

THE
BANC
BAR CAFE
DRINKS

BEERS

BEER (ON TAP)

- Banc Ale** | Amber Ale \$7
- Banc Wheatfield** | Belgian Style Wheat \$7
- Bud Light** | Light Lager \$7
- Guinness** | Stout \$8
- Fiddlehead** | IPA \$8
- Montauk Wave Chaser** | IPA \$8
- Samuel Adams** | Seasonal \$8
- Stella Artois** | Belgian Lager \$8
- Bell's Oberon Ale** | American Wheat Ale \$8
- Newburgh Cream Ale** | English Style Cream Ale \$8

BEER (BOTTLE/CAN)

- Heineken** | Dutch Lager \$7
- Heineken 0.0** | Non-Alcoholic \$7
- Corona** | Mexican Lager \$7
- Amstel Light** | Dutch Light Beer \$7
- Magners** | Apple Cider (GF) \$7
- Stella Artois Cidre** | Apple Cider (GF) \$7
- Montauk (Can)** | Seasonal \$7
- Founders (Can)** | IPA \$6
- New Planet (Can)** | Gluten-Free Blonde Ale \$7
- White Claw (Can)** | Hard Seltzer \$6

DOMESTIC BEER

ALL \$6

- Bud Light
- Budweiser
- Coors Light
- Miller Lite

HAPPY HOUR

MON-FRI 3PM - 7PM



WINES \$7

Donini Pinot Grigio / Mondavi Cabernet
Beaulieu Vineyard Pinot Noir
Lindemanns Chardonnay / Astica Malbec
Proverb Sauvignon Blanc / Prosecco

TAP BEERS \$6

Bud Light / Banc Ale / Banc Wheat

BTL/CAN BEER \$5

Miller Lite / Founders IPA (C)
Montauk Seasonal (C)

COCKTAILS \$8

Cucumber Jalapeno Margarita
Bourbon Thyme / Rosé Sangria
Mango Passionfruit Cooler

HALF PRICE WINE
EVERY BOTTLE
SUNDAYS FROM 4PM

WINE LIST

WHITE WINE

- donini | pinot grigio (Italy)** \$10 / \$38
flavors of ripe pears, notes of honey, apple & wildflowers
- lindemanns bin 65 | chardonnay (Australia)** \$10 / \$38
fresh, hints of peach
- proverb | sauvignon blanc (California)** \$10 / \$38
intense floral notes, some minerality
- bex | reisling (Germany)** \$11 / \$42
starfruit & lime zest flavors, balanced with tropical fruit tones
- natura | sauvignon blanc (Chile)** \$11 / \$42
citrus & herbal notes, fresh, bright, & balanced, organic grapes
- domaine de la tonnellerie | sancerre (France)** \$14 / \$54
aromatic & fruity, hints of gooseberry, light & accessible style
- sonoma-cutrer | chardonnay (Russian River, 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

ROSÉ

- juliette | cotes de provence (France)** \$12 / \$46
refreshing & elegant, layers of lively fruit, dry with a bright, smooth finish
- vie vite | cotes de provence (France)** \$60
fresh & delicate aroma of cherries & strawberries, notes of spices

COCKTAIL LIST

espresso-tini

espresso vodka, bailey's, kahlua \$15

aperol spritz

aperol liqueur, prosecco, club soda \$13

the "signature" gin & tonic

rose infused gin, fever-tree tonic, grapefruit \$13

cucumber jalapeno margarita

cucumber jalapeno infused tequila, triple sec, lime, agave \$13

smokey paloma

tequila, mezcal, grapefruit, lime, agave, club soda \$13

a little old fashioned

rye, maple syrup, orange & angostura bitters, brandied cherries \$14

the natural

vodka, basil, limes, agave, club soda \$14

gin blossom

gin, pomegranate, lemon, thyme honey \$14

mango passionfruit cooler

mango infused rum, passionfruit liqueur, lime, club soda \$13

bourbon thyme

apple infused bourbon, aperol, lemon, orange bitters, thyme honey \$13

moscow mule

vodka, ginger beer, lime \$14

FROZEN COCKTAILS \$13

PLEASE ASK YOUR SERVER OR BARTENDER FOR FROZEN DRINK OPTIONS

SANGRIA

Glass \$13 | Pitcher \$42

rosé

elderflower liqueur, brandy, lemonade, club soda, fruit

red

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

white

elderflower liqueur, lemonade, pinot grigio, fruit

RED WINE

- robert mondavi | cabernet sauvignon (California)** \$10 / \$38
aromas of black fruit, vanilla, oak & coffee, gentle tannins
- beaulieu vineyard | pinot noir (California)** \$10 / \$38
flavors of plum, ripe cherry & spices, silky finish
- astica | malbec (Cuyo Region, Argentina)** \$10 / \$38
berry flavors, medium body, soft tannins
- carletto | montepulciano** \$11 / \$42
bold inviting aromas of cherries & spices
- domaine de magalanne | cotes du rhone (France)** \$12 / \$46
red fruit flavors, intense, full, spicy
- valserrano crianza | rioja (Spain)** \$13 / \$50
aromas of liqueur & red-berry fruits, fresh tannins, elegant finish
- hanging vine | merlot (California)** \$13 / \$50
black plums, light hints of chocolate
- chateau saint sulpice | bordeaux (France)** \$14 / \$54
red fruit aromas, silky tannins, supple finish
- broquel | malbec (Argentina)** \$14 / \$54
full bodied, ripe tannins, long finish
- joel gott 815 | cabernet sauvignon (California)** \$15 / \$58
aromas of red & black fruits, notes of cedar & coffee, long & textured finish
- stags leap | cabernet sauvignon (California)** \$120
notes of dark red fruit, peppery finish
- silver oak | cabernet sauvignon (Napa Valley, California)** \$240
dark chocolate, pepper & blackberry, long finish

SPARKLING WINES

- stellina di notte** | extra dry \$11 / \$42
- col de' salici rose** | brut \$13 / \$50
- moet imperial 187 ml** | brut reserve \$25
- moet imperial 750 ml** | brut reserve \$90
- veuve clicquot** | ponsardin yellow label \$125