

TRIOMPHE

COCKTAILS

16

ENGLISH SPARKLER

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

LYCHEETINI

Bluecoat Gin, Soho Lychee Liqueur, Fresh Lime Juice

BERRYLICIOUS

Stoli Raz, Stoli Cran, Cherry Herring, Crème Yvette,
Grapefruit & Lemon Juices

ITALIAN SURFER

Tito's Vodka, Malibu Rum, Amaretto di Saronno,
Pineapple Juice, Cranberry Juice

KAFKA DAIQUIRI

Flor de Caña Dark Rum, Lime,
Grapefruit, Maraschino Liqueur,
Served on the Rocks

A'VE MARGARITA

Partida Blanco, Licor 43,
Fresh Lime Juice, Honey Water
Served on the Rocks

PARIS-MANHATTAN

Woodford Reserve, St. Germain, Dolin Dry,
Cayenne Pepper Sugar Rim

ADDERLEY

Bulleit Rye, Maraschino Liqueur,
Fresh Lemon Juice, Orange Bitters

TRIOMPHE SCOTCH MANHATTAN

Johnny Walker Black, Drambuie, Chartreuse,
Carpano Antica, Orange Bitters

BEERS

BROOKLYN SUMMER ALE | AMSTEL LIGHT | BLUE POINT TOASTED LAGER 9
OMMEGANG WITTE | STELLA 10
OLD RASPUTIN | LA CHOUFFE BLOND ALE 11
DUVEL 12

TRIOMPHE

CHAMPAGNE & SPARKLING

TENUTA DI COLLALBRIGO	Prosecco, Brut, NV, Italy	14
BOTANI	Sparkling Muscat, Jorge Ordoñez & Co, Spain	15
FRANÇOIS BAUR	Crémant d'Alsace, Brut Reserve, Alsace	16
DUC DE ROMET	Brut, NV, Vallee de la Marne, France	21
PIPER-HEIDSIECK	Brut, Cuvée 1785, Reims, France	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

MERLOT	Ramsay, Napa Valley	14
PINOT NOIR	Talbot Kali Hart, Monterey	16
MALBEC	Punto Final Reserva, Mendoza, Argentina	16
CABERNET SAUVIGNON	Silver Palm, North Coast	16
COTES DU RHONE	Domaine de Montvac, Rhône Valley	13
CHINON	Les Pensées de Pallus, Loire Valley	15
BORDEAUX	Château Trebiac, Graves, France	15

BAR BITES

ASSORTED OLIVES	8	CARAMELIZED SPICED NUTS	6
LOCAL CHEESE PLATTER AND HANDCRAFTED SALUMIS			18
ESCARGOTS,	Hazelnut Garlic Butter		14
UMAMI OYSTERS (RI)			19
Half Dozen, Champagne Pearls, Fresh Horseradish			
GRILLED 3 CHEESE PANINI			
Gruyere, Cheddar, Mozzarella, Bayonne Ham, Caramelized Onion			
			18
GRILLED LAMB TENDERLOIN			
Dandelion, Watercress, Quinoa Salad, Quail Egg, Warm Mangalitsa Bacon Vinaigrette			
			25
CHICKEN AND CHARRED ROMAINE "CAESAR"			19
Chive Caesar Dressing, Sea Salt Crips, Parmesan Tuile			
HAND FORMED MEYER BURGER			19
Green Peppercorn Sauce, Duck Fat Steak Fries			
Add: Cheddar, Roquefort, Gruyere, Caramelized Onions, Mushrooms, or Bacon 2			
Seared Hudson Valley Foie Gras 10			