



LES SOIRÉES À

# SaintGeorge

DRINKS

NEW YORK  
N° 155  
HASTINGS  
ON HUDSON

## VIN

### BLANC

*Sancerre Michel Vattan, 2022, 16/60*

*Rose Charvin, Côtes du Rhône, 2022, 15/55*

*Chardonnay Pays d'Oc Fontareche, Languedoc, 2022, 14/45*

*Blanc de Blanc Pardiac, Jura, NV, 12/45*

### ROUGE

*Bordeaux Château Tour Grand Mayne, 2016, 16/52*

*Côtes du Rhône Domaine Maby, 2021, 16/52*

*Pays d'Oc Pinot Noir Comtesse Marion, Languedoc, 2022, 15/49*

*Corbieres Fontareche 2019, 14/49*

## COCKTAILS

### Southside Sazerac

*rye, raw sugar, angostura & psychaud's, absinthe, 15*

### Sage Advice

*calvados, lemon, cointreau, sage, 18*

### Anna's Dry Gin Old Fashioned

*her recipe, no we're not telling, 18*

### Vieux Carré

*rye, cognac, vermouth rouge, benedictine, 18*

### Casino Royale

*tito's vodka, sapphire, lillet, twist, 16*

### Sparkling Negroni

*blanc de blanc, vermouth rouge, campari, 14*



## BIÈRES DE MARQUE

*Abita Amber New Orleans, 7*

*Duvel Blonde Belgium, 8*

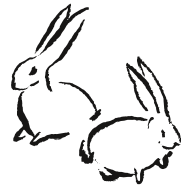
*Allagash White Belgium, 8*

*Stone IPA California, 8*

*Bitburger Pilsner Germany, 8*

*Ommegang Hennepin Cooperstown, 8*

*Kronenbourg France, 7*



## ABSINTHE FOUNTAIN

### TRADITIONAL METHOD

*raw sugar, ice water drip, 15*

### ORLEANS

*orange, bitters, 15*

### HEMINGWAY

*blanc de blanc, lemon twist, 15*



*"After the first glass of absinthe,  
you see things as you wish they were.  
After the second you see them as they are not.  
Finally, you see things as they really are."*

*-Oscar Wilde*