

WINES BY THE GLASS

SPARKLING

prosecco, zardetto, italy

champagne, besserat, brut, france, *half bottle*

WHITE

chardonnay, unoaked, domaine de la motte, pays d'oc, france

chardonnay, "nielson," byron, santa barbara county

chardonnay, carpe diem, anderson valley, california

gruner veltiner, arndorfer, kamptal, austria

pinot grigio, gabriella, italy

riesling kabinet, dr.f. weins-prum, mosel, germany

sauvignon blanc, natura, emiliana, chile

ROSE

le charmel, provence, france

infinie, provence france

RED

cabernet sauvignon, vigilance, lake county, california

cabernet sauvignon, l'oliveto, sonoma, california

cabernet sauvignon, frog's leap, napa, california

merlot, tarrica, paso robles, california

malbec, zuccardi, serie a, mendoza, argentina

pinot noir, terrapura, aconcagua valley, chile

pinot noir, plowbuster, willamette, oregon

pinot noir, domaine anderson, anderson valley, california

sangiovese, belcore, tuscany, italy

BEERS

budweiser

bud light

miller light

blue point toasted

first bite, spider bite

heineken

heineken light

corona

peroni

montauk seasonal

brooklyn seasonal

brooklyn defender ipa

guinness

sam adams seasonal

st. paulie girl (n/alc)

stella artois

WEDNESDAY NIGHT WINE DINNER

\$60 THREE COURSE PRICE
FIXED WINE DINNER

\$45 without wine pairings

from June through September the wine dinner will only be offered from 4-6

COCKTAILS

BABYLON EXPRESS

crop cucumber vodka, st. germain, pineapple juice, fresh lime

BULLEIT PROOF

bulleit bourbon, fresh mint, fresh lemon

JALAPEÑO MARGARITA

celestial silver tequila, triple sec, fresh lime, house-made jalapeño syrup

GINGER PEACH COOLER

absolut peach, peach puree, peach liqueur, lemon juice, ginger syrup

BASIL LEMONADE

oryza gin, lemonade, basil simple syrup, sliced cucumbers

PASSION COSMO

smirnoff passion fruit vodka, passion fruit pureé, fresh lime

TELLERS OLD FASHIONED

buffalo trace, house-made honey syrup, brandied cherries, orange

CROSS MY HEART

double cross vodka, el corazon pureé, simple syrup, lemonade

ROSÉ COLLINS

rosé, figenza, grenadine, lemonade, club soda

HOUSE-MADE SANGRIA

white peach or red with mezan rum

HOUSEMADE MOJITOS

plantation rum, muddled mint, fresh lime

available flavors:

original, pineapple, coconut, strawberry

PRIME "BLACK LABEL" BURGER

"Main Street's 1946 Blend"

applewood smoked bacon, cheddar, prime fries

this rich luxurious blend combines kobe brisket, angus rib cap and boneless short ribs with an angus chuck base