

TRIOMPHE

COCKTAILS

16

ENGLISH SPARKLER

Tanqueray, St. Germaine, Lemon, Mint,
Topped with Prosecco

FRAMBOISE RICKEY

Hendrick's Gin, Raspberry, Orange Peel,
Lemon Juice, Topped with Champagne

MEMORIA

Absolut Pear, Orgeat, Orange Bitters,
Lemon and Lime Juice

ITALIAN SURFER

Coconut Rum, Amaretto,
Cranberry and Pineapple Juice

MILLIONAIRE

Ten Cane Rum, Fresh Lime Juice,
Strawberry and Mint

CLASSIC SIDECAR

Jacques Cardin Brandy,
Lemon Juice, Cointreau

SPICY GOLD

Partida Tequila, Jalapeno Tabasco,
Ground Pepper, Lemon Juice

46 SOUR

Maker's 46 Bourbon, Fresh Lemon Juice

RYE MANHATTAN

Rittenhouse, Sweet Vermouth,
Angostura Bitters

TRIOMPHE SAZERAC

Bulleit Rye, Pernod Absinthe,
Peychaud Bitters

BEERS

BROOKLYN (seasonal) - AMSTEL LIGHT - BLUE POINT 9
OMMEGANG WITTE - STELLA 10
DUVEL - OLD RASPUTIN 11

TRIOMPHE

SPARKLING

Barocco, Prosecco di Valdobbiadene, NV, Veneto 13
Gruet, Brut, "Blanc de Noirs", NV, New Mexico 15
Pol Roger, Brut, NV, Epernay, France 22
Veuve Clicquot, Brut, NV, Reims, France 26

WHITE

ROSE, *La Croix du Prieur*, Côtes de Provence, FR 13
RIELING, *Boundary Breaks*, Finger Lakes, NY 13
SANCERRE, *Vieux Pruniers*, Loire Valley, FR 16
SAUVIGNON BLANC, *Momo*, Marlborough, NZ 13
PINOT GRIGIO, *D'Orsaria*, Friuli, IT 13
CHARDONNAY, *Bonterra*, Mendocino, CA 13
BOURGOGNE, *Les Setilles, Olivier Leflaive*, Burgundy, FR 16

RED

COTES DU RHONE, *Domaine de Montvac*, Rhône Valley, FR 13
PINOT NOIR, *Talbott Kali Heart*, Monterey, CA 15
MERLOT, *Ramsay*, Napa Valley, CA 13
CABERNET SAUVIGNON, *Silver Palm*, North Coast, CA 15
MALBEC, *Punto Final, Reserva, Bodega Renacer*, AR 15
BORDEAUX, *Château Trebiac*, Graves, Bordeaux 15

BAR BITES

ASSORTED OLIVES 8 CAMELIZED SPICED NUTS 6
LOCAL CHEESE PLATTER AND HANDCRAFTED SALUMIS 18
ROASTED TURKEY BREAST WRAP 18
Smoked Signal Cheese, Bacon, Arugula, Tomato
GRILLED 3 CHEESE PANINI 18
Gruyere, Cheddar and Mozzarella, Bayonne Ham,
Caramelized Onion
GRILLED FLANK STEAK 19
White Corn Summer Salsa, Oven Dried Tomato
SHRIMP NICOISE 19
Quail Egg, Heirloom Tomato, Haricot Verts,
Mesclun Greens, Aged Balsamic
CHICKEN AND GRILLED ROMAINE "CAESAR" 19
Chive Caesar Dressing, Sea Salt Crostinis, Parmesan Tuile
HAND FORMED MEYER BURGER 18
Green Peppercorn Sauce, Garlic Whipped Potatoes
Add: Cheddar, Roquefort, Gruyere, Caramelized Onions,
Mushrooms, or Bacon 2 Seared Hudson Valley Foie Gras 8