

Argos



open 7 days

4pm - 10pm

EXPLORES THE

COSMOS

FALL/WINTER MENU 2018

BORROWED & REBORN

A selection of classics from the distant (and recent) past

RYE WITCH 12 ●
Jim Meehan, Gramercy Tavern, NYC - 2007
 Rittenhouse Rye, Oloroso Sherry, Liqueure Strega,
 Demerara Syrup, Orange Bitters

SATURN 10 ●
J. "Popo" Galsini, California - 1967
 St. George Dry Rye Gin, Lemon, Passion Fruit,
 Falernum †, Orgeat †

SAVOY TANGO 10 ●
Savoy Hotel London - pre-1930
 Sloe Gin, Calvados

TUXEDO NO. 2 12 ●
Harry Johnson's Bartender's Manual - 1900
 Old Tom Gin, Extra Dry Vermouth, Absinthe,
 Luxardo Maraschino, Orange & Angostura Bitters,
 Lemon Zest, Cherry

CHAMPAGNE COCKTAIL 9

Choice of:

- Apple
- Pear
- Cardamom
- Orange
- Grapefruit-Simcoe Hops
- Forest Fruit
- Mushroom
- Celery
- Lemon
- Hickory
- Saffron (+ \$1)

ONE FOR MY HATERS 6

Because sometimes you just need a shot and a beer.

Four Roses Bourbon and a
 Miller High Life Longneck

Please be aware: our in-house ingredients either contain nuts †, or are prepared in the same area as our roasted nuts. *"Stardust" is edible glitter, Gum Arabic based.

CASSINI FLY-BY 16 ○
 St. Lawrence Rye, Yellow Chartreuse,
 Lemon Bitters, Absinthe

NEIL "B. GRASS" TYSON 10 ●
 Bison Grass Vodka, Dry Vermouth,
 Dr. Konstantin Frank Grüner Veltliner,
 Banana Liqueur, Thai Chili

OLYMPUS MONS served hot 9 ○
 Bourbon, Sfumato Rabarbaro Amaro,
 Hibiscus, Lemon, Lapsang Suchong Tea

PALE BLUE DOT 12 ○
 Wray & Nephew Overproof Jamaican Rum,
 Lime, Pear Brandy, Baking Spice, Pear Cider,
 Herbal Tea

SAGITTARIUS B 12 ●
 Aged Rum, Fernet Branca, Blackstrap Rum,
 Cocoa, Raspberry, Stardust*

SOLAR FLARE 10 ●
 Reposado Tequila, Zirbenz, Molé Negro,
 Agave Nectar, Grapefruit

SPEAKS FOR EARTH 12 ●
 Myer Farm Cayuga Gold Barrel-Aged Gin,
 Cardamaro, Calvados, Honey

OLD SCHOOL PLAYERS

Tried and True Argos Favorites

SCORCHED EARTH 11 ●
 Vida Mezcal, Luxardo Maraschino, Lime,
 Salt, Angostura Bitters

FLORA & FAUNA 11 ○
 Myer Farm Gin, Lime, Honey, Flower Bitters

ARGOS BOURBON SOUR 10 ○
 Bourbon, Lemon, Orange, Amaro Nardini,
 Cherry

WOODSMAN 16 ●
 High West Campfire Whiskey, Apple-Fennel
 Shrub, Honey, Hickory Bitters, Lemon Zest

Looking for something Non-Alcoholic? Try one of our shrub syrups mixed with Soda water! \$4
 Apple-Fennel • Pear-Chai • Strawberry-Basil • Cucumber • Honeydew-Jalapeño

● ● ○ Mel's scale of weirdness Colloquial: ○ Delightfully unusual: ● What?!: ●

BEERS BY THE CONTAINER

Genesee Tall Boy (NY)	3	4.5%
Pacifico (MX)	4	4.5%
Oskar Blues IPA (CO)	5	6.4%
Wagner Valley Daybreak Pilsner (NY)	5	5.5%
Ommegang Rare Vos Amber (NY)	6	6.5%
Allagash White Witbier (ME)	6	4.7%
Ayinger Bräu Weisse 16.9oz (DE)	7	5.1%
Ayinger Oktober Fest-Märzen 16.9oz (DE)	7	5.8%
Ithaca Creeker Double IPA (NY)	8	9.0%
Westmalle Tripel Trappist Ale (BE)	9	9.5%
Bitburger Drive (N/A) (DE)	5	0.0%

Buckets? Buckets.
(4 beers per bucket)



Genesee Tall Boys **8**
Oskar Blues IPA **16**

ABSINTHE

traditional service
w/ sugar & ice water

Choice of:

Duplais (CH)
Mansinthe (CH)
Vieux Pontarlier (FR)
Pernod (FR)
St. George (US)
Vieux Carré (US)
St. Lawrence Rouge (US)

10

CIDER

Graft Farm Flor Barrel-aged Cider (12oz.)	7
Poiré Domfront Sparkling Pear Cider (FR)	8/32

WINE

SPARKLING

Villa Sandi Prosecco Il Fresco (IT)	9/36
Champagne Gaston Chiquet (FR)	375 mL . . . 45
Champagne Gaston Chiquet (FR)	750 mL . . . 75

WHITE

Montinore Estate Pinot Gris 2016 (OR)	9/36
Dr. Konstantin Frank Grüner Veltliner 2017 (NY)	10/40
Ryan William Chardonnay 2014 (NY)	12/48
Sancerre Chavignol 2015 (FR)	375 mL . . . 24
Hermann J. Wiemer Dry Riesling 2014 (NY)	375 mL . . . 26
Ramey Cellars Chardonnay 2014 (CA)	375 mL . . . 38

ROSÉ

Sheldrake Point 2017 (NY)	10/40
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RED

Altos Del Plata Malbec 2015 (AR)	8/32
Gianfranco Alessandria Barbera d'Alba 2016 (IT)	10/40
Les Darons Languedoc Blend 2015 (FR)	11/44
Paul Jaboulet Aine 'Parallèle 45' Côtes du Rhône (FR)	375 mL . . . 16
Rioja Reserva Vina Alberdi 2009 (ES)	375 mL . . . 24
Starmont Cabernet Sauvignon 2013 (CA)	375 mL . . . 30
Barolo Grasso 2012 (IT)	375 mL . . . 32

FORTIFIED

All Fortified Pours are Three Ounces

Sherry
Port
Vermouth

Hidalgo Gobernador Oloroso Sherry (ES)	8
Hidalgo Fino Sherry (ES)	6
Hidalgo Pedro Ximenez Sherry (ES)	9
H&H Rainwater Madeira (PT)	6
Lakewood Ruby Port (NY)	5
Dow's Fine Ruby Port (PT)	5
Dow's Tawny Port (PT)	5
Dow's Late Bottled Vintage Port 2011 (PT)	9
DeLaforce Late Bottled Vintage Port 2011 (PT)	6
Dolin Blanc Vermouth (FR)	5
Tempus Fugit Kina L'Aero D'Or Quinquina (CH)	7
Carpano Antica Formula Sweet Vermouth (IT)	8
Lillet Blanc (FR)	9

GLOSSARY

A description of esoteric cocktail ingredients for your reading and educational pleasure.

LAPSANG-SUCHONG TEA

A smoked, black Chinese tea.

CALVADOS

Brandy produced from apples rather than grapes from Normandy, France.

CARDAMARO

Wine based amaro infused with cardoon (not cardamom) and blessed thistle, then aged in oak.

FALERNUM

Classic tiki syrup made from ginger, almond, clove, lime zest, and rum.

GRÜNER VELTLINER

A dry white wine grape varietal. Expresses notes of white pepper and citrus.

LIQUORE STREGA

Italian liqueur distilled with 70 herbs including saffron, fennel, and mint.

MOLÉ NEGRO

Spice medley featuring cocoa and chilhuacle negros, anchos, cinnamon and other classic chili spices.

ORGEAT

Syrup made from almonds and orange blossom water. A classic tiki ingredient.

SFUMATO

Italian bitter liqueur flavored with rhubarb. Tastes of earth and smoke.

SHRUB

Traditional syrup made from vinegar, sugar, and a variety of fruits, vegetables, and herbs.

SLOE GIN

Liqueur originating in the UK, made from gin and sloe berries: a small fruit related to plum.

ZIRBENZ

Austrian liqueur made from the fruit of stone pine trees.

FEELING PECKISH?

Try some of our tasty tidbits

SEASONED GOURMET POPCORN \$3
SWEET & SAVORY ROASTED NUTS \$5