SMALLTALK

Cocktails

MARTINIS

'Talk Dirty 16
Rock Town Gin, cold-extracted kaffir lime, coconut milk, garlic, ginger, chili oil, house-cured castelvetrano olives

Two Pearl Gibson 16
Roasted oyster shell, green peppercorn & coriander-infused Wheatley vodka, Forthave Genepy, Dolin dry vermouth, house-pickled cornichon & pearl onion

Classic Martini or Dirty 15
Choice of London Dry gin or Wheatley vodka, Dolin dry vermouth, orange bitters, lemon twist or house Castelvetrano brine, Castelvetrano olives

Mexican Martinez 17
Corazon blanco tequila, Hotel Starlino rosso vermouth, maraschino, Amaro Romano, chocolate bitters, brandied cherry

Classic Espresso Martini 17
Wheatley vodka, Kahlúa, fresh pulled double espresso. Shaken hard, thick crema. (Single pour, no sidecar)

HOUSE COCKTAILS

Nocino Old Fashioned 18
butter and toasted walnut-washed Old Overholt Rye, peppercorn syrup, chocolate bitters

Midnight Manhattan 17
Old Overholt Rye, Hotel Starlino rosso vermouth, amaro romano, aromatic bitters, brandied cherries

Charred Lime Margarita 17
Herradura Reposado, Ancho Reyes, Cointreau, house charred-lime cordial, green peppercorn, sea salt

EWR to OAX 17
Su Casa Espadin Mezcal, Aperol, Amaro, fresh lemon

Negroni Rossa 17
Drumshanbo Fig & Laurel Gin, Sarti Rosa, Lillet Blanc, lemon

Nick's NY Sour 16
Disaronno Amaretto, spiced mulled wine, lemon, fee foam bitters

Zero Proof

STRAIGHT & SMALLTALK

Grapefruit & Gentian 12
Giffard gentian liquor, Mionetto alcohol-removed sparkling, seltzer

Pumpkin & Spice 12
pumpkin water, cinnamon, cayenne pepper, lemon

The Star's Elixir 12
steeped peppermint tea, coconut cream reduction, fresh lemon

Ginger Hugo Spritz 12
fresh ginger cordial, elderflower, Mionetto alcohol-removed sparkling, mint

Sparkling & White

GLASS / BOTTLE

Montefresco, Prosecco NV 13 / 50
Veneto, Italy

Charles Gonnet, Brut NV 22 / 72
Crémant de Savoie, France

Casa do Valle, Vinho Verde 2024 11 / 42
Minho, Portugal

Charles Gonnet, Chignin Savoie 2024 16 / 61
Savoie, France

Max Ferdinand Richter, Riesling 2023 16 / 61
Mosel, Germany

Marco Porello, Roero Arneis 2025 18 / 64
Piedmont, Italy

Menefee Vineyards, Suzor Chardonnay 2020 25 / 78
Willamette Valley, Oregon

Franck et Sylvain Godon, Sancerre 2024 26 / 81
Loire Valley, France

Thomas Labille, Chablis 1er Cru 2021 39 / 118
Burgundy, France

Red

GLASS / BOTTLE

Comahue Estate, Malbec 2024 14 / 54
Patagonia, Argentina

Bibbiano, Chianti Classico 2024 16 / 61
Tuscany, Italy

Château de la Terrière, Régnié 2022 17 / 62
Beaujolais, France

Joyce Arroyo Seco, Syrah 2024 19 / 66
Monterey, California

Maison Champy, Bourgogne Pinot Noir 2023 25 / 78
Burgundy, France

Darms Lane, Fortune 1621 Cabernet Sauvignon 2023 26 / 81
Napa Valley, California

Poderi Aldo Conterno, Il Favot Nebbiolo 2022 39 / 118
Langhe, Piedmont, Italy

Beer & Cider

CANS & BOTTLES

Sixpoint The Crisp 7
pilsner, 5.4%, Brooklyn, NY

Cigar City Jai Alai 7
IPA, 7.5%, Tampa, FL

Guinness Draught 8
Irish dry stout, 16 oz, 4.2%, Ireland

Montauk Seasonal Ale 9
American ale, 5.7%, Montauk, NY

Athletic Brewing Free Wave 7
non-alcoholic hazy IPA, Milford, CT

Finally, something to talk about.

We partner with local farms, small producers, and anyone willing to make smalltalk.

We'll Split the Round — First two drinks half off. Tue–Sun, 4 to 6 · OYSTER THURSDAY — $1 oysters. All day.