

BROOKLYN WINERY

Specialty Cocktails

THE BEDFORD SOUR

Bold and vibrant like Williamsburg's main avenue. This cocktail combines Bushmills Irish Whiskey, Fresh Lemon Juice, and an Old Vine Zinfandel Float.

THE HAVEMEYER SAZERAC

This layered concoction, named after H.O. Havemeyer, the original "Sugar King" of Brooklyn, is more than just sweet. Featuring Laird's Applejack, Maple Syrup, Peychaud's Bitters, and Black Walnut Bitters. Finished with an Absinthe Wash.

THE NORTHSIDE SANGRIA

The proper welcome to our side of the neighborhood. Your choice of Brooklyn Winery Red or White Wine, with Cointreau, Brandy, and Seasonal Market Fruit.

THE BROOKLYN 213

A delicate and refined take on the classic French 75. Tanqueray London Dry Gin, Sparkling Wine, and a "Bouquet of Flowers" Simple Syrup infused with Lavender, Rose, and Hibiscus.

THE METROPOLITAN SMASH

A very Metropolitan way to drink Lemonade, spiked with Ketel One Vodka and infused with Lavender.

THE GRAND PALOMA

This drink is as big as it sounds: spicy and smoky, with Ancho Chile-infused Tequila, Vida Mezcal, and the refreshment of Fresh Lime and Grapefruit Soda.

AMPLE HILLS BOOZY FLOAT

Why choose between dessert and a cocktail? Indulge in both simultaneously by combining everyone's two favorite things: ice cream and liquor! Select your 2 favorite ice cream flavors to add to your choice of a spirit and soda.