

AMERICAN WHISKEY

KENTUCKY STRAIGHT

Basil Hayden	13
Buffalo Trace	13
Bulleit	13
Knob Creek	14
Maker's Mark	13
Michter's US*1 Small Batch	16
Wild Turkey	12
Woodford Reserve	14
Booker's	15

RYE

Bulleit	13
George Dickel	16
Templeton	14

TENNESSEE

Gentleman Jack	12
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WINE BY THE GLASS

SPARKLING

Prosecco, Brut, Zardetto Veneto, Italy	11
Perrier-Jouet, Grand Brut Champagne, France	20

WHITE

Pinot Grigio, Stella Umbria, Italy	11
Sauvignon Blanc, Natura Valle de Casablanca, Chile	12
Gruner/Riesling, Martin Arndorfer Kamptal, Austria	13
Riesling Kabinett, Friedrich-Wilhelm-Gymnasium Mosel, Germany	13
Chardonnay, Domaine de la Motte Pays d'Oc, France	13
Chardonnay, Silverado Carmelos, California	15

RED

Merlot/Corvina, Gran Passione Veneto, Italy	12
Merlot/Cabernet Sauvignon, Cru Monplaisir Bordeaux, France	13
Cabernet Sauvignon, Santa Julia Mendoza, Argentina	12
Cabernet Sauvignon, Stackhouse Sonoma, California	16
Cabernet/Syrah, Chloe North Coast, California	13
Nero d'Avola/Merlot/Syrah, La Segreta, Planeta Sicily, Italy	12
Malbec, Zuccardi, "Serie A," Valle de Uco Mendoza, Argentina	13
Sangiovese, Bocelli Maremma, Tuscany	14
Pinot Noir, Carmel Road Monterey, California	13
Pinot Noir, Plowbuster Willamette, Oregon	15

BAR BITES

*** Tellers Black Label Burger 18**

"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 5

House-made Ketchup and Mustard Dipping Sauces

Tellers Baked Clams 13

Tellers Special Stuffing

Roasted Diver Sea Scallops 18

Mushroom, Brown Butter Lemon Sauce

Black Pepper Bacon 12

Thick Cut, House Cured, Spicy Sweet
Horseradish Glaze

*** Filet Tips Diane 18**

Pan Seared Filet Tips, Whipped Potato,
Classic Diane Sauce

Jumbo Lump Crabcakes 19

Arugula, Roasted Peppers, Old Bay Aioli

Shrimp & Lobster Wontons 15

Pan Seared, Hoisin Glaze, Miso-Mustard

Buffalo Mozzarella Tomato Salad 15

Marinated Tomatoes, Basil, Balsamic Vinegar

Classic Caesar Salad 12

Shaved Parmesan, English Muffin Croutons

Tuscan Kale Salad 13

Goat Cheese, Apple, Spiced Walnuts, Cider Vinaigrette

BEER

IMPORT BOTTLE

Amstel Light 3.5% 8

Amsterdam, Holland

Chimay Rouge 7.0% 14

Scourmont Abbey, Belgium

Heineken 5.4% 7

Zoeterwoude, Holland

Heineken Light 3.5% 7

Zoeterwoude, Holland

Innis & Gunn 6.8% 11

Edinburgh, Scotland

St Pauli Girl N/A 7

Bremen, Germany

Stella Artois 5.2% 10

Leuven, Belgium

IMPORT DRAUGHT

Warsteiner Premium Verum 4.8% 10

Warstein, North Rhine-Westphalia, Germany

BEER

DOMESTIC BOTTLE

Bud Light 4.2% 6
St Louis, Missouri

Budweiser 5.0% 6
St Louis, Missouri

Michelob Ultra Light 4.2% 6
St Louis, Missouri

Sierra Nevada Pale Ale 5.6% 8
Chico, California

Sam Adams Boston Lager 4.9% 8
Boston, Massachusetts

GSB Blonde Ambition Summer Ale 4.9% 9
Bay Shore, New York

Fire Island Sea Salt Ale 5.2% 10
Islip, New York

DOMESTIC DRAUGHT

Miller Lite 4.2% 7
Milwaukee, Wisconsin

Montauk Session IPA 4.9% 10
Montauk, New York

Sam Adams Seasonal 5.6% 10
Boston, Massachusetts

SEAFOOD BAR

***Seafood Combo Platter** 38 pp
Oysters, Clams, Shrimp, Tuna,
Jumbo Lump Crab, Lobster

***Oysters On The Half Shell** 15/28
Half Dozen/Dozen

***Clams On The Half Shell** 10/19
Half Dozen/Dozen

Fresh Colossal Crabmeat 19
Simply Chilled

***Fresh Tuna Sashimi** 14
Wasabi Crème Fraiche, Hoisin

Jumbo Shrimp Cocktail 19
Colossal Shrimp

***Tuna Tartare** 16
Spicy Toro, Wasabi Soy, Arugula, Apple,
Lemon Vinaigrette

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

*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.

COCKTAILS

14

GOLD STANDARDS

The Bellini

Prosecco, Peach Liqueur, White Peach

Dirty Double Cross

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

Long Island Mule

Long Island Vodka, Lime, Ginger Beer

Pimm's Gold Standard

Pimm's #1, Cucumber, Mint, Lemon

Tellers Old Fashioned

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

Old Fashioned Old Fashioned

Rittenhouse Rye, Peychaud's Bitters, Angostura Bitters, Sugar

Tellers Cosmo

New Amsterdam Citron, Cranberry, Lime Juice

Tellers Apple Martini

Ketel One, Apple Pucker, Apple Jack, Apple Puree

American Orchard

Smooth Ambler Rye, Honey, Fresh Ginger, Apple

Tellers Manhattan

Old Overholt Rye, Sweet Vermouth, Angostura Bitters

Sherry Cobbler

Fino Sherry, Grand Marnier, Maraschino

Bartender's Choice

Choose your liquor and your bartender will do the rest

COCKTAILS

14

MODERN BANKING

Babylon Express

Crop Cucumber Vodka, St. Germain, Pineapple Juice

Cabana Cocktail

Van Gogh Oranje, Triple Sec, Aperol, Lemonade

Pelican

Agave Underground Sabroso, Prickly Pear, Peach Liqueur

Pineapple Mojito

Malibu Pineapple, Lime, Mint, Pineapple Juice

Tellers Gin and Tonic

Nolet's Silver Dry Gin, Mint, Cucumber, Tonic

Morpheus

Celery, Ginger Beer, Lime, Green Tabasco

Choice Of: Agave Underground, Bombay Gin or Crop Cucumber Vodka

14

White Cosmo

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

17

Pitchers

39

Pitchers On The Patio

29

The Bellini

Flor Prosecco, Peach Liqueur, White Peach

House-Made Sangria

Botran Rum