

WHITE, ORANGE, ROSE

GÁL TIBOR, EGRI CSILLAG (2021)

Medium-bodied & dry, with flavors of grapefruit & white flowers -14/52

SOMLÓI VÁNDOR NAGY-SOMLÓI FURMINT (2022)

Aged in new & used Hungarian oak for 7 months. Rich & creamy with flavors of green apple - 15 /52

LENKEY PINCESZET, FLOW (2020)

An unoaked, young blend of native Tokaji grapes. Waxy, spicy aromas & flavors like green apple, lemon, salt and chamomile on the palate - 19/72

JASZ LACI, RSING SUN (2021)

4 months of skin contact. Aromas of green herbs & dried flowers. Ripe rich golden apple & hay dominate on the palate -17/64

PALFFY PINCE, HÉJA ORANGE (2022)

14 days skin contact. Spicy orange peel tangerine & green tea -17/64

DÚZSI TAMÁS, KÉKFRANKOS ROZÉ (2020)

Grapefruit, lime, gooseberries, complemented by zesty acids -13/64

RED

GÁL TIBOR, KADARKA (2022)

Spicy on the nose with supple strawberry, cherry & baking spices on the palate -15/56

SZENT DONAT, TIHANY(2021)

Unfiltered juicy red blend. Balanced, with flavors of herbs & currants -17/64

VILLAY TOLNAY, C-CUVÉE (2019)

Cabernet Franc & Merlot blend with dark violet, black cherry and tobacco aromas. Complex structure on the palate -19/72

SPARKLING

SZENT DONAT, 5 BAR PÉT-NAT (2022)

Made from Olaszrizling. Dry & leesy, with green apple, marzipan, lemon-lime & salt - 30

FURMINT MÉTHODE TRADITIONELLE EXTRA BRUT (2020)

Extra brut with bright citrus fruits, toasted almonds, a fine bubble on the nose & palate. Long mineral finish - 72

BEER & CIDER

BACK HOME BEER, PERSIAN LAGER
(Brooklyn, NY) -10

BACK HOME BEER, SUMAC GOSE
(Brooklyn, NY) -10

MAINE BEER CO., LUNCH IPA
(Freeport, ME) -13

LA CHOUFFE, BELGIAN BLONDE
(Vallée des Fées, Belgium) -12

SHACKSBURY, DEER SNACKS CIDER
(Vergennes, VT) -13

APERITIVO, AMARO & SHRUB

BIZARRO MISCHIEF BREW -10
Bitter aperitivo with bengal tonic

CARAWAY & CUMIN SHRUB -10
add prosecco + 6

BEET & MAPLE SHRUB
add prosecco + 6

AMARO HIGHBALL
Orange bitters, tonic, lime - 13

OUR KITCHEN

Bryнна Bantley

Gewet Tekle

Goldie Flavelle

Ivan Maliavka

Vladimir Vysotskii

Leo Ballerini

Mackenzie Hall

COFFEE BAR

Espresso-4

Cortado-4.5

Cappuccino-5

Latte-5

Americano-4.25

Dirty Ovaltine-6

Spiced Hot Chocolate - 8

TEA

Breakfast-3.5

Chamomile-3.5

Peppermint-3.5

SOFT

Orange Juice-3

Saratoga Sparkling-9

Root Beer-5

Cream Soda-5

THANK YOU FOR BEING A FRIEND

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