



### Robricks Coffee

- Regular Coffee \$3
- Espresso \$3
- Americano \$3
- Macchiato \$3.50
- Cafe Latte \$4
- Cappuccino \$4
- Hot Chocolate \$4.50
- Cortadito \$4  
(mini latte w/ sweetened condensed milk)

†Add \$2 for doubles, & \$1 for ganache or hazelnut syrup

### Cafe Cocktails \$12

Palm on Broadway  
Rtzl Onz, Mint, Orange juice, Champagne

Cucumber-Basil Collins  
Hendricks Gin, Lemon juice, Basil leaves

Soho Martini  
Giroc, St. Germain, Grapes

Berry Peculiar  
Tantico Tropical Tequila, St. Germain, Muddled Strawberries

The Bourbon Baron  
Knob Creek, Fresh Cider, Canton Ginger, Cinnamon & Cloves

Grapes of Rye  
Templeton Rye, St. Elizabeth All Spice, Grapes with Plum bitters

Beeztinger  
Jack Daniels 'Honey', Citrus Juices, pinch of Cayenne Pepper

Hot Apple Toddy  
Apricot Brandy, SoCo, Steamed Cider

The Bloody Mary  
Karlsson's Vodka, Dilly Bean, Aneho rim

### T-Salon Tea

- Teas \$4
- White Earl Grey
- Moroccan Mint
- Rooibos 'Silence'
- Wild Berry
- Chelsca Chai
- Chamomile with Lavender
- Darjeeling Mim
- Assam Rhoti
- Baihao Oolong
- Green with Coconut

### Boylan's Sodas \$3

- Black Cherry
- Cola
- Diet Cola
- Ginger Ale
- Orange
- Root Beer

### Bar Sodas \$2.50

### Bottled Water

- Large Pellegrino \$8
- Large Aqua Panna \$8
- Small Pellegrino \$3

### Beer \$7

- Alba 'Pine Ale'
- Budweiser
- Sam Adams Boston Lager
- Brooklyn Lager
- Victory 'Hopdevil' IPA
- Amstel Light
- Hoggaarden
- Corona
- Heineken
- Stella Artois
- Palm Amber Belgian Ale
- Tripel Karmaligt Belgian Ale
- Guinness



### Wine



#### Sparkling

- Ca'Furlan, Prosecco, Veneto \$9/\$29
- Sparkling Pointe, Methode Champenoise, New York \$15/\$45
- Veuve Clicquot, Yellow Label, Champagne \$80

#### White

- Chapoutier, 'La Bellgrieche', Cotes-du-Rhone \$8/\$29
- Lurton 'Fume Blancs', Sauvignon Blanc, Gascogne \$8/\$29
- Chalone, Chardonnay, Central Coast \$9/\$32
- Mastrobardino, Falanghina, Campania \$10/\$35
- Planeta 'La Sgreta', Bianco, Sicily \$11/\$36
- Fritz Hasselbach, Riesling, Rheinhessen \$11/\$38
- Craggy Range, Sauvignon Blanc, New Zealand \$12/\$44
- Sanctus, Pascal Jolyet, Loire Valley \$54
- Caymus Conundrum, Napa Valley \$59
- Landmark 'Overlook', Chardonnay, Sonoma \$62
- Planeta, Fiano, 'Cometa', Sicily \$72
- Mer Soleil, Chardonnay, Monterey \$74

#### Rose

- Moulin de Gassac, 'Guilhem', Languedoc \$9/\$32

#### Red

- Chateau St. Roch, Cotes du Rhone \$9/\$32
- El Coto, Crianza, Rioja \$9/\$32
- Chateau Tour d'Aaron, Bordeaux, 2005 \$10/\$35
- Loekhart, Pinot Noir, Central Coast \$10/\$35
- Michel Torino, 'Don David', Malbec, Argentina \$11/\$37
- Merez, Cabernet, Washington \$13/\$42
- Belle Glos, 'Mziomi', Pinot Noir, Sonoma \$14/\$52
- Cesca Vicent, Priorat \$54
- Antinori, Super Tuscan, 'Il Bruciato' \$15/\$57
- Austin Hope, Syrah, Paso Robles \$60
- Chateau Compassant, Bordeaux \$63
- Domaine Prizur-Brunt, Santenay, 1er Cru, 2006 \$19/\$66
- Lynmar, Pinot Noir, Russian River Valley \$69
- Orogony, Pinot Noir, Green Valley, Sonoma \$78
- Chateauauf du Pappe, Clos du Caillou \$81
- Fontanafredda, Barolo, Serralunga 2005 \$84
- Heitz, Cabernet, Napa Valley, 2005 \$95