

Bubbles

Prosecco, Ruggeri, Italy **15**

Domaine Paul Buisse Crémant de Loire, FR **16**

Moet & Chandon Champagne Brut Imperial, FR **24**

Rosé

AIX, FR **15**

Notorious Pink, FR **15**

Miraval, Côtes de Provence, FR **17**

White Wines

Hess Chardonnay “Shirtail”, Monterey CA **17**

Chablis, Domaine Seguinot-Bordet, France **17**

Riesling, St. Urbans-Hof, Mosel, Germany **14**

Sauvignon Blanc, Craggy Range, New Zealand **16**

Chardonnay, Robert Hall, Paso Robles, California **15**

Pinot Grigio, Pighin, Italy **14**

Red Wines

Cabernet Sauvignon, Decoy, Napa Valley **17**

Cabernet Sauvignon, Robert Hall, Paso Robles **16**

Pinot Noir, Parker Station, Santa Barbara **16**

Cabernet Sauvignon, Uncorked by Cosmopolitan **16**

Merlot, Alexander Valley Vineyards, CA **17**

Zinfandel, Ravenswood, CA **17**

Draft Beers

LIC Beer Project Higher Burnin' IPA 9

Warsteiner Pilsner 10

Montauk Wave Chaser IPA 9

Domestic Beers

9

Coney Island Mermaid Pilsner

Montauk Summer Ale

Sam Adams Lager

Coors Light

Bud Light

Imported Beers

10

Stella Artois, Belgium

Heineken, Amsterdam

Corona, Mexico

Amstel Light, Amsterdam

Guinness, Ireland

Non-Alcoholic

8

Clausthaler, Germany

Signature Cocktails

Spiked Pea Flower Lemonade | 17
Infused Tito's Vodka,
Lemonade, Limoncello, Pea Flower

Spicy Watermelon Margarita | 17
Montelobos Tequila,
Muddled Watermelon &
Jalapeno, Cointreau, Lime Juice,
House Sour, Black Lava Salt

French 75 | 16
Botanist Gin, Pamplemousse Rose
Liqueur, Grapefruit Juice,
Champagne

Cosmopolitan | 17
Ketel One Vodka, Cointreau,
Cranberry Juice, Lime juice

Passion Smash Mule | 17
Titos, Passion Fruit Puree,
Muddled Blackberries,
Muddle Ginger, Lime Juice,
Ginger Beer

Cucumber Southside | 16
Hendrick's Gin, Muddled Mint,
Cucumber, Club Soda

Burke's Old Fashioned | 16
Woodford Reserve Bourbon,
Maple syrup, Orange Maple Bitters,
Candied Burke Bacon

Peach Arnold Palmer | 16
Jack Daniel, Peach Snapps,
House Lemonade & Ice Tea

Coffee

Regular or Decaf Coffee | \$5

Cappuccino | \$6

Espresso | \$6

Hot Chocolate | \$5

Irish Coffee | \$12

Latte | \$6

Tea

(all Harney & Sons selections \$5)

Japanese Sencha

English Breakfast

Earl Grey

Chamomile

Mint Verbena

Paris

Dragon Pearl

Decaf Ceylon

Ports

Ramos Pinto 20 yr Tawny Port

\$18

Taylor Fladgate 30 yr Tawny Port

\$25

Welcome Back!



**We are now open for Saturday &
Sunday Brunch!**

Enjoy indoor dining and table service
at the King Bar or the Red Salt
Room. Serving an array of scratch
made cocktails and a selection of
Chef Burke's favorite menu items!

Available Seating Times:

11AM - 3PM

Please inquire with your server for
reservations.

