

# Menu

## BITES & DELIGHTS

### The First Stop

Mac & Cheese Shells, Cheddar, Bacon, Breadcrumbs

\$14

### On The 7 Pot Pie

Chicken, Tomato, Feta, Kataifi Pastry

\$15

### Gantry Flatbread

Caramelized Onions, Honeynut Squash, Hazelnuts, Balsamic

\$16

### Golden Local

Goat Cheese, Queso Fundido w/ wild mushrooms

\$14

### Grandpa's LIC Meatballs

2 Housemade Beef & Pork, with Ricotta & Garlic Toast

\$14

### Power House Ribs

4 Babyback Ribs, BBQ Sauce, Pickled Onions

\$16

### Hunters Point Potato Skins

3 Skins Topped With Smoked Gouda, Chili Crema, Scallions

\$14

### Key Lime Pie

Fresh And Light To Satisfy Your Sweet Tooth

\$10

### East Coast Oysters

Half Dozen On The Half Shell, with Mignonette

\$18

### The Gathering Board

Cured Meats, Cheeses, Pickled Vegetables,  
Dried Fruit, Toasted Bread and Accompaniments

\$22

## RUSH HOUR RELIEF

5 p.m. - 7 p.m.

**\$3 Off Bites & Delights**

**\$13 Cocktails**

**Select \$9 Wines (HH) & \$6 Beers**

## \$16 COCKTAILS

### Hudson Yards

Mezcal, Lime, Rosemary Syrup, Cucumber Puree

### Times Square

Rye, St. Germaine, Lemon, Organic Apple Juice

### Bryant Park

Gin, Limoncello, Lime Juice, Basil, Simple Syrup

### Grand Central

Tequila, Grapefruit, Lime, Sugar Rim

### Vernon/Jackson

Bourbon, Pomegranate Liqueur, Lemon, Simple Syrup

### Honey Point South

Rum, Lemon, Lavender Honey

### Court Square

Prosecco, Sweet Vermouth, Orange Bitters, Rosemary

### On The 7

Gin or Vodka, Cherry Liqueur, Lemon, Creme de Violette

### Queens Royale

Empress Gin, Lemon, Honey, Apricot Jam, Cinnamon Stick

### Apple Cider Martini

Vodka, Apple Cider, Cointreau, Lemon, Maple Syrup

### Espresso Martini

Vodka, Kahlua, Cold Brew Espresso, Baileys

### Paper Plane

Bourbon, Lemon, Aperol, Amaro Nonino

### On The 7 Manhattan

Our delicious version - Spanish Vermouth, Whiskey, Bitters

### The Foundry

Rum, Coconut Liqueur, Lime, Apple Syrup, Bitters

## \$8 BEERS

### Founders Bloom IPA - ABV 6.2%

A Hazy IPA With Citrus And Tropical Notes

### Estrella Damm - ABV 5.4%

Golden Color with Amber Tones, Creamy and Toasted Grain Flavors

### Radeberger Pilsner - ABV 4.8%

Crisp And Refreshing With A Clean, Dry, Slightly Bitter Hop Finish

### Peroni Lager - ABV 5.0%

Refreshing Taste With Subtle Citrus, Rye Toast And Delicate Spice

## \$14 / \$52 BUBBLES

### Prosecco - Cantina della Torre - Italy

Lively mouth-filling, and soft with fine persistent bubbles

### Rose Prosecco - Ca Del Doge - Italy

Fine & Elegant, Fruity, Floral and Fresh

## ZERO PROOF

### Delirio by Delirium - NA - \$9

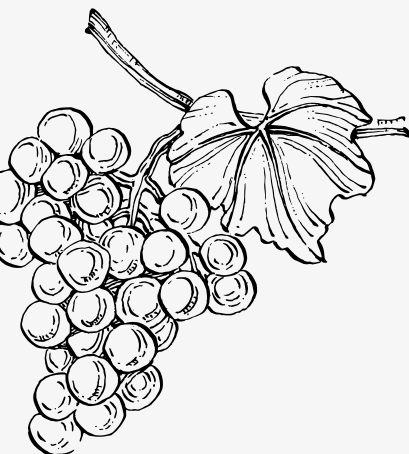
Full Bodied, Mildly Bitter Hoppy Finish

### Pomegranate Sbagliato \$14

Beautifully Bitter, Infused With Rhodiola

### Champagne Cocktail \$14

Fancy, Sparkling, Elderflower & Lavender



## **W H I T E S**     *Create a wine flight - 3 - 2 oz pours with mini charcuterie - \$28*

|                                                                                                                                                                                                             |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Txakolina - Hike Getariako - Basque Country - Spain - 2021</b><br>Unique & Delightful - 10 months aged in stainless steel tanks, white stone fruit and ripe pear layers - great structure, saline finish | \$16/60 |
| <b>Sauvignon Blanc - 47 Anno Domini Sottovoce - Veneto - 2024</b><br>Dry, crisp, with distinct notes of elderflower, citrus & sage - sustained acidity and clean fruity finish                              | \$14/54 |
| <b>Chenin Blanc - Margaret - South Africa - 2024 - (HH)</b><br>Smooth, elegant mouthfeel, balanced by refreshing acidity with dominant guava and underlying fresh citrus notes                              | \$14/54 |
| <b>Bianco - Cantine di Ora Amicale - Veneto - 2024</b><br>Blend of Pinot Blanc, Gewurtztraminer and Chardonnay - notes of apricot, vanilla & white pepper - well structured                                 | \$16/60 |
| <b>Sancere - Nicolas Idiart - Loire Valley - France AOP - 2024</b><br>Refreshing notes of green apple, grapefruit, lemon zest with subtle hints of mint, clean finish - fermented in concrete vats          | \$18/62 |
| <b>Rose - Lobetia - Spain - 2025 (HH)</b><br>Dry & refreshing with notes of strawberry, bright and fresh with light citrus on the palate                                                                    | \$14/54 |
| <b>Pinot Grigio- Veneto/Delle Venezia DOC - Italy (HH)</b><br>Velvety, refreshing - with balanced acidity and signature slight aftertaste of almond                                                         | \$14/54 |

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|                                                                                                                                                                                                                                                                                                        |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Pinot Noir - Get Me Out Of Here - Willamette Valley, Oregon- 2023</b><br>Bright aromas and flavors of ripe cherry, raspberry, earthy hints - gentle tannins and high acidity                                                                                                                        | \$16/60 |
| <b>Amarone Della Valpolicella DCG - Scuola Grande -Italy 2020</b><br>Ripe cherry, toasted almond, tobacco and cocoa, warm and structured with a velvety texture, subtle tannins, long, persistent finish                                                                                               | \$18/62 |
| <b>Montepuciano d'Abruzzo - Idi Di Marco - Organic Italy DOC 2022 (HH)</b><br>Ripe cherry, toasted almond, tobacco and cocoa, warm and structured with a velvety texture, subtle tannins, long, persistent finish                                                                                      | \$15/58 |
| <b>Cabernet Sauvignon Limited Edition Blend - Qinantu - Maule Valley, Chile - 2021</b><br>40% Cabernet Sauvignon, 30% Carignan, 30% Pais - Aromas of cassis, black cherry & savory herbs, firm tannins                                                                                                 | \$16/60 |
| <b>Malbec - Septima - Certified Organic - Mendoza, Argentina - 2024</b><br>Medium bodied, with notes of violets, mulberries, olive - with smooth tannins with dry finish                                                                                                                               | \$15/58 |
| <b>Bobal - Isabella - Certified Organic &amp; Vegan - Ribera del Jucar - Spain 2022 (HH)</b><br>Robust well rounded, notes of dark red fruits, raspberries, vanilla with a touch of smoke - subtly rustic, earthy finish                                                                               | \$15/58 |
| <b>Clasico - Ruth Fernandez Premium Blend - Castilla - La Mancha, Spain - 2022</b><br>High altitude sourced blend of 57% Tempranillo, 28% Cabernet Sauvignon 15% Bobal aged for 12 months<br>Expressive bouquet of black cherry, plum, cedar, licorice and vanilla - smooth ^ harmonious - full bodied | \$18/62 |

## **T H E F O R T I F E D L I S T \$18**

### **Bruno Marino Sweet Vermouth**

An artisanal Spanish vermouth macerated for nine months. Aromatic notes of vanilla, orange peel, chamomile - give way to a complex palate of warm baking spices, cola and caramel, - Served over ice with an orange peel

### **Pedro Ximenez Sherry**

An intensely rich and luscious sweet dessert sherry. Sun-dried grapes create a velvety deep mahogany wine bursting with decadent notes of raisin, dried figs, molasses and roasted coffee

