



Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- new liquor license       alteration of an existing liquor license       corporate change

Check if either of these apply:

- sale of assets       upgrade (change of class) of an existing liquor license

Today's Date: 03/04/19

**If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.**

Is location currently licensed?  Yes  No    Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 349 E 13<sup>th</sup> Street

Cross streets: 1<sup>st</sup> Avenue

Name of applicant and all principals: Michael Stewart

Trade name (DBA): EST Restaurant Corp

**PREMISE:**

Type of building and number of floors: residential/commercial, 4 stories w/ basement

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? 74

Do you plan to apply for Public Assembly permit?  Yes  No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C1-7A

**PROPOSED METHOD OF OPERATION:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No

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

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Mon - Friday 4pm - 4am, Saturday 11am - 4am, Sunday 11am - 2am

Number of tables? 8 Total number of seats? ~~28~~ 48

How many stand-up bars/ bar seats are located on the premise? 12

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): L-shaped, 19' long x 8' wide

Does premise have a full kitchen?  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu

American Fare

What are the hours kitchen will be open? M-F 4pm-1am, Sat + Sun 12pm-1am  
Will a manager or principal always be on site?  Yes  No If yes, which? manager snacks avail. till 4am

How many employees will there be? 10

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 2  
Will premise have music?  Yes  No  
If Yes, what type of music?  <sup>acoustic</sup> Live musician  DJ  Juke box  Tapes/CDs/iPod  
If other type, please describe \_\_\_\_\_  
What will be the music volume?  Background (quiet)  Entertainment level  
Please describe your sound system: 4 speakers, and a receiver, we play music off ipod, live music w/ small amp.  
Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? no

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")  
we've been here 2 years and have never had a line. if we did, we'd hire security  
Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. we've been open 2 years and haven't had a problem  
Do you have sound proofing installed?  Yes  No  
If not, do you plan to install sound-proofing?  Yes  No

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No  
If yes, please indicate name of establishment: EST Restaurant Corp / Sister Jane  
Address: 349 E 13th Street Community Board # 3  
Dates of operation: 03/10/17 - present

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? ~~3~~ 4

Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

- I will operate a full-service restaurant, specifically a (type of restaurant) American  
fare, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
- I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_ DJs / promoted events per \_\_\_,  more than 1 private parties per year.
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
- I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

**Petition to Support Proposed Liquor License**

Date: 03/20/19

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full-liquor license until 4am

to the following applicant/establishment (company and/or trade name) EST Restaurant Corp / Sister Jane Tavern

Address of premises: 349 E 13th Street



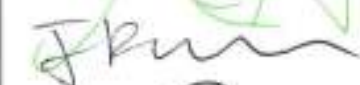

This business will be a: (circle)  Bar  Restaurant Other: \_\_\_\_\_

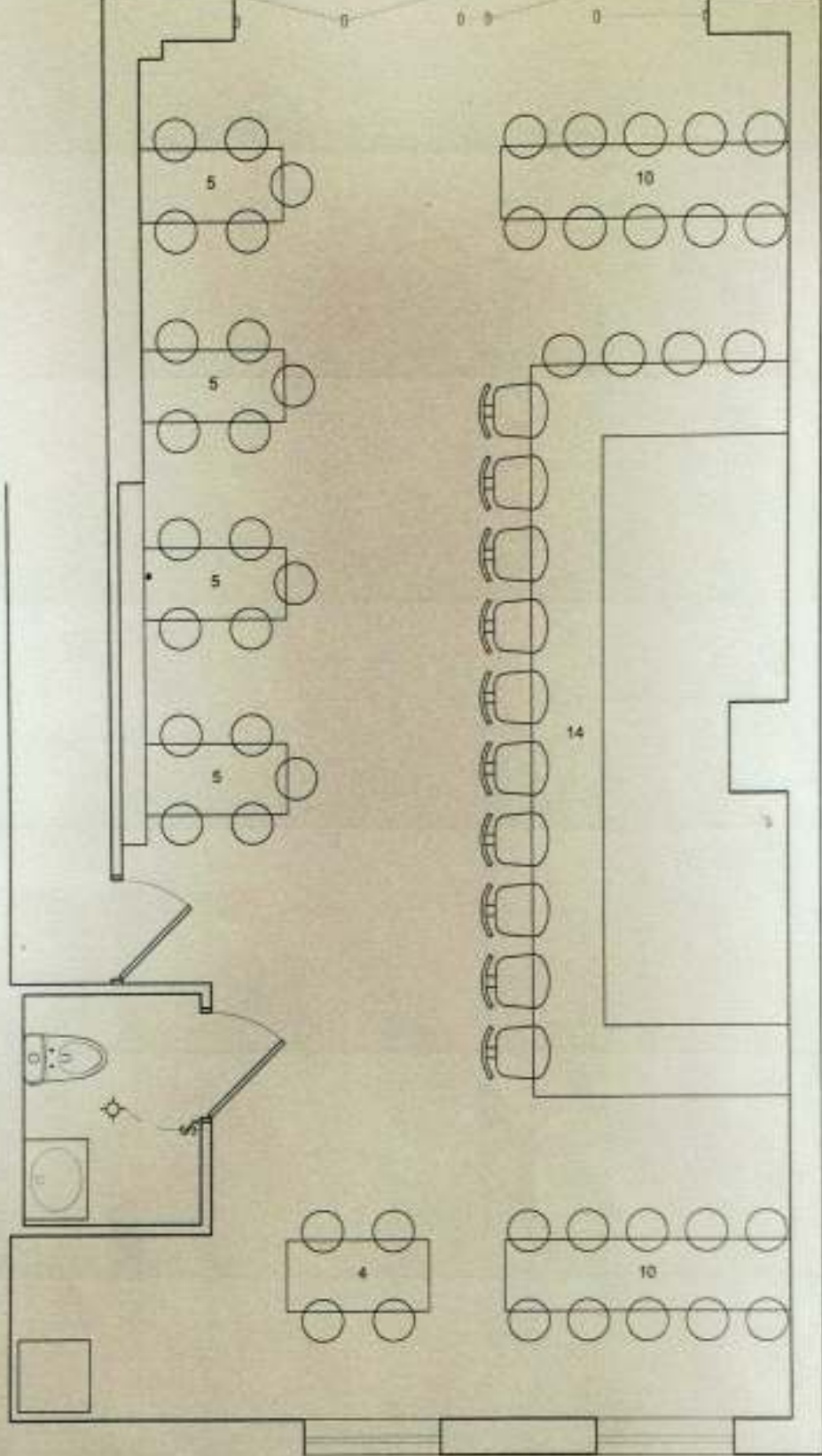
The hours of operation will be:

M-F 4pm-4am, Sat 11am-4am, Sun 11am-2am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

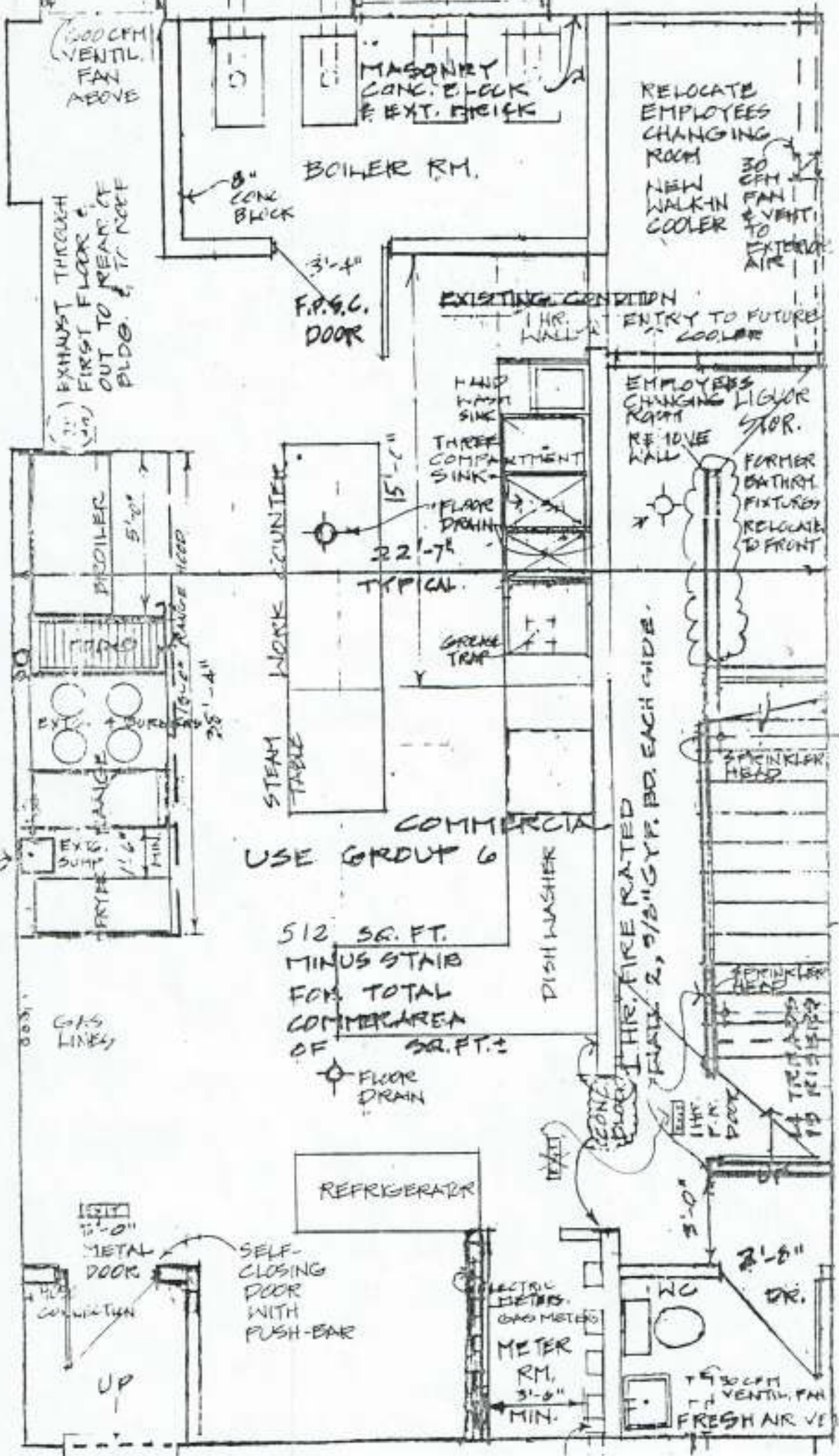
Name	Signature	Address and Apt # (required)
Karen Trank		335 - East 13th St. NY NY 10003 Apt # 3.
Annemarie Flynn		335 E. 13th St NYC #3 10003
Jane Buchanan		335 E 13th St #9 NY NY 10003
MAX SALAZAR		285 Ave C, NY NY 10009



1

PLAN: 349 E 13TH STREET

1/4" = 1'-0"



200 CFM VENTIL. FAN ABOVE

MASONRY CONC. BLOCK & EXT. BRICK

BOILER RM.

RELOCATE EMPLOYEES CHANGING ROOM

NEW WALKIN COOLER  
30 CFM FAN & VENT. TO EXTERIOR AIR

EXHAUST THROUGH FIRST FLOOR & OUT TO REAR OF BLDG. & TO ROOF

8" CONC. BLOCK

3'-4" F.P.S.C. DOOR

EXISTING CONDITION 1 HR. WALL ENTRY TO FUTURE COOLER

FLIP WASH SINK

THREE COMPARTMENT SINK

FLOOR DRAIN

22'-7"

TYPICAL

EMPLOYEES CHANGING ROOM REMOVE WALL

FORMER BATHROOM FIXTURES RELOCATE TO FRONT

STEAM TABLE  
WORK COUNTER

GREASE TRAP

COMMERCIAL USE GROUP 6

512 SQ. FT. MINUS STAIR FOR TOTAL COMMERCIAL AREA OF 500 SQ. FT. ±

FLOOR DRAIN

DISH WASHER

1 HR. FIRE RATED WALL 2, 3/8" GYP. BO. EACH SIDE.

SPEINKLER HEAD

SFR. HEAD #4

FIRE STAIRWELL 10'-0"

SFR. HEAD #5

7'-6" MINIMUM

GAS LINES

15'-0" METAL DOOR

SELF-CLOSING DOOR WITH PUSH-BAR

REFRIGERATOR

ELECTRIC METERS GAS METERS  
METER RM. 3'-0" MIN.

30 CFM VENTIL. FAN FRESH AIR VENT.

Taverna Kyzikos (OP)

Lip or store

Hotel

Japanese (w/B) GNC

KUMO (B/W)

Tallgrass

Gen's

Sushi

Balade (w/B)

Vintage Cl. things

Health (OP)

coming soon

Avenue

13th

Street

St

Starbucks

Sister Jane (OP)

Punto Rojo

Hot noodle

Cluck's

Smoke shop

Fen

Vinny Vincent

Chelan

Deli

hair

Waxing Lutz's (OP)

Pediatrics

Vietnamese (w/B)

Jeepney (OP)

laundry

SIMAC



## Starters



<b>WINGS (BUFFALO OR HOT)</b> .....	<b>12</b>
TRADITIONAL OR BONELESS	
<b>GENERAL'S WINGS</b> .....	<b>13</b>
TRADITIONAL OR BONELESS, SOY BOURBON GLAZE WITH SMOKED PEANUTS, CILANTRO & ORANGE WEDGES	
<b>GOLDEN FRIED CALAMARI</b> .....	<b>12</b>
GRANA PADANO & ROASTED TOMATO WASABI	
<b>WHITE BEAN HUMMUS*</b> .....	<b>10</b>
LEMON OIL, GARLIC & PARSLEY SERVED WITH WONTON CRISPS & CRUDITE	
<b>PAN-AM SHRIMP</b> .....	<b>13</b>
PANKO CRUSTED IN A SWEET & SPICY THAI SAUCE	
<b>MOZZARELLA BALLS*</b> .....	<b>11</b>
FRIED CILIEGINE WITH MARINARA & GRANA PADANO	
<b>JALAPENO CHEDDAR HUSHPUPPIES*</b> .....	<b>11</b>
SMOKY REMOULADE	
<b>MEATBALLS</b> .....	<b>15</b>
GRASS-FED PAT LAFRIEDA BLEND MEATBALLS, FRESH BASIL, & MARINARA SERVED WITH GARLIC CROSTINI	
<b>MARGHERITA PIZZA*</b> .....	<b>15</b>
FRESH MOZZARELLA, FRESH BASIL & MARINARA	
<b>ROASTED VEGETABLE PIZZA*</b> .....	<b>15</b>
ROASTED VEGETABLE MEDLEY & PEPPER JACK CHEESE	
<b>TRADITIONAL CHILI</b> .....	<b>CUP 7/BOWL 10</b>
CHEDDAR CHEESE, RAW ONION & SOUR CREAM	

## Tacos

SERVED WITH BLACK BEANS, SHREDDED LETTUCE, PICO DE GALLO, PEPPER JACK CHEESE, GUACAMOLE, SOUR CREAM & CORN TORTILLAS

<b>CHICKEN</b> .....	<b>15</b>
<b>FISH</b> .....	<b>15</b>
<b>PORK</b> .....	<b>13</b>
<b>MIXED VEGETABLE*</b> .....	<b>13</b>

## Salads

<b>LILLIAN'S COBB</b> .....	<b>16</b>
GRILLED CHICKEN, GORGONZOLA, RED PEPPERS, TOMATO, EGG, RED ONION & BACON	
<b>ASIAN CHICKEN</b> .....	<b>16</b>
MANGO, CHERRY TOMATO, AVOCADO, PEANUTS, RED ONION, CARROTS, COLD SESAME NOODLES & SESAME CHILI VINAIGRETTE	
<b>GARDEN*</b> .....	<b>11</b>
CUCUMBER, TOMATO & RED ONIONS	
<b>CAESAR</b> .....	<b>11</b>
ANCHOVIES, PARMESAN & CROUTONS	

ADD GRILLED CHICKEN \$5 OR GRILLED SHRIMP \$7

DRESSINGS: BALSAMIC, WHITE BALSAMIC, GREEN GODDESS, BLEU CHEESE

\*INDICATES VEGETARIAN DISHES

## Burgers

ALL BEEF BURGERS ARE GRASS-FED PAT LAFRIEDA BLENDS

<b>ORIGINAL TAVERN</b> .....	<b>16</b>
LETTUCE, TOMATO & RAW ONION	
<b>THE SISTER</b> .....	<b>17</b>
BEER-BATTERED ONION RINGS, CHEDDAR CHEESE & BBQ SAUCE	
<b>CHARLESTON</b> .....	<b>17</b>
PIMENTO CHEESE, FRIED SOUR DILL PICKLE & LOW-COUNTRY MAYO	
<b>13TH STREET</b> .....	<b>17</b>
SWISS CHEESE & SAUTÉED MUSHROOMS	
<b>SANTA FE</b> .....	<b>17</b>
GREEN CHILIS & PEPPER JACK CHEESE	
<b>A.M.</b> .....	<b>18</b>
BACON, FRIED EGG & AMERICAN CHEESE	
<b>TURKEY</b> .....	<b>15</b>
CARAMELIZED ONIONS & CRANBERRY STONE GROUND MUSTARD	
<b>BEET &amp; FETA*</b> .....	<b>15</b>
MIXED GREENS, TOMATO & CAJUN MAYO	

ADD: CHEESE, BACON, CHILI, SAUTÉED MUSHROOMS, SAUTÉED ONIONS  
\$1 EACH, AVOCADO \$2

## Sandwiches

<b>CUBANO</b> .....	<b>14</b>
PULLED PORK, HAM, SWISS, MUSTARD & PICKLE	
<b>GRILLED CHICKEN</b> .....	<b>14</b>
GOAT CHEESE, MIXED GREENS, ROASTED RED PEPPERS & PESTO	
<b>PORTOBELLO MUSHROOM WRAP*</b> .....	<b>13</b>
SHREDDED PICKLED CARROTS, MIXED GREENS, TOMATO & GREEN GODDESS DRESSING	
<b>BBQ PULLED PORK</b> .....	<b>13</b>
<b>GRILLED VEGETABLE PANINI*</b> .....	<b>13</b>
GRILLED ZUCCHINI, YELLOW SQUASH, RED ONION, ROASTED RED PEPPER, GOAT CHEESE & BALSAMIC VINAIGRETTE	
<b>GOLDEN FRIED FISH FILLET</b> .....	<b>13</b>
PANKO CRUSTED BASA FILLET, TARTAR SAUCE, LETTUCE & TOMATO ON A BRIOCHE ROLL	

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRIES & COLESLAW AND CAN BE MADE ON GLUTEN-FREE BREAD

## Fries

<b>HAND-CUT*</b> .....	<b>6</b>
OLD BAY OR PARMESAN (ADD \$1)	
<b>SMITHFIELD</b> .....	<b>12</b>
PULLED PORK, PEPPER JACK CHEESE, SCALLIONS, SLICED JALAPEÑOS & CHIPOTLE SOUR CREAM	
<b>CHILI</b> .....	<b>12</b>
CHEDDAR CHEESE, SOUR CREAM & SCALLION	
<b>BUFFALO</b> .....	<b>12</b>
SHREDDED CHICKEN, BLEU CHEESE CRUMBLES, BUFFALO SAUCE & BLEU CHEESE DRIZZLE	



## **Brunch at Your Sister's**

<b>Pancakes</b> .....	<b>12</b>
<i>Served with maple syrup, sea salt butter, and bacon</i>	
<b>French Toast</b> .....	<b>12</b>
<i>Thick-sliced brioche served with powdered sugar, fresh fruit and bacon</i>	
<b>2 Eggs Any Style with Bacon and Toast</b> .....	<b>12</b>
<i>2 farm fresh eggs and bacon served with hand-cut fries, fresh fruit, and 7-grain toast</i>	
<b>Breakfast Burrito</b> .....	<b>13</b>
<i>Scrambled eggs, guacamole, bacon, and pico de gallo served with hand-cut fries and fresh fruit</i>	
<b>Omelette</b> .....	<b>13</b>
<b>Choose 3:</b> <i>Bacon, ham, sautéed mushrooms, green peppers, sautéed onions, cheddar, swiss, bleu cheese, pepper jack, goat cheese</i>	
<b>Grilled Cheese</b> .....	<b>11</b>
<i>Pepper jack, cheddar cheese, thinly-sliced green apple, and bacon served on rye with homemade potato chips</i>	
<b>A.M. Burger</b> .....	<b>18</b>
<i>Bacon, fried egg, and american cheese served with fries and coleslaw</i>	
<b>Javy's Special</b> .....	<b>mp</b>
<i>Ask your server</i>	



## Wine

	GLASS/BOTTLE
<b>PROSECCO</b> .....	11/46
MONTEFORTE (VENETO, ITALY) NV	
<b>PINOT GRIGIO</b> .....	10/42
CANTINA LAVIS (TRENTINO, ITALY) '17	
<b>GRÜNER VELTLINER</b> .....	11/46
FORSTREITER (KREMSTAL, AUSTRIA) '17	
<b>SAUVIGNON BLANC</b> .....	11/46
MONTES CLASSIC SERIES (Aconcagua Coast, Chile) '17	
<b>CHARDONNAY</b> .....	12/50
BROADSIDE WILD FERMENT (CENTRAL COAST, CA) '16	
<b>WHITE BLEND</b> .....	10/42
SOTO Y MANRIQUE, (CASTILLA Y LEON, SPAIN) '14	
<b>ROSÉ</b> .....	10/42
AIMÉ ROQUESANTE (CÔTES DE PROVENCE, FRANCE) '17	
<b>PINOT NOIR</b> .....	11/46
HANGING VINE, LODI (ST. HELENA, CA) '16	
<b>MALBEC</b> .....	11/46
SUR DE LOS ANDES RESERVA (MENDOZA, ARGENTINA) '14	
<b>CÔTES DU RHÔNE</b> .....	10/42
CELLIER DU RHÔNE (RHÔNE, FRANCE) '17	
<b>CABERNET SAUVIGNON</b> .....	10/42
EXCELSIOR (SOUTH AFRICA) '15	
<b>PINOT BLANC</b> .....	/50
BETHEL HEIGHTS ESTATE (WILLAMETTE VALLEY, OR) '14 *S	
<b>PINOT NOIR</b> .....	/50
ANNE AMIE (WILLAMETTE VALLEY, OR) '14 *S	

\*GLUTEN-REMOVED

## Beer

	DRAFT
<b>GUINNESS, DRY STOUT, IRELAND</b> .....	7
<b>HARPOON, INDIA PALE ALE, BOSTON, MA</b> .....	7
<b>STELLA ARTOIS, LAGER, LEUVEN, BELGIUM</b> .....	7
<b>BROOKLYN BREWERY, LAGER, BROOKLYN, NY</b> .....	7
	<b>CRAFT</b>
<b>ALPHABET CITY BREWING COMPANY,</b> BLONDE ALE, CLIFTON PARK, NY 4.9% .....	8
<b>BROOKLYN BREWERY,</b> WINTER LAGER, BROOKLYN, NY 5.6% .....	8
BROWN ALE, BROOKLYN, NY 5.6% .....	8
<b>DELIRIUM,</b> TREMENS, MELLE, BELGIUM 8.5%.....	11
<b>FOUNDERS,</b> ALL DAY IPA, GRAND RAPIDS, MI 4.7%.....	7
PORTER, GRAND RAPIDS, MI 6.5%.....	8
<b>*HARPOON,</b> HARD CIDER, BOSTON, MA 4.8%.....	7
<b>KONA BIG WAVE,</b> GOLDEN ALE, BIG ISLAND, HI 4.4%.....	7
<b>MONTAUK BREWING Co,</b> WAVE CHASER IPA, MONTAUK, NY 6.4%.....	8
<b>NOT YOUR FATHER'S ROOT BEER</b> .....	7
HERB AND SPICE BEER, WAUCONDA, IL 5.9%	
<b>*OMISSION,</b> PALE ALE, PORTLAND, OR 6.4%.....	8
<b>PEAK BREWING Co (16 oz),</b> HAPPY HOUR PILSNER, PORTLAND, ME 4.7%.....	9
<b>UFO,</b> HEFEWEISEN, BOSTON, MA 4.8%.....	7
	<b>DOMESTIC</b>
<b>BUDWEISER &amp; BUD LIGHT, ST. LOUIS, MO</b> .....	5
<b>COORS LIGHT, GOLDEN, CO</b> .....	5
<b>MILLER LIGHT, MILWAUKEE, WI</b> .....	5
<b>ROLLING ROCK, LATROBE, PA</b> .....	5
	<b>IMPORT</b>
<b>CORONA, LAGER, MEXICO CITY, MEXICO</b> .....	7
<b>CLAUSTHALER, NON-ALCOHOLIC, FRANKFURT, GERMANY</b> .....	7
<b>HEINEKEN, LAGER, AMSTERDAM, NETHERLANDS</b> .....	7



## *Cocktail Menu*

<b>SISTER JANE</b> _____	<b>12</b>
GIN, ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, ANGOSTURA BITTERS, CUCUMBER	
<b>PAPER PLANE</b> _____	<b>13</b>
APEROL, AMARO, BOURBON, FRESH LEMON JUICE	
<b>FIGHATTAN</b> _____	<b>13</b>
BLACK FIG VODKA, ANTICA RICETTA VERMOUTH, BOURBON, ANGOSTURA BITTERS	
<b>THE SWEET SOUL SISTER</b> _____	<b>13</b>
NOT YOUR FATHER'S ROOT BEER, VANILLA VODKA, IRISH CREAM, EGG WHITE	
<b>THE NOBLE PEACH PRIZE</b> _____	<b>13</b>
BOURBON, PECHE DE VIGNE PEACH LIQUEUR, PRESS POMEGRANATE GINGER ALCOHOLIC SELTZER	
<b>SEÑOR PIMM</b> _____	<b>12</b>
TEQUILA BLANCO, PIMM'S NO 1, FRESH LEMON JUICE, SIMPLE SYRUP, TONIC	
<b>NOT YOUR SISTER'S PALOMA</b> _____	<b>12</b>
MEZCAL, GRAPEFRUIT JUICE, SIMPLE SYRUP, JALAPEÑO, CLUB SODA	
<b>JANE COLLINS</b> _____	<b>12</b>
RUM, PORT, FRESH LEMON JUICE, SIMPLE SYRUP, CLUB SODA	
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<b>SAZERAC</b> _____	<b>13</b>
SAZERAC RYE WHISKEY, HERBSAINT, PEYCHAUD'S BITTERS, SUGAR IN THE RAW	
<b>TITO'S MOSCOW MULE</b> _____	<b>12</b>
TITO'S VODKA, GINGER BEER, FRESH LIME JUICE	
<b>NEGRONI</b> _____	<b>14</b>
GIN, CAMPARI, ANTICA RICETTA VERMOUTH	
<b>FRENCH 75</b> _____	<b>13</b>
GIN, SPARKLING WINE, FRESH LEMON JUICE	
<b>VESPER</b> _____	<b>14</b>
VODKA, GIN, LILLET BLANC	