

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
- Craft Seasonal** | ask your server \*p/a

### BEER (BOTTLE/CAN)

- Heineken** | Dutch Lager \$7
- Heineken Light** | Dutch Light 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
- 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

### ROSE

- 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

### 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

## COCKTAIL LIST

- espresso-tini** 🍸  
espresso vodka, bailey's, kahlua \$15
- cucumber jalapeno margarita** 🍸  
cucumber jalapeno infused tequila, triple sec, lime, agave, salt \$13
- aperol spritz** 🍸  
aperol liqueur, prosecco, club soda \$12
- the "signature" gin & tonic** 🍸  
rose infused gin, fever-tree tonic, grapefruit \$12
- smokey paloma** 🍹  
tequila, mezcal, grapefruit, lime, agave, club soda \$12
- a little old fashioned** 🍹  
rye, maple syrup, orange & angostura bitters, brandied cherries \$14
- the natural** 🍹  
vodka, basil, limes, agave, club soda \$13
- gin blossom** 🍹  
gin, pomegranate, lemon, thyme honey \$13
- mango passionfruit cooler** 🍹  
mango infused rum, passionfruit liqueur, lime, club soda \$12
- bourbon thyme** 🍹  
apple infused bourbon, aperol, lemon, orange bitters, thyme honey \$12
- moscow mule** 🍹  
vodka, ginger beer, lime \$12

### FROZEN COCKTAILS \$12

PLEASE ASK YOUR SERVER OR BARTENDER FOR FROZEN DRINK OPTIONS

### SANGRIA

Glass \$11 | Pitcher \$40

- 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 \$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