

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

CHAMPAGNE & SPARKLING

<i>Barocco, Prosecco di Valdobbiadene, NV, Veneto, Ital</i>	14
<i>Botani, Sparkling Muscat, Jorge Ordoñez & Co, Spain</i>	15
<i>François Baur, Crémant d'Alsace, Brut Reserve, Alsace</i>	16
<i>Duc de Romet, Brut, NV, Vallee de la Marne, France</i>	21
<i>Pol Roger, Brut, NV, Epernay, France</i>	25

WHITE

RIESLING, Boundary Breaks, Finger lakes, New York	14
SANCERRE, Domaine des Vieux Pruniers, Loire Valley	16
SAUVIGNON BLANC, Momo, Marlborough, New Zealand	13
PINOT GRIGIO, Attems, Venezia Giulia, Italy	14
CHARDONNAY, Bonterra Vineyards, Mendocino County	13
CHABLIS, Jean-Marc Broccard, Burgundy, France	15
BOURGOGNE BLANC, Les Setilles, Olivier Leflaive, France	17

RED

RIOJA, Cune, Crianza, Spain	13
COTES DU RHONE, Domaine de Montvac, Rhône Valley	13
PINOT NOIR, Talbott Kali Heart, Monterey	16
MERLOT, Ramsay, Napa Valley	14
MALBEC, Punto Final Reserva, Mendoza, Argentina	16
CABERNET SAUVIGNON, Silver Palm, North Coast	16
BORDEAUX, Château Trebiac, Graves, France	15

BAR BITES

ASSORTED OLIVES 8	CARAMELIZED 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	
DUCK LEG CONFIT	23
Red Kale, Quince and Toasted Hazelnut	
BLACKENED SALMON	21
Mesclun, Squash, Mushrooms, Balsamic Vinaigrette	
CHICKEN AND GRILLED ROMAINE "CAESAR"	19
Chive Caesar Dressing, Sea Salt Crostinis, Parmesan Tuile	
HAND FORMED MEYER BURGER	19
Green Peppercorn Sauce, Garlic Whipped Potatoes	
Add: Cheddar, Roquefort, Gruyere, Caramelized Onions, Mushrooms, or Bacon 2	Seared Hudson Valley Foie Gras 10