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# ◆ BEACON GRILLE ◆

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## HOUSE COCKTAILS

**Signature Smoked Manhattan \$15**  
Rittenhouse Rye Whiskey, Sweet Vermouth,  
Bitters, Tableside Wood Smoke, Luxardo Cherry

**Downtown Cheerio \$14**  
Toasted Honey Nut Cheerio Bourbon, Lemon,  
Basque Yellow Chartreuse, Local Honey

**Fennel & Flow \$12**  
Beefeater Gin, Freshly Juiced Fennel,  
Lemon Juice, Sparkling NY Cider, Fino Sherry

**Grilled Lemon Mezcal Smash \$14**  
Barro de Cobre Mezcal, Char-Grilled Lemon,  
Fresh Basil, Organic Blue Agave

**Keep Calm and Carrot On \$14**  
Beefeater Gin, Fresh Carrot Juice, Pepe Liqueur,  
Lemon Juice, Five Spiced Honey, Soda

**Nothin' But A Tea Thang \$13**  
Albany Vodka, Hibiscus Tea, Fresh Lemon Juice,  
Elderflower Liqueur, Butterfly Pea Tea, Flower

**Spring Margarita \$14**  
Tequila, Pasilla Chile Liqueur, Tepache - Grilled  
Pineapple & Cinnamon Syrup, Fresh Lime Juice

## TEMPERANCE COCKTAILS

**N/A 'Groni \$14**  
Chinotto Pellegrino, Orange,  
House-Made "Campari"

**Freakin' Beacon \$12**  
Roasted Green Tea, Passion Fruit, Chili,  
Citrus, Soda

**Lil Squirt \$11**  
House-Made Honey Grapefruit Shrub,  
Grapefruit Juice, Citrus, Soda

**Buy a Round for the Kitchen \$30**

## DRAFT BEER

**Big Ditch, Hayburner IPA**  
7.2% NY (12oz) \$8.5

**Community Beer Works, Whale - Brown Ale**  
5.9% NY \$8.5

**Industrial Arts, aNY Lager 4.5% NY \$9**

**Jack's Abby, Shipping Off to Boston - Amber Lager 5.3% MA \$9**

**Kite & String, Northern Spy Hard Cider,**  
8.4% NY (12oz) \$9

**Maine Beer Co, Lunch IPA 7% ME \$10**

**Mast Landing Brewing Co, Gunner's Daughter Milk Stout 5.5% NY (12oz) \$9**

**Woodcock Brothers Brewing Co., Hefeweizen Wheat Beer 5% NY \$8**

## BOTTLES & CANS

Blue Light \$5

Michelob Ultra \$5

Miller High Life \$5

Pabst Blue Ribbon Lager 16oz \$6

Modelo Especial Mexican Lager \$7.5

Guinness - Irish Stout 16oz \$9.5

Wayland Brewing Co. - West Coast IPA 16oz \$11

Smoldered - Illusion of Society DIPA 16oz \$12

Prison City - Mass Riot NE IPA 16oz \$12

Thin Man Minkey Boodle - Raspberry Sour 16oz \$10

Surfside Sweet Tea & Vodka Canned Cocktail \$8.5

Surfside Cherry Lemonade & Vodka Cocktail \$8.5

Long Drink - Grapefruit Canned Cocktail \$8.5

High Noon Seltzer - Peach, Pineapple or Pear \$8

NA Athletic IPA or Lite \$6.5

Goslings NA Ginger Beer \$4

# WINE LIST

## HALF BOTTLES

JCB by Jean-Charles Boisset, N°21 Crémant de Bourgogne Brut, Burgundy, FR **\$45** (*crisp, luminous, creamy, almond, fresh*)

La Spinetta, Moscato d'Asti – Organic & Sustainable, Piedmont, IT **\$15/30** (*fresh, tropical fruit, orange blossom flora, pink grapefruit, sweet*)

Round Pond Estate, Sauvignon Blanc, Rutherford, CA **\$45** (*bright, ripe, tropical, delightful*)

Stags' Leap Winery, Chardonnay - Sustainable, Napa, CA **\$50** (*honeysuckle, light smoke, almond, vibrant, lemon meringue, crisp pear*)

Arnaldo Capri, Sangiovese Blend - Montefalco Rosso, Umbria, IT **\$50** (*intense, full-bodied, berry jam, pepper, dry*)

Justin, Cabernet Sauvignon, Paso Robles, CA **\$45** (*dark fruit, toasted oak, warm spices*)

Lamoreaux Landing, Vidal Blanc Ice Wine – Sustainable, Lodi, NY **\$50** (*sweet, honey, pineapple, apricot*)

## ROSÉ & ORANGE

L'Archetipo, Rosé - Biodynamic, Organic, Sustainable, Vegan, Puglia, IT **\$14/55** (*cranberry, pomegranate, bright acidity, minerality*)

Peyrassol, Rosé Méditerranée La Croix - Organic, Provence, FR **\$65** (*lively, white fruit, salinity, savory undertone*)

Fermi Bohigas, Sparkling Rosé, Catalonia, SP **\$70** (*strawberry, raspberry jam, rose petal, buttered croissants*)

Conte Brandolini d'Adda, Ramato Pinot Grigio IGT – Organic & Sustainable, Friuli, IT **\$14/55** (*apricot, clementine, creamy, sapid*)

Unico Zelo, Esoterico Orange Wine – Biodynamic, Sustainable, Vegan, Riverland, AUS **\$85** (*exotic, candied citrus, honeycomb*)

## SPARKLING & WHITE

Saint-Hilaire, Estate Brut Blanquette de Limoux, Languedoc-Roussillon, FR **\$14/55** (*fresh, lively, crisp, dry*)

Maison Foucher, Crémant de Loire Cuvée des Roys de Naples Blanc, FR **\$70** (*white nectarine, green apple, sandstone minerality*)

Ployez-Jacquemart, Extra Brut "Passion", Champagne, FR **\$110** (*elegant, ripe bouquet, honey, fine bubble*)

Schloss Saarstein, Riesling Qualitätswein - Sustainable, Mosel, GR **\$14/55** (*peach, ripe fuji apple, tangy, slate*)

Aveleda, Vinho Verde, Minho, PT **\$12/45** (*effervescent, granny smith, lime, bright*)

Heron Hill Winery, White Blend - Sustainable, Keuka Lake, NY **\$40** (*dry, crisp, refreshing, unique, easy drinker*)

Prisma, Sauvignon Blanc – Sustainable, Aconcagua, CH **\$12/45** (*passion fruit, mango, crisp, citrus*)

L'Umami, Sauvignon Blanc, Willamette Valley, OR **\$75** (*smooth, clean, refreshing, orchard fruits*)

Elena Walch, Pinot Grigio DOC Selezione Südtirol, Trentino-Alto Adige, IT **\$14/55** (*structured, pear, sage*)

Domaine Damien Pinon, Vouvray Tuffo (Chenin Blanc) – Natural & Organic, Loire Valley, FR **\$75** (*vibrant, quince, minerality*)

Val de Mer, Bourgogne Blanc Chardonnay - Sustainable, FR **\$15/60** (*round, honeycrisp, pear, neutral wood, salinity*)

Rombauer Vineyards, Chardonnay, Carneros, CA **\$90** (*creamy texture, butter, vanilla, structured acidity*)

## RED

Pavette, Pinot Noir, Central Coast, CA **\$12/45** (*cherry, raspberry, hibiscus, tea leaf undertones*)

Stoller Family Estate, Pinot Noir, Willamette Valley, OR **\$85** (*bramble berry/cherry, warm spices, firm tannins, persistent finish*)

Clos De La Tech, Pinot Noir – Organic, Santa Cruz, CA **\$125** (*sophisticatedly layered, blackberry, earthy botanicals, spice*)

Famille Perrin, Cotes du Rhone Villages – Organic, FR **\$14/55** (*fresh, ripe fruit, black pepper, harmonious*)

Familia, Rioja Altos Ibéricos Crianza – Biodynamic, Organic, Sustainable, Vegan, SP **\$70** (*black fruit, roasted spices, mild tannin, jam*)

Joel Gott, Palisades Red Blend - Cab Sauv/Merlot/Petite Sirah/Malbec/Cab Franc, CA **\$50** (*cherry pie, vanilla, warm spices*)

Château La Graula, Bordeaux Supérieur, Bordeaux, FR **\$13/50** (*round, toasted oak, barrel age, mocha*)

Château de Grandchamp, Bordeaux - Organic, Montagne Saint-Emilion, FR **\$75** (*cherry, silky tannins, intense, well-balanced, aromatic*)

Iuli, Rossore Barbera - Organic, Piedmont, IT **\$15/60** (*dark red & black fruit, flora*)

Heron Hill Winery, Red Blend - Sustainable, Keuka Lake, NY **\$40** (*medium bodied, black pepper, dried fruit, silky*)

Domaine Vincent Paris Selection, Syrah - Biodynamic, Organic, Sustainable, Northern Rhône Valley, FR **\$15/60** (*deep, cassis, dark chocolate, woodsmoke, pepper, firm tannins*)

Borgo Scopeto, Chianti Classico DOCG – Sustainable & Vegan, Tuscany, IT **\$65** (*wild berry, dense, cedar wood, tannic*)

Tenuta Di Biserno, Super Tuscan IGT – Toscana Campo Di Sasso Insoglio Del Cinghiale, Tuscany, IT **\$85** (*ripe red fruit, spicy oak*)

Argiano, Brunello di Montalcino DOCG – Organic & Sustainable, Tuscany, IT **\$150** (*elegant, complex, silky tannins, long saturated finish*)

The Paring, Red Blend – Cabernet Sauvignon/Cabernet Franc/Merlot/Petit Verdot – Biodynamic, Santa Barbara, CA **\$75** (*mulberry, charred wood, black pepper, asphalt/tar, dusty tannins*)

Cascade Heights, Cabernet Sauvignon, Columbia Valley, WA **\$14/55** (*juicy, full-bodied, bright tannins, smoked wood*)

San Simeon, Cabernet Sauvignon - Sustainable, Paso Robles, CA **\$85** (*ripe dark fruit, cedar, baking spices, cocoa*)

Hess Collection, Iron Corral Estate Cabernet Sauvignon, Napa Valley, CA **\$125** (*black cherry, dark chocolate, espresso, complex*)

Ungrafted, Carménère /Cab Franc - Sustainable, Maipo - Central Valley, CH **\$65** (*blackberry, green & black pepper, herbaceous, supple*)

Fleur de California, Petite Sirah - Sustainable, North Coast, CA **\$65** (*dark fruit, autumnal spices, lavender/purple flowers, vanilla*)

Shatter, Maury Grenache - Organic, Languedoc-Roussillon, FR **\$85** (*toasted barrel, blue fruit, pepper, black currant, coffee*)

Torbreck, Woodcutter's Shiraz – Sustainable, Barossa Valley, AUS **\$75** (*succulent, blueberry, black fruit, forest, sandalwood, herbs*)

Once & Future Bedrock Vineyards, Zinfandel – Organic, Napa Valley, CA **\$100** (*berry compote, ripe raspberry, baking spices, long finish*)