

# MENU



OUR / NEW YORK



## SIGNATURE COCKTAILS \$18

*\$1 of proceeds goes to ReThink*

### HIGHLINE

Our/Basil Vodka, Cucumber, Lime,  
Yuzu Sake & Fire Water Bitters



### COMMUNITY GARDEN

Our/New York Basil, Muddled  
Heirloom Tomatoes, Lime, Thyme  
& Simple Syrup



### BASILCIOUS-SPRITZ

Our/Basil Vodka, Ramazzoti  
Rosato, Prosecco & Club Soda on  
ice



## OUR/MULES \$18

*\$1 of proceeds goes to a LGBTQ charity*

### FDNY

Our/New York Vodka, Firewater Bitters,  
Lime Juice & Goslings Ginger Beer



### EMPIRE

Our/New York Vodka, Lime Juice &  
Goslings Ginger Beer



### RAZZAMATAZZ

Our/New York Vodka, Raspberry Jam,  
Lime Juice & Goslings Ginger Beer



## SPRING SPECIALS \$18

### CENTRAL PARK COLADA

Plantation Rum, Our/New York Vodka,  
Malibu Rum, Pineapple and Coconut with Mint



### STAYCATION-ADE

Fresh Lemonade, Our/New York Vodka &  
Mint



### TRANSPORT TO ST. CROIX

Plantation Rum, Our/New York Vodka, &  
Secret Fruit Juice Blend



### FLOWER DISTRICT

Our/New York Vodka, Jasmine Tea, St.  
Germaine Elderflower Liqueur, Ramazzoti  
Rosato Hibiscus & Lillet Blanc





## MARTINIS

### **DRY MARTINI \$18**

Our/New York Vodka, Wash of Dry  
Vermouth & Lemon Twist

### **BIG APPLE-TINI \$18**

Our/New York Apple Infused Vodka,  
Sour Apple Schnapps, Lemon & Cointreau

### **NANA-DAK \$18**

Giffard Banana Liqueur, Plantation Rum,  
Our/New York Vodka, Vanilla Liqueur &  
Lemom



### **VESPER MARTINI \$20**

100 Proof Our/New York Vodka, Gin,  
Lillet & Lemon Twist

### **ESSPRESSO MARTINI \$18**

Our/New York Vodka, Homemade Coffee  
Liqueur with Our/Vodka & Espresso

### **DIRTY MARTINI \$18**

Our/New York Vodka, Wash of Dry  
Vermouth, Olive/Caperberry Juice Blend &  
Grilled Olives

## CLASSICS

### **OLD FASHIONED \$17**

Van Brunt Stillhouse Bourbon (Bklyn),  
Luxardo Cherry Liqueur & Angostura &  
Peychaud's Bitters



### **MANHATTAN \$17**

King County Bourbon (Bklyn), Sweet  
Vermouth, Angostura Bitters with a  
Luxardo Cherry



### **COSMOPOLITAN \$18**

Our/New York Vodka, Cointreau, Lime &  
Cranberry Juice with a dash of homemade  
orange bitters

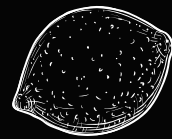
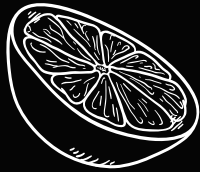
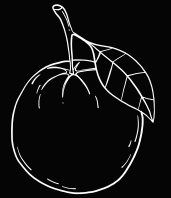
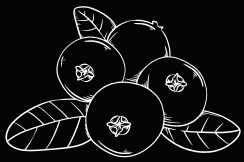




**OUR/SPLASHES\$12**

**ORANGE  
CRANBERRY  
GRAPEFRUIT**

Our/New York Vodka, Seltzer Water & a splash of Organic Juice of your choice



**WINE**

**Red**

**Cupcake Cabernet Sauvignon** \$10.00  
*Central Coast, California*

**Cupcake Malbec** \$10.00  
*Central Coast, California*

**White**

**Cupcake Pinot Grigio** \$10.00  
*Central Coast, California*

**Cupcake Sauvignon Blanc** \$10.00  
*Central Coast, California*

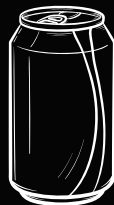
**Season Chardonnay** \$8.00  
*Fairfield, California 2018*

**Rose**

**Robian Garganega** \$14.00  
*Soave, Italy 2020*

**Prosecco**

**Cupcake Prosecco** \$8.00  
*Italy*



**BEER**

**Lager**

**Light and Tight** \$7.00

*Sunday Beer, RI 3.9% ABV*

**Torch & Crown (Manhattan)** \$8.00

*Share House Summer ale 5.4% ABV*

**Torch & Crown (Manhattan)** \$8.00

*Tenement Pilsner 4.9% ABV*

**IPA's**

**Torch & Crown (Manhattan)** \$8.00

*Intersect Hazy Session 5.1% ABV*

**Magnetic Energy** 6% ABV \$8.00

**Almost Famous** 6.6% ABV \$8.00

**Torch & Crown (Manhattan) Restless** \$8.00

**Dark Lager** \$8.00

*Flagship Brewing, NY 6% ABV*

**Simple Sour Ale** \$7.00

*Peekskill Brewing, NY 4.5% ABV*

**Non-Alcoholic**

**Al's Classic** \$6.00

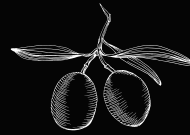
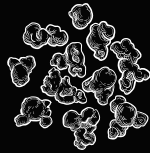
*NY 0.5% ABV*



## FOOD

### POPCORN \$4.00

A smokey in-house blend of herbs and spices



### OLIVES & FETA \$7.50

Marinated olive blend with marinated feta & everything flatbreads

### CHIPS \$4.00

Kettle-cooked and salted Potato Chips

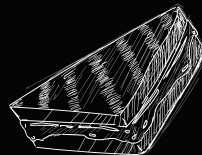


### HUMMUS PLATE \$7.50

Zaatar spiced Hummus and extra virgin olive oil with Plain Pita Chips

### SAHADI'S SNACK TRAY \$7.50

A trio of nibbles from Sahadi's in Brooklyn. Choose from: Wasabi Peas, Squash Seeds, Corn Nuts & Sesame Sticks



### OUR/GRILLED CHEESE & CHIPS \$10.00

Sourdough Bread, Butter, aged Gruyere & Mustard and Raspberry Mostardo

