

# DRINK MENU

## WINE

### REDS

Monje Listá Negro Tradicional 2014 (Canary Islands) \$12  
*organically farmed, dark fruit and smoky minerality  
pairing note - charcuterie and goat cheese*

Forty Ounce Red 2016 (France) \$10  
*sustainably farmed, nice acidity due to Tarn River  
pairing note - coppa, hard cheese*

Cora 2015 (Italy) \$8  
*medium bodied and juicy, notes of bitter cherry and spice  
Pairing note - meats and veggies*

De Angelis Rosso Piceno 2016 (Italy) \$9  
*Lively, aroma evolves into a full bodied floral flavor  
pairing note - venison sausage, fig goat cheese*

Matthew Fritz Cabernet Sauvignon 2014 (California) \$11  
*aromas of blackberry, coupled with notes of plum  
pairing note - hard, sharp cheeses, venison charcuterie*

Durigutti Mendoza Malbec 2015 (Argentina) \$10  
*nose of burnt oak, raisin, and ultraripe cherry  
pairing note - sopressatta, horseradish farmer's cheese*

### PROSECCO

Hi! Prosecco (Italy) \$10  
*notes of pear and golden apples with light fruity finish  
pairing note - pear goat cheese, goat cheese panini*

## FLIGHTS

Wine Tasting Flight \$14  
*choice of four wines*

Wine & Cheese Tasting Flight \$20  
*four wines paired with four cheeses*

### WHITES

Zellina Pinot Grigio 2015 (Italy) \$10  
*notes of orchard fruits, coupled with vibrant acid  
pairing note - caprese salad, light panini*

Elbling 2016 (Germany) \$8  
*crisp and dry, and light-bodied  
pairing note - hummus plate, cheese plate*

Ca'Liptra Verdicchio Castelli 'Kypra' 2015 (Italy) \$12  
*sustainably farmed, slight floral notes at the nose  
pairing note - panini, cheese plate*

Barnard Griffin Riesling 2014 (Washington) \$9  
*apple and pear notes, but not overly sweet in nature  
pairing note - blue cheese, coppa, sopressatta*

Melovivo Grillo (Italy) \$11  
*aromas of spring flowers, citrus, and peach  
pairing note - caprese salad, cheese & charcuterie plate*

Radley & Finch Sauvignon Blanc 2016 (South Africa) \$9  
*crisp and dry, vibrant palate, notes of ripe tropical fruit  
pairing note - hummus plate, baked brie*

### ROSÉ

Domaine d'Aupilhac (France) \$12  
*fruity and fleshy, powerful palate  
pairing note - panini, goat cheese*

## NY CRAFT BEERS & CIDER

Bad Seed Dry Craft Hard Cider (6.9% ABV) - Highland, NY \$7  
*strongest, driest, hardest cider you'll find!*

Newburgh NanoBoss Pale Ale (4.5% ABV, 16 oz) - Newburgh, NY \$8  
*tropical fruit hop aromas, with a crisp & refreshing bitterness*

Oyster Bay Barn Rocker (4.6% ABV) - Oyster Bay, NY \$6  
*clean and crisp with a balance of bitterness*

Flower Power IPA (7.2% ABV) - Ithaca, NY \$7  
*clover honey hue with a finish of pineapple and grapefruit*

Keegan Ales Joe Mama's Milk (8% ABV) - Kingston, NY \$7  
*coffee milk stout brewed with locally-roasted coffee beans*

Empire Skinny Ale Kolsch (5.3% ABV) - Syracuse, NY \$6  
*crisp Kolsch ale brew with German pilsner malt*

Bel Air Sour (5.8% ABV) - Brooklyn, NY \$7  
*bright tropical fruits with a crisp and gently tart finish*

Coney Island Lager (5.5% ABV) - Coney Island, NY \$7  
*balance experience of malty backbone with expressive hop notes*

## WOCKTAILS

"Wine Cocktails"

Mojito \$10  
*White wine mojito that tastes like the real thing*

Berry Spritzer \$8  
*A red wine mixed drink with berries*

## NON-ALCOHOLIC

Soda/Seltzer \$1.50  
Bottled Water \$1.50  
Signature ARTBAR Tea Blend \$2.50  
Coffee \$1.50

### OCTOBER BEER SPECIAL- \$6

Oyster Bay Pumpkin Ale (5% ABV) - Oyster Bay, NY  
easy drinking ale with notes of cinnamon, nutmeg,  
and allspice