

LONDON COCKTAILS

Morado \$19.

*Muddled blueberries and tarragon,
Julio Blanco tequila with a splash of lime juice.*

The London \$19.

*Freshly squeezed grapefruit juice shaken
with gin and Lillet and finished with Champagne.*

Gin Smash \$17.

*Gin, orange Curaçao, pineapple juice, lemon juice
fresh mint and Angostura bitters served on the rocks.*

The London Bar Chocolate Martini \$19.

*Stoli Vanilla, Godiva caramel and melted chocolate
with a pinch of sea salt.*

Diablo Gordon Ramsay \$17.

*Scotch whiskey with raspberry liqueur
topped off with a splash of lime and ginger beer.*

Pimm and Proper \$17.

*Pimm's No. 1, orange vodka, Lillet Rouge
cranberry juice and fresh mint.*

Gilded Lily \$17.

*Prosecco, St. Germain elderflower liqueur
fresh strawberries, garnished with grains of paradise.*

Windsor Knot \$20.

*Pimms-soaked apple, orange and cucumber
married with Chambord, topped off with prosecco and mint.*

| HAND-CRAFTED REFRESHMENTS \$10 |

GOLDEN LIGHT

*A twist on the classic lemonade...
A marriage of citrus flavors, with a hint of cucumber.*

THE FIFTY-FOUR

*Our strawberry daiquiri "au naturel"
Punchy and sweet, with fresh strawberries and lime leaf.*

Or give your elixir a "kick"...ask your bartender for suggestions.

WINES SERVED BY THE GLASS

SPARKLING WINE

Prosecco, Villa Sandi, Veneto, Italy NV \$13

CHAMPAGNE

Brut Tradition, R. Dumont et Fils, France NV \$23

Tattinger Cuvée Prestige Rosé, Reims, France NV \$29

WHITE

Gruener Veltliner, Kamptaler Terrassen, Kamptal, Austria 2009 \$11

Riesling Kabinett, Gunderloch, Jean-Baptiste, Rheinhessen, Germany 2009 \$12

Pinot Grigio, La Viarte, Friuli, Italy 2008 \$13

Chardonnay, Hanna, Russian River Valley, California, USA 2008 \$13

Sauvignon Blanc, Paarl Heights, Paarl, South Africa 2010 \$15

Chablis, Domaine d'Elise, Burgundy, France 2008 \$17

ROSÉ

Gerbino, Di Giovanna, Sicily, Italy 2010 \$12

RED

Pinot Noir, Bourgogne, Christophe Buisson, Burgundy, France 2007 \$17

Château Pesquié, Côtes du Ventoux

Quintessence, Rhône Valley, France 2006 \$18

Tempranillo, Baron de Ley, Reserva, Rioja, Spain 2004 \$19

Cabernet Sauvignon, Allomi Vineyard, Hess, USA 2008 \$20

Malbec, Chalten Reserva, Austral Wines

Neuquén Patagonia, Argentina 2008 \$23

Merlot, Azienda Agricola Sant'Elena, Friuli, Italy 2000 \$23

BEER

Abita Light, Louisiana, USA \$7

Victory Prima Pils, Pennsylvania, USA \$7

Ayinger Bräu Weisse, Germany \$8

Coopers Premium Lager, Australia \$8

Fire Island Lighthouse, New York, USA \$8

Arcadia IPA, Michigan, USA \$8

Gonzo Imperial Porter, Maryland, USA \$8

Mothers Milk, New York, USA \$8

Clausthaler, Non-Alcoholic, Germany \$8