**WINE**

**WHITE**
- **Vouvray**, Château de Valmer ........................ Val de Loire, France  2012 14/56
- **Pinot Grigio**, Goose Bay ....................... South Island, New Zealand  2014 14/56
- **Sauvignon Blanc**, Goose Bay ............... South Island, New Zealand  2014 13/52
- **Chardonnay**, Weinstock Cellar Select ........ Sonoma, California  2012 13/52

**RED**
- **Shiloh Shor** ................................. Judean Hills, Israel  2016 16/64
- **Garnacha**, Capçanes Peraj Petita ............. Montsant, Spain  2013 16/64

**SPARKLING**
- **Brut Blanc de Blancs**, Herzog Selections .... Champagne, France NV  14/56

**CHAMPAGNE BY THE BOTTLE**
- **Drappier Brut Carte D’or** .................... Champagne, France NV  160
- **Drappier Brut Carte Blanche** ................. Champagne, France NV  160

**COCKTAILS**

**BLOODY MARY** Caraway-infused vodka, cornichon  |  15
**MIMOSA** Champagne, orange juice  |  15
**FERSHNIKIT EGG CREAM** Seltzer, milk, Fox’s U-bet, whiskey  |  15

**BEER**

**Pilsner**, Veltins .................................. Germany  |  9
**IPA**, Harpoon ..................................... Boston  |  8
**Kolsch Schlafly** .................................. St. Louis  |  8
RUSS & DAUGHTERS began out of a herring barrel when Joel Russ first sold schmaltz herring to fellow Eastern European Jewish immigrants on the Lower East Side in 1907—shortly after his own arrival in America. By 1914, he had worked his way up to selling from a pushcart, which then led to a horse and wagon, and, ultimately, to the East Houston Street store. Requiring help to meet demand, he brought his three lovely daughters—Hattie, Ida, and Anne—in to work. In 1935, he renamed his appetizing store "RUSS & DAUGHTERS," making his daughters official partners in the business. Although "& Sons" was commonly seen in this era, RUSS & DAUGHTERS is now thought to be the first business in the country to have "& Daughters" in its name.

For 104 years, RUSS & DAUGHTERS has been continuously owned and operated by four generations of the Russ family. The appetizing tradition we uphold is an important element of the Jewish-American experience, which has expanded to become the iconic food of New York City. Today, RUSS & DAUGHTERS encompasses the original shop on East Houston Street, as well as RUSS & DAUGHTERS CAFE on Orchard Street, RUSS & DAUGHTERS BAGELS & BAKERY, and, now, RUSS & DAUGHTERS AT THE JEWISH MUSEUM.

— Niki Russ Federman & Josh Russ Tupper
Fourth Generation Owners

www.russanddaughters.com