



THE
STINGER

BAR BITES

SHARES

CHARCUTERIE BOARD 25
Manchego, Chorizo Iberico, Olives, Marcona Almonds

CHICKEN LOLLIPOP 21
Vegetable Ribbons, Cave-Aged Blue Cheese

MINI PRETZELS 18
Horse Creamy Beer Cheese Sauce, Spicy Mustard

HAND-CUT STEAK FRIES 14
truffle, parmesan

CASUAL

CHICKEN BLT 26
Avocado, Chipotle Mayo,
Sweet Potato Fries

STINGER BURGER 29
House-Made Blend, Half Sour Pickles, Brioche Buns, Fries

DINNER

APPETIZERS

MARKET GREENS 22
Shaved Radishes, Asian Pears, Champagne Vinaigrette

BURRATA DI BUFALA 26
Baby Arugula, Oven-Dried Tomatoes,
Aged Balsamic Vinegar

POACHED JUMBO SHRIMP 28
Horseradish Sauce, Lemon

MAIN

FREE-RANGE ROASTED CHICKEN 31
Lyonnais Potato, Braised Cippolini Onion,
Herbed Pesto

GRILLED MEDITERRANEAN BRANZINO 36
Spinach, Charred Lemon Vinaigrette, Sicilian Chilis

STEAK FRITES 38
Marinated Skirt Steak, Rosemary Fries, Red Wine Jus

CABERNET-BRAISED SHORT RIBS 38
Soft Polenta, Caramelized Onions

SIDES

Spinach 8
Polenta 8
French Fries 8

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CRAFT SIGNATURE COCKTAILS

AVAILABLE
IN TWO
SIZES

Buzz 6oz \$18
Stung 12oz \$28

THE STINGER

Grey Goose Le Citron Vodka shaken with Yellow Chartreuse Herbal Liqueur & fresh-squeezed lemon finished with light housemade demi-sec mead foam

MINT TO BEE

Havana Club Añejo Clásico & St. Germain Elderflower Liqueur glazed with our rooftop honey, freshly squeezed lime juice topped with Truly Spiked Lime Seltzer Water & adorned with mint

BARBEE DOLL

Bombay Sapphire Gin, muddled with fresh ginger & housemade strawberry coulis shaken with St. Germain Elderflower Liqueur topped with Chandon Sparkling Rosé

THE KILLER BEE

Jack Daniel's Single Barrel Rye Whiskey & Santa Pedrera Mezcal shaken with fresh grapefruit juice, agave nectar, Fever-Tree Ginger Beer, served tall

THE DALLIANCE

A Patron Reposado & Santa Pedrera Mezcal affair shaken with passion fruit juice & rooftop honey with a chipotle spicy salt rim.

SMOKIN' SIPPER

In-house Smoked Woodford Reserve Bourbon, Ardbeg single malt scotch stirred with Adelaide's Orgeat Syrup & rosemary infused Noilly Prat Dry Vermouth, Thai bitters

SPIRITS

SINGLE MALT SCOTCH

GLENFIDDICH 12YR	20
GLENFIDDICH GRAND CRU	145
DEVERON 12YR	16
GLENLIVET 12YR	20
ARDBEG	16
MACALLAN 12YR	19
MACALLAN 18YR	85
HIGHLAND PARK 12YR	17
HIGHLAND PARK 18YR	37
BALVINE	22
OBAN 14YR	37
TALISKER 10YR	25

COGNAC

HENNESSY XO	56
HENNESSY VS	18

PORT

GRAHAM'S 40YR	38
TAYLOR FLADGATE 20YR	17
TAYLOR FLADGATE 10YR	14

CORDIALS

BAILEY'S	15
AMARETTO DI SARONNO	18
DRAMBUIE	15
FRANGELICO	15
GRAND MARNIER	18

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SPIRITS

IRISH & CANADIAN WHISKEY

JAMESON	16
TEELINGS	17
CROWN ROYAL	17

BOURBON WHISKEY

WOODFORD RESERVE DOUBLE OAKED	21
WOODFORD RESERVE	18
OLD FORESTER	15
BULLEIT	17
MAKERS MARK	17
BLANTON'S	19

RYE WHISKEY

JACK DANIELS SINGLE BARREL	25
WOODFORD RESERVE RYE	16
BULLEIT	17
RITTENHOUSE	16
MR. KATZ ROCK & RYE	15

TENNESSEE WHISKEY

JACK DANIELS SINATRA	40
JACK DANIELS	17

BLENDED SCOTCH

JOHNNIE WALKER BLUE	65
JOHNNIE WALKER 18	35
JOHNNIE WALKER BLACK	18
DEWARS WHITE LABEL	15

CLASSIC COCKTAILS

INTERCONTINENTAL 75 21

Botanist Islay dry gin, Heidsieck Champagne, lemon, honey

DRY MARTINI 21

Your Choice of Gin or Vodka perfectly stirred with ice, Carpano Bianco Vermouth fragrance served with a trio of olives

MANHATTAN 21

Woodford Reserve Rye stirred with Carpano Antica Aged Vermouth custom bitters blend, cherries, served on the rock

MOSCOW MULE 21

Stolichnaya Vodka & OM Ginger and Lemon Liqueur shaken with fresh lime juice, orange bitters, topped with Fever-Tree Ginger Beer, served in a copper mug

DAIQUIRI 18

Havana Club Añejo Clasico Rum shaken with fresh lime juice & housemade syrup

NEGRONI 20

Bombay Sapphire Gin stirred with Campari Aperitif & Carpano Aged Vermouth, finished with an orange wheel, on the rock

MARGARITA 22

Patrón Silver Tequila & Cointreau Orange Liqueur shaken with fresh lime juice & agave nectar, half-rimmed with sea salt, served on the rock

SIDECAR 26

Hennessy VS Cognac & Cointreau Orange Liqueur shaken with fresh lemon juice, half-rimmed raw sugar, served up

OLD FASHIONED 21

Old Forester Bourbon stirred with aromatic bitters saturated sugar cube, orange peel & cherries

COSMOPOLITAN 23

Stoli Elit Vodka & Cointreau Orange Liqueur shaken with fresh lime juice & cranberry juice

BEE'S KNEES 17

Dorothy Parker Gin, shaken with fresh lemon juice & honey

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WINES

RED

MACMURRAY RANCH Pinot Noir, Sonoma Coast 2015	19/ 60
THE FEDERALIST Cabernet Sauvignon, Lodi, CA 2015	15/ 52
TERRAZAS RESERVA Malbec, Mendoza, Argentina 2015	18/ 56
LOUIS M. MARTINI Cabernet Sauvignon, Sonoma, CA 2015	19/ 60
ST. FRANCIS Merlot, Sonoma County, CA 2015	19/ 60
SALDO Zinfandel, Sonoma County, CA 2016	19/ 70
JOSH CELLARS LEGACY Red Blend, Lodi, CA 2016	19/ 70
MODUS RUFFINO Super Tuscan, Tuscany, Italy 2014	21/ 78

BEERS

BOTTLED 9

STELLA ARTOIS
CORONA
HEINEKEN
PERONI
SAM ADAMS
LAGUNITAS IPA
STELLA CIDRE

BLUE MOON
AMSTEL LIGHT
COORS LIGHT
MILLER LITE
BUDWEISER
MODELO NEGRA

DRAFT 10

FAT TIRE
ALAGASH WHITE
SAM ADAMS SEASONAL

CANS 9

CONEY ISLAND IPA
HAZY LITTLE THING IPA
DOWNEAST CIDER

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FOR THE HIVE

PUNCH BOWL COCKTAILS
WITH GARNISHES
FOR 4 OR 8 GUESTS
58 | 96

QUEEN BEE

Belvedere Unfiltered Vodka, Crème de Pêche, Chandon Rosé,
fresh berries, lemon juice, mint & housemade honey syrup

AGELESS COCKTAILS

NON-ALCOHOLIC
11

THE STINGER ICED TEA

Fresh lemon juice, organic peppermint tea, rooftop honey

PERFECT STRANGER

Fresh raspberries & lemon juice, raspberry syrup,
Fever-Tree Ginger Ale

TROPICAL PARADISE

Pineapple juice, fresh lime juice, Orgeat syrup,
Fever-Tree Seltzer

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WINES

SPARKLING

DOMAINE CHANDON Brut Classic, California, NV	16/ 60
DOMAINE CHANDON Rosé, California, NV	19/ 64
PIPER SONOMA Brut , California , NV	24/ 92
MOËT & CHANDON Rose Imperial, Champagne, France NV	31/ 155

WHITE

TERLATO Pinot Grigio, Friuli Colli, Italy 2016	15/ 52
WHITEHAVEN Sauvignon Blanc, Marlborough, New Zealand 2017	18/ 58
SMOKE TREE Chardonnay, Sonoma County, CA 2015	16/ 56
CHÂTEAU DE SANCERRE Sancerre, Loire, France 2016	19/ 60
SONOMA-CUTRER Chardonnay, Sonoma Coast, CA 2016	19/ 70
CLOUDY BAY Sauvignon Blanc, Marlborough, New Zealand 2017	21/ 70
A TO Z WINeworks Riesling, Oregon 2016	17/ 56

ROSÉ

WHISPERING ANGEL Grenache, La Motte, France 2017	18/ 56
SMOKE TREE Napa Valley, CA 2017	18/ 54

SPIRITS

VODKA

STOLI ELIT	22
BELVEDERE	18
GREY GOOSE	18
KETEL ONE	18
TITOS	16
STOLICHNAYA	15

GIN

HENDRICKS	18
BOMBAY SAPPHIRE	17
TANQUERAY	16
BEEFEATER	16
DOROTHY PARKER - NY DISTILLERY CO	15

TEQUILA

DON JULIO 1942	45
PATRON ANEJO	21
PATRON REPOSADO	19
PATRON SILVER	17
PATRON CAFÉ	17
Mi CAMPO SILVER	16
Mi CAMPO REPOSADO	16
CASAMIGOS BLANCO	18
SOMBRA MEZCAL	17

RUM

FACUNDO EXIMO	22
HAVANA CLUB	15
BACARDI SUPERIOR	15
CAPTAIN MORGAN	16
PLANTATION RUM	16

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