

Minetta

TAVERN

Supper

Daube de Boeuf en Gelée \$16

red wine braised oxtail, carrot, tapenade

Mesclun Salad \$14

with warm goat cheese

Veal Carpaccio \$24

burgundy truffle, shaved artichoke, vacche rosee Reggiano

Smoked Salmon Galette \$20

farm egg, creamed spinach, salmon roe

Roast Baby Beets \$18

with leeks, french walnuts and vermont chevre

Roasted Bone Marrow \$18

with baguette soldiers and shallot confit

Brandade de Morue \$18

salt cod, potatoes, shaved summer truffles

Dressed Prawns \$19

with bibb hearts, trevise, haricot vert, celery root remoulade and lemon

Filet of Trout Meunière \$29

with jumbo lump crabmeat and brioche croutons

Pasta Za Za \$19

fresh pasta with pancetta, sage, parmesan, and a fried egg

Tavern Steak \$26

with pommes frites

Minetta Burger \$17

with cheddar and caramelized onions

Black Label Burger \$26

prime dry-aged beef with caramelized onions and pommes frites

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee to meet your needs.

Minetta TAVERN

Classic Cocktails

\$15

Champagne Cocktail

*Taittinger Brut, Angostura Bitters,
Raw Cane Brown Sugar*

Old Tom Collins

*Hayman's Old Tom Gin,
Honey Syrup, Lemon*

Blood & Sand

*Scotch Whiskey, Marasca Cherries,
Sweet Vermouth, and Fresh Oranges*

Martinez,

"The" Original Martini

*Plymouth Gin, Dolin Dry Vermouth,
Maraschino Liqueur, Orange Bitters*

Hemingway Daiquiri

*Flor de Cana Rum, Maraschino Liqueur
with Fresh Grapefruit*

Brandy Sangaree

*Grahams Six Grapes, Hennessy VS,
Agave Syrup, Nutmeg*

House Cocktails

\$15

Rhubarb Sophie

*42 Below Vodka, Cucumber, Agave
Nectar, Rhubarb Bitters, Fresh Lime*

Gin Blossom

*Plymouth Gin, St. Germain Elderflower
Liqueur, Aperol, Fresh Grapefruit*

Maple Leaf Sazerac

*Rittenhouse Rye, Sortilège
Maple Cordial, Pernod Absinthe,
Lemon Zest*

Stormy Cider

*Goslings Black Seal Rum,
Fresh Apple Cider, Chinese five-spice
infusion, Fresh Lemon*

Kill-Devil Punch

*Diplomático Rum, Dumante
Pistachio Cordial, Citrus Juices,
dark rum-soused Raisins*

Dodd Cocktail

*Basil Hayden's Bourbon, La Fée Absinthe,
Peach Bitters, Lemon & Egg White*

Stella Rose

*Plymouth Gin, Rosemary Infusion,
and Pear Puree, topped with Champagne*

Ginger in the Rye

*Michter's Rye, Angostura Bitters, La Fée
Absinthe, Ginger Beer, Pressed Limes*

Murray Sour

*Yamazaki 12 Year Whisky,
cardamom- infused Agave Nectar,
Fresh Lemon & Orange*

Josephine

*Old Raj Gin, Apricot Cordial, Mâcon-
Villages Chardonnay, St. Germain
Elderflower Liqueur*

Wines by the Glass

White

MUSCADET "Les Dabinieres" Bonnet-Huteau '10	11.
SAUVIGNON BLANC de TOURAINE Thierry Puzelat '10	12.
CHABLIS "Le Classique" Bouchard '08	14.
ALSACE "Les Saveurs" Binner, Alsace '09	13.
CHENIN BLANC François Chidaine '09	12.

Rosé

GOTHIC "Hyland Vineyard", Willamette, Oregon '10	13.
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Red

RAISINS GAULOIS Marcel Lapierre, VDP '10	<i>served chilled</i>	11.
BROUILLY Château Thivin '08		12.
BOURGOGNE Côtes d'Auxerre, Domaine des Ramparts '08		15.
MERLOT "La Bourgeoisie", The House of Independent Producers, Washington '09		14.
CAHORS Clos la Coutale '08		12.
LES BAUX DE PROVENCE Mas de Gourgonnier '09		13.
BORDEAUX Château La Coudraie '09		12.
PIC-SAINT-LOUP "L'Olivette", Clost Marie '09		16.

Champagne & Sparkling

CHAMPAGNE Taittinger "Cuvée Prestige" Brut, NV	20.
MENDOCINO SPARKLING Scharffenberger, Brut, California NV	15.
CRÉMANT DE LOIRE ROSÉ Yves Lambert, NV	13.

Beers

Tap

Radeberger Pilsner \$8
Belhaven Scottish Stout \$8
Old Speckled Hen \$8
Weihenstephan \$8
Cask Ale \$10

Bottled

Heineken \$8	St-Feuillien Saison \$12
Amstel Light \$8	Stone's Arrogant Bastard \$11
Innis & Gunn Scottish Ale \$12	Coney Island Lager \$8
Founders Pale Ale \$8	St. Sylvestre 3 monts 16.9 oz \$18

Spirits

Rum

English Harbour \$9
Angostura 1919 \$9
Gosling's Black Seal \$10
Flor de Caña Reserve \$11
Wray & Nephew \$9
Diplomático \$11
British Navy Pusser \$11
Santa Teresa 1796 \$12
Black Tot Rum
¾ oz \$40 1½ oz \$70

Rye Whiskey

Michter's Single Barrel \$12
Maple Hill 23yr \$35
Old Potrero "18th Century" \$20
Michter's 25yr \$45
Hirsch 22yr Kentucky Rye \$25
Old Overholt \$10

Bourbon

Basil Hayden's \$12
Booker's \$15
Elijah Craig 18yr \$14
Four Roses Single \$12
Black Maple Hill \$15
Parker's 27yr "Heritage" \$35
Pappy Van Winkle 20yr \$25
Winkle 12 yr Reserve \$18

Canadian Whisky

Crown Royal \$11
Seagram's 7 \$10
Canadian Club \$10
Glen Breton \$12

Scotch

Islands

Highland Pk 18yr / Orkney \$15
Talisker 10yr / Skye \$18
Isle of Jura 16yr / Jura \$15

Islay

Caol Ila 12yr \$15

Lowlands

Littlemill \$15

Campbeltown

Springbank 10yr \$15

Western Highlands

Oban 14yr \$15
Aberfeldy 12yr \$16

Eastern Highlands

Royal Lochnagar 1990 \$18

Northern Highlands

Old Pulteney 17yr \$15

Central Highlands

Dalwhinnie 15yr \$16

Speyside

Benriach 21yr \$20
Glenfarclas 105 \$15

Cognac

Delamain XO \$18
Surrene Gr. Champ \$70
Remy VSOP \$20
Frapin XO \$18
Audry "Tres Ancienne" \$25
Latourelle VS \$12
Pierre Ferrand \$15
Fontpinot XO \$35

Calvados

Drouin 1970 \$25
Boulard Solage \$12
Busnel Hors D'Age \$15
Groult "8 Year" \$14

Armagnac

Darroze 1959 \$70
Darroze Dupont 1981 \$25
Castarede 87 \$20
Cles Des Ducs \$15
Marie Duffau \$18
Cerbois XO \$20

Grappa / Eau De Vie

Poire William \$10
Kirsch \$10
Framboise \$10
Mirabelle \$10
Jacopo Poli Barrique \$18
Marolo Barolo \$18
Aqavvit Nardini \$14