



### OLS Seafood Tower

Oysters, Little Neck Clams, Shrimp Cocktail, Salmon Rillettes,  
Scallop Tartare, Razor Clams with Chorizo, Gilda Pinxto

### Mezzes with Oregano Lavash & Crudités

White Bean Hummus, Tomato  
Beetroot Hummus, Pistachio Dukkah  
Tzatziki, Paprika

Osetra Caviar Cannoli, Potato, Sour Cream & Onion

Pan Con Tomate, Anchovies, Pickled Fresnos

Shrimp Kataifi, Calabrian Chili Aioli, Cilantro

Burrata, Peach, Vin Cotto, Brown Butter Sunflower Seeds, Herbs

Beets, Endive, Tahini Yogurt, Hazelnut, Sourdough

Little Gem Lettuce, Lemon Parmesan, Black Olive, Sunchoke, Pink Peppercorn

Charred Octopus, Braised Cannellini, Pickled Red Onion, Chorizo

Steamed Mussels, Sofrito, Bourguignon Butter, Fries \$29

Squid Ink Tagliatelle, Sea Urchin, Bottarga

Branzino, Salsa Verde, Olives, Dandelion Leaves

Roasted Chicken, Lollipop Kale, Black Garlic, Pistachio

Imperial Wagyu Ribeye, Melitzanosalata, Confit Garlic Potatoes

## COCKTAILS

SWING	19
Campari, bergamot, orange, prosecco	
ACID	19
Lemon Vodka, basil, anise liqueur, citrus	
GROOVE	19
Lemon Vodka, sage, pineapple, citrus	
BOSSA NOVA	19
Mezcal, grapefruit, yellow pepper, pineapple cube	
BEBOP	19
Tequila, apple, beet, citrus, pomegranate	
NEW ORLEANS	20
Rye whiskey, artichoke liqueur, almond liqueur, rhubarb	
NU	20
Vodka, cacao liqueur, hazelnut liqueur, espresso cube	
FUSION	19
Gin, strawberry, blueberry, blackberry, citrus	
MODERN	19
Gin, pear, pomegranate, cranberry	

## MARTINIS 21

DOUBLE DIRTY
Gin or Vodka, olive brine mix
PICKLED
Gin or Vodka, pickled brine mix
OUZO
Gin or Vodka, ouzo mix

## ZERO PROOF 15

POST BOP
Pomegranate, ginger, citrus, ginger ale
COOL
Angostura, citrus, maple, tonic water, soda

## BEER 10

<i>Menabrea Bionda Lager</i>
4.80%, Italy
<i>Brooklyn Pilsner</i>
5.0%, New York
<i>Brooklyn Ipa</i>
6.9%, New York

## BEVERAGES

San Pellegrino	10
Acqua Panna	10
Sodas	5
Coffee	5
Tea	5

## WINE BY THE GLASS

### SPARKLING

*Brut Nature Grappe De Bulle 2018* 22  
Stephane Rocher (Loire), Cabernet Franc

*Brut Reserva Cava NV* 18  
Bohigas (Catalonia), Xarel-lo,  
Macabeo, Prellada

### WHITE

*Quincy Beaucharme 2022* 17  
Sylvain Bailly (Loire), Sauvignon Blanc

*Riesling Trocken 2021* 18  
Bassermann-Jordan (Pfalz), Riesling

*Soave Classico 2022* 18  
Gini (Veneto), Garganega

*Assyrtiko 2022* 17  
Alexakis (Crete), Assyrtiko

### ROSÉ

*Paestum Vetere Rosato 2022* 17  
San Salvatore (Campania), Aglianico

### RED

*Vina Alberdi Reserva 2018* 19  
La Rioja Alta (Rioja), Tempranillo

*Bordeaux Supérieur Rouge 2020* 17  
Chateau Chatelier (Bordeaux), Merlot

*Rosso di Montalcino 2021* 18  
Caprili (Toscana), Sangiovese

*Naoussa Xinomavro Ramnista 2019* 19  
Kir-Yianni (Macedonia), Xinomavro

## WINE

### SPARKLING

*Blanc de Blanc Brut Nature NV* 120  
Laherte Freres (Champagne), Chardonnay

*Royale Réserve Brut NV* 160  
Philipponnat (Champagne), Pinot noir,  
Chardonnay, Pinot Meunier

*Fluence Brut Nature 2007* 320  
Franck Pascal (Champagne), Pinot Meunier,  
Pinot Noir, Chardonnay

*Brut Reflets De Riviere NV* 110  
Goutourbe-Bouillot (Champagne),  
Pinot Meunier, Pinot Noir, Chardonnay

*Brut Nature Grappe De Bulle 2018* 95  
Stephane Rocher (Loire), Cabernet Franc

*Brut Reserva Cava NV* 75  
Bohigas (Catalonia), Xarel-lo,  
Macabeo, Prellada

*Moscato d'Asti Exergia 2023* 65  
Cordero San Giorgio (Piemonte), Moscato

### WHITE

*Albariño Rias Baixas 2022* 70  
Granbazan (Galicia), Albariño

*1er Cru Mont-De-Milleu 2021* 120  
Domaine Pinson Freres (Chablis),  
Chardonnay

*Quincy Beaucharme 2022* 75  
Sylvain Bailly (Loire), Sauvignon Blanc

*Riesling Trocken 2021* 75  
Bassermann-Jordan (Pfalz), Riesling

*Winkl 2022* 100  
Cantina di Terlano (Alto Adige),  
Sauvignon Blanc

*Soave Classico 2022* 80  
Gini (Veneto), Garganega

<i>Pithos Bianco</i> 2022 Cos (Sicilia), Izolia, Grillo	90
<i>Sopra sole</i> 2022 Pala (Sardegna), Vermentino	75
<i>Assyrtiko</i> 2022 Alexakis (Crete), Assyrtiko	70

When I have talked for an hour I feel lousy –  
Not so when I have danced for an hour:  
The dancers inherit the party  
While the talkers wear themselves out and  
sit in corners alone, and glower.



IAN HAMILTON FINLAY

## ROSÉ

<i>Paestum Vetere Rosato</i> 2022 San Salvatore (Campania), Aglianico	80
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## RED

<i>Vina Alberdi Reserva</i> 2018 La Rioja Alta (Rioja), Tempranillo	85
<i>Rioja Seleccion Especial</i> 2015 La Rioja Alta (Rioja), Tempranillo	200
<i>Bordeaux Supérieur Rouge</i> 2020 \$75 Château Chatelier (Bordeaux), Merlot	
<i>Saint-Émilion Grand Cru</i> 2019 Clos de la Cure (Bordeaux), Merlot, Cabernet Franc	100
<i>Bott Crozes-Hermitage</i> 2021Q Domaine Graeme & Julie Bott (Rhône), Syrah	120
<i>Rosso di Montalcino</i> 2021 Caprili (Toscana), Sangiovese	80
<i>Brunello di Montalcino</i> 2018 Ciacci e Piccolomini (Toscana), Sangiovese	120
Barolo Brunate 2019 Francesco Rinaldi (Piemonte), Nebbiolo	160
<i>Pithos Rosso</i> 2022 Cos (Sicilia), Nero D'Avola	90
<i>Naoussa Xinomavro Ramnista</i> 2019 Kir-Yianni (Macedonia), Xinomavro	85