

COCKTAILS \$19

- Petal and Leaf *Vodka, Grapefruit Liqueur, Lavender Syrup, Lime Juice, Rose Water*
- Pyrus Root *Vodka, Cucumber Tincture, Chervil Syrup, Pear Puree, Lime Juice*
- Ananas Crown *Gin, Swedish Punsch, Grenadine, Pineapple Juice, Lime Juice*
- Branca Cup *Grappa, Fernet Branca, Raspberries, Cucumber, Lime Juice*
- Intertwined *Tequila, Amaro, Banana Liqueur, Cinnamon Syrup, Lemon Juice, Bay Leaf, Tiki Bitters*
- Tunki's Nectar *Pisco, Dry Vermouth, Orgeat Syrup, Lemon Juice, Peychaud's Bitters*

BAR BITES

- Grilled Emmer Flour Flatbread  
w/ Burrata, Kale Pesto, Nduja \$13
- Sweet Potato Chips  
w/ French Onion Dip \$9

- Housemade Lavash  
w/ Spicy Green Pea Hummus \$10
- Crispy Candied Bacon,  
Cayenne & Cinnamon \$11
- Housemade Pull-Apart Bread  
Caramelized Onion & Boursin \$7

TO BEGIN

- Foie Gras Terrine w/ Rhubarb, Strawberry, Sorrel, Brioche \$22
- Long Island Oysters on Ice, Fennel Sausage, Grilled Bread, Mignonette Pearls \$18
- Montauk Fluke Tartare w/ Turnips, Cabbage Sprouts, Dill Pollen, Rapeseed Oil \$16
- Pretzels, Pickles and Mangalitsa Pork Salumi \$18
- Lobster Bisque w/ Tarragon Cream, Onion Brulée, Wild Sturgeon Caviar \$13
- Hudson Valley Harvest Salad dressed Walnut Vinaigrette, Shaved Mushrooms, Toussaint Cheese \$13
- Grilled Green Asparagus w/ Country Ham Vinaigrette \$14

ROOTS, SHOOTS & LEAVES

- Paprika Dusted Steak Fries  
w/ Garlic Aioli \$10
- Fava Beans  
w/ Spring Onion Soubise \$13
- Crispy Lemon Oyster Mushroom  
w/ Pickled Ramps \$14
- Roasted Baby Beets  
w/ Raifort and Pistachio \$11
- Rainbow Carrot Salad, Housemade Ricotta,  
Tarragon Vinaigrette \$11
- White Jumbo Asparagus  
w/ Poached Egg Dressing \$35
- Trumpet Royale Mushroom seasoned  
Vadouvan Curry, Minted Labneh \$10
- Sauteed Green Peas  
w/ Bacon, Lettuce \$13

TO SHARE

- Whole Grilled Market Fish  
sauce Chermoula,  
charred Lemon \$52
- Bone-in Bison Ribeye  
40 ounces, Shaved  
Asparagus and Vinaigrette \$96
- Green Circle Chicken  
Stuffed w/ Bourbon and Rye Berries,  
dressed Lettuces \$78

ENTREES

- Seared Diver Scallops w/ Romesco, Watercress \$34
- Einkorn Risotto w/ Morel Cream, Mint, Fava Beans, Asparagus, Vin Jaune \$22
- One and a Half Pound Maine Lobster, halved and grilled, Salt Potatoes, Beurre Blanc \$46
- Golden Tile Fish grilled, Fennel Broth, Red Pepper Rouille \$34
- Ribeye Cap by the Half Pound, Whole Roasted Garlic \$48
- 8 ounce Skirt Steak, Dandelion Chimichurri and grilled Scallions \$28
- Smoked Mangalitsa Pork Collar, Mustard & Turnips \$32

INSTAGRAM @bevynyc

**Off the Beaten Wine Path** are rare and unusual finds  
representing excitement and variety in the world of wine.

The selections are produced by dedicated artisans not bound by dogma,  
trends or fashion. As such they offer a unique and different wine experience  
made by passionate individuals with great value in mind.

- Chenin Blanc** Stellenbosch Vineyards 'Credo', Stellenbosch, South Africa 2010 50  
*Winemaker Bernard Claassen selects the grapes for Credo from the best terroir the Stellenbosch winelands has to offer. Rich straw colour with a golden tint. Honey pineapple and treacle on the nose give way to intense butterscotch and tropical flavours on the palate. Beautifully balanced acidity and careful use of French oak complete this wine of rare distinction. Pair with well-seasoned poultry, and rich fish dishes.*
- Hondarrabi Zuri** Agerre, Txakoli, Getariako Txakolina, Basque Country, Spain 2014 56  
*Bodegas Agerre is an 11 hectare estate of organically farmed Hondarrabi Zuri, planted on the local sandstone soils as well as clay. Oregano, sea breeze, and lemon peel aromas prime the palate for this perfect summery thirst-quencher, full of refreshing flavors: lemon-lime, white pepper, crunchy pear, sea salt, a touch of smoke, and the perfect puff of spritz. Pair with oysters, grilled fish, and vegetable sides.*
- Gros Manseng & Petit Courbu** Herri Mina, Irouléguy, Southwest, France 2015 65  
*Jean-Claude Berrouet, formerly the winemaker for Château Pétrus, aims for grace and balance, making what he calls "nonsophisticated wines, without technology". In Basque, Herri means Country and Mina means homesick, thus the name Herri Mina stands for "nostalgia." Clean, fresh, herbaceous, green apple and citrus, with nice mineral character. Pair with salads, rustic vegetable dishes, white meats and seafood.*
- Grenache Rosé** A Tribute to Grace, Santa Barbara County, California 2014 64  
*A Tribute to Grace is made from sustainably-farmed grapes with an eye towards Biodynamics. Angela Osborne's mindfulness continues to her delicate handling of wine, which includes only small sulfur additions at bottling for stability. Beautiful citrus, herbs and strawberries. Plenty of acidity, and palate refreshing. Versatile at the table with risotto, vegetables, and anything grilled!*
- Tannat** Narbona 'Roble', Puerto Carmelo, Colonia, Uruguay 2011 50  
*The estancia dates from 1909 where Juan de Narbona founded one of the first wineries in the country. Made with Uruguay's signature varietal, it has a saturated, very dark red violet color. Black fruit, dark chocolate, and savory, meaty notes with good balancing acidity. Aged in French and American oak barrels. A classically-styled wine for red meats off the grill, with an old-world flair.*
- Limnio, Syrah & Merlot** Gerovassiliou, Epanomi, Macedonia, Greece 2010 66  
*At Ktima Gerovassiliou the vineyard is cultivated with great care and enthusiasm that leads Vangelis Gerovassiliou to constantly research and experiment with Greek and foreign varieties. The wine is deep ruby and concentrated, elegant, with flavors of ripe plum, cherry and spices. On the palate the wine offers gentle tannins enhanced with great fruit intensity. Pair with roast pork, poultry, richly flavoured meat and game dishes.*
- Folle Noir** Clos Saint-Vincent 'Vino di Gio', Bellet, Provence, France 2011 70  
*Bellet is an Appellation worth knowing, hidden as it is in plain sight within the urban confines of Nice, France. Supple tannins, with juicy red fruit, olives and Provençal herbs. The sunlit, breezy maritime climate along with organic and biodynamic vineyard practices create a versatile red for a wide range of mediterranean-inspired dishes, firm cheeses, and rustic meat preparations.*
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