

THE WATERFRONT

NEW YORK CITY

SPECIALTY COCKTAILS

AUTUMN THYME ¹⁶

Reyka Vodka, Elderflower Liqueur,
Lemon, Fig, Thyme

SIMPLY SAGED ¹⁶

Hendrick's Lunar Gin, Pear, Lime, Sage

FALL BLISS ¹⁶

Flor de Caña Rum, Pomegranate,
Pineapple, Cherry, Lemon, Rosemary

MIDNIGHT MARGARITA ¹⁶

Milagro Reposado Tequila, Chambord,
Black Cherry, Lime, Jalapeño

MAPLE HARVEST OLD FASHIONED ¹⁶

Mitcher's Rye, Apricot Liqueur,
Lemon Bitters, Maple Syrup

CINNAMON SPICED SHANDY ¹⁶

Austin Eastciders Blood Orange Cider,
Apple Brandy, Apple Cider,
Cinnamon Bitters, Grand Marnier

PUMPKIN DELIGHT ¹⁶

Vanilla Vodka, Espresso Liqueur,
Chocolate Bitters,
Molly's Irish Pumpkin Cream

Red, White &
Rosé Sangria
14 per glass,
58 per pitcher

WINE

Pinot Grigio, Monte Tondo 12/42
Sauvignon Blanc, Waikiwi Bay 13/46
Chardonnay, Pull 13/46

Rosé, Dancing Crow 13/46
Rosé, Line 39 13/46
Rosé Prosecco, Zufini 12/42
Prosecco, Zufini 12/42
Brut Sparkling, Hennes 11/110

Pinot Noir, California Landscape "The Fog" 13/46
Malbec, Pico Andes 13/46
Cabernet Sauvignon, Oak Farm 13/46
Cabernet Sauvignon, Trump Winery 16/54
Chianti Classico Riserva, Villa La Pagliaia 16/54

CANNED BEER

Austin Eastciders Blood Orange Cider 10
Fruit Cider, 5.0%

Bud Light 9
Pale Lager, 4.2%

Captain Lawrence Citra Dreams IPA 11
New England IPA, 7.0%

Coors Light 9
Pale Lager, 4.2%

Corona Extra 9
Pale Lager, 4.2%

Ebbs No. 1 Lager 8
American Lager, 5.3%

Heineken 9
Pilsner, 5.4%

Michelob Ultra 9
Light Lager, 4.2%

Montauk Juicy IPA 13
American IPA, 6.8%

Sloop Brewing Juice Bomb IPA 13
New England IPA, 6.5%

Weinstephaner Heifenweisser 9
Wheat Beer - Hefeweizen, 5.4%

High Noons 8
*Ask your Server or
Bartender for
Available Flavors*