



HAUNTED SOIRÉE



Saturday, October 30, 2021



SAVORY

Black Spider Roll 29

Red Moon Pizzette 26
Peperoni, Sausage

Franken Sliders 30
Beef Sliders, Blue Cheese

SWEET

Mini Cider Donuts with Sauces 17

Spider Web Pie 18
Peanut Butter Mousse, Black Cocoa Crust,
Chocolate Ice Cream

BY THE BOTTLE

Billecart-Salmon "Brut Réserve" Mareuil-Sur-Aÿ, N/V 220

"Dom Pérignon", Épernay, 2010 420

Gosset "Rosé", Aÿ, N/V 205

Krug "Rosé", Reims, N/V 920

Louis Roederer "Cristal Rosé", Reims, 2008 1,300

Perrier-Jouët "Belle Époque", Épernay, 2012 575

Ruinart "Blanc de Blancs Brut", Reims, N/V 215

Veuve Clicquot "Yellow Label", Reims, N/V 150

BY THE GLASS

Paul Bara "Grand Rosé", Bouzy, Champagne, France, N/V
Overtones of cranberry and raspberry with hints of minerality on the finish.
46 per 6 oz

Nicolas Feuillatte "Brut", Épernay, Champagne, France, 2009
Notes of brioche, creme brûlée and almond.
35 per 6 oz

Enrico Serafino "Brut", Alta Langa, Piemonte, Italy, 2015
Aromas of ripe yellow apple and acacia.
18.5 per 6 oz

HALLOWEEN COCKTAILS

19

Hallow's Eve
Basil Hayden Bourbon, Sweet Vermouth, Campari, Pomegranate

Full Moon
Titos Vodka, St. Germain, Blackberry, Mint

Eye See You
Belvedere Vodka, Lychee Juice, Fresh Lime Juice

Witches Brew
Ketel One Vodka, Champagne, Chambord, Pineapple Juice

Transfusion
Herraduru Silver Tequila, Domain de Canton, Fresh Lime Juice, Strawberry

O Negative
Tanqueray Gin, Beet Balsamic Shrub, Rosemary

Gravedigger
Hennessy VSOP, Cointreau, Fresh Lemon and Lime Juice



All prices are subject to service charge and state sales tax.