
social hour

tues-fri 4pm-7pm (bar area only)

WHIPPED RICOTTA 12
wildflower honey, baguette

SEAFOOD AMARILLO 18
calamari, rock shrimp, scallops,
aji amarillo

SMASH BURGER SINGLE/STACK 9/23
onion jam, american cheese,
potato bun

TRUFFLE FRIES 12
black truffle, parmesan,
truffle aioli

TUNA TOSTADA 15
yellowfin tuna, pineapple,
crispy tortilla

BAVARIAN PRETZEL 10
gruyere, cheddar, mustard

cocktails 12

THE EPISCOPALIAN
pisco, peach liqueur, aquafaba, bitters

BLACKBERRY BLISS
mezcal, crème de Mûre, lime

wine 10

WHITE WINE
SAUVIGNON BLANC, CHANGE
Pay d'oc '20 - aromas of tropical fruit
with crisp acidity

RED WINE
BLEND, HERESIE
Corbières '19 - well balanced, silky
tannins and notes of red fruit & spices

beer 6

TALEA LAGER LITE
Brooklyn

STELLA ARTOIS
Belgium

MONTAUK
Golden Ale, Long Island

BLUE/POINT, HOPTICAL HAZE
IPA, Long Island

SUNDAY BEER LAGER
Brooklyn

EBBS KOLSCH NO 2
Queens

Inside Park

Terrace ♦ Wine Bar ♦ Great Hall

