

# WINE BY THE GLASS

## **DONINI WHITE (TREBBIANO CHARDONNAY) ITALY**

Under the pale yellow colour, the medium and simple nose evokes floral, fruity and vegetal notes. On the palate, it offers a slender mouthful that leads into a short finish. Enjoy this dry, light and fruity white featuring lively acidity. Pairs with beets, shrimp, grilled vegetables, basil and feta.

## **DONINI RED (MERLOT) ITALY**

Ruby red colour medium body, plummy fruit nose with hints of leather, tar and anise dry, with light berry and plummy fruit flavours with pronounced acidity and a clean, short finish. Pairs well with Grilled vegetables balsamic vinaigrette, fresh tomatoes and bocconcini.

**6OZ \$6.25 | 9OZ \$9.25 | L \$36**

# WHITE WINE BY THE BOTTLE

## **BODEGA NORTON, BARREL (SAUVIGNON BLANC) ARGENTINA | \$31**

This mouth-filling, elegant wine is a combination of green apple and sweet tropical fruit on the palate with a, lingering aftertaste. Pairs well with grilled chicken, vinaigrette dressed salad or a selection of cheeses such as feta.

## **EMILIANA ADOBE (CHARDONNAY) CHILE | \$32**

Coastal Chardonnay harvested in Chile's Casablanca wine region is the source of this well-made white wine. Fresh and crisp to taste, the hints of apple and citrus flavours are firmed up with complexities of minerality and Chardonnay character. A good pick to enhance your seafood, grilled chicken or pasta recipes.

## **LAMBERTI (PINOT GRIGIO) VENEZIE ITALY | \$33**

Moon-pale yellow with ash-grey hues, Bouquet of exotic fruit and wild flower, with a touch of honey. Dry, balanced, fruity flavour with an attractive lingering aftertaste of apples and banana. Pairs with Mozzarella, Parmigiano Reggiano lighter cream based sauces and lemon.

## **ST CLAIRE FAMILY ESTATE (SAUVIGNON BLANC) MALBOROUGH NEW ZEALAND | \$37**

Pale straw colour forward fresh cut grass, gooseberry and grapefruit aromas while dry, light to medium body, gooseberry and lime flavours with clean medium length finish Pairs well with beets, arugula tomatoes and shrimp pancetta and eggplant.

## **SOKOL BLOSSER EVOLUTION (BLEND) DUNDEE HILLS | \$45**

Melds seven different grapes into an aromatic, lushly detailed whole. Stone and tropical fruits abound, loading the palate with flavours of peaches, cream and lemon meringue. It's thoroughly delicious without a hint of wood. Stands up to just about any food pairing you dare to serve it with. It is extraordinarily food-friendly, from light salads to any spicy dish.

# RED WINE BY THE BOTTLE

## **BODEGA NORTON BARREL (MALBEC) MENDOZA ARGENTINA | \$35**

Clear medium ruby colour full of aromas of ripe plum and blackcurrant, along with hints of anise and spicy vanilla, dry with full body, balanced acidity and firm structure, ripe black fruit is enhanced by notes of vanilla and black pepper, and the flavours linger on a medium length finish. Paired with beef, lamb, pork, duck, mushroom, cheddar and bacon.

## **SERRISTORI (CHIANTI) TUSCANY ITALY | \$30**

This wine is ruby red in colour and has an intense and fragrant bouquet, with gentle hints of raspberries, wild strawberries and violets. The flavour is dry, full-bodied and harmonious with a distinguished background of blackberry and almonds. Beef veal pork chicken parmigiano Reggiano pair well.

## **NUGEN ESTATE SECOND PASS (SHIRAZ) RIVERIA NEW SOUTH WALES | \$35**

Dense garnet with a crimson hue. Attractive aromas of rhubarb and cherry entwined with tobacco, dark chocolate and earth. Long and complex palate of ripe raspberries and blueberries with dark chocolate, earth and velvety tannins. Match it to saucy red-meat dishes, such as braised beef, steak short ribs or grilled pork.

## **NUGEN ESTATE 3RD GENERATION (CABERNET SAUVIGNON) AUSTRALIA | \$30**

Dense red in appearance with a youthful crimson hue. Sweet aromas of cherry and red berry fruit melded with mint and delicate allspice nuances. Sweet flavours of blood plum and mulberry with overtones of earth and spice tantalise the palate. Perfect with red meat dishes. Try with roast beef or gourmet sausages.

## **COLLAZZI LIBERTA (BLEND) TUSCANY ITALY | \$44**

This blend of Sangiovese, Syrah and Merlot is perfect for lunch or dinner, smooth with vanilla oak flavours on the palate. Great with appetizers to cold cuts, steamy pasta dishes in meat sauces. Not to be forgotten, the pairing with seasoned cheeses, stewed meats or dry chocolate.

## **BODEGA NORTON PRIVADA (BLEND) ARGENTINA | \$55**

Ruby red color of remarkable intensity. Excellent aromatic complexity with notes of ripe fruit and a fine touch of smoke and coffee. Rich on the palate with an excellent concentration. Blend: 40% Malbec, 30% Merlot, 30% Cabernet Sauvignon. Well paired with barbecue, ribs, pork, peppers and red meat

## **LAMBERTI AMARONE (BLEND) ITALY VINETO VALPOLICELLA | \$75**

Dark ruby red with garnet red tinges and an intense and complex aroma of jam, sultanas and violets, with spicy and balsamic sensations. A generous, full-bodied and harmonious flavour with hints of spices and fruit (sultanas, plums and wild berries), with an elegant lingering finish of toasted almonds. Pair with Roast or braised red meat, wild fowl and mature cheeses.

## **LAMBERTI PROSECCO (ITALY) | \$24**

Prosecco Extra Dry offers lovely balance in a perfumed, crisp style defined by green apples, flowers and sweet spices. The finish is long and polished. Great for celebrations and pairs well with bruschetta, prosciutto and cheese.

## CRAFT ON TAP 16OZ POUR

### WILDROSE | \$7

VELVET FOG  
BARRACKS BROWN  
ELECTRIC AVENUE



### GRIZZLY PAW | \$7

BEAVERTAIL  
RUTTING ELK  
NUT BROWN



### BIGROCK | \$7

HONEY BROWN LAGER  
DUNKLEWEIZEN  
CITRADELIC IPA  
SPICED APPLE CIDER

### VILLAGE | \$7

BLACKSMITH  
VILLAGE WIT



### LAST BEST | \$7

SHOW PONY  
CARAMEL LATTE



### ORIGINAL 16 | \$7

COPPER  
PALE ALE



### BKNY BREW | \$6

BKNY LIGHT LAGER  
BKNY LAGER

ASK YOUR SERVER ABOUT OUR ROTATING TAPS



## BKYN SAMPLER

SIX 4oz POURS OF OUR  
LOCAL CRAFT BEER  
\$11

## BKYN TOWER

ENJOY ANY  
CRAFT SELECTION  
64oz | \$24

## BUCKETS

DOMESTIC 5 FOR \$25  
PREMIUM 5 FOR \$30

## PREMIUM HOUSE HIGHBALLS

\$5.5 1OZ | MAKE IT A DOUBLE \$2

WYBOROWA | VODKA  
BACARDI WHITE | WHITE RUM  
BACARDI DARK | DARK RUM  
GIBSONS | WHISKEY  
ALAMO GOLD | TEQUILA  
TANQUERY | GIN

## ULTRA PREMIUM HIGHBALLS

\$6.25 1OZ | MAKE IT A DOUBLE \$2

### VODKA

GREY GOOSE  
SMIRNOFF  
SMIRNOFF FLAVOURS

### RUM

CAPTAIN MORGANS SPICED  
SAILOR JERRYS

### TEQUILA

PATRON  
PATRON XO (CAFE)  
DON JULIO

### WHISKEY

JACK DANIELS  
JAMESONS  
CROWN ROYAL

### GIN

BOMBAY  
HENDRIX

### SCOTCH

OBAN 14YR,  
GRAND MARNIER  
HENNESEY

## BOTTLED BEER

### PREMIUMS | \$6.5

Alexander Keiths  
Bard's (GF)  
Corona  
Miller Genuine Draft  
Peroni  
Guinness

Strongbow  
Kronenbourg 1664 Blanc  
Coors Banquet  
Stella Artois  
Savana  
Smirnoff ice

### DOMESTICS | \$5.5

Budweiser  
Bud Light  
Canadian

Coors Light  
Kokanee

## SIGNATURE COCKTAILS

\$6.25 (10-3 | \$5.25)

### SANGRIA

Fresh berries, demi sec, orange wedge, lemon wedge,  
strawberry pure, fresh mint topped with a splash of 7-up

### BELLINI

Appletons estates vx, peach schnapps, peach pure,  
Grenadine blended with ice

### MIMOSA

Prosecco topped with fresh orange juice

### CAESAR

Salted rim, Worcestershire, Tobasco, Clamato, lime

### BROOKLYN PEACH

Rum, peach schnapps, orange juice, 7-up, orange, maraschino cherry

### MARGARITA

Tequila, triple sec and your choice of lime,  
peach, mango, strawberry raspberry. Make it a bulldog for \$3

### BROOKLYN HARD CAESAR

Salt and black cracked pepper rim, lager, vodka,  
Worcestershire, Tobasco, Clamato **3OZ | \$7.00**



## FISHBOWLS \$16 | 3OZ

### STATEN ISLAND ICED TEA

Vodka, white rum, gin, triple sec, peach schnapps, cola, lime slush

### COLOSSAL

Orange vodka, white grape vodka, blueberry vodka,  
peach schnapps, raspberry sourpuss, freshly squeezed  
lemon, limes and oranges, cranberry juice, 7-up

### HOUDINI

Blueberry vodka, coconut rum, blue Curacao,  
lime juice, 7-up, Red Bull floater

## MARTINIS \$9 | 2OZ

### BROOKLYN BOMB MARTINI

Wyborowa Vodka, Grand Marnier, Baileys

### BRONX MARTINI

Smirnoff vodka, banana liqueur, orange juice, cranberry juice

### QUEENS MARTINI

Bailey's, Patron dark chocolate, Frangelico, shot of  
espresso, chocolate purée

### LIBERTY MARTINI

Wyborowa vodka, Amaretto, Frangelico