

THE
BANC
BAR CAFE
DRINKS

BEERS

BEER (ON TAP)

Banc Ale (Adirondaks, NY)
Amber Ale (4.4% ABV) \$8

Banc Wheat (Adirondaks, NY)
Belgian Style Wheat (5.2% ABV) \$8

Medusa IPA-Defiant Brewery (Pearl River, NY)
West Coast-Style IPA (6.8% ABV) \$9

Guinness (Dublin, Ireland) (20 oz)
Irish Stout (4.2% ABV) \$9

Fiddlehead (Shelburne, VT)
Hazy American IPA (6.2% ABV) \$9

Wave Chaser-Montauk Brewing (Montauk, NY)
New England IPA (6.4% ABV) \$9

Samuel Adams (Boston, MA)
Seasonal \$9

Stella Artois (Leuven, BE)
Belgian Lager (5% ABV) \$9

Bell's Two Hearted (Kalamazoo, MI)
American IPA (7% ABV) \$9

Allagash White (Portland, ME)
Belgian-Style Wheat (5.2% ABV) \$9

Awestruck Cider (Sidney, NY)
Hibiscus & Ginger Cider (6.8% ABV) \$9

Seasonal Craft Beer (Please Ask Server) \$9

IMPORTED/CRAFT (BOTTLE/CAN)

Heineken | Dutch Lager \$8

Heineken 0.0 | Dutch Lager (N/A) \$8

Corona | Mexican Lager \$8

Amstel Light | Dutch Light Beer \$8

Magners | Apple Cider (GF) \$8

Guinness 0 (16oz Can) | Irish Stout (N/A) \$9

BCH Bone Dry (Can) | Cider \$8

Newburgh Brewing Sour (Can) | Seasonal MP

Montauk (Can) | Seasonal \$8

Founders (Can) | IPA \$7

New Planet (Can) | Gluten-Free Blonde Ale \$8

White Claw (Can) | Hard Seltzer \$7

HAPPY HOUR

MON & TUES 3PM – 8PM
WED - FRI 12PM – 7PM



WINES \$8

Donini Pinot Grigio
Mondavi Cabernet
BV Pinot Noir
Lindemanns Chardonnay
Astica Malbec
Proverb Sauvignon Blanc
Prosecco

TAP BEERS \$6

Banc Ale / Banc Wheat

BTL/CAN BEER \$6

Bud Light/ Founders IPA (C)
Montauk Seasonal (C)

COCKTAILS \$9

Watermelon Sugar High
The "Phil Collins"
Tennessee Whiskey
Rosé Sangria

HALF PRICE WINE
EVERY BOTTLE
SUNDAYS FROM 4PM

DOMESTIC BOTTLED BEER \$7

Bud Light
Budweiser
Michelob ultra
Coors Light

WINE LIST

WHITE WINE

donini | pinot grigio (Italy) \$11 / \$42

flavors of ripe pears, notes of honey, apple & wildflowers

lindemanns bin 65 | chardonnay (Australia) \$11 / \$42

fresh, hints of peach

proverb | sauvignon blanc (California) \$11 / \$42

intense floral notes, some minerality

seaside cellars | vinho verde (Portugal) \$12 / \$46

floral notes, hints of citrus fruit, elegant, crisp, light & vibrant

bex | reisling (Germany) \$12 / \$46

starfruit & lime zest flavors, balanced with tropical fruit tones

natura | sauvignon blanc (Chile) \$13 / \$50

citrus & herbal notes, fresh, bright, & balanced, organic grapes

domaine de la tonnellerie | sancerre (France) \$15 / \$58

aromatic & fruity, hints of gooseberry, light & accessible style

sonoma-cutrer | chardonnay (California) \$16 / \$62

lemon & pear flavors, crisp acidity

santa margherita | pinot grigio (Italy) \$85

light, crisp, refreshing

ROSE

juliette | cotes de provence (France) \$13 / \$50

refreshing & elegant, layers of lively fruit, dry with a bright, smooth finish

vie vite | cotes de provence (France) \$16 / 62

fresh & delicate aroma of cherries & strawberries, notes of spices

1701 domaine montrose | languedoc (France) \$90

combination of sweet, ripe peach fruit & lemon rind acidity, long & beautifully balanced finish

RED WINE

robert mondavi | cabernet sauvignon (California) \$11 / \$42

aromas of black fruit, vanilla, oak & coffee, gentle tannins

beaulieu vineyard | pinot noir (California) \$11 / \$42

flavors of plum, ripe cherry & spices, silky finish

astica | malbec (Cuyo Region, Argentina) \$11 / \$42

berry flavors, medium body, soft tannins

carletto | montepulciano \$12 / \$46

bold inviting aromas of cherries & spices

domaine de magalanne | cotes du rhone (France) \$13 / \$50

red fruit flavors, intense, full, spicy

valserrano crianza | rioja (Spain) \$14 / \$54

aromas of liqueur & red-berry fruits, fresh tannins, elegant finish

hanging vine | merlot (California) \$14 / \$54

black plums, light hints of chocolate

clos de napa | red blend (California) \$14 / \$54

notes of black currant & licorice, hint of vanilla, long flavorful finish

chateau saint sulpice | bordeaux (France) \$15 / \$58

red fruit aromas, silky tannins, supple finish

joel gott 815 | cabernet sauvignon (California) \$16 / \$62

aromas of red & black fruits, notes of cedar & coffee, long & textured finish

machete | petite sirah blend (California) \$160

notes of blue & black fruit, minerality, intense textured finish

stags leap | cabernet sauvignon (California) \$160

notes of dark red fruit, peppery finish

COCKTAIL LIST

espresso-tini

espresso, coldbrew liqueur, baileys, kahlua \$17

island in the sun (pina colada)

mount gay gold rum, pineapple, lime, coconut, nutmeg \$15

the "signature" gin & tonic

glendalough rose gin, fevertree tonic, grapefruit \$15

the natural

tito's vodka, basil, lime, agave, club soda \$15

gin blossom

the botanist gin, pomegranate, lemon, thyme honey, aquafaba \$16

a little old fashioned

maker's mark bourbon, maple syrup, orange & angostura bitters, brandied cherries \$16

she works hard for the money (pornstar martini)

stoli vanilla vodka, passoa passionfruit liqueur, lime, passionfruit puree, simple syrup, prosecco \$19

the "phil collins"

cucumber infused vodka, lime, simple syrup, club soda \$14

smokin' in the boys room

del maguey mezcal, ancho reyes, agave, lime, tajin rim \$16

watermelon sugar high (margarita)

jalapeno infused tequila, watermelon, triple sec, lime, agave \$14

london calling (negroni)

sipsmith london dry gin, campari, sweet vermouth, hibiscus & ginger cider float \$16

tennesse whiskey

bourbon whiskey, peach puree, lemon, simple syrup 14

up in smoke (paloma)

de-nada blanco tequila, del maguey mezcal, grapefruit, lime, agave, club soda \$15

FROZEN COCKTAILS \$14

PLEASE ASK YOUR SERVER OR BARTENDER FOR FROZEN DRINK OPTIONS

SANGRIA

Glass \$14
Pitcher \$45

rosé

brandy, grapefruit, club soda, fruit

red

spiced rum, triple sec, ginger ale, malbec, fruit

white

elderflower liqueur, lemonade, pinot grigio, fruit

SPARKLING WINES

cavaliere d' oro gabbiano prosecco | brut \$12 / \$46

col de' salici rose | brut \$14 / \$54

moet imperial 187 ml | brut reserve \$38

moet imperial 750 ml | brut reserve \$150

veuve clicquot | ponsardin yellow label \$175

dom perignon | brut \$650