



Fall 2022

Executive Chef – Charles Lowney
General Manager – Nicole Capria

Cocktails.

Classic 16

ARMY NAVY
gin, lemon, orgeat, angostura

IN GOOD HANDS
vodka, amaretto, charlie's egg white, raspberry, lemon

MARK TWAIN
scotch, lemon, demerara, angostura

SILVER MONK
tequila, french herbal liqueur, lime, cucumber, mint

TORONTO
rye, amaro, demerara, angostura

Signature 16

CHARLIE'S PUNCH
daily selection of fresh juices, wines and spirits

UNTOLD STORY
sundew tea infused gin, passion fruit, lemon, fresno chili, soda

THE SOUND OF WAVES
rye, green tea shochu, miso, orange, nori

THE SECRET HISTORY
bourbon, sherry, charlie's egg white, fig, thyme, orange, lemon, balsamic, angostura

BULLSEYE
roasted farro infused bourbon, italian amaro, absinthe

BEAST OF BURDEN
bourbon, brazilian banana liqueur, sweet vermouth, dry vermouth, turkish fig

WITCH'S RAVE
champagne, vodka, pimm's, italian aperitif, cucumber, mint, lemon

FACES IN THE CROWD
tequila, gin, roasted corn, lime, espelette, applewood smoke

HOUSE OF MIRTH
scotch, amaro, butternut squash, oat milk, lemon, ginger

ECSTATIC DANCE
tequila, sotol, hibiscus, lime cordial, hellfire bitters

WHISPER SONG
gin, beet eau de vie, celery, lemon, thyme

DONE AND DUSTED
coffee liqueur, housemade crème liqueur, nizza espresso

RUSE MASTER
amaro, peychaud's, passion fruit, lemon, absinthe, fresno chili

Specialty 20

MIDNIGHT SOCIETY
charlie's 2022 single barrel select bourbon, averna, pedro ximenez, angostura, cacao, cinnamon

ROAD LESS TRAVELED
charlie's 2022 single barrel select rye, nonino amaro, lillet rouge, cherry bitters

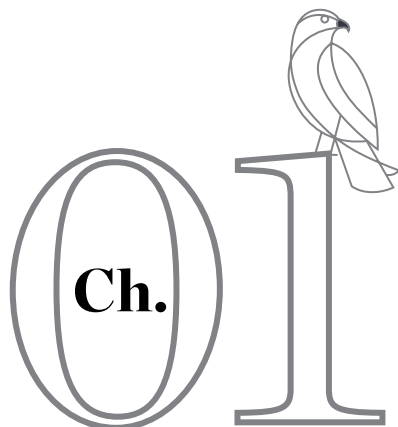
Zero Proof 11

NO REGRETS
housemade zero proof gin, lemon, sparkling water

BASIL FENNEL LEMON SODA
basil, fennel, lemon, sparkling water

SPICY PINEAPPLE
pineapple, agave, lime, house spice blend

BLACKBERRY GINGER SODA
blackberry, ginger, lime, sparkling water



To Sip.



Wine.

Sparkling

PROSECCO 14 | 56
Cielo, Italy

White

ALBARINO 14 | 56
Lagar de Indra, Spain

GRILLO 14 | 56
Cantine Colosi, Italy

SAUVIGNON BLANC 14 | 56
Terranoble, Chile

Rose & Orange

CABERNET FRANC 14 | 56
Lamoreaux Landing, New York

**GRUNERVELTLINER
HOLLOTRIO | 16**
Familie Bauer, Austria

Red

TEMPRANILLO 14 | 56
Quinta da Mariposa, Portugal

CABERNET SAUVIGNON 15 | 58
Esser, California

NERO D'AVOLA 14 | 56
Purato, Italy

Beer.

Bottles & Cans

BITBURGER PILS | 8
Bitburger, Pilsner, 4.8%

LIFE IN THE CLOUDS IPA | 8
Collective Arts, India Pale Ale, 6.2%

OXBOW FARMHOUSE SAISON | 7
Oxbow, Saison, 6.02%

VON TRAPP DUNKEL | 8
Von Trapp, Lager, 5.7%

KRIEK LAMBIC | 11
Lindeman's, Lambic, 3.5%

MAKKU RICE BEER | 8
Makku, Blueberry Rice Beer, 6.0%

CIDRE BLANC | 8
Anxo, Hard Cider, 6.9%

Beverage.

Fresh Juice

PRESSED DAILY | 8

Boylan Natural Soda

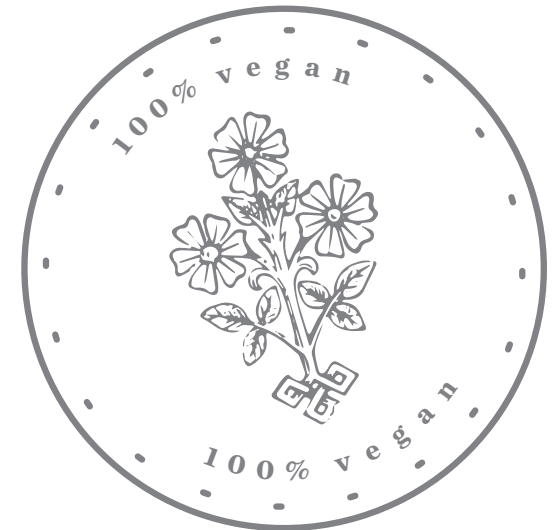
**CANE COLA, BLACK CHERRY,
GINGERALE | 6**

Acqua Panna

1-LITER GLASS BOTTLE | 6

San Pellegrino

1-LITER GLASS BOTTLE | 6



Snack.

CHARRED SHISHITO PEPPERS | 14
ponzu, nori, shichimi togarashi

POTATO CROQUETTES | 10
chipotle aioli

ARTICHOKE FRITES | 12
saffron rouille, crispy lemon

SPICED PEANUTS | 6
ancho chile, paprika de la vera,
maldon salt

**CASTELVETRANO OLIVES
& RED GRAPES** | 8
saba syrup

CHARLIE HOUSE FRIES | 10
russet potato, jalapeno,
szechuan pepper, garlic,
sea salt, ginger aioli

MEDITERRANEAN BOARD | 28 serves 2
maverick cave-aged camembert,
pine nut ricotta, marinated mushrooms,
spiced peanuts, castelvetrano olives,
marinated red grapes, basil, crostini

Solo.

PERSIAN MEZZE | 12
eggplant kashke, red lentil adasi,
za'atar, frisée, saffron vinaigrette,
barbari flatbread

BBQ FRIED CHICKEN | 16
calico slaw, corn & pepper chow-chow,
east carolina bbq sauce

AVOCADO TOAST | 12
habanero mayo, cherry belle radish,
red onion

HASSELBACK SWEET POTATO | 14
tempeh bacon, leeks two ways,
sour cream, cheddar cheese fondue,
garden herbs

**OYSTER MUSHROOM FRIED
"CALAMARI"** | 16
crispy kale, fresno chile, citrus aioli

KOREAN STYLE CRISPY TOFU | 14
gochujang glaze, glass noodle salad,
toasted sesame

ZUCCHINI CRABCAKE SLIDER | 6ea
brioche, old bay remoulade,
butter lettuce

Iterations.

OUR RICOTTA | 10
black pepper, lemon, olive oil,
grilled sourdough

BRASSICA SALAD W/ FALAFEL | 12
brussels sprout, kale, cabbage,
pickled onion, mint vinaigrette,
tahini dressing

**CARAMELIZED EGGPLANT
BAO BUNS** | 14
ginger-garlic hoisin, pickled slaw

CHARLIE SLIDERS | 12
beef patty, jalapeno jam,
crispy shallot, brioche bun

MAMA'S MEATBALLS | 15
arrabbiata sauce, our ricotta,
garlic kale, grilled sourdough

Compositions.

PUMPKIN GNOCCHI | 16
spiced sage butter, parsnip,
roasted apple, pumpkin seed,
frizzled red onion

TAMAL CARLITOS | 16
root vegetables, poblano chile,
cilantro aioli, caldo xocolatl,
pico de gallo

TURKISH "LAMB" KOFTA | 16
pine nut, couscous salad, fig relish,
tahini yogurt, fig agrodolce

**BUTTERNUT SQUASH &
SHIITAKE RAMEN** | 17
butternut-miso dashi, tsukemen ramen,
silken tofu, smoked cauliflower,
daikon radish, yuzu, sesame

**GRILLED ASPARAGUS W/
FENNEL SALAD** | 14
grilled asparagus, roasted beet,
shaved fennel salad, garlic skordalia,
fresh herb olive oil, toasted almond

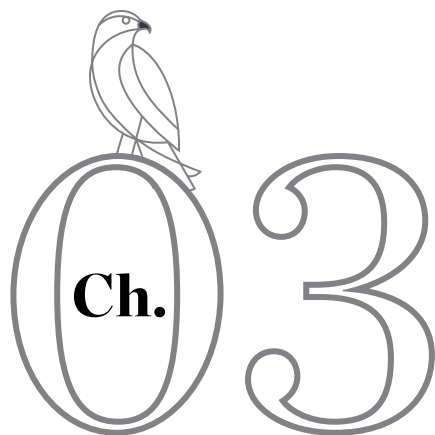
**SAUTEED SWISS CHARD &
MASSAMAN CURRY** | 15
cauliflower, roasted corn,
purple potato, thai coconut curry

MAC & CHEESE | 16
cavatappi pasta, three cheeses,
tempeh bacon, chives



To Dine.





To Sin.

Sweet.

MINT CHOCOLATE CHIP MILKSHAKE | 16
aged white rum, housemade mint syrup,
vanilla bean ice cream, dark chocolate

CRANBERRY-GINGER CAKE | 12
cara-cara icing, cardamom creme anglaise

ROASTED PEAR CRÊPES | 12
candied citrus ricotta, pear, hazelnut,
ginger caramel

MOLTEN CHOCOLATE CAKE | 12
bittersweet chocolate, sablé cookie,
vanilla bean ice cream, fresh berries

SORBET | 10
daily selection

Coffee & Tea.

La Colombe

CORSICA DRIP | 4

MONTE CARLO DECAF DRIP | 4

NIZZA ESPRESSO | 5

AMERICANO | 5

CAPPUCCINO | 6

LATTE | 6

House of Tea

PU-ERH | 4.5

GUN POWDER | 4.5

SUNDEW | 4.5

JASMINE GREEN | 4.5

CHAMOMILE | 4.5



Happy Hour.

To Sip.

Select Charlie Cocktails 10

THE SUN ALSO RISES

vodka, cranberry bitters, lemon, soda

HONEYSUCKLE

white rum, lime, agave

CHARLIE'S PUNCH

daily selection of fresh juices,
wines and spirits

House Red Wine 8

House White Wine 8

Select Beer 1 off

To Dine.

MEDITERRANEAN BOARD | 20

maverick cave-aged camembert,
pine nut ricotta, marinated mushrooms,
spiced peanuts, castelvetro olives,
marinated red grapes, basil, crostini

CHARRED SHISHITO PEPPERS | 8

ponzu, nori, shichimi togarashi

OUR RICOTTA | 7

black pepper, lemon, olive oil,
grilled sourdough

AVOCADO TOAST | 10

habanero mayo, cherry belle radish,
red onion

CARAMELIZED EGGPLANT

BAO BUNS | 10

ginger-garlic hoisin, pickled slaw

ZUCCHINI "CRAB CAKE" SLIDER | 3 ea

brioche, old bay remoulade, butter lettuce





Spirits.

Aperitif/ Digestif.

Aperol | 12
Averna | 13
Barbadillo Pedro Ximenez | 15
Carpano Antica | 12
Campari | 12
Cynar | 12
Dolin Blanc | 8
Dolin Dry | 8
Dolin Rouge | 8
Fernet Branca | 15
Lillet Blanc | 10
Lillet Rouge | 10
Meletti | 11
Montenegro | 18
Nonino | 18
Pineau de Charentes | 14
Punt e Mes | 10

Absinthe.

Vieux Carre | 18

Gin.

Beefeater | 13
Boardroom | 12
Bluecoat | 13
Bluecoat Barrel Reserve | 15
Bombay Sapphire | 13
Hendrick's | 14
Plymouth | 14
Sipsmith | 14

Vodka.

Boardroom | 12
Haku | 14
Ketel One | 13
Stateside | 14
Tito's | 13

Canadian/ Irish.

Crown Royal | 12
Jameson | 12
Kilbeggan | 11
Tullamore Dew | 12

Cognac/ Brandy.

Boulard Calvados (VSOP) | 15
Christian Brothers | 10
Control Pisco | 12
Courvoisier (VS) | 13
Laird's Applejack | 11
Pierre Ferrand 1840 | 16

Bourbon.

Angel's Envy | 16
Basil Hayden | 16
Blanton's | 20
Boardroom | 12
Booker's | 28
Buffalo Trace | 15
Bulleit | 14
Charlie 2022 Select | 18
Eagle Rare | 16
Four Roses Single Barrel | 17
Hudson Baby | 19
Jefferson | 15
Maker's Mark | 13
Michter's | 16
Old Forester 1920 | 24
Old Forester Birthday | 61
Old Grand Dad 100 | 14
Woodford Reserve | 15

Rum/ Cachaca.

Aquaviva Cachaca | 12
Appleton Estate | 12
Boardroom White | 12
Bumbu | 16
Don Q Anejo | 12
Don Q Gran Anejo | 25
Goslings | 12
Leblon Cachaca | 12
Plantation 3 | 13
Plantation OFTD | 15
Plantation Pineapple | 13
Sailor Jerry | 12
Smith & Cross | 13
Wray + Nephew | 12
Zacapa 23 | 20

Rye/ Whiskey.

Barrel Seagrass | 36
Boardroom | 12
Bulleit | 14
Charlie 2022 Select | 18
Dad's Hat | 16
Michter's | 16
Old Elk | 34
Old Overholt Bonded | 14
Rittenhouse | 13
Sazerac | 15
Templeton | 15
Uncle Nearest 1884 | 21
Whistlepig | 26

Scotch/ Japanese Whiskey.

Balvenie 12 Doublewood | 19
Balvenie 14 Caribbean Cask | 27
Dewars White | 12
Glenlivet 12 | 17
Glenlivet 18 | 36
Hakushu 12 | 76
Hibiki | 34
Johnnie Walker Red | 12
Johnnie Walker Black | 14
Johnnie Walker Blue | 66
Kurayoshi 8 | 36
Lagavulin 16 | 36
Laphroaig 10 | 18
Laphroaig 25 | 76
Macallan 12 | 20
Macallan 18 | 46
Oban 14 | 28
Ohishi | 34
Suntory Toki | 14
Yamazaki 18 | 85

Tequila.

Casamigos Blanco | 17
Casamigos Reposado | 21
Casamigos Anejo | 25
Casa Noble Reposado | 17
Cazadores Blanco | 13
Cazadores Reposado | 13
Chinaco Anejo | 19
Corralejo Reposado | 16
Don Julio 1942 | 37
Espolon Blanco | 12
Herradura Anejo | 19
Hornitos Anejo | 13
Hornitos Black | 14
Libelula Joven | 12
Maestro Dobel | 20

Mezcal.

Banhez | 13
Del Maguey Vida | 16
Illegal Joven | 17
Illegal Reposado | 19
Illegal Anejo | 31
Casamigos | 26
Clase Azul | 76

Liqueur.

Boardroom Orange | 12
Cafe Borghetti | 12
Charlie's Housemade Baileys | 12
Chartreuse Green | 17
Chartreuse Yellow | 17
Dolin Genepy des Alpes | 13
Grand Marnier | 12





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