

# Boathouse



## ROOFTOP

### COCKTAILS

<b>SUNRISE IN SANTORINI</b>	19
<i>Ciroc Red Berry, Grey Goose Watermelon Basil, Cranberry, Peach Schnapps</i>	
<b>ROYAL AURA</b>	18
<i>Bacardi Spiced, Coconut Cream, Kiwi, Orgeat, Bitters</i>	
<b>FIZZ ME UP</b>	20
<i>D'usse, Disaronno, Apple Juice, Egg White, Ginger Beer</i>	
<b>WHAT THE FIG?</b>	21
<i>Bulleit Bourbon, Fig, Hibiscus Water, Rose, Grapefruit</i>	
<b>APHRODITE</b>	18
<i>Malibu, Anise, Raspberry</i>	
<b>GARDEN BREEZE</b>	17
<i>Hendrick's, Cucumber, Grape, Dil</i>	

### SPRITZ

<b>CAPRI COAST</b>	18
<i>Grey Goose, Limoncello, Sweet Tea, Champagne</i>	
<b>MIDNIGHT IN MYKONOS</b>	20
<i>Patron, Soursop, Butterfly Pea Tea, Champagne</i>	
<b>ROSE JAB</b>	20
<i>Patron, Rosemary, Rose, Lillet Blanc, Cherry Bitters, Champagne</i>	

### CLASSIC WINES

#### SPARKLING

LA MARCA PROSECCO 16/60  
*ITALY*

#### WHITE

JERMANN PINOT GRIGIO 17/58  
*ITALY*

WHITE HAVEN SAUVIGNON BLANC 16/54  
*NEW ZEALAND*

FRANCISCAN CHARDONNAY 15/50  
*CALIFORNIA*

#### ROSÉ

FLEUR DE MER ROSÉ 16/54  
*FRANCE*

#### RED

ALAMOS MALBEC 15/50  
*ARGENTINA*

BODEGA LANZAGA CORRIENTE RIOJA 16/54  
*SPAIN*

J VINEYARDS PINOT NOIR 17/58  
*CALIFORNIA*

SMITH & HOOK CABERNET SAUVIGNON 18/63  
*CALIFORNIA*

### MOCKTAILS

<b>VELVET GLOW</b>	14
<i>Dessert Pear, Lychee, Purple Grape</i>	
<b>GOLDEN HOUR</b>	14
<i>Banana, Coconut Water, Yogurt, Agave, Chocolate Bitters</i>	
<b>BLUE HORIZON</b>	14
<i>Coconut Water, Coconut Cream, Pineapple, Mint Tea</i>	
<b>CITRUS BLOOM</b>	15
<i>Orange, Pineapple, Passion Fruit, Lime, Honey</i>	

### BEER

<b>STELLA</b>   <i>Pilsner, Belgium</i>	10
<b>HEINEKEN</b>   <i>Pale Lager, Amsterdam</i>	10
<b>HITACHINO</b>   <i>White Ale, Japan</i>	11
<b>GOOSE ISLAND IPA</b>   <i>Pale Ale, Chicago</i>	11
<b>CORONA</b>   <i>Pale Lager, Mexico</i>	10

### RESERVE WINES

#### WHITE

TALBOTT SLEEPY HOLLOW CHARDONNAY 85  
*CALIFORNIA*

ORIN SWIFT BLANK STARE 75  
SAUVIGNON BLANC  
*CALIFORNIA*

JERMANN VINTAGE TUNINA WHITE BLEND 150  
*ITALY*

#### RED

HAHN RESERVE PINOT NOIR 150  
*CALIFORNIA*

ALLEGRI AMARONE DELLA VALPOLICELLA 170  
*ITALY*

ORIN SWIFT PAPILLON BORDEAUX BLEND 180  
*CALIFORNIA*

JAYSON BY PAHLMAYER 185  
CABERNET SAUVIGNON  
*CALIFORNIA*

ROMBAUER PROPRIETOR SELECTION 325  
CABERNET  
*CALIFORNIA*

Please drink responsibly. Guests must be 21+ with valid ID to purchase or consume alcoholic beverages. We reserve the right to refuse service to anyone who appears intoxicated.

18% service charge and NYC sales tax will be added to all checks. A 3% surcharge applies to all payments made by credit card.