKLYN LAGER
5.2%, WILLIAMSBURG, NY

FIVE BOROUGHS SUMMER ALE
5%, BROOKLYN, NY

CONEY ISLAND MERMAN I.P.A.
5.8%, CONEY ISLAND, NY

HIGH NOON HARD SELTZER
4.5%, ROTATING SELECTION (12)



bottle list

SERVED WITH A SELECTION OF JUICES,
SODA, & GARNISHES

VODKA & GIN

ABSOLUT VODKA	350
ABSOLUT ELYX VODKA	450
TITO'S VODKA	500
BELVEDERE VODKA	550
GREY GOOSE VODKA	550
HENDRICK'S GIN	500
THE BOTANIST GIN	550

RUM & BRANDY

BACARDI SUPERIOR RUM	350
APPLETON ESTATE RUM	400
HENNESSY V.S. COGNAC	500
REMY V.S.O.P COGNAC	550

AGAVE

VOLCAN BLANCO TEQUILA	400
VOLCAN REPOSADO TEQUILA	450
HERRADURA BLANCO	450
HERRADURA REPOSADO	550
HERRAUDRA AÑEJO	650
CASAMIGOS BLANCO	500
CASAMIGOS REPOSADO TEQUILA	600
CASAMIGOS AÑEJO TEQUILA	700
CLASE AZUL BLANCO	800
CLASE AZUL REPOSADO	1200
CLASE AZUL ANEJO	1600
DEL MUGUEY VIDA MEZCAL	400

from the kitchen

RAW BAR

JUMBO SHRIMP COCKTAIL (3) GF — 18

EAST COAST OYSTERS (6) GF — 22

WEST COAST OYSTERS (6) GF — 24

HALF MAINE LOBSTER GF — 28

A.R.T. PLATEAU GF — 98

HAMACHI CEVICHE GF — 22
Jalapeno, cilantro, paprika, smoked salt

TUNA TATAKI — 22
Avocado, ponzu, yuzu salt, puffed farro

SANDWICHES

CRISPY CHICKEN SANDWICH — 19
Lettuce, tomato, chipotle mayo

IMPOSSIBLE CHEESEBURGER PB — 19
Cherry pepper relish, grilled onions, lettuce

DOUBLE CHEESEBURGER — 19
Cherry pepper relish, grilled onions, lettuce

SHARED BITES

SHOE STRING FRENCH FRIES V GF — 12
Seasoning salt, truffle aioli

MARINATED OLIVES & CANDIED NUTS PB GF — 14

GUAC AND CHIP GF PB — 22
Grilled vegetable salsa, chimichurri, house fried tortilla

CHICKEN BITES — 22
Spicy ranch, seasoning salt

TACOS

AL PASTOR (3) GF — 20
Grilled scallions, pickled radish

CHICKEN ADOBO (3) GF — 20
Cumin-peppercorn rub, red onion

CARNE ASADA (3) GF — 20
Tomatillo salsa, cotija cheese

FRIED FISH (3) — 24
Red cabbage, avocado, chipotle

COMBO PLATTER (4) — 28
All the above