COCKTAILS

BREAK-FAST MARTINI

Beefeater Gin, jam, lemon, egg white, Pernod Absinthe, Angostura Bitters | 18

LOWER EAST SIDE Tangueray Gin, lime juice, dill, cucumber | 18

HEADS & TAILS Espolòn Blanco Tequila, Del Maguey Vida Mezcal, Dolin Dry Vermouth, housemade lemon-lime cordial. spiced salt | 18

SCHMOOZER Dickel Rye, Linie Aquavit, demerara sugar, Peychaud's Bitters, Angostura Bitters, Herbsaint rinse | 18

SMOKED MARTINI Perry's Tot Gin, Belvedere, Lillet, Cocchi Americano, Laphroaig rinse | 18

STRZYŻÓV

Crémant de Bourgogne, Escubac Apéritif Liqueur, blueberry, lemon | 18

- pickled vegetables Dill-infused vodka, fresh dill
- BLOODY MARY | 18
- Fenugreek-infused vodka, celery
- Smoked Pepper-infused vodka, smoked salt

Consuming raw or undercooked fish or eggs may increase your risk of foodborne illness.

BEER

Transmitter Brewing Rotating Selection, 16-oz Can Brooklyn Navy Yard	l	9
Hoppy Lager, Five Boroughs Brewing On Tap Sunset Park	I	8
Ball Lightning Pilsner, Catskill Brewery On Tap Catskills, NY	I	8



WHITE

Muscadet Sèvre & Maine "La Pepie" Domaine de la Pepiere Loire, France 2022	15/66
Chablis Daniel Dampt & Fils Burgundy, France 2022	16/68
Albariño "Etiqueta Verde" Granbazán Rias Baixas, Spain 2022	13/54
Sancerre "La Mercy-Dieu" Domaine Bailly-Reverdy Loire, France 2022	17/74

ROSÉ

Rosé Zweigelt Weingut Jäger	Wachau, Austria 2022	12/52
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RED

Cabernet Franc "I'hurluburlu" Sebastien David Loire, France 2022 1	2/52
Pinot Noir "Ginger's Cuvée" Bacchus California 2022 1	2/52

SPARKLING

Crémant de Bourgogne Extra Brut Parigot & Richard Burgundy, France NV	17/76
Prosecco Treviso Sorro Veneto, Italy NV	11/44
Pinot Grigio Pét Nat Extra Brut "Mackerel" Carboniste California 2022	15/64

CHAMPAGNE

Doyard Brut "Cuvée Vendémiaire" NV 28/1	30
Billecart-Salmon Brut "Grand Cru" Blanc de Blancs	30
Krug "Grand Cuvée" MV 3	60
Perseval-Farge Brut "1er Cru," Millésime	10

SHRUBS[*]

SHRUBS ARE THE BEVERAGE EQUIVALENT TO THE PROCESS OF PICKLING. Invented as a way to preserve fruit with vinegar, shrubs have been used to flavor drinks in America since the 18th century.

BEET House-pickled beet, lemon juice

CHERRY House cherries, white balsamic, Szechuan pepper, lime

SEASONAL SHRUB Our latest concoction using seasonal ingredients, ask your server

EGG CREAMS

DESPITE ITS NAME, THE EGG CREAM CONTAINS NEITHER EGGS NOR CREAM. This soda fountain favorite is a true NYC original.

MALT Malt. milk. seltzer 6

BUXAR Carob buxar molasses, milk, seltzer **6**

CHOCOLATE Fox's U-bet, milk, seltzer | 6

VANILLA Vanilla bean, demerara, milk, seltzer 6

FERSHNIKIT EGG CREAM

Kings County Distillery Chocolate Whiskey, Fox's U-bet, milk, seltzer | 18



SODAS[8]

SELTZER WITH A SELECTION OF HOUSEMADE SYRUPS.

CUCUMBER SODA Jasmine, anise seed, dill seed, fennel seed, lime

LEMON LIME SODA Cardamom, anise seed, dill seed

CREAM SODA Vanilla bean-infused demerara sugar

COFFEE SODA Made with our signature roast

CONCORD GRAPE SODA Jasmine, timut pepper, lemon

GINGER SODA Lavender. lime

BLUEBERRY SODA Lemon, vanilla, elderberry, basil

SEASONAL SODA Ask your server

CAVIAR

Russ & Daughters caviar is of the highest-grade and malossol, meaning that it's prepared with minimal salt.

AMERICAN Transmontanus

THIS DOMESTIC CAVIAR IS CHARACTERIZED BY A GORGEOUS NUTTY FLAVOR, WELL DEFINED TEXTURE, AND A DEEP COLOR WITH OCCASSIONAL GOLDEN STRIATIONS

HACKLEBACK

THIS CAVIAR IS FOUND IN THE MISSISSIPPI RIVER VALLEY AND IS A GREAT ALTERNATIVE TO MORE EXPENSIVE CAVIARS. THESE SMALL, MEDIUM-FIRM EGGS RANGE FROM BLACK TO DARK BROWN, WITH A MILD PROFILE.

PADDLEFISH

PADDLEFISH MOST CLOSELY RESEMBLES SEVRUGA IN SIZE. COLOR. AND ASSERTIVE FLAVOR. THIS COUSIN OF THE STURGEON YIELDS SMALL, FIRM EGGS WITH HUES THAT CAN VARY FROM CHARCOAL TO SILVERY GREY.

OSETRA Gueldenstaedtii

OSETRA IS RICH, WITH A SENSUAL MOUTH-FEEL, COMPLEX TASTE, AND RELATIVELY LARGE EGGS. COLOR CAN RANGE FROM DARK TO RARE GOLDEN COLOR.

SIBERIAN Baerii

GLISTENING, FIRM, MEDIUM-SIZED EGGS, WITH A DELICATE TASTE THAT MOST CLOSELY RESEMBLES BELUGA.

RUSS & DAUGHTERS BLEND Hot Coffee | 5 ICED COFFEE Cold Brew | 6

from In Pursuit of Tea 5

JUCE ORANGE JUICE Fresh-squeezed | 7 GRAPEFRUIT JUICE | 6

RUSS & DAUGHTERS • For over a century, our family has continuously owned RUSS & DAUGHTERS. It began out of a herring barrel when Joel Russ first sold schmaltz herring to fellow Eastern European Jewish immigrants on the Lower East Side in 1907—shortly after his own arrival in America. By 1914, our great-grandfather had saved enough for a pushcart, which led to a horse and wagon, and, ultimately, to our East Houston Street store. To help meet demand, he brought his three lovely daughters—Hattie, Ida, and Anne—in to work. In 1935, he renamed his appetizing store "RUSS & DAUGHTERS," making his daughters official partners. Although "& Sons" was commonly seen in this era, RUSS & DAUGHTERS is now considered the first business in the country to have "& Daughters" in its name.

The appetizing institution we uphold is important to the Jewish-American experience and New York City food history. Gathering to nosh and unwind has been part of our family's appetizing tradition. We're honored to see it kindled in ways a humble herring barrel could never hold, and that it endures, here in the Lower East Side, now and for generations to come.

- Niki Russ Federman & Josh Russ Tupper, **4th Generation Owners**

SPIRITS

VODKA Tito's..... 11 Perry's Tot Belvedere 13 Beefeater Reyka 10 Tanqueray.

SCOTCH

ban 14yr	22	Elijah C
lisker Storm	22	Blanton
aol lla 12yr	17	Michter'
phroaig 10yr	18	Bulleit
	28	Kings C

LIQUEURS

Rittenhouse
Dickel
Michter's
Bulleit

TEQUILA

Clase Azul Reposado.... 28 Del Maguey Vida Mezcal 12

Bank's 5 Isla Gosling's Ron Zacap

SCHNAPPS

Linie Aquavit 1	0
Slivovitz Plum Brandy 1	0



GIN

11									
9									
10									

BOURBON

12yr	10
	14
	11
	12
y	14

RYE

9									
11									
11									
12									

RUM

nd	12
	11
23yr	19



SEDRINKS old STANDARDS & the newly INVENTED

