



Drinks

COCKTAILS

All cocktails 23

Espresso Martini

- Cacao Rum, Vanilla, Coffee Liqueur, Espresso

Tamarein Pisco Sour

- Pisco, Tamarind, Lemon

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

Pa-Loo-Ma Street No 1

- Grapefruit Tequila, Lime, Grapefruit Soda

Bushwick Swizzle

- Local Rum, Falernum, Tropical Juices, Angostura

Ol' Dirty Bastard

- Bourbon, Cinnamon, Angostura, Cinnamon Smoke

Blue Ivy

- Vodka, Blue Curaçao, Elderflower, Orgeat, Lime

Dear Summer

- Orange Wine, Limoncello, Ginger

Pançao (Iri's Finest)

- Bobby's Gin, Pandan, Lime, Coconut Foam, Clove Smoke

BEERS

LOCAL BEER	Tiki Mas Serbes IPA Mosaic & El Dorado	18
IMPORTED BEER	Birra Moretti, Lager	12
	Duvel Moortgat, Golden Ale	18
	Heineken 0,0%, Lager	8

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Please ask your waiter for allergy advice. Gratuity is not included, but highly appreciated.



Wines



MOUSSEUX

Gran Espanoso, Cava Brut, ESP	19	95
Folie by Gassac, Pét Nat, FR		95
Monzio Compagnoni Brut, Franciacorta 2015, IT		115
Ayala, Brut Majeur, FR		175
Bollinger, Special Cuvée, FR		245
Perrier-Jouët, Blanc de Blancs Brut, FR		275
Bollinger, PNVZ16, FR		345
Dom Pérignon, Oenothèque Brut, 1996, FR		950

BLANCS



Brotte, Viognier Baies Dorées, 2022 FR	16	80
Nius, Sauvignon Blanc, 2021 ESP	17	85
Albert, Les Bertholets Grande Réserve Chardonnay, 2021 FR	17	85
Martin Codax Marieta, Albariño, 2021 ESP		95
Schlumberger, Princes Abbés, Pinot Blanc, 2018 FR		95
Llopoart, Vitis, 2021, ESP		95
Fontafredda, Gavi di Gavi, 2022, ITA		105
Talamonti, Trabochetto Pecorino, 2022 IT		115
Banfi, La Pettegola Vermentino, 2022 IT		115
Viberti, Rinato Langhe, 2020 IT		165
Louis Jadot, Rully, 2021 FR		170
Jean Féry, Pernand-Vergelesses, 2019 FR	38	175
Belondrade, Belondrade y Lurton, 2021 ESP		185
Gaja, Ca'Marcanda Vistamare, 2022 IT		215
De Boisseyt, Les Corbonnes Condrieu, 2018 FR		218

ORANGE

Gerard Bertrand, Orange Gold, 2021 FR	23	115
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Wines

		
ROSÉ		
Gerard Bertrand, Gris Blanc, 2022 FR	18	90
Gerard Bertrand, Clos Du Temple, 2021 FR		495
ROUGES		
Casa Santos Lima, Monte da Caçada, 2020 PT	17	85
Vanita, Nero d'Avola, 2021 IT	18	90
Bodega Piedra Negra, Malbec, 2021 ARG	20	98
Los Vascos, Cabernet Sauvignon, 2020 CHI		99
Quinta do Crasto, Superior, 2018 PT		115
Talamonti, Tre Saggi, Montepulciano d'Abruzzo Riserva, 2018 IT		115
Decoy, Zinfandel, 2021 USA		125
Podere Prospere, Bolgheri, 2019 IT		165
Réva, Barolo, 2018 IT	38	175
Stark Conde, Three Pines Syrah, 2017 SAF		175
Orin Swift, Abstract, 2020 USA		185
Ornellaia, Le Serre Nuove, 2019 IT		225
Orin Swift, Mercury Head, 2019 USA		445
Tenuta San Guido, Sassicaia Bolgheri, 2014 ITA		1075
DOUX		
Yvon Mau, Prince de St Aubin, Sauternes, 2015 FR demi	16	69
Barbadillo, Pedro Ximenez, ESP	14	

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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

Breña 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