

# AMERICAN WHISKEY

## KENTUCKY STRAIGHT

Basil Hayden

Booker's

Buffalo Trace

Bulleit

Knob Creek

Maker's Mark

Michter's US\*I Small Batch

Woodford Reserve

## RYE

Bulleit

George Dickel

## TENNESSEE

Gentleman Jack

## CIGARS

**Ashton, Aged Maduro, Nicaragua**  
*Mild to Medium Bodied, Chocolate Notes and a Spicy Sweet Finish*

**Montecristo, #3, Dominican Republic**  
*Mild Bodied with Large Plumes of Cedar Smoke*

**Macanudo, Diplomat Café**  
Dominican Republic  
*Mild, Notes of Toasted Almond*

**Rocky Patel, Fifteenth Anniversary**  
Nicaragua  
*A Top 25 Cigar! Full Bodied with Hints of Espresso Bean, Cocoa and Spice Rounding Out to a Long Finish*

**Alec Bradley, Torpedo**  
Nicaragua  
*Mild to Medium Bodied, Cool Smoke, Notes of Cedar, Nuts and Toast*

# WINE BY THE GLASS

## SPARKLING

**Prosecco, Zardetto**  
Veneto, Italy

**Besserat de Bellefon, Brut, Half Bottle**  
Champagne, France

## WHITE

**Pinot Grigio, Gabriella**  
Veneto, Italy

**Sauvignon Blanc, Natura**  
Casablanca Valley, Chile

**Alvarinho, Muros Antigos**  
Vinho Verde, Portugal

**Falanghina, Feudi di San Gregorio**  
Campania, Italy

**Gruner/Riesling, Arndorfer**  
Kamptal, Austria

**Riesling Kabinett, Friedrich-Wilhelm-Gymnasium**  
Mosel, Germany

**Chardonnay, Domaine La Motte**  
Pays d'Oc, France

**Chardonnay, Cambria**  
Santa Maria Valley, California

## RED

**Merlot/Corvina, Gran Passione**  
Veneto, Italy

**Merlot, Tarrica**  
Paso Robles, California

**Cabernet Sauvignon, Vigilance**  
Lake County, California

**Cabernet Sauvignon, L'Oliveto**  
Sonoma County, California

**Zuccardi, Malbec**  
Mendoza

**Sangiovese, Banfi Centine**  
Tuscany

**Pinot Noir, Carmel Road**  
Monterey, California

**Pinot Noir, Plowbuster**  
Willamette, Oregon

**Tempranillo, Termes**  
Toro, Spain

**Cabernet Sauvignon, Frog's Leap**  
Napa, California

## TELLERS CORAVIN

### POURS

Our **CORAVIN** pours allow you to savor our finer wines without committing to the full bottle.

**Pinot Noir, Domaine Anderson**  
Anderson Valley, California, 2012

**Chardonnay, Carpe Diem**  
Anderson Valley, California 2013

## BAR BITES

### \*Tellers Black Label Burger

"Main Street's 1946 Blend," Applewood Smoked Bacon, Cheddar, Tellers Secret Sauce, Steak Fries  
This rich, luxurious blend combines Kobe Brisket, Angus Rib Cap and Boneless Short Ribs with an Angus Chuck base.

### Tellers Signature Duck Fat Fries

House-made Ketchup and Mustard Dipping Sauces

### Tellers Baked Clams (8)

Tellers Special Stuffing

### Roasted Diver Sea Scallops

Mushroom, Brown Butter Lemon Sauce

### Black Pepper Bacon

Thick Cut, House Cured, Spicy Sweet  
Horseradish Glaze

### \*Filet Tips Diane

Pan Seared Filet Tips, Whipped Potato,  
Classic Diane Sauce

### Jumbo Lump Crabcakes

Arugula, Roasted Peppers, Old Bay Aioli

### Shrimp & Lobster Wontons

Pan Seared, Hoisin Glaze, Miso-Mustard

### Buffalo Mozzarella Tomato Salad

Marinated Tomatoes, Basil, Balsamic Vinegar

### Classic Caesar Salad

Shaved Parmesan, English Muffin Croutons

### Watermelon Salad

Pepitas, Cotija Cheese, Pickled Red  
Onion, Cucumber, Extra Virgin Olive Oil

### Tuscan Kale Salad

Goat Cheese, Apple, Spiced Walnuts,  
Cider Vinaigrette

### King Crab Gnocchi

Parmesan Truffle Cream

## BEER

### NEW YORK BOTTLE

**Sorachi Ace Saison (750mL)** 7.6%  
Brooklyn Brewery

**Blood Orange Pale Ale** 5.0%  
Great South Bay Brewery

**Boris the Spider Imperial Stout** 10.0%  
Spider Bite Beer Company

**Local 1 Belgian Golden Ale (750mL)** 9.0%  
Brooklyn Brewery

**Sea Salt Ale** 5.2%  
Fire Island Beer Company

**Tidal Lager** 4.7%  
Greenport Harbor Brewing Company

### NEW YORK DRAUGHT

**Lager** 5.2%  
Brooklyn Brewery

**Summer Ale** 5.0%  
Brooklyn Brewery

**Session IPA** 4.9%  
Montauk Brewing Company

### JOIN THE CLUB

**Tellers Connoisseur & Cocktail Clubs**  
**Wine & Cocktail Privileges and**  
**Delicious Specials.**

visit our website for more information.

# BEER

## DOMESTIC BOTTLE

**Ballast Point "Sculpin" IPA** 7.0%  
San Diego, California

**Blue Moon Belgian Style Wheat Ale** 5.4%  
Golden, Colorado

**Bud Light** 4.2%  
St. Louis, Missouri

**Budweiser** 5.0%  
St. Louis, Missouri

**Michelob Ultra** 4.2%  
St. Louis, Missouri

**Miller Lite** 4.2%  
Milwaukee, Wisconsin

## IMPORT BOTTLE

**Chimay Rouge** 7.0%  
Scourmont Abbey, Belgium

**Heineken** 5.4%  
Zoeterwoude, Holland

**Heineken Light** 3.5%  
Zoeterwoude, Holland

**St. Pauli Girl** N/A  
Bremen, Germany

**Stella Artois** 5.2%  
Leuven, Belgium

## IMPORT DRAUGHT

**Warsteiner Premium Verum** 4.8%  
Warstein, North Rhine-Westphalia,  
Germany

Please join us for our  
**WEDNESDAY NIGHT WINE DINNER**  
\$50 3-course menu with paired wines  
\$40 without wine

# SEAFOOD BAR

A La Carte

Served With Traditional Accompaniments

\* **Clams On The Half Shell**  
Half Dozen/Dozen

**Fresh Colossal Crabmeat**  
Simply Chilled

\* **Fresh Tuna Sashimi**  
Wasabi Crème Fraiche, Hoisin

**Jumbo Shrimp Cocktail**  
Colossal Shrimp

\* **Tuna Tartare**  
Spicy Toro, Wasabi Soy, Arugula,  
Apple, Lemon Vinaigrette

**Boston Lobster Roll**  
Butter Poached, Romaine Lettuce,  
Herb Mayo

# OYSTERS

\* **Beausoleil Oysters**  
New Brunswick, Canada

\* **Kumamoto Oysters**  
Puget Sound, Washington

\* **Blue Point Oysters**  
Long Island Sound, New York

\* **Island Creek Oysters**  
Duxbury, Massachusetts

\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to prior temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please join us Monday-Friday  
from 3:30PM-6:30PM for  
**\$1 CLAMS, \$2 OYSTERS  
AND \$3 SHRIMP**  
available in the bar area only

# COCKTAILS

## GOLD STANDARDS

### Rosé Collins

Rosé, Figenza, Grenadine, Lemonade, Club Soda

### Dirty Double Cross

Double Cross Vodka, Chilled with a Touch of Olive and Tabasco

### Long Island Mule

Long Island Vodka, Lime, Ginger Beer

### Tellers Old Fashioned

Buffalo Trace Bourbon, House-Made Honey Syrup, Brandied Cherries, Orange

### Tellers Cosmo

New Amsterdam Citron, Cranberry, Lime Juice

### Tellers Apple Martini

Ketel One, Apple Pucker, Apple Jack, Apple Puree

### Bartender's Choice

Choose your liquor and your bartender will do the rest

### The Ultimate In Luxury

#### Beluga Gold Line Vodka

Three Ounces of this Ultra Premium Vodka - Simply Chilled

### Teller's Irish Coffee

Jameson, Salted Caramel Syrup, Whipped Cream

### Crew Cocktail

Iceberg Mint Chocolate Vodka, Godiva Dark Chocolate, Kahlúa

# COCKTAILS

## MODERN BANKING

### Summer Negroni

Oryza Gin, Lillet, Strawberry Aperol

### Jalapeño Margarita

Celestial Silver Tequila, Triple Sec, Sour Mix, Jalapeño, Lime Juice

### Parker Meridian

Weneker Gin, Fresh Grapefruit Juice, St. Germain, Montauk IPA

### White Lady

Bombay Gin, Cointreau, Lemon Juice, Simple Syrup

### Pineapple Mojito

Malibu Pineapple, Lime, Mint, Pineapple Juice

### Watermelon Martini

New Amsterdam Citron, Triple Sec, Fresh Watermelon Juice

### Lavender Mule

Titos, Lime Juice, St. Germain, House Made Lavender Simple Syrup, Ginger Beer

### Tellers Barrel Aged Manhattan

Bulleit Rye, Noilly Pratt Sweet Vermouth, Angostura Bitters, Aged For Six Weeks In A Used Hudson Valley Whiskey Barrel

### White Cosmo

Figenza, St. Germain, White Cranberry, Lime, Wild Hibiscus Flower Garnish

### House-Made Sangria

Mezan Rum

### Frozen Summer

Please ask your server about this week's featured flavor made with Double Cross Vodka