

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

gruner veltiner, arndorfer, kamptal, austria

pinot grigio, gabriella, italy

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

sauvignon blanc, natura, emiliana, chile

ROSE

le charmel, provence, france

RED

cabernet sauvignon, vigilance, lake county, california

cabernet sauvignon, bench, knights valley, 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 valley, oregon

tempranillo, launa, rioja, spain

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

MOSAIC

figenza vodka, macallan 12, poppy honey syrup, malbec

JALAPEÑO MARGARITA

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

MAPLE BOURBON SOUR

bulleit bourbon, maple syrup, lemon juice, rosemary

AMBER ROAD

oryza gin, st. germain, basil syrup, prosecco

PASSION COSMO

smirnoff passion fruit vodka, passion fruit pureé, fresh lime

TELLERS OLD FASHIONED

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

CRANBERRY SMASH

redemption bourbon, fresh cranberries, angostura bitters

MOJITO

plantation rum, muddled mint, fresh lime

PINEAPPLE MOJITO

malibu pineapple, muddled mint, fresh lime, pineapple juice

HOUSE-MADE SANGRIA

with plantation rum

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