



COCKTAILS

The following classic cocktails appeared on Gage & Tollner menus from the 19th and 20th centuries

MARTINIS

20

Classic Gin	Perfect
Classic Vodka	Gibson
Dirty Gin	Turf
Dirty Vodka	

STIRRED COCKTAILS

20

Manhattan	Rob Roy
Sazerac	Old Fashioned
Rusty Nail	Negroni

SOUPS, SMASHES & COBBLERS

20

Brandy Sour*	Margarita
Jack Rose	Whiskey Sour*
Side Car	Whiskey Smash
Pink Lady*	Planter's Punch
Daiquiri	Sherry Cobbler
Gimlet	

LONG DRINKS

18

Tom Collins	Gin & Tonic
Brandy & Tonic	Harvey Wallbanger
Singapore Sling	Champagne Cocktail
Sloe Gin Fizz	

BARTENDER SUGGESTION

Rapscallion

Scotch, Pedro Ximenez Sherry, Spiced Pear Liqueur, Absinthe

20

**Contains egg whites*

Consuming raw or undercooked eggs may increase your risk of foodborne illness

BEER ON TAP

Schilling Beer Co. Littleton, New Hampshire <i>Jakobus</i> Pilsner 5.0%	9
Torch & Crown New York, New York <i>Black Tie</i> Porter 5.5%	9
Grimm Artisan Ales Brooklyn, New York <i>Weiss</i> Hefeweissbeer 5.5%	9
Three's Brewing Brooklyn, New York <i>Logical Conclusion</i> Hazy IPA 7.0%	9

BY THE BOTTLE / CAN

Miller High Life Milwaukee, Wisconsin American Lager 4.3% 12oz	6
Alewife Queens, New York <i>Beach Boss</i> Witbier 4.4%	9
Oxbow Portland, Maine <i>Surfcasting</i> Farmhouse Ale w/ Sea Salt & Lime 4.5% 12oz	7
Jack's Abby Framingham, Massachusetts <i>Post Shift</i> Pilsner 4.7% 12oz	7
Greenport Harbor Brewing Co. Greenport, New York <i>Black Duck</i> Porter 4.7% 12oz	9
Three's Brewing Brooklyn, New York <i>Typopils</i> Italian Pilsner w/ Spelt 5.1%	9
Sixpoint Brooklyn, New York <i>Lil' Shucker</i> Kölsch Golden Ale 5.2%	8
Ghostfish Seattle, Washington <i>Vanishing Point</i> Gluten Free Pale Ale 5.3% 12oz	8
Rockaway Brewing Co. Rockaway, New York <i>Original ESB Bitter Ale</i> 6.4%	6
Maine Beer Company Portland, Maine <i>Another One</i> IPA 7% 16.9oz	18
Grimm Brooklyn, New York <i>Flash Frame</i> IPA 7%	12
Barrier Brewing Long Island, New York <i>Core</i> Double IPA 7.7%	10
Hudson North Newburgh, New York <i>Big Apple</i> Imperial Cider 8.4% 12oz	8

NON ALCOHOLIC

Casamara Club <i>Super Classico</i> Aperitivo Soda 0.0%	9
NON <i>Salted Raspberry & Chamomile</i> Wine Alternative 0.0%	13
Thomson & Scott <i>Noughty</i> Alcohol-Free Sparkling Wine 0.0%	12
St. Agrestis <i>Amaro Falso</i> Bottled Cocktail 0.0%	12
St. Agrestis <i>Phony Negroni</i> Bottled Cocktail 0.0%	12
Ginger Sling House Cocktail 0.0%	11
Lagunitas <i>Hoppy Refresher</i> Seltzer 0.0%	6
Good Time Brewing IPA 0.5%	7

WINE BY THE GLASS

SPARKLING

Els Vinyerons, <i>Pregadeu</i> , Brut Nature Cava, Catalonia, Spain 2023 <i>Xarel-lo</i>	17 68
Laherte Frères, <i>Ultradition</i> Extra-Brut, Champagne, France NV <i>Meunier, Chardonnay, Pinot Noir</i>	25 100

WHITE

Fabrice Gasnier, <i>Clos de La Cure</i> , Loire Valley, France 2023 <i>Chenin Blanc</i>	16 64
Gaintza, <i>Bixigu</i> , Getariako Txakolina, Spain 2023 <i>Hondarrabi Zuri</i>	16 64
Renato Fenocchio, Piedmont, Italy 2023 <i>Arneis</i>	16 64
Christophe Lepage, Bougogne Blanc, France 2023 <i>Chardonnay</i>	17 68
Sokol Blosser, Willamette Valley, Oregon 2022 <i>Pinot Gris</i>	16 64

ROSÉ & SKIN CONTACT

Les Terres Promises, <i>La Chance</i> , Bandol, France 2023 <i>Grenache, Mouvèdre, Cinsault</i>	16 64
Day Wines, <i>Vin de Days l'Orange</i> , Willamette Valley, Oregon 2023 <i>Gewürtramiener, Pinot Gris, Riesling</i>	16 64

RED

Pike Road, Willamette Valley, Oregon 2023 <i>Pinot Noir</i>	16 64
Ellena Giuseppe, Piedmont, Italy 2022 <i>Nebbiolo</i>	17 68
Fianchetto, <i>Gravelly Loam</i> , Napa Valley, California 2022 <i>Cabernet Sauvignon</i>	20 80
Bodega Akutain, <i>Crianza</i> , Rioja, Spain 2020 <i>Tempranillo</i>	17 68
Château Massereau, <i>Cuvée K</i> , Bordeaux, France 2011 <i>Cabernet Franc, Cabernet Sauvignon, Merlot</i>	21 84