

RESTAURANT CHARLOTTE BAR & LOUNGE MENU

Tuscan White bean Puree <i>Roasted pepper oil</i>	8
Crispy Calamari <i>Fresh herbs and a jalapeño rice vinegar</i>	14
Fiery Buffalo Wings <i>Blue-cheese fondue dressing</i>	13
Kataifi Wrapped Shrimp <i>With baby Arugula, white mushrooms and pesto</i>	14
Marinated Chicken Skewers <i>Over a roasted-corn, peanut and avocado salad</i>	13
Fried Flounder <i>Breaded Long Island flounder fresh potato chips and homemade pickles. Served with tartar sauce</i>	22
Jumbo Shrimp Cocktail <i>Charlotte cocktail sauce</i>	18
Classic Club Charlotte <i>Roasted turkey, bacon, lettuce, tomato, Mayonnaise, root-vegetable chips</i>	18
Classic Caesar Salad <i>Crispy hearts of romaine lettuce, Parmigiano-Reggiano dressing</i>	14
Big Apple Sirloin Burger 10oz <i>Brioche roll, hand-cut French fries, house-made pickles Swiss, American, Blue or Cheddar Cheese</i>	20
Chicken Quesadillas <i>Served with fresh tomato salsa and sour cream</i>	12
Grilled Rosemary Chicken Panini <i>Rosemary Marinated grilled chicken, smoked mozzarella, Arugula and olive spread on a pressed panini roll served with Pickled peppers and fresh-herb potato chips</i>	17

Chef's Seasonal Market Cheese Board	16
*Black River Blue *Meadow Creek Dairy Grayson *Chevre Noir *Vermont Cupole *	

WINES BY THE GLASS

WHITES

Chardonnay, Château Ste. Michelle, Washington	11
Chardonnay, Ferrari-Carano, Alexander Valley	16
Sauvignon Blanc, Geysler Peak, California	12
Pinot Grigio, Francis Coppola 'Bianco', California	11
Sancerre, Domaine Jean Paul Balland, Loire	13
Rosé, Folie a Deux 'Ménage à Trois', Napa Valley	11
White Zinfandel, Beringer, California	10
Riesling, Columbia Crest 'Two Vines', Washington	11

REDS

Cabernet Sauvignon, Wente, California	13
Merlot, Columbia Crest Grand Estate, Washington	12
Merlot, Francis Coppola, California	13
Pinot Noir, Estancia, California	12
Shiraz, Jacob's Creek, Australia	12
Malbec, Broquel, Argentina	13
Zinfandel, Ravenswood Vintner's Blend, California	12
G/S/M, 'The Stump Jump', Australia	11

BUBBLES

Domaine Ste. Michelle, 'Blanc de Blanc'	9
Perrier Jouet, Brut	15

CHARLOTTE COCKTAILS

ON THE ROCKS 14

Pom Collins
Beefeater Gin, Pama Liqueur, lemon juice and sugar

Knickerbocker
Cruzan Single Barrel Estate Rum, Raspberry syrup

Bitter Passion
Courvoisier, Campari, apple juice and passion-fruit puree

New York-Character Builder
Canadian Club whiskey and Baileys

STRAIGHT 15

Morgan's Manhattan
The classic cocktail with Wild Turkey Rye and a splash of Chambord

Lemon Ball-Drop
Sky Citrus, sugar and lemon juice

Broadway Honey
Wild Turkey American Honey, Mathilde Pear Liqueur, pear nectar and apple juice

Bowery Blue
Sky Citrus, blue curacao, lychee and grapefruit juices

Fifth Avenue
Perrier Jouet Grand Brut with orange juice and a splash of apricot brandy

Chocolate Diversion
Van Gogh Chocolate vodka shaken with white and dark chocolate liqueurs

DRAFT BEER

Guinness / Stella Artois 8

BOTTLED BEER

Budweiser, Coors Lite, Michelob Ultra, O'Douls, Samuel Adams
Amstel Light, Corona, Heineken 7
8

SAKE

BY THE BOTTLE

Geikeikkan Zipang, Sparkling,	250 ml	18
Hou Hou Shu, Sparkling,	180 ml	23

BY THE GLASS

Yuki no Bosha	10
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PORT WINE

Cockburn Fine Ruby Port	9
Graham's Tawny 20yr	14
Sandeman Founders Reserve	12
Taylor Fladgate Tawny 20yr	15
Taylor Fladgate Tawny 40yr	25
Presidential Tawny 30yr	17

SINGLE MALT SCOTCH

10 YO		14 YO	
Aberlour	12	Oban	14
Laphroaig	12		
Glenkinchie	12	15 YO	
Glenmorangie	12	Dalwhinnie	14
Talisker	14	Glenfiddich	14
		Laphroaig	14

12 YO		16 YO	
Glenfiddich	12	Lagavulin	17
Cragganmore	14		

18 YO			
Glenfiddich	22		
Macallan	25		

COGNAC AND ARMAGNAC

Courvoisier VSOP	15	Hine Antique	23
Remy Martin VSOP	15	Delamain	15
Remy Extra Perfection	50	Martell VS	14
Hennessy VSOP	17	Martell Cordon Bleu	35
Hennessy XO	34	Armagnac de Montal VSOP	15