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## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

### **COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE**

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

**Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.**

**Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.**

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request** will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

- ✓ 1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
- ✓ 2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department. *NIA*
- ✓ 4. Proposed menu, if applicable.
- ✓ 5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord. *NIA Currently licensed*
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.) *Forthcoming*
- ✓ 8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

**Meeting Date:** TBD

**APPLICANT INFORMATION:**

Name of applicant(s): Puttery Manhattan LP

Trade name (DBA): Puttery

Premises address: 446 West 14th Street, New York, NY 10014

Cross Streets and other addresses used for building/premise:  
Washington Street and High Line

**CONTACT INFORMATION:**

Puttery Manhattan LP does not have any officers. Officers for the immediate parent company, DSU Southwest Holdings, LLC are as follows:

Principal(s) Name(s): Elyse Cook, Asst. Secretary and Nicholas Foley- LLC Manager/Secretary

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 446 W. 14th Street Associates, LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Elyse Cook</u>	<u>See attached rider</u>
<u>Nicholas Foley</u>	<u>See attached rider</u>
<u> </u>	<u> </u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
Indoor mini golf venue with food, alcoholic beverages and music.

RIDER OF LICENSES FOR ELYSE COOK AND NICHOLAS TOLLY

Entity Name	Address	License Number
American Golf Corporation	7 <sup>th</sup> Avenue & 86 <sup>th</sup> Street, Brooklyn, NY 11228	1205505
American Golf Corporation	870 Shore Road, Bronx, NY 10465	1205513
American Golf Corporation	202 12 Willets Point Boulevard, Bayside, NY 11360	1187989
American Golf Corporation	100 London Road, 100 Richmond Hill Road, Staten Island, NY 10306	1043116

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

- a new liquor license (  Restaurant  Tavern / On premise liquor  Other )
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : Change of Method of Operation

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

The licensee seeks to make changes to the Community Board stipulations. An application addendum is attached with full details of the requested changes.

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If this is for a new application, please list previous use of location for the last 5 years:

n/a

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Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: 1350383, expires 08/31/25  
Puttery Manhattan, LP

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Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes  no

If yes, please list DBA names and dates of operation:

Ethos Lab, LLC d/b/a The Woodstock - License expired 4/30/2020

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**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: \_\_\_\_\_

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 5 Year Built : 1936

Describe neighboring buildings: Mixed residential and commercial

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) 8b

Block and Lot Number: 646 / 14

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no

Is the premise located in a historic district?  yes  no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : no proposed changes at this time

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (Including sidewalk, roof and yard space)  no  yes : explain \_\_\_\_\_

What is the proposed Occupancy? 554

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?  no  yes

If yes, what is the maximum occupancy for the premises? 1,000

If yes, what is the use group for the premises? A-2

If yes, is proposed occupancy permitted?  yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no

Do you plan to file for changes to the Certificate of Occupancy?  yes  no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: \_\_\_\_\_

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 24,074 square feet  
Cellar- 4,663 square feet 2nd Floor- 4,630 square feet  
If more than one floor, please specify square footage by floors: 1st Floor- 4,640 square feet 3rd Floor- 4,630 square feet  
Indoor Roof Area- 4, 738

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
Outdoor rooftop area is 773 square feet.

If more than one floor, what is the access between floors? Elevators and stairways

How many entrances are there? 3 How many exits? 3 How many bathrooms ? 7

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

**OVERALL SEATING INFORMATION:**

Total number of tables? 74 Total table seats? 289

Total number of bars? 3 Total bar seats? 32

Total number of "other" seats? N/A please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 289

Basement:  
10 Tables  
65 Seats

Second Floor:  
14 Tables  
60 Seats

Third Floor:  
13 Tables  
60 Seats

Rooftop:  
16 Tables  
104 Seats

**BARS:**

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 3 Seats 32

How many service bars are being applied for on the premises? 2

Any food counters?  no  yes, describe : \_\_\_\_\_

**For Alterations and Upgrades:**

Please describe all current and existing bars / bar seats and specific changes: N/A

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: Golf Venue with food and bars and a lounge in the cellar after 10pm

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

\_\_\_ to \_\_\_ \_\_\_ to \_\_\_

**\*See the attached rider re: hours of operation**

Will the business employ a manager? \_\_\_ no  yes, name / experience if known : TBD

Will there be security personnel? \_\_\_ no  yes( if yes, what nights and how many?) 1-4 security guards all days of operation

Do you have or plan to install French doors, accordion doors or windows that open?  no \_\_\_ yes

If yes, please describe : \_\_\_\_\_

Will you have TV's ? \_\_\_ no  yes ( how many? ) 20

**Type of MUSIC / ENTERTAINMENT:** \_\_\_ Live Music  Live DJ \_\_\_ Juke Box  Ipod / CDs \_\_\_ none

Expected Volume level: \_\_\_ Background (quiet)  Entertainment level  Amplified Music (check all that apply)

Do you have or plan to install soundproofing?  no \_\_\_ yes Note that only sound batts will be installed throughout the premises.

IF YES, will you be using a professional sound engineer?  \_\_\_\_\_

Please describe your sound system and sound proofing: \_\_\_\_\_

Will you be permitting:  promoted events  scheduled performances  outside promoters

any events at which a cover fee is charged?  private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment?  no \_\_\_ yes ( if yes, please attach plans)

Will you be utilizing \_\_\_ ropes  movable barriers \_\_\_ other outside equipment (describe) \_\_\_\_\_

Are your premises within 200 feet of any school, church or place of worship?  no \_\_\_ yes

**If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 1/2 " x 11").**

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

**Puttery Manhattan, LP**

Hours of Operation Sought:

Cellar: 11am to 2am, Sunday through Wednesday. 11 am to 4am, Thursday through Saturday.

First, second and third floors: 11am to 2am, 7 days a week.

Rooftop: 11am to 11pm Sunday through Thursday. 11 am to midnight, Fridays and Saturdays.

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

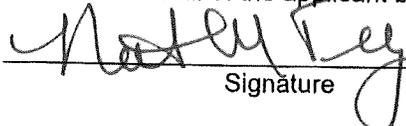
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Email : \_\_\_\_\_

Application submitted on behalf of the applicant by:

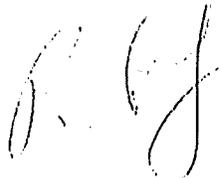
  
\_\_\_\_\_  
Signature

Print or Type Name Nicholas M. Foley

Title Secretary

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.





Community Board 2, Manhattan  
SLA Licensing Committee  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair

## PROPOSED CHANGES TO COMMUNITY BOARD 2 LICENSE STIPULATIONS

1. The establishment will be advertised and operated as an indoor mini golf course venue, immersive rooms, restaurant/bar concept with full service kitchen and craft cocktails on three floors, cellar and rooftop. The establishment cellar will also be advertised as a lounge, in the cellar area of the premises only, during the hours of 10pm to 2am Sunday through Wednesday, and 10pm to 4am Thursday through Saturday.
2. Entry is to patrons of all ages for brunch service, starting at 11am and ending at 4pm, each day. After 4pm, the premises will only be open to patrons over the age of 21.
3. The hours of operation for the first, second and third floors will be 11am to 2am, 7 days a week. The hours of operation for the cellar will be 11am to 2am, Sunday through Wednesday and 11am to 4am, Thursday through Saturday. All patrons will be cleared from the premises and no patrons will remain after the stated closing time.
4. The rooftop will open at 11am and will close by 11pm Sunday to Thursday, and will open at 11am and close at midnight on Fridays and Saturdays. All patrons will be cleared from the rooftop and no patrons will remain after stated rooftop closing time.
5. No change.
6. No change.
7. The cellar level of the premises will operate as a lounge from 10pm to 2am Sunday through Wednesday, and from 10pm to 4am Thursday through Saturday.
8. No change.
9. No change.
10. No change.
11. No change.
12. There will be bottle service permitted in the lounge area in the cellar from 10pm to 2am Sunday through Wednesday, and from 10pm to 4am Thursday through Saturday.
13. Reservation system will be in use at all times; all patrons will wait in designated area inside licensed premises. Patrons who wish to enter the lounge area will be able to walk in, without reservations.
14. Dancing and performances will be permitted in the lounge area. There will be no cover fee charged for entrance.
15. No change.
16. No change.



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**Community Board 2 Liquor License Stipulations**

I, Nicholas Foley, as a qualified representative of **Puttery Manhattan, LP d/b/a Puttery, 446 W. 14th St. 10014**, in consideration of the application for an on-premise liquor license, **agree to the following stipulations**, which were agreed to with Community Board 2, Manhattan in July 2022, and agree the stipulations will be incorporated into the "method of operation" of the on-premise liquor license:

1. The establishment will be advertised and operated as an indoor mini golf venue, immersive rooms, restaurant/bar concept with full service kitchen, and craft cocktails on three floors, cellar and rooftop.
2. Entry is to patrons over the age of 21 only.
3. The hours of operation for cellar, first, second and third floors will be Sunday 12 PM to 12 AM, Monday to Wednesday from 4 PM to 12 AM, Thursdays and Fridays from 4 PM to 2AM and Saturdays from 12 PM to 2 AM. All patrons will be cleared from the premises and no patrons will remain after stated closing time.
4. The rooftop will close by 11 PM Sunday to Thursday and by 12 AM Fridays and Saturdays. All patrons will be cleared from the rooftop and no patrons will remain after stated basement closing time.
5. The premises will not operate or serve alcohol to any outdoor area except for the rooftop.
6. Will roll down walls/doors to roof glass structure by 10 PM every night.
7. The premises will not operate as a lounge, tavern or sports bar or allow any portion of the premises to be operated in such a manner.
8. There will be no DJs, music, no speakers, TVs, projectors or monitors on the rooftop.
9. The Licensee will obtain all required certificates, permits and related documents including a Certificate of Occupancy prior to opening and will keep current all certificates, permits and related documents.
10. The kitchen will remain open and the full food menu available until 30 minutes before closing time.
11. The premises and all mechanicals will comply with all NYC Noise Codes.
12. There will be no "bottle service" other than typical restaurant beer/wine by the bottle.
13. Reservation system in use at all times; all patrons will wait in designated area inside licensed premise.
14. There will be no dancing, no event where a cover fee is charged or scheduled performance.
15. There will be no velvet ropes or barricades used to control patrons.
16. Will work with ride share companies to coordinate pickup and drop off location to ameliorate congestion on 14th Street and its surrounds.

**Residents may contact the Manager/Owner at the following phone number. Any complaints will be addressed immediately**

Name: *Nicholas Foley* Phone Number: 203 736 7056

*Otis Irvin Cobb, II*

Signed Notary Public, State of Texas My Commission Expires: 10/27/24  
 State of Texas, County of Brazoria  
 Sworn to this 18th day of July 2022 by Nicholas Foley

Dated 7/18/2022



Otis Irvin Cobb, II  
 ID NUMBER 12370148  
 COMMISSION EXPIRES October 27, 2024

This notarial act was an online notarization Notary Public

**Community Board #2, Manhattan and the above referenced Licensee request that the New York State Liquor Authority incorporate the stipulations above into the On-Premise Liquor License**

# Active Licenses Within 500 Feet

Search for an address or locate on map



Show results within (Feet) 500



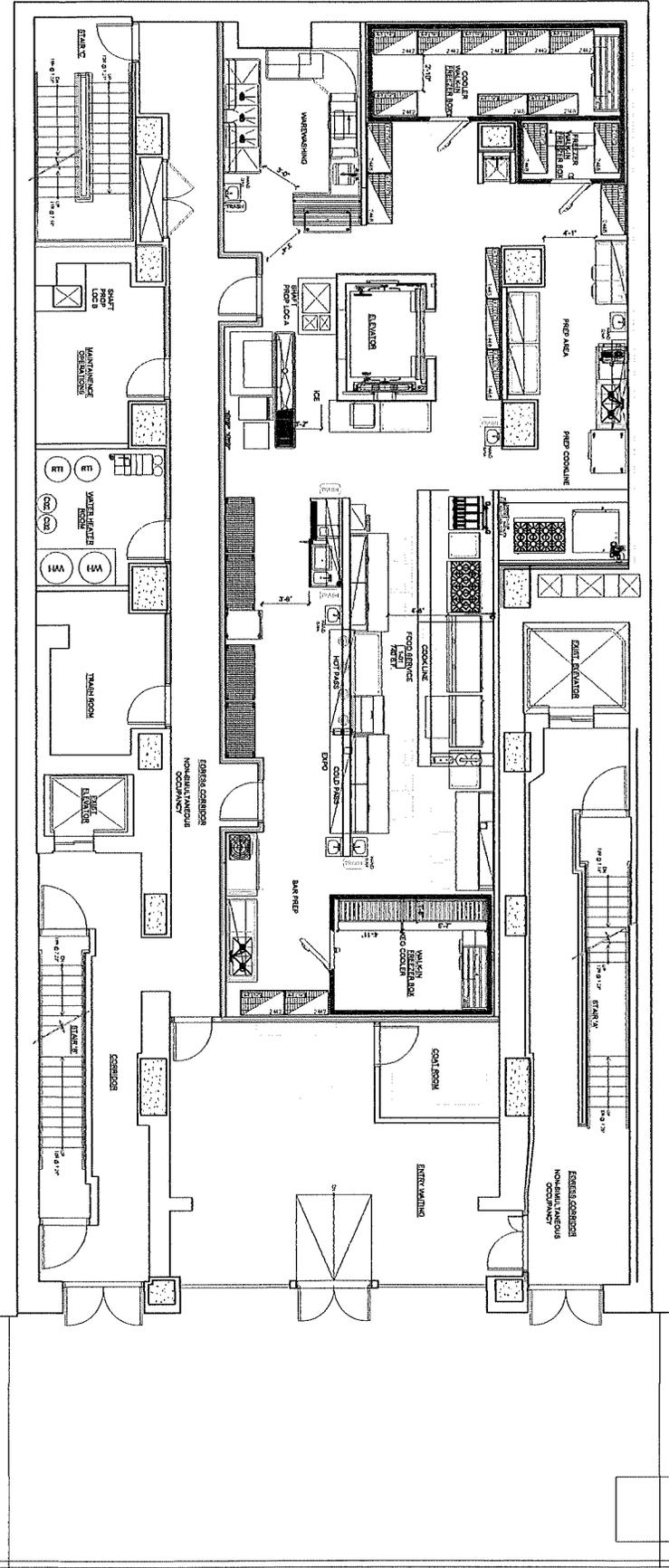
0 1500

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< Active Licenses	(10)
PUTTERY MANHATTAN LP   Active	0.07 ft
HYUNDAI MOTOR AMERICA INC & RESTAURANT   Active	273.71 ft
GC SHL LLC & STANDARD HIGH LINE MGMT AS MGR   Active	334.12 ft
WCB HOLDINGS LLC   Active	334.45 ft
VERY FRESH NOODLES LLC   Active	384.58 ft
S&J MEATPACKING LLC   Active	468.29 ft



1 FIRST FLOOR PLAN



SCALE: 1/4"=1'-0"

**new york design**

**puttery**  
new york design

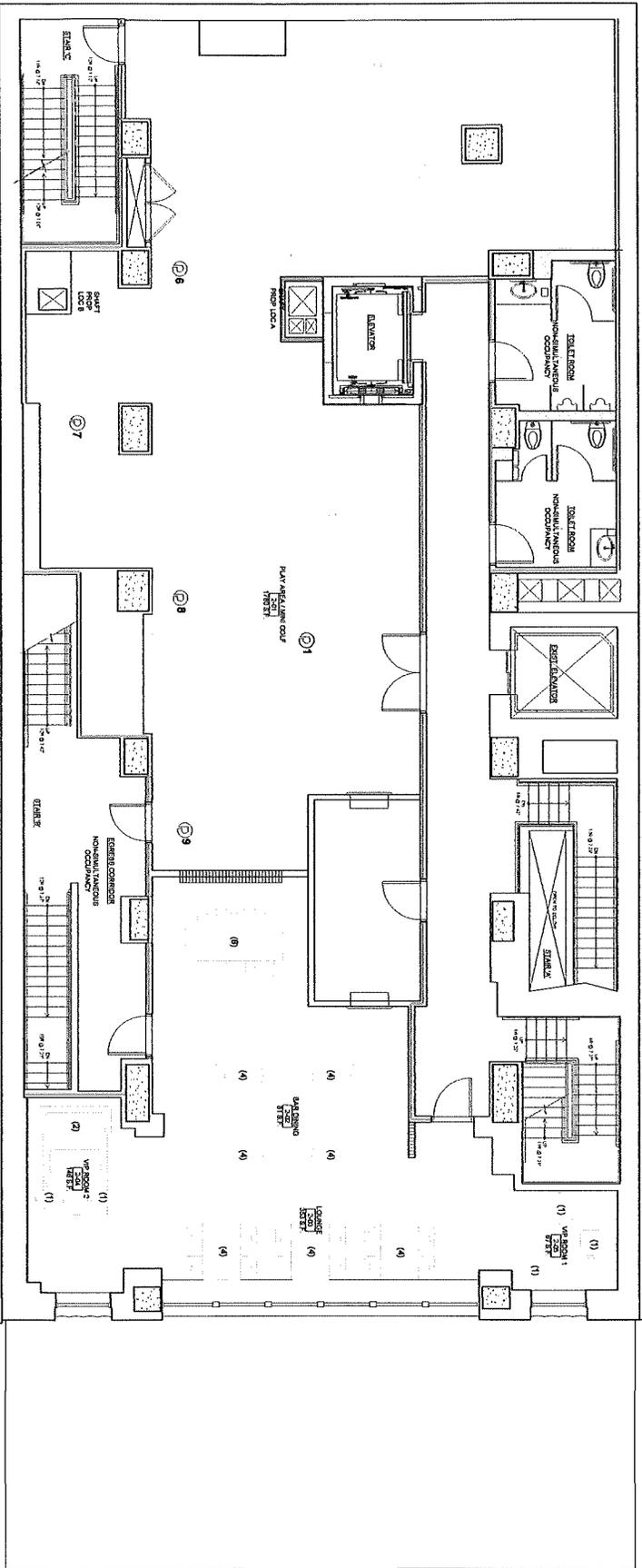
446 WEST 14TH STREET NEW YORK, NY 10014

22014 03.28.2022  
JS ISMK AVIET  
FIRST FLOOR PLAN

A-101.00 02 of 6

ISSUED FOR REVIEW 04-23-2022

**TOTAL SEATING NUMBER CALCULATION**  
 DINING ROOM 1171 + 1172 SEATING  
 KITCHEN 1173 + 1174 SEATING  
 TOTAL 2344 = 41 SEATING



1 SECOND FLOOR PLAN

SCALE 1/4"=1'-0"

**new york design**

**puttery**  
 new york design

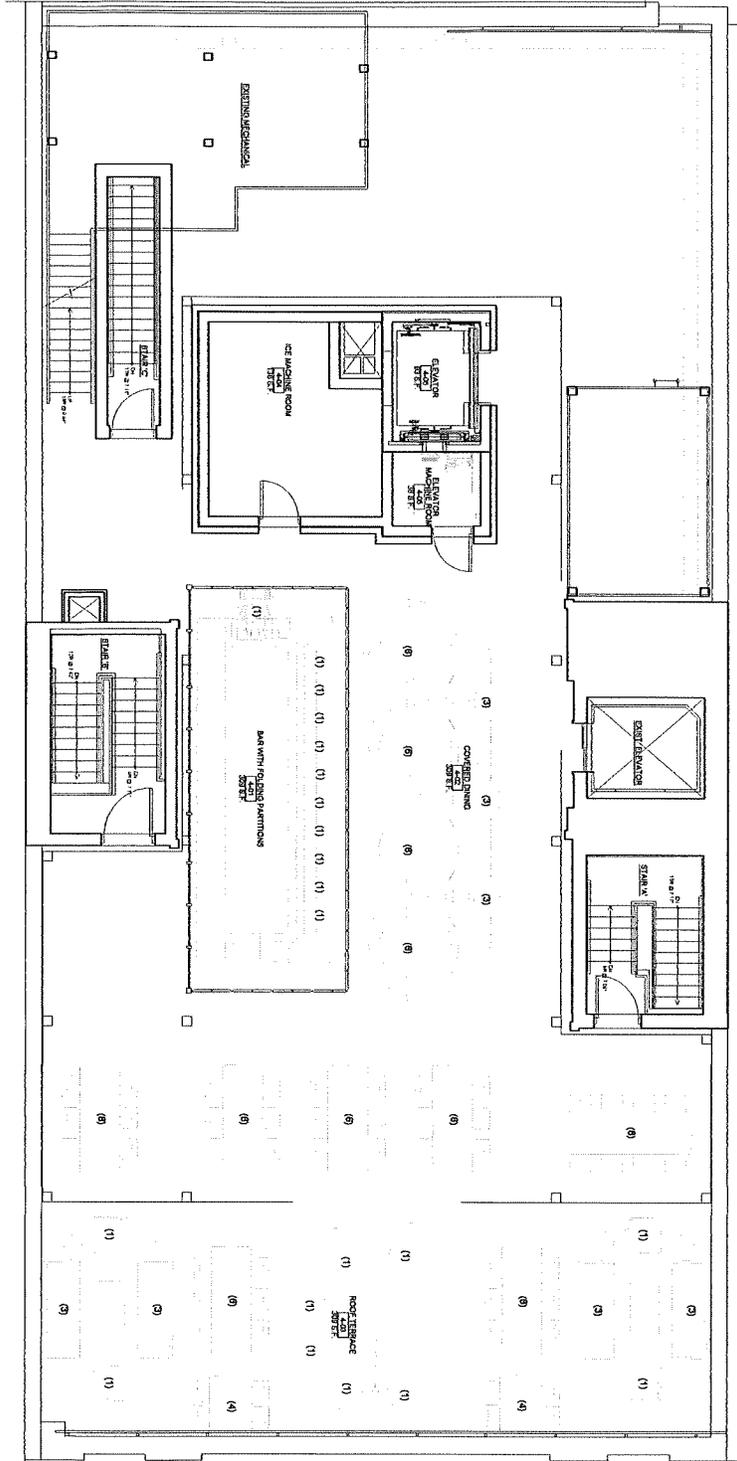
446 WEST 14TH STREET NEW YORK, NY 10014  
 GILBERT & ANGLINE AIA  
 7E WASHINGTON ST. 10TH FLOOR  
 NEW YORK, NY 10003

22014 03.28.2022  
 JS IS/MK/AV/ET  
 SECOND FLOOR PLAN

A-102.00 | 03 of 6  
 10/1/2022



**TOTAL SEATING NUMBER CALCULATION**  
 BAW WITH ROUND PARTNERS 1411+1412+1413+1414+1415+1416+1417+1418  
 ROOF SEATING 1411+1412+1413+1414+1415+1416+1417+1418  
 TOTAL 11,900+118 = 12,018 SEATING



1 ROOF FLOOR PLAN

SCALE: 1/4"=1'-0"

100%  
 NO. 100%  
 ISSUED FOR REVIEW  
 03/28/2022  
 03 of 6  
 A-104.00

**puttery**  
 new york design  
 A DESIGN CENTRAL

JOSEPH F. ANDRONICO, AIA  
 170 WEST END AVENUE, 10TH FLOOR  
 NEW YORK, NY 10014  
 www.puttery.com

446 WEST 14TH STREET NEW YORK, NY 10014  
 22014 03 28 2022  
 JFS  
 IS/MK AV/ET  
 ROOF FLOOR PLAN

03/28/2022  
 A-104.00 03 of 6



# MENU

## APPETIZERS

### BRUSCHETTA (CHOICE OF 2 OR 3)

- Serrano ham, Mascarpone, papallo peppers, capers & toasted almonds
- Burrata, heirloom grape tomatoes, balsamic reduction & EVOO
- Goat cheese, romesco, chives, sherry vinegar & EVOO

\$10  
FOR 2

\$15  
FOR 3

Sub gluten free bread \$2 for two, \$3 for three  
\*Add for EVOO and capers to the same price  
gluten free bread

### CHARCUTERIE BOARD

Three each seasonal meats and cheeses, marinated olives, grilled asparagus, salted pecans, roasted quail jam & toasted artisan bread

\$23

### SOUS VIDE PORK BELLY

ducrone cucumbers, jalapeño, and pickled radish, dressed with hoisin glaze, nuoc cham & herbs

\$14

### HOUSE CUT FRIES

Served with Sriracha ketchup & horseradish mustard aioli

\$8

### \*TUNA TOSTADAS

Cilantro almond pesto, ahi tuna, cucumber pico, charotle aioli & micro cilantro

\$12

### EDAMAME

Sea salt (\$8) or angry butter (\$9)

\$8

\$9

### OVEN ROASTED MEATBALLS

Veal, beef, lamb, marinara, manchego, basil & toasted artisan bread

\$16

### VEGGIE POTSTICKERS

Ponzu dipping sauce & micro cilantro

\$12

### \*TUNA STACK

Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips

\$17

### FIRE SHRIMP

Cajun butter, tomato, toasted artisan bread & green onions

\$12

### SHRIMP CEVICHE

Citrus marinated shrimp, onion, cucumber, avocado tomatoes, cilantro, tortilla chips

\$13

### STEAK TARTARE

Beef tenderloin, shallots, Dijon mustard, capers, egg yolk, artisan bread, popcorn shoots, salt and pepper

\$15

### NASHVILLE HOT TOFU

Marinated tofu with Nashville hot seasoning

\$15

### VEGGIE TOSTADAS

Soy chorizo, mushrooms, peppers & onions, tomato salsa, fried cauliflower tortillas, shredded lettuce, pico de gallo, cajita cheese

\$15

## DESSERTS

### MINI JARS

- Double Chocolate Brownie
- Berries & Cream
- Key Lime Cake

\$5  
EACH

\$12  
FLIGHT

## SALADS

### FIG, BURRATA AND SERRANO HAM

Fried figs, burrata, serrano ham, avocado, heirloom grape tomatoes, red onion, champagne vinaigrette, radishes & toasted artisan bread

\$14

### GARDEN

Spring greens, cornish, heirloom tomatoes, tomatoes, red onions, cucumber, arugula & champagne vinaigrette

\$14

### CHOP

Romaine, artichokes, serrano ham, pepperoncinis, heirloom grape tomatoes, avocado, red onions, sherry mustard vinaigrette & cranberry

\$14

### Add protein

\*Soy glazed blackened ahi or \*sautéed shrimp

\$9

## TACOS 3 PER ORDER

### BAJA FISH TACO

Tempura fried cod, slaw, lime crema, cajita pico de gallo, micro cilantro

\$17

### BRUSSELS & CHARRED SWEET POTATO

Black beans, ancho fried sweet potato, citrus brussels, red chicharron, pickled red onion, cauliflower tortilla

\$17

### TOFU TACOS

Fried tofu, pineapple salsa, avocado, corn tortillas, micro cilantro

\$17

### NASHVILLE HOT CHICKEN

Nashville hot chicken, pickle crema, slaw, dill pickles, corn tortillas

\$17

### SOUTHERN FRIED CHICKEN TACO

Southern fried chicken, romaine, avocado crema, sharp cheddar, corn tortillas

\$17

### BEYOND BEEF TACOS

Beyond meat, nacho cheese, iceberg lettuce, pico, corn tortillas

\$17

### COCONUT RED CURRY CAULIFLOWER

Coconut red curry cauliflower, smashed avocado, pickled onions, micro cilantro

\$17

## SLIDERS

### BEEF SLIDERS

Beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard aioli

\$14

### LAMB SLIDERS

Harrisia spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

\$14

### WAGYU BEEF SLIDERS

Beef tenderloin, caramelized onions, gruyere cheese

\$14

### SHRIMP SLIDERS

Shrimp, old bay, gnt cake, shallot cream sauce, arugula

\$14



# DRINKS

SIGNATURE COCKTAILS		WINE		GLASS	BOTTLE
<b>TASTY GREEN</b> Hoku Japanese Vodka, Elyx Saff, Lime, Cane Sugar, Cucumber, Peas	\$13	<b>REDS</b>	<b>Ravel &amp; Stitch</b> Cabernet Sauvignon, Napa Valley, 2019	\$12	\$48
<b>LABOR OF DOVE</b> Arette Blanco Tequila, Grapefruit Cordial, Lime Egg White, Soda	\$13		<b>Austin Hope</b> Cabernet Sauvignon, Paso Robles, TX	\$12	\$56
<b>NICE ISLAND SPICE</b> Beefeater Gin, Cherry Brandy, Hibiscus, Island Spices, Lime	\$13		<b>McPherson Les Copains</b> Red Blend, Texas, 2017	\$11	\$44
<b>BBQ ON A SATURDAY NIGHT</b> O'd Forester Bourbon, Honey, Smoked Peach, Lemon, Peach Bitters	\$13		<b>Locations TX</b> Red Blend, Texas, NY	\$14	\$56
<b>MEAN MACHINE</b> Ford's Gin, Orgeat, Midori, Lime, Cane Sugar, Mint	\$13	<b>WHITE &amp; ROSE</b>	<b>Landmark Vineyards</b> Pinot Noir, Buckle Up, 2016	\$12	\$48
<b>MARGARITA STANDOFF</b> Patron Silver Tequila, Patron Citronge, Ancho Chili, Pineapple, Lime	\$13		<b>Landmark Vineyards</b> Chardonnay, Sonoma, 2018	\$12	\$48
<b>GOOD SOUND &amp; BEACH BOUND</b> Bacardi Superior Rum, Bacardi 8yr Rum, Jasmine, Lime Cordial, Coconut, Pimento Bitters	\$13		<b>Domaine de Bernier</b> Chardonnay, Lake Valley, NY	\$12	\$48
<b>SHAND BY ME</b> Summer Beer, Tullamore D.E.W. Irish Whiskey, Mango, Lemon	\$10		<b>M.A.N.</b> Sauvignon Blanc, South Africa, 2020	\$12	\$44
<b>SLOW &amp; LOW PROPER OLD FASHIONED</b> Straight Rye Whiskey, Rock Candy, Raw Honey, Angostura Bitters, Orange Oils	\$11		<b>McPherson</b> Viognier, Texas, NY	\$12	\$44
<b>COASTAL OCEAN POTION</b> Aviation Gin or Absolute Elyx Vodka, Mediterranean Bitter, Dry & Blanc Vermouth, Chamomile, Orange Oils	\$13	<b>August Kessler</b> Red Blend, Germany, 2019	\$12	\$48	
<b>THE MARK OF CINCORO</b> Cincoro Reposado Tequila, Dry Sack Sherry, Demerara, Orange & Angostura Bitters, Grapefruit Oils	\$18	<b>Oyster Bay</b> Pinot Gris, New Zealand, 2020	\$12	\$44	
<b>CLASSIC COCKTAILS</b>			<b>Fluors de Prairie</b> Rose, Languedoc, NY	\$12	\$48
			<b>SPARKLING</b>		
			<b>Faire La Fete</b> Brut Champagne, NY	\$12	\$54
			<b>Faire La Fete</b> Brut Rose, NY	\$14	\$63
			<b>BEER &amp; SELTZER</b>		
		<b>DRAFTS</b>	Peticoles Golden Opportunity, Kolsch	\$7	
			Peticoles Seasonal Rotator	\$7	
			Revolver Blood & Honey, Golden Ale	\$7	
			Community Mosaic, IPA	\$7	
			Manhattan Project Half-Life, Hazy IPA	\$7	
			Lakewood Temptress, Imperial Milk Stout	\$8	
			Shiner Bock, Dark Lager	\$7	
			Modelo, Mexican Lager	\$7	
			Bud Light	\$7	
			Budweiser	\$7	
		<b>BOTTLES &amp; CANS</b>	Austin Eastiders, Blood Orange Cider	\$6	
			Michelob Ultra	\$5	
			Topo Chico Seltzer	\$6	
			White Claw Seltzer	\$6	
			Athletic Brewing Rotating Selection (Non-Alcoholic Brew)	\$6	
		<b>ZERO PROOF COCKTAILS</b>			
<b>BRAMBLE</b> Beefeater Gin or Titos Vodka, Lemon, Cane Sugar, Crème de Mure	\$12		<b>PUTTERY GINGER BEER</b> House-pressed Ginger, Lime, Soda, Mint	\$6	
<b>FRENCH 75</b> Beefeater Gin, Lemon, Cane Sugar, Brut Champagne	\$12		<b>WATERMELON AGUA FRESCA</b> Watermelon, Honey, Lemon, Soda	\$6	
<b>SAZERAC</b> Wild Turkey 101 Rye, Absinthe, Cane Sugar, Peychaud Bitters, Lemon Twist	\$12		<b>SPICED COLA SODA</b> House-made Cola, Clove, Cinnamon, Soda	\$6	
			<b>ORGEAT LEMONADE</b> Orgeat, Lemon, Mint, Soda	\$6	