



LES SOIRÉES À

SaintGeorge

DRINKS

NEW YORK
N° 155
HASTINGS
ON HUDSON

VIN

BLANC

Sancerre Michel Vattan, 2022, 16/60

Rosé La Bernarde, Côtes du Provence, 2023, 15/55

Côtes de Gascogne, Mont Gravet, 2023, 14/45

Anjou 'Balade en Chenin Blanc', Le Clos Galerne, 2022, 15/55

Chardonnay Pays d'Oc Fontareche, Languedoc, 2022, 14/45

Blanc de Blanc Pardiac, Jura, NV, 12/45

ROUGE

Bordeaux Château Tour Grand Mayne, 2016, 16/52

Côtes du Rhône Domaine Maby, 2021, 16/52

Pays d'Oc Pinot Noir Comtesse Marion, Languedoc, 2022, 15/49

Vacqueyras Domaine de Vervine, 2022, 19/68

Corbieres Fontareche 2019, 14/49

COCKTAILS

Southside Sazerac

rye, raw sugar, angostura & peychaud's, absinthe, 15

Sage Advice

calvados, lemon, cointreau, sage, 18

Anna's Dry Gin Old Fashioned

her recipe, no we're not telling, 18

Vieux Carré

rye, cognac, vermouth rouge, benedictine, 18

Casino Royale

tito's vodka, sapphire, lillet, twist, 16

Sparkling Negroni

blanc de blanc, vermouth rouge, campari, 14



BIÈRES DE MARQUE

Abita Amber New Orleans, 7

Duvel Blonde Belgium, 8

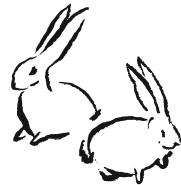
Allagash White Belgium, 8

Stone IPA California, 8

Bitburger Pilsner Germany, 8

Ommegang Hennepin Cooperstown, 8

Kronenbourg France, 7



ABSINTHE FOUNTAIN

TRADITIONAL METHOD

raw sugar, ice water drip, 15

ORLEANS

orange, bitters, 15

HEMINGWAY

blanc de blanc, lemon twist, 15



"After the first glass of absinthe,
you see things as you wish they were.
After the second you see them as they are not.
Finally, you see things as they really are."

-Oscar Wilde