

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

Almost Famous-Torch & Crown (New York, NY)
New England IPA (6.2% 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

Delirium Tremens (Melle, BE) (8.2oz)
Blonde Tripel (8.5% ABV) \$12

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

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

IMPORTED/CRAFT (BOTTLE/CAN)

Heineken | Dutch Lager \$8

Heineken 0.0 | Non-Alcoholic \$8

Corona | Mexican Lager \$8

Amstel Light | Dutch Light Beer \$8

Magners | Apple Cider (GF) \$8

Awestruck Cider (16oz) | Seasonal \$10

Newburgh Brewing Sour (Can) | Seasonal \$8

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-WED 3PM - 8PM
THURS & 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

Cucumber Jalapeno Margarita
Bourbon Thyme / Rosé Sangria
Pink Cadillac

HALF PRICE WINE
EVERY BOTTLE
SUNDAYS FROM 4PM

DOMESTIC
BOTTLED
BEER \$7

Bud Light
Budweiser
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

bex | reisling (Germany) \$12 / \$46
starfruit & lime zest flavors, balanced with tropical fruit tones

natura | sauvignon blanc (Chile) \$12 / \$46
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

louis jadot | pouilly fuisse (France) \$65
hints of melon, medium bodied, silky finish

santa margherita | pinot grigio (Italy) \$65
light, crisp, refreshing

rose | juliette | cotes de provence (France) \$13 / \$50
refreshing & elegant, layers of lively fruit,
dry with a bright, smooth finish

rose | vie vite | cotes de provence (France) \$64
fresh & delicate aroma of cherries & strawberries,
notes of spices

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

chateau saint sulpice | bordeaux (France) \$15 / \$58
red fruit aromas, silky tannins, supple finish

broquel | malbec (Argentina) \$15 / \$58
full bodied, ripe tannins, long finish

joel gott 815 | cabernet sauvignon (California) \$16 / \$62
aromas of red & black fruits, notes of cedar & coffee, long & textured finish

stags leap | cabernet sauvignon (California) \$125
notes of dark red fruit, peppery finish

silver oak | cabernet sauvignon (Napa, California) \$250
dark chocolate, pepper & blackberry, long finish

COCKTAIL LIST

espresso-tini 🍸
espresso, coldbrew liqueur, bailey's, kahlua \$16

island in the sun
dark rum, pinnapple, lime, coconut, nutmeg \$15

the "signature" gin & tonic
rose infused gin, fever-tree tonic,
grapefruit \$14

the natural 🍷
vodka, basil, limes, agave, club soda \$15

gin blossom 🍷
gin, pomegranate, lemon, thyme honey \$15

a little old fashioned 🍷
rye, maple syrup, orange & angostura bitters,
brandied cherries \$15

pink cadillac 🍷
watermelon, vodka, aperol, lemon,
simple syrup \$14

smokin' in the boys room 🍷
mezcal, ancho reyes, agave, lime, tajin rim \$15

cucumber jalapeno margarita 🍷
cucumber jalapeno infused tequila, triple sec,
lime, agave \$14

bourbon thyme 🍷
apple infused bourbon, aperol, lemon,
orange bitters, thyme honey \$14

smokey paloma 🍷
tequila, mezcal, grapefruit, lime, agave,
club soda \$14

FROZEN COCKTAILS \$14

PLEASE ASK YOUR SERVER OR BARTENDER FOR FROZEN DRINK OPTIONS

SANGRIA

Glass \$14
Pitcher \$45

rosé
elderflower liqueur, brandy,
lemonade, club soda, fruit

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

white
elderflower liqueur, lemonade,
pinot grigio, fruit

SPARKLING WINES

stellina di notte | extra dry \$12 / \$46

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

moet imperial 187 ml | brut reserve \$28

moet imperial 750 ml | brut reserve \$95

veuve clicquot | ponsardin yellow label \$135