

GRAYLYNN COCKTAILS

GIN & TONIC*	
<i>Graylynn Original</i>	\$12
<i>Plum & Earl Grey</i>	\$12
FORBIDDEN ZONE	\$14
<i>Coconut Fat-washed Gin, Banana infused Boomsma Cloosterbitter, Lime, Pineapple, Egg White</i>	
PEACOCK*	\$12
<i>Privateer Gin, Sugar Snap Pea, Lime, Black Sesame Salt</i>	
HOUSE OF NASHI	\$14
<i>Matsui 'The Hakuto' Gin, Snow Angel Sake, Lime, 5-Spice Pear, Nori & Egg White Foam</i>	
ROMA	\$14
<i>Stray Dog Gin, Roma Tomatoes, Lemon, Finnochettio, Thai Basil, Clarified with Whole Milk</i>	
POP ART NEGRONI	\$12
<i>London Dry Gin, Campari, Sweet Vermouth, Seasonal Tonic, Bubbles</i>	
VISION QUEST*	\$12
<i>Bloom Jasmine Rose Gin, Lillet Rose, Lemon, Matcha Tea, Strawberry & Hibiscus</i>	
SLOW JAZZ	\$12
<i>Cranberry Gin, Okar, Triple Sec, Lemon, Honey</i>	
FORD'S SEARCH	\$14
<i>Hardshore Barrel Rested Gin, Apricot, Calibrian Chili Honey</i>	
GRAYLYNN MILK PUNCH	\$14
<i>Hayman's Sloe gin, Elderflower, Falernum, English Breakfast Tea, Lemon</i>	

GOLDEN OSHUN

- \$60 -

South African Procera Blue Dot Gin, Botanical Saline, Edible gold lemon pearls & Gold Leaf

-ASK US ABOUT OUR FLIGHTS-

-ALL DRINKS AVAILABLE TOGO-

*AVAILABLE AS NON-ALCOHOLIC \$10

CLASSIC COCKTAILS

NEGRONI <i>London Dry Gin, Sweet Vermouth, Campari</i>	\$12
CORPSE REVIVER #2 <i>London Dry Gin, Lillet Blanc, Triple Sec, Lemon, Absinthe</i>	\$12
AVIATION <i>London Dry Gin, Luxardo, Creme de Violette, Lemon</i>	\$12
MARTINEZ <i>Old Tom Gin, Luxardo, Sweet Vermouth, Bokers Bitters</i>	\$12
FITZGERALD <i>London Dry Gin, Lemon, Angostura Bitters</i>	\$12
TOM COLLINS <i>London Dry Gin, Lemon, Sugar, Soda Water</i>	\$12

BEER

DRAFT

K2 NE IPA <i>New England IPA - Rochester, NY 6%</i>	\$8
PERONI <i>Lager - Rome, Italy 4.7%</i>	\$8

CANNED/BOTTLES

GUINNESS DRAUGHT <i>Stout - Dublin, Ireland 4.2%</i>	\$8
CLARKSBURG CIDER <i>Semi-Dry Cider - Lancaster, NY 6.2%</i> . . .	\$7
GROLSH <i>Pilsner - Enschede, Netherlands 5%</i>	\$7
PERONI NON ALCOHOLIC <i>Pilsner - Italy 0.0%</i>	\$7

NON ALCOHOLIC

UNSTWEETENED TEA	FEVER TREE TONICS \$6
SWEET TEA	<i>MEDITERRANEAN - INDIAN - ELDERFLOWER</i>
SPRITE	<i>LIGHT CUCUMBER - GRAPEFRUIT - GINGER BEER</i>
COCA COLA	HARNEY & SONS TEA <i>GUNPOWDER GREEN -</i>
DIET COCA COLA	<i>ENGLISH BREAKFAST</i>
PELLEGRINO	<i>LONDON FOG - EARL GREY</i>
AQUA PANNA	

TIPICO COFFEE CUP \$2.50 **FRENCH PRESS** \$8

GIN LIST



WINE

Sparkling-

ZARDETTO BRUT \$14/ 56
Prosecco D.O.C. BRUT (750 ml) – Italy

Rose-

IPPOLITO \$12/ 48
Rose 2022 – France

White-

GAI'A MONOGRAPH ASSYRTIKO \$14/ 56
Assyrtiko 2022 – Greece

SEA COVE \$12/ 48
Sauvignon Blanc 2021 – New Zealand

CHAMISAL VINEYARDS \$14/ 56
*Chardonnay 2020 - Monterey County, California
Stainless Steel Aging*

Red-

SUSANA BALBO \$14/ \$56
Cabernet Sauvignon 2019 – Argentina

VRAC VIN DE FRANCE \$12
Syrah & Grenache Blend 2021 - France

LE COEUR DE LA RAINE \$14/ \$56
Touraine Gamay 2021 – Loire Valley, France

By the bottle-

PIERRE GIMONNET ET FILS CUIS PREMIER CRU \$49
Blanc de Blanc Brut NV (375 ml) - Champagne, France

MOËT & CHANDON \$150
(750 ml) - Champagne, France

VUEVE CLIQUOT \$175
(750 ml) - Champagne, France

APERITIF & DIGESTIF

BOOMSMA CLOOSTERBITTER \$10
*Green, herbal finish with notes of mint,
clover leaf & anise*

GREEN CHARTREUSE \$14
*Green, sweet & spicy with a distinctive
herbal finish*

SALERS \$10
*Made from gentian root & white wine.
Heavily bittered body, balanced with
citrus and botanicals*

ST. GEORGE NOLA COFFEE \$14
*Strong bittersweet coffee liqueur with hints of
pine and lemon*

CRIMSON AMARO \$14
*Sips similarly to a Sloe Gin, heavy sweet citrus
notes, with a bitter mint finish.*

MELETTI \$10
*Medium bodied with sweet notes of citrus and
maple.*

BRUTO AMERICANO \$12
*Medium bodied with notes of pine terroir and
rhubarb. Light menthol finish*

AMARO NARDINI \$12
*Medium bodied hints of citrus, bark & a touch
of molasses*

FERNET BRANCA \$12
*Herbaceous & intensely bitter with
a minty finish*

AVERNA \$12
*Richly textured, with heavy notes of
orange, licorice, juniper and sage*

RAMAZOTTI \$10
*Bitter and herbal, made with cichona,
calabrian oranges & rhubarb*

SONGBIRD COFFEE LIQUEUR \$10
*Sweeter notes of orange highlight this
creamy textured digestif*

GRAYLYNN HOUSE CORDIAL...\$8

*Smoked sweet potato, toasted chickory root, cornflower
petal, blood orange peel*

VERMOUTH

FOR SIPPING OR MIXING

White/ Bianco/ Blanco (3oz)

GIACOMO BORGOGNO, BORGOGNO BIANCO \$14
Cortese wine. Citrus notes of orange, lemon, grapefruit

LILLET BLANC \$10
Citrus notes, sweetness of honey, & slight acidity

L.N. MATTEI, CAP CORSE BLANC QUINQUINA \$10
*Vermentino and Muscat Petit Grains. Minerality,
acidity & floral tones, citrus aroma and a silky texture*

C. COMOZ DE CHAMBERY BLANC \$12
Notes of stone fruits, alpine flowers and wormwood

CAPERITIF KAAPSE DIEF \$10
*White wine base. 45+ Cape ingredients, including fruits,
garden herbs, spices, flowers, roots and barks*

Red/ Rosso (3oz)

LILLET ROSE \$10
Fruity blend, touch of orange, grapefruit, & ripe berries

LILLET ROUGE \$10
*Ripe dark fruits, fresh orange, berries, vanilla &
delicate spices*

CARPANO, ANTICA FORMULA VERMOUTH \$14
Rich vanilla, bitter orange, dates, cocoa beans & saffron

DOLIN ROUGE \$8
Rich, plummy, juicy orange, with a long finish