

UPPER WEST SIDE CAFÉ

Summer Cocktails

11

- SPRITZ ON FIRE aperol, prosecco, soda
APPEAL SPRITZ vodka, grapefruit, st-germaine, prosecco
PIMMS CUP pimms, lemon, ginger ale, cucumber
POWER PLAYER gin, lime, cucumber, mint
THIS ISN'T RACQUETBALL aged rum, lime, honey, mint, angostura
FIRST TO 11 bourbon, chai, honey, angostura
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Beer

- SIERRA NEVADA Pale Ale, California **5.6%** 6
DOGFISH HEAD 60 MINUTE IPA India Pale Ale, Delaware **6%** 8
PACIFICO Lager, Mexico **4.5%** 7
LEFFE BLONDE Pale Ale, Belgium **6.6%** 7
STELLA ARTOIS Pale Lager, Belgium **5%** 6
EGGENBERG (DRAFT) Pilsener, Austria **5.1%** 7
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Wine

SPARKLING

- BABY PROSECCO 10 / 40
Veneto, Italy **NV**
lively, white flower, green apple, citrus peel, refreshing

WHITE

- TEN SISTERS SAUVIGNON BLANC 12 / 48
Marlborough, New Zealand **2016**
bright, white grapefruit, wet stone, lemon peel, crisp
- KALTERN KELLEREI PINOT GRIGIO 11 / 44
Alto Adige, Italy **2017**
fresh, yellow apple, white peach, pineapple, ginger spice, soft and round
- NETZL GRÜNER VELTLINER 11 / 44
Carnuntum, Austria **2017**
crispy, yellow apple, Anjou pear, summer peach, white pepper, fresh

ROSÉ

- CHÂTEAU DE BRIGUE ROSÉ 11 / 44
Côtes de Provence, France **2017**
cherry, dried strawberry and raspberry, white pepper, lively

RED

- CHATEAU BURGOZONE 'CÔTE DE DANUBE' PINOT NOIR 12 / 48
Danube Plain, Bulgaria **2015**
jammy, wild black raspberry, plum, dried herbs, silky and soft
- CHÂTEAU FAMAIEY 'FUT DE CHENE' MALBEC 11 / 44
Cahors, France **2014**
sensual, black currant, blueberry, plum, black pepper, polished
- BREAUX 'EQUATION' CABERNET/MERLOT 12 / 48
Loudoun County, Virginia **nv**
dense, black cherry, plum jam, vanilla spice, velvety

UPPER
WEST SIDE
CAFÉ

HAPPY HOUR

4-7pm Daily

HOUSE RED & WHITE WINE	6
SUMMER SORREL	7
EGGENBERG (DRAFT) Pilsener, Austria 5.1%	5

Cocktails

8

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Nibbles

5

MARINATED OLIVES citrus zest, fennel seed
CHICKEN DUMPLINGS green thai curry sauce
AVOCADO TOAST POINTS tomatoes, flax seed
GRILLED SHRIMP SLIDER guacamole, chiptole, pickled onions, brioche bun
LOBSTER ROLL* homemade green tomato ketchup, arugula, brioche
VEAL FRICASSEE BIRDS NEST white wine-mushroom sauce, crispy potatoes
POPCORN SHRIMP cocktail sauce, green tomato ketchup

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.