

BEER BOTTLES

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| BUD LITE | \$6.00 |
| ANGRY ORCHARD | \$7.00 |
| CORONA | \$7.00 |
| HEINEKEN | \$7.00 |
| STELLA ARTIOS | \$7.00 |
| BROOKLYN LAGER | \$7.00 |
| BROOKLYN IPA | \$7.00 |

BY THE GLASS

AVAILABLE BY THE
GLASS
OR BOTTLE

RED

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| Cabernet | \$12/44 |
| Merlot | \$12/44 |
| Pinot Noir | \$11/40 |
| Malbec | \$11/40 |

WHITE

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| Pinot Grigio | \$11/40 |
| Chardonnay | \$11/40 |
| Sauvignon Blanc, | \$11/40 |

ROSE

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| Sables d'Azur, | \$12/44 |
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BUBBLES

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| Prosecco | \$14/50 |
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HOMEMADE SANGRIA

LARGE PITCHER

\$35

Light refreshing Sangria pitcher, serves approximately 7-8 glasses

**TAKE HOME A COMEDY
CELLAR T-SHIRT \$20**

ASK YOUR SERVER TO SHOW YOU SIZES
AND STYLES



MUNCHIES

HOMEMADE POTATO CHIPS \$5

Served with Bleu Cheese dressing

PLUCK-U BUFFALO WINGS \$12

Chicken wings in mild sauce w/ carrots, celery, homemade chips & Bleu Cheese dipping sauce

MOZZARELLA STICKS \$10

Italian seasoned breaded mozzarella sticks served w/ marinara sauce

JUST FRIES \$5

BASKET OF ONION RINGS \$6

OFF THE GRILL

GOURMET CHAR-GRILLED SLIDERS* (2 per order) \$10

Choice of Chicken or Beef

Topped with pickles and wasabi ketchup

CHEESE AN ADDITIONAL \$1 (American, cheddar, mozzarella)

BEEF, CHICKEN OR VEGETABLE YAKITORI SKEWERS* (per skewer) \$3.00

A Japanese staple for eating with friends. Mini skewers of bite size chunks of chicken or sirloin-tip beef, char-grilled with scallions in a light yakitori sauce.

(MINIMUM TWO PER ORDER)

ORDER A BUNCH FOR THE WHOLE TABLE & SHARE!

HOT PRESS PANINI SANDWICHES

SERVED ON
CIABATTA
BREAD WITH
A CUCUMBER
SALAD

UNDERGROUND PANINI \$11

Roast Turkey, Mozzarella garnished w/ Tomato, Arugula and Pesto sauce

SPINACH PANINI \$10

Spinach, Mozzarella, Sun Dried Tomato w/ Pesto sauce

CELLAR PANINI \$12

Roast Beef, sharp Cheddar w/ Horseradish aioli

SWEETS

CHOCOLATE MUDCAKE \$8

CHEESECAKE \$8

COCKTAIL MENU | \$14

CUCUMBER 75

Prosecco, Hendricks Cucumber Gin, Crop Cucumber Vodka, fresh lemon juice, fresh cucumber, simple syrup

PASSION AND HEAT

Milagro tequila, Ancho Reyes, Cointreau, fresh lemon juice, passion fruit puree, jalapeno syrup

OUR FAVORITE NEGRONI

Nolet Gin, Campari, Sweet Vermouth, orange bitters

THE CLASSIC OLD FASHIONED

Bulleit Bourbon, simple syrup, aromatic bitters, orange twist

THE BEE'S KNEES

Brooklyn Gin, fresh lemon juice, honey syrup

PICK YOUR MULE

Your choice: Sailor Jerry Dark Rum, Jameson Whiskey, or Reyka Vodka served with Ginger Beer

HOMEMADE PINEAPPLE VOKDA

Fresh pineapple infused into vodka

WANT SOMETHING NOT LISTED?

BE SURE TO ASK YOUR SERVER; WE HAVE A FULL BAR

VODKA:

Stoli (& flavors) Grey Goose, Reyka, Ketel, Tito's, Absolut

GIN:

Bombay, Sapphire, Hendricks, Botanist, Tanqueray 10, Brooklyn Gin

RUM:

Bacardi, Sailor Jerry Spiced Rum, Malibu, Mount Gay, Myer's, Bacardi Limon

WHISKEY:

Jack Daniels, Jack Daniels Honey, Jameson Irish Whiskey, Bulleit Rye, Jim Beam,

BOURBON:

Knob Creek, Woodford Reserve, Bulleit, Woodford Reserve Double Oaked, Maker's Mark

SCOTCH:

Dewar's, Johnnie Walker Red/Black, Macallan, Glenlivet, Glenfiddich

TEQUILA:

Casamigos (silver, reposado, anejo), Hornitos (silver, reposado, anejo), Patron, Hornitos Black Barrel, Milagro