

OPEN FOR SERVICE WEDNESDAY to SATURDAY 5:00PM TO CLOSE

# COCKTAILS

"Cherry Blossoms at Night"

# BEER

# WINE

# BITES

## SOUS VIDE ~ 20 ~

### OLD FASHIONED

orange & luxardo cherry infused Bulleit Bourbon, bitters



### THE OSCAR

ginger & mint infused Bulleit Bourbon, St. Germain,

earl grey tea



### THE MEZCAL OPTION

chipotle infused Sombra Mezcal, Jose Cuervo Blanco Tequila, pineapple gum, lime, tajin



## SEASONAL ~19~

### SELENA'S BESO

Del Maguey Vida Mezcal, ginger syrup, Campari, lemon



### JUNCTURE TRAVELER

Casamigos Blanco Tequila, Coco Lopez, lime, green apple, celery bitters, cucumber, black lava salt



### ADDNIS BLUE

Aviation Gin, lime, butterfly pea, rhubarb bitters



The thousand year old celebration of having an evening picnic under the stars and blooms represents a time of renewal and optimism as winter fades and spring blooms.

~19~

### THE MAIKO

In Japanese culture this is a geisha apprentice who lacks conversation skills and usually is under the age of 20.

Japanese apricot, Korean citron miel & star anise infused Haku Vodka, prosecco, thyme

### SAKURA & SAKE

Sakura is the Japanese Cherry Blossom that symbolizes the ephemeral beauty of living. Sake is a traditional Japanese drink that when shared symbolizes cleansing and starting anew.

Oxley Gin, Nigori Sake, sakura & hibiscus blend, yuzu, egg white, bee pollen

### HARUKI'S BIDDING

Japanese writer, Haruki Murakami, has created novels, essays and short stories that have been bestsellers in Japan and internationally. When he is not drinking a beer, he is bidding for a Japanese Whiskey Cocktail.

Toki Japanese Whiskey, Choya Umeshu Plum Wine, fig & cardamom syrup, lime juice, sage leaf

### LUNAR SELTZER

Lunar is Asia America in a can. The first and only hard craft seltzer of its kind with the premium fruits and ingredients from Asia.

~11~ YUZU - PASSION FRUIT - PLUM - LYCHEE ~11~

## CRAFT ~11~

**WAVE CHASER IPA**  
Montauk Brewing Co. 6.4%  
**AMERICAN PILS**  
Rockaway Brewing Co. 4%

**JAI LAI IPA**  
Cigar City Brewing Co. 7.5 %

**THE ORIGINAL ESB**  
Rockaway Brewing Co. 6.4 %

## DOMESTIC & IMPORTS

~9~

**TRUMER PILS**  
**BLUE MOON**

**STELLA ARTOIS**

**CORONA**

**MILLER LIGHT**

## NON-ALCOHOLIC/ MOCKTAILS

~6~ **CLAUSTHALER ORIGINAL**

~10~ **KORITA** — pineapple, lemon, blueberry, cucumber, soda water

~10~ **LIMITED LIABILITY** — pine apple, cranberry, grenadine, lime, ginger beer

~4~ **PERRIER** sparkling water

~4~ **SAN BENEDETTO** mineral water

## BUBBLES

**CAPOSALDO** Prosecco- Veneto, IT 14|55

**SCHRAMSBERG** Brut- Nappa, CA 35

**MIONETTO** Cartizze-Veneto, IT 58

## ROSE

**AIME ROQUESANTE** Provence, FR 16|57

**CALAFURIA ROSATO** Salento IT 14|57

## WHITE

**KUNG FU GIRL** Riesling, Columbia Valley, WA 13|44

**PIGHIN** Pinot Grigio, Friuli, IT 14|54

**VILLA MARIA** Sauvignon Blanc, Hawkes Bay, NZ 16|59

**SONOMA CUTRER** Chardonnay, Northern CA 16|56

**FOLIE DEUX** Chardonnay, Northern CA 58

**STAGS LEAP** Sauvignon Blanc, Nappa, CA 58

## RED

**CATENA** Malbec, Mendoza, Argentina 17|65

**MEIOMI** Pinot Noir, Coast of CA 17|62

**COLUMBIA CREST** Cabernet Sauvignon, Napa, CA 16|58

**DECOY** Merlot, Sonoma, CA 58

**PRISONER** Cabernet Sauvignon, Napa, CA 78

**JUSTIN** Cabernet Sauvignon, Paso Robles, CA 66

## SAVORY

**POPCORN | 5** <sup>GF</sup>

honey pistachio - or - truffle salt

**CHIPS & DIP | 9**

baked pita chips w/ red pepper hummus

corn chips w/ chive & onion dip

tortilla chips w/ salsa

**HOUSE CHEESE SELECTION | 12**

**CHARCUTERIE SLIDERS | 17**

salami, chorizo & ham capicola on baguette w/ fig jam, olive tapenade & goat cheese spread; served with side of fruit

**TRIPLE CHIP & DIP PLATTER | 21**

**CHARCUTERIE BOARD | 39**

salami, chorizo & ham capicola paired w/ British Isles cheese selection, seasonal fruit, fig jam, olives & toasted baguette

**FLATBREADS | 16**

rustic

fig jam, brie, ham capicola, thyme, balsamic glaze

classic

marinara, shredded cheddar & gloucester, chorizo

## SWEET

**(2)NY CHEESECAKE | 12**

**(1)TRIPLE CHOCOLATE MOUSSE CAKE | 10**

**(2)RED VELVET CUPCAKE | 12**

Private Events call 646-368-6424 or email [mvwntcptots@mwwc.com](mailto:mvwntcptots@mwwc.com)

Download our Menu Here



Gluten Free

Vegetarian



Please alert your service staff to any food allergies or dietary concerns. When possible, we will gladly adjust preparation to accommodate your request.