



Drinks

COCKTAILS

All cocktails 24

Espresso Martini

- Cacao Rum, Vanilla, Local Coffee Liqueur, Espresso

Tamarein Pisco Sour

- Pisco, Tamarind, Lemon, Eggwhite

Lil' Kim

- Elderflower Foam, Vodka, Chambord, Lime, Vanilla

BKLYN Spritz

- Mint & Black Pepper Aperol, Cava, Grapefruit Soda

Floradora *

- Sir Edmonds Gin, Raspberry, Ginger

Hanging Grapes *

- Lemongrass Gin, Lime, Passionfruit, Ginger Beer, Angostura

Nitehawk

- Tequila, Popcorn, Lychee, Lime

Bushwick Swizzle

- Local Rum, Falernum, Tropical Juices, Angostura

Ol' Dirty Bastard

- Bourbon, Cinnamon, Angostura, Cinnamon Smoke

Blue Ivy

- Vodka, Blue Curaçao, Elderflower, Orgeat, Lime

Smashing Basil & Strawberry (Dillon's Finest) *

- Gin, Basil, Lime, Strawberry Foam

Buriku di BKLYN

- Local Rum, Pineapple, Ginger, Lime, Angostura

Purple Haze

- Tequila, Pineapple, Blueberry, Lime, Eggwhite

Much'i Mondì

- Local Rum, Falernum, Pandan, Passionfruit

My Tai (Almond Milkwashed)

26

- Local Rum, Tripel Sec, Orgeat, Lime, Tonka

*can also be served virgin

BEERS

Heineken, Lager	11
Duvel Moortgat, Golden Ale	18
Heineken 0,0%, Lager	8



Wines



MOUSSEUX

Sumarocca, Cava Reserva Brut, 2021, ESP	19	95
Gerard Bertrand, Papilou Pét Nat Rosé, 2021, FRA		120
Monzio Compagnoni Brut, Franciacorta 2015, ITA		135
Ayala, Brut Majeur, FRA		190
Bollinger, Special Cuvée, FRA		245
Perrier-Jouët, Blanc de Blancs Brut, FRA		295
Dom Pérignon, Oenothèque Brut, 1996, FRA		950
Copenhagen Sparkling Tea Company 0,0%		
- Blå, Jasmin, White Tea, Darjeeling		109
- Lysegrøn, Sencha, Green Tea, Citrus		109
- Lyserød (Rosé), Silver Needle, Oolong, Hibiscus		109

BLANCS

Torres, Natureo Muscat, 2021 ESP 0,0%	16	80
Brotte, Viognier, Baies Doreés, 2023 FRA	16	80
Albert, Les Bertholets Grande Réserve Chardonnay, 2022 FRA	17	85
Rainbow's End, Chenin Blanc, 2023 SAF	18	90
Perrier Brevin, Touraine Sauvignon Blanc, 2023 FRA	18	90
Perrin, Luberon, 2022 FRA		95
Martin Codax Marieta, Albariño, 2021 ESP		99
Schlumberger, Princes Abbés, Pinot Blanc, 2019 FRA		105
Bolmida, Antica Novella, Sauvignon Blanc, 2020 ITA		120
Fontafredda, Gavi di Gavi, 2022, ITA		120
Banfi, La Pettegola Vermentino, 2022 ITA		120
Louis Jadot, Rully, 2021 FRA		180
Belondrade y Lurton, 2023 ESP		190
Jean Féry, Pernand-Vergelesses, 2019 FRA		190
Gaja, Idda Bianco, Sicilia, 2023 ITA		199
Gaja, Ca'Marcanda Vistamare, 2022 ITA		215

ORANGE

Gerard Bertrand, Orange Gold, 2021 FRA		120
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All our Prices are in Caribbean Guilders (XCG.) & include 9% tax. All major cards welcome, except AMEX.
Please ask your waiter for allergy advice. Gratuity is not included, but highly appreciated.



Wines



ROSÉ

Pierre Martin, St Felix, 2024 FRA	18	90
Quinta do Crasto, 2023, POR		99
Gerard Bertrand, Clos Du Temple, 2021 FRA		495

ROUGES

Vanita, Nero d'Avola, 2022 ITA	18	90
Villa Wolf, Pinot Noir, 2022 GER	20	99
Bodega Piedra Negra, Malbec, 2023 ARG	20	99
Los Vascos, Cabernet Sauvignon, 2020 CHI		99
Viberti, Barbera d'Alba, La Gamella, 2022 ITA		120
Albert Bichot, Fleurie "La Madone", 2022 FRA		120
Quinta do Crasto, Superior, 2020 POR		120
Decoy, Zinfandel, 2021 USA		135
Orin Swift, Abstract, 2020 USA		185
Bolmida, Bussia Barolo, 2017 ITA		190
La Columbina, Brunello di Montalcino, 2017 ITA		190
Pieropan, Amarone della Valpolicella, Riserva 2017 ITA		290

DOUX

Yvon Mau, Prince de St Aubin, Sauternes, 2015 FRA demi	16	69
Barbadillo, Pedro Ximenez, ESP	14	



Drinks

COLD DRINKS

BKLYN Ice Tea 6.5

JUICES 6.5

Awa Lamunchi
Cranberry
Apple
Pineapple

Fresh Orange 8.5

SODAS 9.5

J. Gasco Ginger Ale
J. Gasco Soda Rosa
J. Gasco Elderflower
J. Gasco Chinotto
J. Gasco Sodaviola
1724 Tonic
BKLYN Ginger Beer

Bretaña Soda 6.5

Saratoga Water 828 ml
(sparkling/still) 15

HOT DRINKS

COFFEE

Espresso 5
Double Espresso 6
Lungo 5
Macchiato 5.5
Flat White 6.5
Latte 6.5
Cappuccino 6.5
Latte Macchiato 6.5

TEA

Liefdevol 6
Earl Grey Bio 6
Sencha 6
Jasmin Mao Feng 6
Caribbean Blue 6

Ginger 6
Mint 6

+ADD-ONS

Almond Milk 2
Shaken & Iced 0.50