

BLACKBARN BAR & LOUNGE

\$10 CLASSIC COCKTAILS

Negroni
gin
campari
sweet vermouth

Boulevardier
rye
campari
sweet vermouth

Old Fashioned
bourbon
demara
angostura bitters

Margarita
tequila
lime
agave

\$13 CRAFT COCKTAILS

Born in a BlackBarn
bourbon
cognac
dark rum
chocolate bitters

HoneyPot
mezcal
pineapple
coconut cream
honey chili syrup

The Cabana Boy
rum
cachaca
lime

Frose
rose
vodka
strawberry
peach

Berry White
blanco tequila
blackberries
basil
lime

Rise & Shine
lemongrass vodka
campari
grapefruit
citrus salt

Hot Ginger
gin
spicy ginger
tumeric agave
lime

Garden Party
chamomile vodka
jalapeno
cucumber
lemon

BEER

Brooklyn Lager - Brooklyn Brewery, NY | 7
Stella Artois Lager - Anheuser Busch, Belgium | 7
Intersect Hazy Session IPA - Torch & Crown, NY | 10
Bronx IPA - Bronx Brewery, NY | 8

Allagash White - Allagash Brew Co., MA | 7
Nitro Milk Stout - a Lefthand Brewing, CO | 8
Jam Sesh Honey Cider - Sap Jouse Meadery, NH | 8
Montauk Summer Ale - Montauk, NY | 7

WINE

SPARKLING

	gls btl	ROSE	gls btl
Juve Y Camps, Reserva de la Familia, Cava Brut, Spain*	12 48	Rodney Strong Pinot Noir, Russian River Valley*	10 40
Chandon Rose, California, N.V.	14 56	Fleur De Mer, Cotes de Provence, France	15 60
Moet Brut Reserve Imperial, Champagne, France	18 72	Miraval, Cotes de Provence, France 2016	16 64

RED

	gls btl	WHITE	gls btl
Kaiken, Malbec, Argentina 2017*	10 40	Bonterra, Chardonnay, USA 2018*	10 40
Cooper Mt. Vineyards Pinot Noir, USA 2014	15 60	Maximim Grunhus, Riesling, Germany, 2018	14 50
Bodegas Riojanas, Monte Real, Spain 2013	16 64	Gradis Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016	14 50
Cult, Cabernet Sauvignon, USA	15 60	Craggy Range Sauvignon Blanc, New Zealand 2017	14 50
Chateau Les Vieilles Pierres, Bordeaux, France 2016	18 72	Hubert Brochard, Tradition, Sancerre, France 2017	16 64

BITES

Chipotle Deviled Eggs | 8
bacon crumbs

Shrimp Cocktail | 16
horseradish cocktail sauce

Prosciutto & Melon | 13
olive oil

Artisanal Cheese Board | 12
fruit preserves, spiced nuts, toast

Margherita Pizza* | 14
mozzarella, basil, tomato sauce

Steamed Pork Buns* | 3 ea.
pickled carrots, cilantro, chipotle mayo

Chicken Milanese Slider* | 7 ea.
mozzarella, tomato, arugula, basil pesto

Eggplant Hummus* | 8
sundried tomato gremolata, pita bread

HAPPY HOUR
WEEKDAYS 4-6PM

\$11 CRAFT COCKTAILS
\$8 SELECT WINES
\$6 BEER
1/2 PRICE SELECT BITES