THE CONTINENT | DRINK

SIGNATURE COCKTAILS

WHISKEY GINGER SMASH

Whisky, house-made ginger syrup, lemon juice, mint & candied ginger & mint garnish

BRAMBLE-BERRY CRUSH

Vodka, muddled blackberries, crème de mûre, fresh lime juice, mint & blackberry garnish

SUNSETS OVER WILLIAMSBURG

Volcan tequila, aperol italian liquor, fresh lime juice, champagne syrup, marchiano cherry

CALL ME OLD FASHIONED

Four Roses, sugar cube, angostura bitters, orange bitters, orange & lemon peel, luxardo cherry, +\$XX smoked

HENNY-THYME HENNY PLACE

Hennessy VS, creme de mure, thyme herb syrup, fresh lime juice, blackberry & thyme garnish

STUSH MARTINI

St-Germain, white rum, white cranberry juice, lime juice, flower infused ice ball

CINN - CITY

Patron Silver Tequila, banana liqueur, aperol, cilantro, pineapple juice, served with a smoking cinnamon stick

CONTINENT PUNCH

Coconut rum, Bacardi, wray & nephew, fresh pineapple juice, orange juice, guava juices, lime juice, Jamaican grenadine, served in a coconut shell with a flaming lime

SPICY LOVE IN BROOKLYN

Casamigos Reposado, scotch bonnet honey, creme de peche, lemon juice, grilled peach & mint garnish

QUEEN OF THE NORTH

Gin, Rum, Tequila, Vodka, St Germaine, simple syrup, splash of cranberry in a Queens Glass

"People who wonder whether the glass is half empty or half full are missing the point -The glass is refillable."

WINES



LOCATIONS

In the world of wine there are compelling Locations that exist where soil, climate and vines interact to produce grapes that uniquely express their Location through wine. Our love of wine recognizes the nuances of time and place that combine and interact to represent location. These Locations exist individually within appellations of the new and old world, but are seldom combined across appellation.

WHITES

New Zealand Sauvignon Blanc

REDS

Italian Blend (blackberry, cola, licorice)
Spanish Blend (plum, dark berry, mocha)
French Blend (cranberry, earth)
California Blend (chocolate, blackberry)

SUN GODDESS

Sun Goddess wines are produced with love and passion by Mary J. Blige

PROSECCO ROSE

Classy rose petal color, fragrant floral aromas, adorned by intriguing fruity notes and by hints of red berries

PINOT GRIGIO RAMATO

Pale pink, elegant, and complex, with hints of peach, melon, blackberries, and earthy notes

SAUVIGNON BLANC

Straw-yellow, tropical and spicy notes of passion fruit, banana, and melon,

MERLOT

Ruby red with garnet tinges. Rich and powerful aroma that harmoniously combines typical herbaceous scents with intense red berries and delicate spicy notes.

ZERO PROOF

Ginger Beer Coke, sprite, ginger ale Sorrel Juice Acqua Panna Spring San Pellegrino Sparkling

BEER

Red Stripe Guinness Corona Stella

THE CONTINENT | DINNER

"Food is symbolic of love when words are inadequate"

STARTERS

CONTINENT SALAD

baby kale/ avocado / cucumbers / cherry tomatoes / red onions / jack fruit / currants / feta cheese / moet champagne vinaigrette

OXTAIL BAO

braised oxtail / lotus leaf bun / persian cucumbers / pickled vegetables

SPICED LAMB CHOPS

suya spice / charred tomatoes *contains peanuts

MUSSELS

slow steamed mussels / red pepper pomodoro broth *contains peanuts

YARD MAN OYSTERS

callaloo / duck bacon / garlic butter / smoked paprika breadcrumbs

POTATO FRITTERS

charred corn / curry / cilantro /cumin (v)

TAMARIND WINGS

24-hour house jerk marinade / tamarind sauce / toasted sesame seeds

MAINS

BRAISED LAMB SHANK

cassava au gratin / mushroom ragu / sauteed spinach

SCOTCH BONNET FRY CHICKEN

scotch bonnent fry chicken / scotch bonnet honey drizzle /kachumbari salad

OXTAIL LO MEIN

pulled oxtail / chambray onions / seasonal vegetables / (vegan option)

PAN SEARED SALMON

scotch bonnet beurre blanc / callaloo gnocchi / heirloom carrots / charred corn

ESCOVITCH LOBSTER

fried whole lobster / ackee & saltfish / escovitch sauce / plantain festival *non refundable

FRIED WHOLE SNAPPER

red coconut curry sauce / szechuan vegetables

TOMAHAWK STEAK

jerk rub / confit tomatoes / bone-marrow garlic butter (serves 2) *non refundable

CONTINENT BURGER

impossible meat / sautéed mushrooms / pineapple / vegan cheese / yuca fries / *CoCo $\it Bread Contains Egg$

SIDES

THREE CHEESE MAC OXTAIL FRY RICE YAM FRIES FRIED BRUSSEL SPROUTS LOBSTER MAC