

## WINE

### Champagne & Sparkling

Zardetto   Prosecco .....	25   110
Moët Ice .....	220
Veuve Clicquot Yellow Label .....	320
Billecart-Salmon "Nicolas Francois" 2006 .....	300
Los Dos   Cava Rosé .....	25   120
Charles Orban   Rosé .....	250

### White

Pacific Rim   Riesling .....	25   120
Chateau de Fontenille   White Blend .....	25   115
Bonterra   Sauvignon Blanc .....	25   125
Flowers   Chardonnay .....	250

### Rosé

Flours de Prairie .....	25   120
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### Red

Bodega Catena 2017   Malbec .....	25   120
Line 39   Pinot Noir .....	25   120
Chateau Haut-La Pereyre   Red Blend .....	25   120

## Bottle Service

### Vodka

Belvedere .....	450
Titos .....	300
Ketel One .....	250

### Tequila

Don Julio 1942.. 800 Casamigos Añejo .....	600
Azul Blanco..... 400 Casa Dragons Dbl Barrel..	1200
Avion Añejo..... 250 El Tesoro Añejo .....	450

### Bourbon

Van Winkle Family Reserve 12yr .....	*2000
J. Bowman .....	350
Jack Daniel .....	250

### Rye

Whistle Pig "Old World" .....	600
Angels Envy .....	400
Sagamore Rye .....	325

### Scotch

Macallan "M" .....	*60000
Macallan 12yr .....	575

All bottles include one round of mixers

\* Limited availability

## FEATURED COCKTAIL

35

### Summer Bloom

*Ketel One vodka, elderflower liqueur, limoncello, lemon juice, basil*

## COCKTAILS

25

### Rock Creek

*flor de cana 4yr rum, lime juice, ginger cordial, Jamaican ginger beer, blue curacao*

### Mango Mule

*Ciroc Mango, lime juice, ginger beer*

### Tequila Sour

*El Jimador tequila, apple sour liqueur, agave cordial, lime juice*

### Capital Negroni

*Rittenhouse rye, Cardamaro, Campari, chocolate & cardamom bitters*

50

### TOG Manhattan

*Macallan 12 years, barrel aged bitters, Carpano vermouth*

## Premium

### Champagne

Dom Perignon Vintage Rosé 2003 .....	1800
Pol Roger (1.5L) .....	1600
Veuve Cliquot (1.5L) .....	1300
Pierre Gimonet & Fils Rosé .....	900
Moët & Chandon Impreial Reserve .....	800
Aubert et fils "Epernay" .....	650

**18% gratuity will be automatically added to every check.**

**Food must be ordered when ordering alcohol.**

Given the reduced capacity of our dining spaces, we ask that you respect the time limit of 1.5 hours so that subsequent guests also have time to enjoy their experience.

## TAPAS AND SHARED PLATES

<b>Summer Salad</b> .....	27
arugula, blue cheese, candied nuts, berries	
<b>Octopus &amp; Hummus</b> .....	48
za'atar, chili peppers, olive oil, warm naan bread	
<b>Hummus</b> .....	27
chickpeas, DOP olive oil, lemon zest, warm naan bread	
<b>Beef Meatballs</b> .....	29
teriyaki sauce, sesame seeds, jalapeño, fried onions	
<b>Lamb Chops</b> .....	59
carrot purée, braised potatoes & onions, mint chutney	
<b>Grilled Chicken Satay</b> .....	29
peanut sauce, cilantro, lime	
<b>Charcuterie Board</b> .....	32
assorted meats, pickles, whole grain mustard, baguette	
<b>Handcrafted Cheeses</b> .....	32
assorted handcrafted cheeses, dried fruit, honeycomb, baguette	
<b>Burrata con Panna</b> .....	38
eggplant, roasted cherry tomatoes, pumpkin seeds	
<b>Pizza Romana</b> .....	29
tomato sugo, mozzarella, olives, oregano	
<b>Spicy Roasted Mixed Nuts</b> .....	17
<b>Marinated Olives</b> .....	17
lemon, rosemary	
<b>Raspberry Trifle</b> .....	27
mascarpone cream, toasted pistachios	
<b>Assorted Macarons (6)</b> .....	27
<b>Assorted Mini Pastries (6)</b> .....	27

TOP OF  
THE GATE