

WINE BY THE GLASS

Bubbles

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| Valdo Prosecco (Veneto, Italy) | \$12/48 |
| Vilarnau Brut Rose (Catalunya, Spain) | \$14/56 |
| De Montoux (Champagne, France) | \$16/64 |

Whites

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| Dry Riesling* | \$8gl/45 |
| Gotham Project, 2009 (Finger Lakes, NY) | |

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| Grüner Veltliner | \$13/52 |
| Der Pollerhof, <i>Reid Phelling</i> , 2009 (Weinviertal, Austria) | |

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| Albariño | |
| Castro Martin, 2010 (Rias Baixas, Spain) | \$12/48 |

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| Sauvignon Blanc* | \$9gl/45 |
| Gotham Project, 2010 (Elqui Valley, Chile) | |

Reds

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| Merlot Blend* | \$10gl |
| Channing Daughters, <i>Rosso Fresco</i> , 2008 (North Fork, Long Island, NY) | |

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| Pinot Noir | \$15/60 |
| Olivier Leflaive, <i>Cuvée Margot</i> , 2009 (Bourgogne, France) | |

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| Syrah | \$11/44 |
| Las Perdices, 2009 (Mendoza, Argentina) | |

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| Cabernet Sauvignon | \$15/60 |
| Beckman Vineyards, 2009 (Santa Ynez, CA) | |

*These wines are only available by the glass, half liter (\$23)
or 1 liter (\$45) carafes



COCKTAILS/ WINES BY THE GLASS/ BEER

GIN & TONICS MENU

The Classic
Tanqueray Gin with tonic and a lime

The Garden Tonic
Hendrick's Gin with cucumber, celery bitters and tonic

The Tonic and Grapefruit
Beefeater 24 with grapefruit bitters, tonic and
grapefruit zest

COCKTAILS ALL \$13

Cocktails are made with fresh juices squeezed daily to ensure the purest flavors. Syrups are all house-made.

Forbidden Fruit

Apple Brandy, Pimm's, lemon juice, bitters, ginger beer

Blonde on Blonde

Sage, light rum, calvados, maple and lime. Topped with Slyboro old sin hard cider

Pablo Honey

Blanco Tequila with spiced agave nectar and fresh lime juice

Surfer Rosa

Rum, Dry Oloroso Sherry, fresh lime, artisanal grenadine

Liquid Swords

Rye Whiskey, Orange Curacao, Aperol, Green Chartreuse

Lust for Life

Gin with lavender syrup, mint and fresh lemon juice

Rush of Blood to the Head

Prosecco with Blood Orange Liqueur, Hibiscus Syrup

London Calling

Vodka with Ribena-Blackcurrant syrup, fresh lemon juice, topped with Prosecco

Kingdom Come

Blended Scotch Whisky, Orange Essence, Black Tea syrup, fresh lemon juice, egg white *

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

BEER COCKTAILS ALL \$13

Beggar's Banquet

Bourbon Whiskey with maple syrup, fresh lemon juice, aromatic bitters, topped with ale

Bitches Brew

Mescal, tomato juice, fresh lime juice, spices, topped with beer

Boatman's Call

Genever, ginger, fresh lemon juice, topped with Guinness

HARD CIDER

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| Scrumpy's 22oz. (Flushing, Michigan) | \$20 |
| Eve's Cidery Bittersweet 750ml (Hudson Valley, NYC) | \$27 |
| Slyboro Original Sin 750ml (Hudson Valley, NYC) | \$30 |
| Domaine Dupont Reserve 750ml (Normandy, France) | \$39 |

BEER

Cask Beer:

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| The Spotted Pig Bitter (Brooklyn, NY) | \$9 |
| Sixpoint Autobahn IPA (Brooklyn, NY) | 11 |

Cask-conditioned ale is the traditional beer of Britain. It is pulled up to the bar by a hand pump, just as it is in England's Pubs. Cask ales are best enjoyed at a gently chilled cellar temperature. The Spotted Pig Bitter is made exclusively for The Breslin and The Spotted Pig.

Draught Beer:

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| Sixpoint Pilsner (Red Hook, Brooklyn, NY) | \$8 |
| Captain Lawrence Pale Ale (Pleasantville, NY) | \$8 |
| Brooklyn Lager (Brooklyn, NY) | \$8 |
| Old Speckled Hen Bitter Ale (Suffolk, England) | \$8 |
| Guinness Stout (Dublin, Ireland) | \$8 |

Bottles & Cans:

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| Porkslap Pale Ale (Garrattsville, NY) | \$6 |
| Bluepoint Toasted Lager (Long Island, NY) | \$7 |
| Allagash White Ale (Portland, ME) | \$8 |
| Brooklyn Brewery Pilsner (Brooklyn, NY) | \$7 |
| Abita Light (Abita Springs, LA) | \$7 |
| Tecate Lager (Los Cabos, Mexico) | \$6 |
| Oskar Blues Old Chub Scotch Ale (Longmont, CO) | \$7 |
| Dogfish Head Indian Brown Ale (Milton, DE) | \$9 |
| Goose Island Matilda Belgium Style Ale (Chicago, IL) | \$12 |
| Saison Dupont (Tourpes-Levze, Belgium) | \$15 |
| Schlenkerla Helles Lagerbier (Bamberg, Germany) | \$15 |