

ON THE 7

Where Manhattan meets L.I.C.

COCKTAILS

\$16

HUDSON YARDS

Spiced Rum, Spanish Sweet Vermouth, Orange Bitters, organic lime juice

TIMES SQUARE

Rittenhouse Rye, Creme de Cacao, Mole & Walnut Bitter, Orange Zest

BRYANT PARK

Our Perfect Dirty Martini, Titos Vodka, Tanqueray Gin, Olive Brine, Habanero Bitters

GRAND CENTRAL

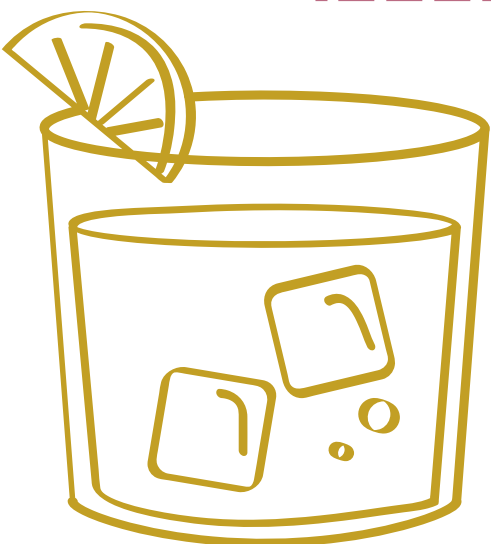
Cazadores Reposado, Averna Amaro, Sweet vermouth, Orange Bitters, Cherry

ON THE 7

Bulleit Bourbon, Amaretto, Pineapple, Lime, Cranberry

QUEENS ROYALE

Tanqueray Gin, Lychee, Organic Lemon Juice



LET'S NOT FORGET

\$16

FRENCH 75

Empress Gin, Lemon Juice, Simple Syrup, Prosecco

PAPER PLANE

Bulleit Bourbon, Lemon, Aperol, Amaro

COOL AS A CUCUMBER

Titos Vodka, St. Germaine, Cucumber Puree, Lime Juice

CHOCOLATE MARTINI

Titos Vodka, Creme de Cacao, Baileys Irish Cream, Chocolate Kiss

WHITE WINES

PINOT GRIGIO

Veneto, Italy

ALPHA
ZETA

\$13/\$45

VV RIESLING

Mosel, Germany

VAN
VOLXEM

\$14/\$48

ORVIETO CLASSICO

Umbria, Italy

LA
CARRAIA

\$13/\$45

SAUVIGNON BLANC

New Zealand

HEI
MATTAI

\$14/\$48

STEEL CHARDONNAY

North Fork, Long Island

MATTABELLA

\$14/\$48

CHENIN BLANC

South Africa

MARGARET

\$12/\$42

ROSE

Cotes de Provence, France

CHATEAU
ARNAUDE

\$13/\$45

RED WINES

PINOT NOIR

Bourgogne, France

JENNE
BASSY

\$14/\$48

CARMENERE

Central Valley, Chile

CASA
SILVA

\$13/\$45

SYRAH BLEND

Western Cape, South Africa

STORM
POINT

\$12/\$42

CABERNET SAUVIGNON

Mendoza, Argentina

MENDEL

\$18/\$54

VALDONEJE MENCIA

Bierzo, Spain

VINOS
VALTUILLE

\$13/\$45

BORDEAUX BLEND

Bordeaux, France

CHATEAU
RECOUGNE

\$13/\$45

MALBEC

Mendoza, Argentina

FLIGHT OF
THE CONDOR

\$12/\$42

COTES DU RHONE

Cotes du Rhone, France

GUIGAL

\$14/\$48

SANGIOVESE

Umbria, Italy

LA CARRAIA

\$12/\$42

RED ZINFANDEL

Sonoma, CA

MARIETTA
CELLARS

\$14/\$48

MONTEPULCIANO

Abruzzo, Italy

MASCIARELLI

\$12/\$42

SANGIOVESE/CAB

Tuscany, Italy

POGGIO AL
TUFO

\$15/\$50

CHIANTI CLASSICO

Tuscany, Italy

ROCA DI
MONTEGROSSI

\$18/\$54

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TASTING FLIGHTS

\$25

*Wine Flights comes with mini Charcuterie *
Three 2 oz Pours

DROPS OF JUPITER

Umbria Sangiovese (Italy), Chianti Classico (Italy), Rompicollo (Italy)

CATCH THE RED EYE

Bierzo Pago de Valdoneje Mencia (Spain), Carmenere Terroir de la Familia
Los Lingues (Chile), Malbec (Mendoza, Argentina)

SHADES OF WHITE

VV Riesling (Germany), Orvieto Classico (Italy), Chardonnay (France)

ON THE 7 WHISKEY/RYE FLIGHT

\$30

Three 1oz pours

Whiskey Flight comes with Chocolate Covered Nuts

Breuckelen Distilling - Brooklyn - NY

BUBBLES/ BOTTLES/SAKE

BY THE BOTTLE ONLY

PROSECCO

\$13/\$39

Trebbia, Italy

SPARKLING ROSE

\$13/\$39

Provence, France

AYALA CHAMPAGNE

\$95

Champagne, France

ROSEBLOOD ROSE

\$56

Cotes de Provence, France

JUNMAI DAIGINJO SAKE

\$105

Tentak Organic- Soft Lime, Mint and Lychee on the nose

FALL/WINTER SMALL BITES

MEATBALL & WHIPPED RICOTTA \$11

classic meatball with whipped ricotta and toasted points

PESTO CROSTINI \$9

pesto, goat cheese, roasted red peppers

SMOKED SALMON SPREAD \$9

Citarella smoked salmon spread served with crackers & baby carrots

MANCHENGO TARTINE \$12

melted manchengo cheese with prosciutto

CHARCUTERIE BOARD \$19

soppressata, prosciutto, chorizo, assorted cheeses, grapes, bread

SPINACH & ARTICHOKE DIP \$8

Citarella spinach and artichoke dip with crackers & baby carrots

TOMATO BASIL BRUSCHETTA \$9

freshly made -tomato, fresh basil, onion, mozzarella, crostini

MARGARITA FLATBREAD \$11

marinara, pesto, fresh mozzarella

ON THE 7 FLATBREAD \$13

rosemary butter, fig spread, burratta, arugula, prosciutto

BURRATA CAPRESE \$16

burratta, plum tomato, basil, sea salt, balsamic

CLASSIC SHRIMP COCKTAIL \$14

6 jumbo Citarella sourced shrimp with cocktail sauce

OLIVES \$6

marinated with olive oil, rosemary, thyme, pecorino

NUTELLA/STRAWBERRY FLATBREAD \$10

delicious dessert to satisfy your sweet tooth