

# JAMEY BENNETT

KITCHEN & BAR



## ★ COCKTAILS ★

<b>HEMINGWAY DAIQUIRI</b>	<b>12.00</b>
havana club 3 yo - grapefruit maraschino - lime	
<b>THE PERFECT MARTINI</b>	<b>12.50</b>
burschik vermouth - absolut vodka orange bitter	
<b>ESPRESSO MARTINI</b>	<b>13.00</b>
espresso - absolut vodka - kahlua - baileys	
<b>VANILLA STAR</b>	<b>13.00</b>
absolut vanilla vodka - passionfruit	
<b>COFFEE NEGRONI</b>	<b>12.00</b>
burschik vermouth - beefeater gin campari - kahlua	
<b>SPICY BASIL</b>	<b>13.00</b>
havana club 3 yo - ginger - lime - basil honey - angostura	
<b>RUBY APEROL</b>	<b>12.00</b>
absolut vodka - aperol - st. germain grapefruit - lime	
<b>CHILI MARGARITA</b>	<b>12.00</b>
olmeca tequilla - chili - coriander - tajin	
<b>MR. SMITH</b>	<b>12.00</b>
absolut vodka - lychee - lime	
<b>EASTSIDE</b>	<b>12.50</b>
hendrick's gin - cucumber - mint	

## NON ALCOHOL

<b>MOJITO STRAWBERRY OR MANGO</b>	<b>8.50</b>
lime - sugar - mint - soda	
<b>PASSIONATA</b>	<b>9.00</b>
passionfruit - vanilla - orange	
<b>SIEGFRIED GIN - GRAPEFRUIT &amp; ROSEMARY TONIC</b>	<b>10.50</b>
grapefruit - rosemary	



## ★ GIN TONICS ★

<b>BEEFEATER 24 – INDIAN TONIC</b>	<b>12.00</b>
japanese sencha - chinese green tea	
<b>HENDRICK'S – INDIAN TONIC</b>	<b>13.90</b>
cucumber - coriander	
<b>MONKEY 47 – ORANGE &amp; ELDERFLOWER TONIC</b>	<b>14.50</b>
juniper - berries - pepper	
<b>TANQUERAY 10 – INDIAN TONIC</b>	<b>12.90</b>
coriander - juniper - citrus	
<b>BOBBY'S – INDIAN TONIC</b>	<b>12.90</b>
lemon grass - cloves - cinnamon	
<b>BEEFEATER – GRAPEFRUIT &amp; ROSEMARY TONIC</b>	<b>11.00</b>
juniper - lemon peel - seville orange peel	
<b>SUNTORY ROKU – INDIAN TONIC</b>	<b>12.50</b>
yuzu - green tea - ginger	

*We serve our gins with  
London Essence Tonic*

THE  
LONDON  
ESSENCE  
Co.

## SPRITZ

<b>APEROL SPRITZ</b>	<b>9.90</b>
bitter orange - herbal taste	
<b>YUZU SPRITZ</b>	<b>10.90</b>
citrus - sweet	
<b>ITALICUS SPRITZ</b>	<b>11.90</b>
floral - citrusy	



## OYSTERS GILLARDEAU

4.00 each  
(minimum 2 pieces)

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*Wines by the glass*

## SPARKLING WINES

**PROSECCO SPUMANTE CASA GHELLER 7.50**  
refreshing and accessible with juicy  
pineapple and ripe apple

**CAVE AMADEU FAMILIA GEISSE BRUT 8.00**  
**SERRA GAÚCHA, BRAZIL**  
ripe orchard fruits with hints of  
peach blossom and dried apricot

**CHAMPAGNE LAURENT-PERRIER 11.50**  
**BRUT, CHAMPAGNE, FRANCE**  
round and fresh with a fine mousse

## WHITE WINES

**VERDEJO, POEMA, D.O. RUEDA, 6.00**  
**SPAIN**  
aromatic and refreshing with  
tropical fruits

**CHARDONNAY, LAVILLA, FRANCE 6.25**  
fresh fragrant wine with citrus fruits,  
full-bodied on the palate

**SAUVIGNON BLANC, SON 6.25**  
**EXCELLENCE, GASCOGNE, FRANCE**  
mildly dry and refined with green  
apple, boxwood, flowers and lemon

**PINOT GRIGIO, VERONESE, ITALY 6.50**  
fresh, spicy nose, aromatic, soft and  
supple flavor

**CHARDONNAY, GRAND RESERVE, 7.00**  
**PAYS D'OC, FRANCE**  
(oak-aged) citrus, almond, soft vanilla  
notes and exotic fruits

**GRÜNER VELTLINER, STIFT GÖTTWEIG 7.50**  
**KREMSTAL, OOSTENRIJK**  
dry, fruity and light with classic,  
though subtle, veltliner spice

**ALBARINO, FILLABOA, RIAS BAIXAS, 8.00**  
**SPANJE, ALBARINO**  
lively and fresh with pineapple,  
apple and peach

**TRES VINAS, BARON DE LEY, 8.50**  
**RIOJA, SPAIN**  
(oak-aged) complex but lively wine,  
powerful, aromatic, yellow fruit



PLEASE ASK FOR OUR EXTENDED  
WINE LIST BY THE BOTTLE

## ROSÉ WINES

**CINSAULT, MAISON VIRGINIE 6.00**  
**MA CUVÉE ROSÉ**  
**LANGUEDOC, FRANCE**  
fresh and elegant with refined  
red fruits and juicy

**MIP CLASSIC ROSÉ, 8.00**  
**PROVENCE, FRANCE**  
light pink, fresh and refined with  
soft red fruits

## RED WINES

**TEMPRANILLO, CRIADA 6.00**  
**CASTILLA LA MACHA, SPAIN**  
fruity and juicy with blueberries,  
strawberries, cherries, chocolate  
and tobacco

**CABERNET SAUVIGNON, CHIBET, IGP 6.50**  
**PAYS D'OC, FRANCE**  
spicy dark fruits, fresh herbs,  
vanilla, mocha and soft tannins

**PRIMITIVO NEGROAMARO, SOLLENE 6.50**  
**PUGLIA, ITALY**  
fruity and spicy with cherry  
and blackberry

**MERLOT, CHEMIN DES GÉANTS, 6.50**  
**LANGUEDOC, FRANCE**  
rich and juicy, prunes and chocolate

**CRIOLLA CEREZAS, DURIGUTTU 7.50**  
**CARA SUCIA, MENDOZA, ARGENTINA**  
a very light and strawberry balanced  
with floral aromas and ripe red fruits

**SYRAH AND GRENACHE, DOMAINE 8.00**  
**DE GRANGENEUVE VIEILLES VIGNES,**  
**RHÔNE, FRANCE**  
typical spiciness with tones of  
red fruits and subtle licorice

**MALBEC, MATIAS RICCITELLI, 8.50**  
**THE PARTY, MENDOZA, ARGENTINA**  
fresh and intense with floral  
and berry notes

**TEMPRANILLO, 9.00**  
**BARON DE LEY RESERVA, RIOJA,**  
**SPAIN**  
powerfull, ripe red fruit, herbs,  
coconut, vanilla

SHIRTS BY BOSTON TRADER