



BARTINI

Cocktails & Small Plates

The Classics

Carpano Manhattan	<i>Rittenhouse rye, Carpano Antica, Angostura</i>	12
221 Old Fashioned	<i>Buffalo Trace bourbon, Demerara, Angostura, Regan's</i>	11
Negroni	<i>Tanqueray gin, Campari, Punt e Mes, Dolin Rouge</i>	11
Sazerac Cocktail	<i>Sazerac rye, demerara syrup, Peychaud's, absinthe rinse</i>	12
Dirty Martini	<i>London dry gin or house vodka, Dolin Dry, olive brine, olives</i>	10
The Vesper (007)	<i>Plymouth gin, Ketel One vodka, Lillet Blanc, zest</i>	13
Aviation	<i>Empress purple gin, maraschino liqueur, crème de violette, lemon, simple</i>	13
Cosmopolitan	<i>citrus vodka, triple sec, lime, cranberry splash, zest</i>	11
Paper Plane	<i>Elijah Craig bourbon, Amaro Nonino, Aperol, fresh lemon</i>	13
Last Word	<i>Bombay Sapphire gin, Green Chartreuse, maraschino liqueur, lime</i>	13

Signature Cocktails

Gentlemen's Carry-On	<i>Woodford double oaked, pecan liqueur, Licor 43, Dolin dry, spiced cherry bitters, Laphroaig spritz</i>	15
Land of the Rising Sun	<i>Toki Japanese whiskey, honey-ginger syrup, Regan's</i>	14
Smoked Pecan	<i>pecan whiskey, Wild Turkey 101, brown sugar syrup, Angostura, smoke</i>	12
Oaxacan Old Fashion	<i>Vida mezcal, Corazon reposado tequila, agave nectar, Angostura</i>	12
Citrus G&T	<i>London dry gin, half lime (juiced), tonic, served in a goblet</i>	11
Mikan Martini	<i>Hennessy cognac, Toki Japanese whiskey, agave, lemon, orange</i>	12
Lavender Lemon Drop	<i>citrus vodka, triple sec, lemon, lavender syrup, sugar rim</i>	11
Pear Naked Lady	<i>pear vodka, elderflower liqueur, lemon, simple, zest</i>	11
221 Espresso Martini	<i>house vodka, espresso liqueur, cold brew espresso, demerara</i>	11

Small Plates

Steak Bites* 28

sautéed in butter & garlic, zip sauce, served medium

Charcuterie 28

*chef selection of cured meats, cheeses,
and accompaniments*

New Orleans Spicy Shrimp 14

butter, white wine, spice

Salmon Croquettes 16

two north atlantic salmon cakes, spiced tartar, lemon wedge

Shrimp Toast 8

Japanese milk toast, seasoned shrimp spread, sweet chili mayo

Tomato Tartare 8

tomatoes, cornichons, capers, mayo, balsamic, herb tuiles, poached eggs, breadcrumbs

Dip Trio 15

smoked salmon pâté, guacamole, roasted garlic hummus, tortilla chips, crackers, bread sticks

Brussels Sprouts 13

bacon, honey

Cacio e Pepe* 10

spaghetti, pecorino romano, garlic, egg yolk, cracked pepper

Shishito Peppers 8

teriyaki glaze, sesame seeds

Roasted Beet Bruschetta 8

roasted beets, goat cheese, tarragon vinaigrette, balsamic drizzle

Shaved Salad 7

arugula, mushroom, celery, fennel, parmesan, lemon vinaigrette

*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

gf – GLUTEN FREE OPTION AVAILABLE. Gluten free items are not prepared in a 100% gluten-free environment.

All prices reflect cash or debit transactions. A processing fee of 3% will be added to all credit card transactions.