Martinis 25



Aquitaine
The Botanist Gin, Sauternes, Dolin Blanc
Blue Cheese Olive

Pearl
Wheatley Vodka, Lillet Blanc, Italicus

Martini Frites
Choice of Martini + French Fries 32
Caviar Accessory 125

The Triple Pearl Martini

35

One martini. Three experiences.

Choose your base — Grey Goose Vodka or Hendrick's Gin — then customize the moment with a trio of housemade martini pearls: dry, dirty, and espresso. Taste a pearl and take a sip, and let your martini shift in style.

From classic to bold to indulgent — your cocktail, your way.

Add a Caviar Bump +22

Signature Cocktails 23

Matinee
Clarified Bacardi Rum Punch, Sweet Corn
Pineapple, Maple, Vita Coco Coconut Water

Spill It
Patron Reposado, Apricot Black Tea, Amaro Nonino

Passion Project
Planteray Rum 3 Stars, Passionfruit
Lime, Ginger, Hibiscus

24 Carrot
Su Casa Mezcal, Casa Lotos Sotol, Carrot
Lime, Campari

Tokyo Exchange
Bombay Dry Gin, Shiso, Wasabi
Cap Corse Blanc, Lime

Lucky Duck
Duck Fat Washed Benchmark Bourbon, Madeira,
House Made Walnut-Date Cordial Orange Bitter

Silver Vine
Wheatley Vodka, Pear, Lime
White Grapes, Chardonnay

Head Bartender Ana Valeria Gonzalez

Wine

SPARKLING

René Briand 19
Brut, Blanc de Blancs, Burgundy NV

Guy Méa 36
Extra Brut, Premier Cru, Champagne NV

Rühlmann 22
Brut Rosé, Alsace NV

WHITE

Clément & Florian Berthier 27
Sauvignon Blanc, Sancerre 2024

Hermann J. Wiemer 19
Riesling, Reserve, Seneca Lake 2022

Flowers 29
Chardonnay, Sonoma Coast 2024

Bunnamagoo 27
Chardonnay, New South Wales 2023

ROSÉ

La Fête Du Rosé 23
Côtes de Provence 2024

ROUGE

André Montessuy 20
Pinot Noir, Burgundy 2023

Chateau Saint-André Corbin 18
Merlot Blend, Saint-Georges-Saint-Émilion 2023

Faust 30
Cabernet Sauvignon, Napa Valley 2023

Bunnamagoo 27
Cabernet Sauvignon, New South Wales 2023

Beer & Cider

Doc's 14
Pear Cider

Kronenbourg 12
Lager

Greenport Harbor Brewing Co. 12
Other Side IPA

Spirits

VODKA

Belvedere 20

Grey Goose 18

Harridan Handcrafted 22

Haku 17

Ketel One 18

Reyka 17

Tito's Handmade 17

Wheatley 15

GIN

Bombay Dry 17

Bombay Sapphire 19

Citadelle 20

Hendrick's 21

Another Hendrick's 22

Miles Gin 17

Monkey 47 30

No.3 20

Oxley 17

Roku 17

The Botanist 20

TEQUILA

Cincoro 37
Blanco

Cincoro 58
Reposado

Clase Azul 50
Reposado

Clase Azul 145
Gold

Clase Azul 100
Guerrero Mezcal

Don Julio 25
Blanco

Don Julio 30
Reposado

Don Julio 55
Añejo

Don Julio 75
Extra Añejo 1942

Milagro 16
Blanco

Milagro 17
Reposado

Milagro 22
Añejo

Milagro 32
Cristalino

Siete Leguas 22
Blanco

Patrón 26
Silver

Patrón 28
Reposado

Patrón 34
Añejo

Patrón 60
El Cielo

Patrón 84
El Alto

MEZCAL

Ilegal 25

Su Casa 17

Wahaka 16

BOURBON

Angel's Envy 24

Basil Hayden 25

Benchmark 15

Buffalo Trace 22

Maker's Mark 16

1792 Bottled in Bond 17

Michter's 22

Westland 30

Woodford 23

RYE

Angel's Envy 38

Knob Creek 20

Sazerac 16

Whistlepig 35
10yr

Woodford 23

SCOTCH

The Balvenie 30
12yr

The Balvenie 45
14yr

The Balvenie 66
16yr

The Balvenie 98
19yr

The Balvenie 140
21yr

The Balvenie 850
40yr

Dewars 21
White Label

Glenfiddich 36
12yr

Glenfiddich 38
14yr

Glenfiddich 70
21yr

Glenfiddich 123
Scotch, 23yr
We are proud to offer rare Grand Cru Glenfiddich 23-year single malt. This expression has been matured for 23 years in American and European oak casks and elegantly finished in rare French cuvée casks.

Glenfiddich 225
26yr

Johnnie Walker 27
Black

Johnnie Walker 85
Blue

Laphroaig 33
10yr Single Malt

Macallan 38
12yr Single Malt, Double Cask

Macallan 80
18yr Single Malt, Triple Cask

Monkey Shoulder 18

Port Charlotte 35
10yr Single Malt

IRISH WHISKEY

Red Breast 40
12yr

Red Breast 48
15yr

Teeling 18

JAPANESE WHISKY

Suntory Toki 20

Kaiyo 23
Mizunara Oak, The Single, 7yr

RUM

Bacardi 17

Bacardi 20
Gold Reserve Ocho

Barbancourt 15
3-Star White

Mount Gay 17

Planteray 17
3-Star White

Ten to One 16
White

Ten to One 22
Dark

Rhum J.M. 21
V.O.

Santa Teresa 21

BRANDY

Cognac Ferrand 20
Cognac, 1840

Domaine de Montreuil 17
Calvados, Pays d'Auge

Rémy Martin 35
Cognac, 1738

Rémy Martin 63
XO

DIGESTIFS

Averna 21

Caffè Sambuca 17

Cardamaro 15

Chartreuse 30
Green, Yellow

Cynar 15

Fernet-Branca 18

Montenegro 17

St George 25
Absinthe

LIQUEURS

Aperol 13

Avèze 13

Bénédictine D.O.M 19

Baileys Irish Cream 22

Bigallet China-China 19

Campari 17

Cointreau 20

Grand Marnier 25

Lejay 18

Lillet 15

Noilly Prat 10
Dry

Noilly Prat 10
Rouge

St-Germain 17

SANS ALCOHOL

Tropical Breeze 14
Everleaf Marine, Pineapple, Lime, Club Soda

Strawberry Bloom 15
Everleaf Forest, Strawberry, Society De La Rassi N/A Sparkling Rosé

Leaf & Thorn 15
Everleaf Forest, Muddled Fresh Berries, Lemon

Dillightful 14
Everleaf Marine, Lime, Lemongrass, Dill

Society De La Rassi Non-Alcoholic 22
Sparkling Rosé, Beso Besa, Côtes de Provence 2024

Oddbird 17
GSM, France 2023

Athletic Brewing IPA 10
"Run Wild", Non-Alcoholic

Athletic Brewing Golden Ale 10
"Upside Dawn", Non-Alcoholic

SOFTS

Acqua Panna 11

San Pellegrino 11

Selection of Soda and Tonics by Fever-Tree

Selection of Coffee by La Colombe

Selection of Tea by Tea Forté

From the Kitchen



FINGER FOODS

Parker House Rolls (v) 14
Green Goddess Crème Fraîche
Anchovies & Butter +5
Caviar Accessory (28g) & Scallion Crème Fraîche +125

Today's Oysters* 26
1/2 dz, Tomato-Verjus Mignonette

Shrimp Cocktail 24
Cocktail Sauce, Horseradish

Avocado Smash (v) 18
Lime, Cilantro, Red Onion, Papadum Chips

Truffle Fries (v) 22
Périgord Truffles, Parmesan, Truffle Aioli

Shiitake Spring Rolls (v) 12
Leeks, Soy-Chili Vinaigrette

Ahi Tuna Tartare* 23
Avocado, Jicama, Spicy Aioli, Fried Shallot

Prosciutto & Melon 24
Stracitella, Calabrian Hot Honey

Lobster Salad Sliders 22
Maine Lobster, Croissant, Chips

French Dip Sliders 21
Prime Rib, Au Jus

Wagyu Pigs in a Blanket 16
Croissant Dough, Whole Grain Mustard

Charcuterie Board 22
Traditional Accoutrements

MAINS

Sesame Shrimp Salad 26
Grilled Lemongrass Shrimp
Soy-Ginger Vinaigrette, Crispy Wontons

Caesar Salad 26
Ruby Romaine, Parmesan, Cantabrian Anchovies
Add Chicken + 10 | Shrimp + 12 | Salmon + 14

Cobb Salad 26
Avocado, Bacon, Green Goddess Dressing
Add Chicken + 10 | Shrimp + 12 | Salmon + 14

French Onion Soup (v) 21
Gruyère, Sourdough, Burgundy Truffles

Two Layer Club 23
House Smoked Turkey, Bacon, Tomato, Fries

Smash Burger* 15
Beefsteak Tomato, Patriot Pickles, American Cheese
Melted Beef Tallow Onions, LOP Sauce
Double Up +4
Add Fries +5

Caviar

28 grams served with blinis
crème fraîche + chives

Salmon Roe 45

Kaluga Hybrid 125

Russian Ossetra 140

Golden Ossetra 175

ACCESSORIES

Dressed Oysters 26
Half Dozen East Coast Oysters
Horseradish Crème Fraîche

Fries 14
Scallion Crème Fraîche

Duck Fat Tots 14
Crème Fraîche, Chives

A Caviar Bump 24
Kaluga Caviar

Add
Chilled Vodka $18
Champagne $15

INDULGE

Cookie Plate 14
Assorted Cookies

Strawberry Shortcake 16
Buttermilk Sponge, Basil Seeds

Dark Chocolate Soufflé 20
Maple Ice Cream

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Brunch

The Pearl Street Tower* 75
Deviled Eggs, Local Cheese, Charcuterie, Tapas

The Wall Street Tower* 55
Smoked Salmon, White Fish Salad
Bagels, Tomatoes & Cucumbers

The Water Street Tower* 65
East & West Coast Oysters, Clams, Black Tiger Shrimp
Salmon Tartare

Wagyu Pierogi* 24
Sour Cream, Caramelized Onions, Chives

Croquete de Jambon & Fromage 22
Paris Ham, Gruyère, Quail Egg

Soft Scrambled Eggs 22
Burgundy Truffles, Crème Fraîche, Brioche

Avocado Toast 16
Oil Cured Olives, Frisée, Seven Minute Egg

French Toast 18
Raspberries, Cream Cheese Mousse, Matcha

Crispy Chicken Sandwich 18
Sweet Jalapeño Jelly, Chicken Jus, Yukon Gold Latke

Caviar

28 grams served with blinis ,crème fraîche + chives

Trout Roe 36
Salmon Roe 45
Kaluga Hybrid 125
Russian Ossetra 140
Golden Ossetra 175

ACCESSORIES
available with Caviar service only

Dressed Oysters 26
Half Dozen East Coast Oysters
Horseradish Crème Fraîche

Fries 14
Scallion Crème Fraîche

Duck Fat Tots 14
Sour Cream

Soft Boiled Eggs + Soldiers 16
4 Minute Egg, Toasted Brioche

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.