



Rat's

DINNER

APPETIZERS

FOR THE TABLE

ARTISANAL CHEESE 21
 selection of 4
seasonal jam, nut, crostini

CHARCUTERIE 20
 selection of 4
cornichon, grain mustard, grilled bread

CHEESE & CHARCUTERIE 25
 3 cured meats, 3 artisanal creamery cheeses,
seasonal accompaniment

MEZZE 18
*lemon hummus, eggplant caponata, marinated olives,
 freekeh-lentil salad, lavash, pita, pickled vegetable | vegan*

FRENCH ONION SOUP 12
croûton, gruyère

SOUP DU JOUR 9

FOIE GRAS TOAST 18
*grilled sourdough, cider cherry,
 sherry shallot jam*

DEVILED EGGS 9
beet pickled, fresh dill, yam chip, espelette | gf

SPRING GREENS SALAD 15
*mizuna, cress, shaved baby vegetable,
 burrata, citronette | gf*

SAUTÉED SHRIMP 17
*piperaide, chorizo, italian parsley,
 toasted breadcrumb | gf*

SEARED CRAB CAKE 18
*quinoa "tabbouleh", dill-yogurt sauce,
 petite greens | gf*

ESCARGOTS 14
puff pastry, morel crème, pea, herb pistou

SNOW PEA & FENNEL SALAD 13
*arugula, radish, pecorino, crispy quinoa,
 mint labneh, lemon vinaigrette | gf*

ENTRÉES

ADD LOBSTER TAIL | broiled 5oz tail, herb butter | gf 19

BRAISED SHORT RIB 35
*pommes pureé, snap peas, heirloom carrot,
 burgundy jus | gf*

STEAK FRITES 31
*hanger steak, burgundy reduction,
 hand cut potato wedge | gf*

ROASTED GRIGGSTOWN CHICKEN 29
crispy potato, haricots vert, salsa verde | gf

SEARED BRANZINO 29
*pea pureé, baby vegetable, herb butter,
 artichoke chip | gf*

CRAB CAKES 36
*quinoa "tabbouleh", dill-yogurt sauce,
 asparagus, petite greens | gf*

MASALA ROASTED CAULIFLOWER 21
*quinoa, coconut carrot pureé,
 crispy chickpea | vegan, gf*

LOBSTER RISOTTO 36
*sauce americaine, foraged mushroom,
 asparagus, buttered lobster tail | gf*

FILET MIGNON 45
*8oz steak, asparagus, confit potato,
 pinot noir butter | gf*

SIDES

ASPARAGUS 8
piquillo emulsion, lemon, crispy shallot | gf

CAULIFLOWER 8
*turmeric cauliflower pureé,
 purple cauliflower chip | gf*

BRUSSELS SPROUTS 8
bacon lardon, pickled mustard seed, chili honey | gf

HAND CUT POTATO WEDGES 6
garlic herb butter, sea salt | gf

POMMES PUREÉ 7
whipped potato, creamery butter | gf



OUR THANKS

To great local producers, gardeners and farmers

GRIGGSTOWN FARM • TERHUNE ORCHARDS • VALLEY SHEPHERD CREAMERY • CHERRY GROVE FARM • IROUNBOUND
 FOUR FAT FOWL • FIVE SPOKE CREAMERY • KOPPERT CRESS • PATRIOT PICKLE

BEVERAGES

COCKTAILS

SUNSET AT MONET BRIDGE <i>bulleit bourbon, lillet blanc, aperol, carpano antica vermouth</i>	14
THE HONEY ROSÉ <i>blue agave tequila, cointreau, fresh lemon juice</i>	13
RASPBERRY GIN RICKEY <i>gin, lime juice, fresh raspberry</i>	12
YELLOW PEACOCK <i>absinthe, yellow chartreuse, apricot liqueur</i>	14
SEASONAL SANGRIA <i>wine, fresh seasonal fruit, brandy</i>	12/GLASS 48/PITCHER
WATERMELON FROZÉ <i>rosé, vodka, watermelon pureé</i>	12

REFRESHERS

SEASONAL LEMONADE	6
PEACH & GINGER FIZZ	6
WATERMELON KIWI PUNCH	6
CUCUMBER & LIME FRESCA	6

BEER

DRAFT

BLUE POINT TOASTED LAGER	8
CIGAR CITY MARGARITA GOSE	10
BROOKLYN SUMMER ALE	7
VICTORY DIRT WOLF DOUBLE IPA	8
ALLAGASH BELGIAN-STYLE WHITE	9

BOTTLED

YARDS LOYAL LAGER	7
WEYERBACHER MERRY	
MONKS BELGIAN TRIPEL	8
FOUNDERS ALL DAY IPA	6
CHIMAY BELGIAN GRANDE	
RESERVE BLUE	12

CANNED

LEFT HAND MILK STOUT 400 ML NITRO	10
LANCASTER STRAWBERRY WHEAT	7
SLOOP JUICE BOMB IPA	8
TROEGS HAZE CHARMER	
HAZY PALE ALE	7
ORIGINAL SIN MACINTOSH	7

WINE

*FULL WINE LIST AVAILABLE UPON REQUEST

SPARKLING

BRUT CUVEE, JULES LOREN <i>france</i>	11/50
BRUT CHAMPAGNE, NICHOLAS FEUILLATTE <i>chouilly, france</i>	18/90

WHITE/ROSÉ

COTES-DU-RHONE ROSÉ, M. CHAPOUTIER "BELLERUCHE" <i>cotes du rhone, france</i>	11/50
SANCERRE ROSÉ, PASCAL JOLIVET <i>sancerre, france</i>	14/65
REISLING, TRIMBACH <i>alsace, france</i>	12/55
ROUSSANNE, TRUCHARD <i>carneros, california</i>	15/70
CHARDONNAY, ALBERT BICHOT "SAINT-VERAN" <i>burgundy, france</i>	15/70
CHARDONNAY, AU CONTRAIRE "MIGHTY MOUSE" <i>russian river valley, california</i>	14/65

PINOT GRIGIO, CA DONINI <i>delle venezie, italy</i>	10/45
--	-------

SAUVIGNON BLANC, ESPIRIT DE SAINT SULPICE <i>bordeaux, france</i>	11/50
---	-------

RED

PINOT NOIR, KING ESTATE "INSCRIPTION" <i>willamette valley, oregon</i>	13/60
MALBEC, RENACER "PUNTO FINAL" <i>argentina</i>	11/50
GRENACHE / SYRAH MONT REDON RESERVE <i>cotes du rhone, france</i>	10/45
MERLOT BLEND, CHATEAU HAUT-PLAISANCE <i>montagne saint-emilion, france</i>	12/55
CABERNET BLEND, ROBERT CRAIG "HOWELL MOUNTAIN CUVEE" <i>howell mountain, napa valley</i>	17/85
CABERNET FRANC, DOMAINE LA BONNELIERE <i>saumur champigny, france</i>	11/50
CABERNET BLEND, CHATEAU ROC DE LEVRAUT <i>bordeaux superieur, france</i>	12/55



LUNCH

APPETIZERS

FOR THE TABLE

ARTISANAL CHEESE 21
*selection of 4
 seasonal jam, nut, crostini*

CHARCUTERIE 20
*selection of 4
 cornichon, grain mustard, grilled bread*

CHEESE & CHARCUTERIE 25
*3 cured meats, 3 artisanal creamery cheese,
 seasonal accompaniment*

MEZZE 18
*lemon hummus, eggplant caponata, marinated olive,
 freekeh-lentil salad, lavash, pita, pickled vegetable | vegan*

FRENCH ONION SOUP 12
croûton, gruyère

SOUP DU JOUR 9

DEVILED EGGS 9
beet pickled, fresh dill, yam chip, espelette | gf

SPRING GREENS SALAD 15
*mizuna, cress, shaved baby vegetable,
 burrata, citronette | gf*

SAUTÉED SHRIMP 17
*piperaide, chorizo, italian parsley,
 toasted breadcrumb | gf*

SEARED CRAB CAKE 18
*quinoa "tabbouleh", dill yogurt sauce,
 petite greens | gf*

ESCARGOTS 14
puff pastry, morel crème, peas, herb pistou

SNOW PEA & FENNEL SALAD 13
*arugula, radish, pecorino, crispy quinoa,
 mint labneh, lemon vinaigrette | gf*
 add seared chicken +6 | shrimp +8 | steak +10

ENTRÉES

PRIME RIB SANDWICH 19
*caramelized onion, crimini mushroom,
 melted raclette, horseradish crème fraîche*

CHICKEN SALAD 16
tarragon mayo, boston lettuce, miche bread

TURKEY CROISSANT 16
bacon, arugula, cucumber, dill aioli

SEAFOOD SALAD 23
*shrimp, calamari, lump crab, arugula, niçoise
 olive, haricots verts, shallots, citrus vinaigrette | gf*

RAT'S BURGER 20
*short rib blend, double patty, vermont cheddar,
 black truffle mayo*
 add applewood smoked bacon +2

STEAK FRITES 31
*hanger steak, burgundy reduction,
 hand cut potato wedge | gf*

SEARED BRANZINO 29
*pea pureé, baby vegetable, herb butter,
 artichoke chip | gf*

MASALA ROASTED CAULIFLOWER 21
*quinoa, coconut carrot pureé,
 crispy chickpea | gf, vegan*

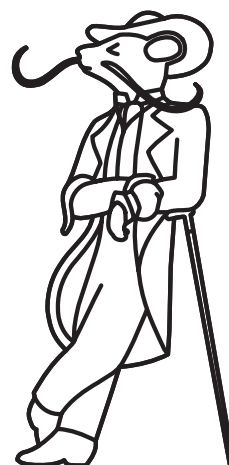
SIDES

ASPARAGUS 8
piquillo emulsion, lemon, crispy shallot | gf

HAND CUT POTATO WEDGES 6
garlic herb butter, sea salt | gf

BRUSSELS SPROUTS 8
*bacon lardon, pickled mustard seed,
 chili honey | gf*

ROASTED CAULIFLOWER 8
*turmeric cauliflower pureé,
 purple cauliflower chip | gf*



OUR THANKS

To great local producers, gardeners and farmers

GRIGGSTOWN FARM • TERHUNE ORCHARDS • VALLEY SHEPHERD CREAMERY • CHERRY GROVE FARM •
 IROUNBOUND • FOUR FAT FOWL • FIVE SPOKE CREAMERY • KOPPERT CRESS • PATRIOT PICKLE

BEVERAGES

COCKTAILS

SUNSET AT MONET BRIDGE <i>bulleit bourbon, lillet blanc, aperol, carpano antica vermouth</i>	14
THE HONEY ROSÉ <i>blue agave tequila, cointreau, fresh lemon juice</i>	13
RASPBERRY GIN RICKEY <i>gin, lime juice, fresh raspberry</i>	12
YELLOW PEACOCK <i>absinthe, yellow chartreuse, apricot liqueur</i>	14
SEASONAL SANGRIA <i>wine, fresh seasonal fruit, brandy</i>	12/GLASS 48/PITCHER
WATERMELON FROZÉ <i>rosé, vodka, watermelon pureé</i>	12

REFRESHERS

SEASONAL LEMONADE	6
PEACH & GINGER FIZZ	6
WATERMELON KIWI PUNCH	6
CUCUMBER & LIME FRESCA	6

BEER

DRAFT

BLUE POINT TOASTED LAGER	8
CIGAR CITY MARGARITA GOSE	10
BROOKLYN SUMMER ALE	7
VICTORY DIRT WOLF DOUBLE IPA	8
ALLAGASH BELGIAN-STYLE WHITE	9

BOTTLED

YARDS LOYAL LAGER	7
WEYERBACHER MERRY	
MONKS BELGIAN TRIPEL	8
FOUNDERS ALL DAY IPA	6
CHIMAY BELGIAN GRANDE	
RESERVE BLUE	12

CANNED

LEFT HAND MILK STOUT 400 ML NITRO	10
LANCASTER STRAWBERRY WHEAT	7
SLOOP JUICE BOMB IPA	8
TROEGS HAZE CHARMER	
HAZY PALE ALE	7
ORIGINAL SIN MACINTOSH	7

WINE

*FULL WINE LIST AVAILABLE UPON REQUEST

SPARKLING

BRUT CUVEE, JULES LOREN <i>france</i>	11/50
BRUT CHAMPAGNE, NICHOLAS FEUILLATTE <i>chouilly, france</i>	18/90

WHITE/ROSÉ

COTES-DU-RHONE ROSÉ, M. CHAPOUTIER "BELLERUCHE" <i>cotes du rhone, france</i>	11/50
SANCERRE ROSÉ, PASCAL JOLIVET <i>sancerre, france</i>	14/65
REISLING, TRIMBACH <i>alsace, france</i>	12/55
ROUSSANNE, TRUCHARD <i>carneros, california</i>	15/70
CHARDONNAY, ALBERT BICHOT "SAINT-VERAN" <i>burgundy, france</i>	15/70
CHARDONNAY, AU CONTRAIRE "MIGHTY MOUSE" <i>russian river valley, california</i>	14/65

PINOT GRIGIO, CA DONINI <i>delle venezie, italy</i>	10/45
--	-------

SAUVIGNON BLANC, ESPIRIT DE SAINT SULPICE <i>bordeaux, france</i>	11/50
---	-------

RED

PINOT NOIR, KING ESTATE "INSCRIPTION" <i>willamette valley, oregon</i>	13/60
MALBEC, RENACER "PUNTO FINAL" <i>argentina</i>	11/50
GRENACHE / SYRAH MONT REDON RESERVE <i>cotes du rhone, france</i>	10/45
MERLOT BLEND, CHATEAU HAUT-PLAISANCE <i>montagne saint-emilion, france</i>	12/55
CABERNET BLEND, ROBERT CRAIG "HOWELL MOUNTAIN CUVEE" <i>howell mountain, napa valley</i>	17/85
CABERNET FRANC, DOMAINE LA BONNELIERE <i>saumur champigny, france</i>	11/50
CABERNET BLEND, CHATEAU ROC DE LEVRAUT <i>bordeaux superieur, france</i>	12/55

Rat's BRUNCH

APPETIZERS

FOR THE TABLE

CHEESE & CHARCUTERIE 25
3 cured meats, 3 artisanal creamery cheeses, seasonal accompaniments

MEZZE 18
lemon hummus, eggplant caponata, marinated olives, freekeh-lentil salad, lavash, pita, pickled vegetable | vegan

FRENCH ONION SOUP 12
croûton, gruyère

SOUP DU JOUR 9

SPRING GREENS SALAD 15
mizuna, cress, shaved baby vegetables, burrata, citronette | gf

SAUTÉED SHRIMP 17
piperade, chorizo, italian parsley, toasted breadcrumb | gf

SEARED CRAB CAKE 18
quinoa "tabbouleh", dill-yogurt sauce, petite greens | gf

SNOW PEA & FENNEL SALAD 13
arugula, radish, pecorino, crispy quinoa, mint labneh, lemon vinaigrette | gf
add seared chicken +6 | shrimp +8 | steak +10

ENTRÉES

PRIME RIB SANDWICH 19
caramelized onion, crimini mushroom, melted raclette, horseradish crème fraîche

TURKEY CROISSANT 16
bacon, arugula, cucumber, dill aioli

RAT'S BURGER 20
short rib blend, double patty, vermont cheddar, black truffle mayo
add applewood smoked bacon +2

SEAFOOD SALAD 23
shrimp, calamari, lump crab, arugula, niçoise olive, haricots verts, shallots, citrus vinaigrette | gf

SEASONAL QUICHE 17
midnight moon gouda, asparagus, piquillo pepper, herb arugula salad

SMOKED SALMON 17
grated egg, caper, bermuda onion, chive cream cheese, toasted bagel

CRAB BENEDICT 21
lump crab, hollandaise, poached eggs, canadian bacon, english muffin, crispy potato

STEAK FRITES 31
hanger steak, burgundy reduction, hand cut potato wedges | gf

SEARED BRANZINO 29
pea pureé, baby vegetable, herb butter, artichoke chip | gf

MASALA ROASTED CAULIFLOWER 21
quinoa, coconut carrot pureé, crispy chickpea | gf, vegan

SIDES

BRUSSELS SPROUTS 8
bacon lardon, pickled mustard seed, chili honey | gf

HAND CUT POTATO WEDGES 6
garlic herb butter, sea salt | gf

BRUNCH COCKTAILS

BLOODY MARY'S

PICKLED MARY 13
tito's vodka, house made bloody mary mix, sea salt & pickle juice rim, dill pickle, pickled onion

BEEF & BACON 13
boardroom beet vodka, house made bloody mary mix, sliced applewood smoked bacon, spicy beet chip

SPARKLING COCKTAILS

BELLINI 12
peach pureé, peach liqueur, sparkling brut

THE HAMMONTON 12
trimbach raspberry liqueur, sparkling brut, raspberry

APEROL SPRITZ 12
aperol, sparkling brut, dash of soda, orange slice

OUR THANKS

To great local producers, gardeners and farmers

GRIGGSTOWN FARM • TERHUNE ORCHARDS • VALLEY SHEPHERD CREAMERY • CHERRY GROVE FARM •
IRONBOUND • FOUR FAT FOWL • FIVE SPOKE CREAMERY • KOPPERT CRESS • PATRIOT PICKLE

BEVERAGES

COCKTAILS

SUNSET AT MONET BRIDGE <i>bulleit bourbon, lillet blanc, aperol, carpano antica vermouth</i>	14
THE HONEY ROSÉ <i>blue agave tequila, cointreau, fresh lemon juice</i>	13
RASPBERRY GIN RICKEY <i>gin, lime juice, fresh raspberry</i>	12
YELLOW PEACOCK <i>absinthe, yellow chartreuse, apricot liqueur</i>	14
SEASONAL SANGRIA <i>wine, fresh seasonal fruit, brandy</i>	12/GLASS 48/PITCHER
WATERMELON FROZÉ <i>rosé, vodka, watermelon pureé</i>	12

REFRESHERS

SEASONAL LEMONADE	6
PEACH & GINGER FIZZ	6
WATERMELON KIWI PUNCH	6
CUCUMBER & LIME FRESCA	6

BEER

DRAFT

BLUE POINT TOASTED LAGER	8
CIGAR CITY MARGARITA GOSE	10
BROOKLYN SUMMER ALE	7
VICTORY DIRT WOLF DOUBLE IPA	8
ALLAGASH BELGIAN-STYLE WHITE	9

BOTTLED

YARDS LOYAL LAGER	7
WEYERBACHER MERRY	
MONKS BELGIAN TRIPEL	8
FOUNDERS ALL DAY IPA	6
CHIMAY BELGIAN GRANDE	
RESERVE BLUE	12

CANNED

LEFT HAND MILK STOUT 400 ML NITRO	10
LANCASTER STRAWBERRY WHEAT	7
SLOOP JUICE BOMB IPA	8
TROEGS HAZE CHARMER	
HAZY PALE ALE	7
ORIGINAL SIN MACINTOSH	7

WINE

*FULL WINE LIST AVAILABLE UPON REQUEST

SPARKLING

BRUT CUVEE, JULES LOREN <i>france</i>	11/50
BRUT CHAMPAGNE, NICHOLAS FEUILLATTE <i>chouilly, france</i>	18/90

WHITE/ROSÉ

COTES-DU-RHONE ROSÉ, M. CHAPOUTIER "BELLERUCHE" <i>cotes du rhone, france</i>	11/50
SANCERRE ROSÉ, PASCAL JOLIVET <i>sancerre, france</i>	14/65
REISLING, TRIMBACH <i>alsace, france</i>	12/55
ROUSSANNE, TRUCHARD <i>carneros, california</i>	15/70
CHARDONNAY, ALBERT BICHOT "SAINT-VERAN" <i>burgundy, france</i>	15/70
CHARDONNAY, AU CONTRAIRE "MIGHTY MOUSE" <i>russian river valley, california</i>	14/65

PINOT GRIGIO, CA DONINI <i>delle venezie, italy</i>	10/45
--	-------

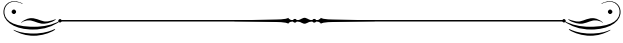
SAUVIGNON BLANC, ESPIRIT DE SAINT SULPICE <i>bordeaux, france</i>	11/50
---	-------

RED

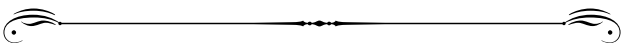
PINOT NOIR, KING ESTATE "INSCRIPTION" <i>willamette valley, oregon</i>	13/60
MALBEC, RENACER "PUNTO FINAL" <i>argentina</i>	11/50
GRENACHE / SYRAH MONT REDON RESERVE <i>cotes du rhone, france</i>	10/45
MERLOT BLEND, CHATEAU HAUT-PLAISANCE <i>montagne saint-emilion, france</i>	12/55
CABERNET BLEND, ROBERT CRAIG "HOWELL MOUNTAIN CUVEE" <i>howell mountain, napa valley</i>	17/85
CABERNET FRANC, DOMAINE LA BONNELIERE <i>saumur champigny, france</i>	11/50
CABERNET BLEND, CHATEAU ROC DE LEVRAUT <i>bordeaux superieur, france</i>	12/55



Ratz



LIFE IS
UNCERTAIN,
EAT DESSERT
FIRST!





DESSERT



12

CRÈME BRULÉE

macerated seasonal fruit, candied citrus | gf

CHOCOLATE CREMEUX

raspberry, crème fraîche chantilly

PROFITEROLES

vanilla ice cream, warm chocolate sauce

LEMON TART

fresh blueberry, sugar tuile, mint

BAKED ALASKA

hazelnut gelato, meringue, grand marnier

ICE CREAM 8

COFFEE

CARAMEL

VANILLA

SORBET 8

BLOOD ORANGE

MANGO

RASPBERRY

COFFEE

PARLIAMENT DRIP COFFEE

4

PARLIAMENT ESPRESSO

single 4.25 / double 6

PARLIAMENT CAPPUCINO,
LATTE, MACHIATO

6

TEA MEM LOOSE LEAF

6

GOLDEN GREEN

sage, jasmine, orange zest

ORGANIC CHAI

malty, cinnamon, velvety

BLUE FLOWER EARL GREY

caramel, cedar, candied lemon

LEMON CHAMOMILE

*green apple, lemongrass,
lavender, decaffeinated*

GINGER PEACH

ginger, dried peach, brandy

MOROCCAN MINT

spinach, oregano, sweet mint

DECAF ENGLISH BREAKFAST

toasted oat, cedar, lemon

ASSAM ENGLISH BREAKFAST

caramel, cherrywood, clementine



DIGESTIF


ABSENTE ABSINTHE	14
AVERNA AMARO	13
CHARTREUESE GREEN / YELLOW	15
FERNET BRANCA	12
PERNOD	12

VIN DE DESSERT

PEDRO-XIMÉNEZ, ANTONIO BARBADILLO	10
<i>dessert sherry, spain, nv</i>	
MUSCAT DE BEAUMES DE VENISE	9
<i>beaumes de venise, france, 2017</i>	
SAUTERNES	10
<i>chateau roumieu, france 2016</i>	
BLACK MUSCAT, FERRARI-CARANO	12
<i>eldorado noir, russian river valley, 2015</i>	
LATE HARVEST GEWURZTRAMINER	11
<i>owen roe "the parting glass" yakima valley, wa, 2017</i>	

PORT

GRAHAM'S 6 GRAPE RUBY	9
TAYLOR FLADGATE 10 YR TAWNY	10
GRAHAM'S 20 YR TAWNY	18
GRAHAM'S 30 YR TAWNY	32





SINGLE MALT & SMALL BATCH WHISKEY



SCOTTISH HIGHLANDS

Cragganmore 12 yr	14
Deanston 15 yr	20
Deanston 18 yr	25
Deanston 20 yr	40
Deanston Virgin Oak	12
Glenlivet 12 yr	17
Macallan 12 yr	17
Macallan 18 yr	54
Oban 14 yr	19

ISLAY & SCOTTISH ISLANDS

Bunnahabhain 12 yr	14
Lagavulin 16 yr	22
Laphroaig 10 yr	17
Talisker 10 yr	18

BOURBON & RYE

Angel's Envy	14
Basil Hayden's	14
Booker's Small Batch	22
Bulliet Rye	12
Dad's Hat Vermouth Finished Rye	13
Knob Creek	13
Michter's Rye	14
Rittenhouse Rye	12
Woodford Reserve	13

COGNAC & ARMAGNAC

Hennessey VS	14
Courvoisier VS	13
Courvoisier VSOP	16
Remy Martin XO	52
Larressingle Armagnac VSOP	13
Busnel Calvados	11



KIDS MENU

*all kids meals include potato wedges, fresh
fruit, cookie & choice of milk or juice*

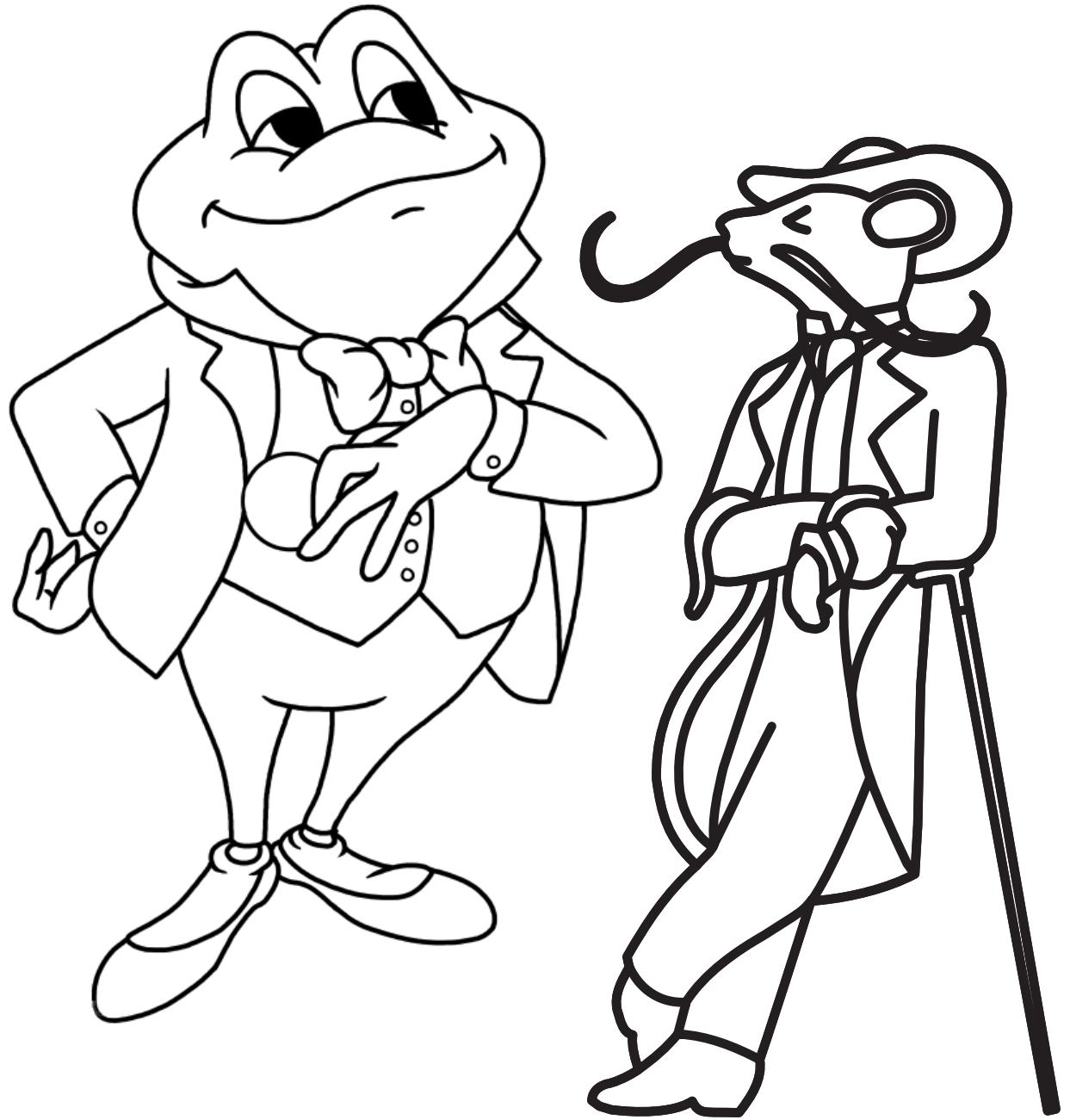
\$13

CHICKEN FINGERS

BUTTERED PASTA

CHEESEBURGER

FRIED SHRIMP



HAPPY HOUR.

FOOD

\$7

SMOKED SALMON RILLETTES

dill, pumpernickel

CRISPY PORK FRITONS

espelette, sea salt | gf

DEVEILED EGGS

beet pickled, yam chip, dill, espelette | gf

MINI MEZZE

hummus, olives, caonata, lavash | gf

CHEESE & CHARCUTERIE

2 cheeses, 2 artisanal cured meats, baguette

LOBSTER ARANCINI

parsley, saffron aioli | gf

BEVERAGE

SEASONAL SANGRIA PITCHERS

\$25

RED, WHITE OR ROSÉ WINE

\$8

WATERMELON FROZÉ

\$8

BROOKLYN SUMMER ALE

\$6