

## **Bubbles**

Prosecco, Ruggeri, Italy **15**

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

Moët & Chandon Champagne Brut Imperial, FR **25**

## **Rosé**

Notorious Pink, FR **15**

Miraval, Côtes de Provence, FR **18**

## **White Wines**

Vermentino, Olianas, Italy **12**

Pinot Grigio, Pighin, Italy **14**

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

Chardonnay, Hess "Shirtail", Monterey, CA **16**

Chardonnay, Sonoma Cutrer, Sonoma, CA **17**

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

## **Red Wines**

Cabernet Sauvignon, Uncorked by Cosmopolitan **16**

Cabernet Sauvignon, Decoy by Duckhorn, Sonoma **21**

Chianti, Castello del Trebbio, Italy **12**

Côtes du Rhône, Saint-Esprit Delas, France **14**

Red Blend, Red Horse by David Burke, Sonoma **14**

Pinot Noir, Markham, St. Helena, CA **16**

Malbec, Bodegas Catena Zapata, Argentina **14**

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

Zinfandel, Ravenswood, CA **17**

### **Draft Beers**

LIC Beer Project Higher Burnin' IPA 10

Warsteiner Pilsner 10

Montauk Wave Chaser IPA 9

### **Domestic Beers**

**9**

Coney Island Mermaid Pilsner

Blue Point Toasted Lager

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**

### **Rose Mezcal Paloma | 17**

Sombra Mezcal, Combier  
Pamplemousse, Grapefruit,  
Club Soda, Tajin

### **Spicy Pineapple Margarita | 17**

Milagro Tequila, Pineapple,  
Habanero, Cointreau, Lime,  
House Sour, Black Lava Salt

### **Winter Sangria Martini | 17**

Stoli Ohranj Vodka, St. Germain,  
Pomegranate, Lemon

### **Garden City Daisy | 18**

Diplomático Reserva Rum,  
Plantation Rum, Taylor Fladgate  
Ruby Port, Lemon, Grenadine

### **Premier Gimlet | 17**

Bombay Gin Infused with  
Pea Flower, Fresh Squeezed Lime,  
Mint Simple, Rosemary Infused  
Ice Cube

### **Penicillin | 18**

Monkey Shoulder Scotch, Lemon,  
Honey Syrup, Ginger Syrup,  
Spray of Ardbeg Islay Scotch

### **Burke's Old Fashioned | 18**

Rittenhouse Rye,  
Maple Syrup, Orange Bitters,  
Candied Burke Bacon

### **Yuletide Royale | 17**

Belle de Brillet, St. Germain,  
Ruggeri Prosecco, Lemon,  
Muddled Raspberry, Rosemary

### **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 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.

