

Cognac & Brandy

	Rocks/Neat
Busnel Calvados – VSOP	15
Campagnere VS	18
Campagnere VSOP	23
Campagnere XO	44
Christian Brothers Brandy	15
Courvoisier VS	18
Domaine d’Esperance 1998- Armagnac	37
Hennessy VS	18
Hennessy VSOP	22
Hennessy XO	56
Martell Cordon Bleu	45
Martell VS	18
Navarre Reserve Grand Fine	59
Remy Martin 1738 Accord Royal	24
Remy Martin – VSOP	20
Remy Martin XO Excellence	56
Remy Martin Louis XIII	1oz. 286

Grappa

Bin

Alexander Grappa di Cabernet	13
Moletto di Moscato	13
Moletto di Nebbiolo de Barolo	14

Dessert Cocktails

Spanish Coffee 17

Tia Maria,
Brandy,
Grand Marnier
Available
Table-Side 20

Key Lime Pie Martini 15

Coconut Rum,
Pineapple Juice,
Fresh Lime Juice,
Heavy Cream

Tiramisu Martini 15

Kahlua-Rumchata,
Godiva Chocolate
Liqueur, Heavy
Cream

S’more Martini 15

Absolut Vanilia,
Godiva Chocolate
Liqueur, Crème
de Cocoa,
Chocolate Syrup

Happy Hour

Receive 35% off all drinks under \$35
Mon-Fri from 4pm-6pm, bar area only

“TWO BUCK SCHUCKS” 2

Chef's Selection East Coast Oysters,
Spicy Sweet Chili Mignonette

BLACKENED SHRIMP

TACO 5

Avocado, Pickled Onion, Cabbage
Slaw

PHILLY

CHEESESTEAK

TACOS 5

Shave Prime Beef, Cheese Blend,
Peppers

PRIME SLIDER 5

Roasted Tomato, Caramelized
Onion, White Cheddar

MEAT & CHEESE

BOARD 18

Selection of Artisanal Charcuterie
and Cheeses

BLISTERED

SHISHITO PEPPERS 8

Sea Salt, Lemon

BROOKLYN STYLE

DEVEILED EGGS 10

Smoked Salmon, Everything Bagel
Spice

TIGER ROLL 13

Yellow Tail, Ahi Tuna, Spicy Mayo,
Avocado, Tobiko & Masago

PISTON YUM YUM

ROLL 15

Tempura Shrimp, Spicy tuna,
Asparagus, Krab, Special Sauce

PRIME STEAK

TARTARE TOAST 12

Capers, Grainy Mustard, Toasted
Baguette

*Ask your server about menu items
that are cooked to order or served raw.
Notice: consuming raw or undercooked
meats poultry, seafood, shellfish
or eggs may increase your risk of
foodborne illness.