

# RAKE

WINE BAR

## BUBBLES

- FOLICELLO "IL ROSSO", 2024  
Lambrusco - Emilia Romagna, ITA 14/49  
red currant, juicy black cherries, bright & vibrant
- BOJO DO LUAR, "AZAL PETNAT", NV  
Azal (skin contact) - Minho, PRT 15/53  
ripe stone fruit, candied citrus skin, zingy and clean

## WHITE

- SAN FERDINANDO, 2024  
Vermentino - Tuscany, ITA 12  
lemon peel, white blossoms, ocean breeze, fresh
- HAGER MATTHIAS, "MOLLANDS" 2023  
Catarratto - Niederosterreich, AUT 13/46  
white pepper, wet stones, salty hay; mineral and lean
- CIRO PICARIELLO, 2024  
Greco di Tufo - Campania, ITA 16/56  
orange blossom, melon, wet stone; savory & long finish
- BRISA SUAVE, VINHO VERDE, 2024  
Loureiro + Arinto + Trajadura - Minho, PRT 12/45  
lemon, white flowers, green apples; zesty & light
- N. REAU, "ATTENTION CHENIN MECHANT", 2024  
Chenin Blanc - Loire Valley, FRA 15/53  
nectarine, waxy texture, yellow flowers, wet stone
- RIA'S WINES, "GRACE", 2024  
Riesling - Finger Lakes, NY 15/53  
red apples, lime, dry spices; floral & bright
- CHATEAU MALHERBE, "BLANC", 2021  
Rolle (Vermentino) + Semillon - Provence, FRA 23/81  
stone fruit, fresh herbs, vanilla bean; rich & textured
- R. HENRIQUEZ, "RIVERA DEL NOTRO", 2022  
Corinto + Moscatel blend - Itata, CHI 12/42  
overripe pineapple, stewed herbs, white pepper, floral

## CHILLED RED

- SEBASTIEN DAVID, "L' HURLUBERLU", 2022  
Cab. Franc - Loire Valley, FRA 15  
red bell pepper, earth, red cherries, baking spice
- BENVENUTO, "TERRA ROSSO", 2024  
Greco Nero + Magliocco - Calabria, ITA 15/53  
red fruit compote, black pepper, soft leather
- C. VENIER, "CHEVERNY ROUGE", 2023  
Gamay + Pinot Noir - Loire Valley, FRA 14/49  
red cherry, wet earth, fermented berries, savory & natty
- BRISA SUAVE, "EXPLOSIVO", 2024  
Vinhao - Minho, PRT 12/45  
blackberries, candied cherry, smoke; savory and spritz



FLIGHTS \$25  
3 wines, 3oz pours  
(still wines only)

## ORANGE

- ISABELLE & THIERRY DAULHIAC, "BISE", 2022  
Semillon + Sauv. Blanc - Loire Valley, FRA 16/56  
dried apricot, crisp apple, honeyed nuts, mineral
- JOE SWICK, "THE FLOOD", 2023  
Chardonnay + Gewurz. + Riesling - Oregon, USA 15  
pineapple, white tea, fresh pine; tangy & juicy

## ROSÉ

- BOJO DO LUAR, "LUAR ROSA", NV  
Azal + Espadeiro - Minho, PRT 13/46  
pink flowers, red & blueberries, zesty and savory

## RED

- CHATEAU CAMBON, "100%", 2023  
Gamay - Beaujolais, FRA 15/53  
candied cherries, wet earth, smoke; juicy and vibrant
- DE ANGELIS CORVI, "F. RAVILIANO" 2022  
Montepulciano - Abruzzo, ITA 14/49  
blackcurrant, black cherry, cooked plums, lifted acids
- BARBARA FORES, "NEGRE", 2021  
Garnacha blend - Catalonia, ESP 16/56  
cooked cherries, balsamic reduction, toasted cocoa
- IRIA OTERO, "A SEARA", 2022  
Souson - Galicia, ESP 15/53  
juicy ripe strawberries, smoke, crushed stone, zippy
- PIETRO CACIORGNA, "CIAURIA", 2023  
Nerello Mascalese - Etna, ITA 15/53  
dried spice, tangerine, ginger, underripe berries & herbal
- CLOS FORNELLI, "LA ROBE D'ANGE", 2023  
Sciaccarellu - Corsica, FRA 13/46  
red flowers, wet clay, wild red berries, fresh & aromatic
- MARZIANO ABBONA, BAROLO, 2021  
Nebbiolo - Piedmont, ITA 20/70  
toasted spices, berries, burnt orange peel, firm
- MOVIA, 2022  
Cabernet Sauvignon - Primorska, SVN 19/67  
black fruit, toasted nuts, ripe acidity and fine tannins

## DESSERT

- ESNOBISTA, "MOSCATEL PASA", NV  
Moscatel - Jerez, ESP 14  
molasses, raisins, dried fig, balsamic, viscous texture (2oz)

# RAKE

WINE BAR



## ON TAP

LION BREWERY, "LIONSHEAD"  
pilsner, 4.5%abv. Wilkes-Barre, PA

6

GRIMM ALES, "WEISSE"  
hefeweissbier, 5.5%abv. Brooklyn, NY

10

KCBC, "SUPERHERO SIDEKICKS"  
hazy IPA, 6.9%abv. Brooklyn, NY

8

FLIGHTS \$10  
3 beers, 5oz pours



## NATURAL BEER BRASSERIE DES VOIRONS "BIÈRE VIVANTE"

DE PINOT NOIR 2024 38  
"Yann Durieux's lees", 7%abv, 750ml, Savoie, FRA

DE CHENIN, 2024 39  
"Clos Rougeard's lees", 7%abv, 750ml, Savoie, FRA

DE TERRE, NV 37  
"17 herbs infused", 7%abv, 750ml, Savoie, FRA



## BOTTLE & CAN

KCBC, "INFINITY MACHINE" 9  
Lager, 4.8%abv, 16oz. Brooklyn, NY

KCBC, "THE WAREWOLF OF WALL STREET" 10  
DDH Hazy IPA, 7.2abv, 16oz. Brooklyn, NY

KCBC, "PENGUINS IN SPACE" 9.5  
NE-Style IPA, 4.9%abv, 16oz. Brooklyn, NY

GRIMM ALES, "WAVETABLE" 11  
West Coast Style IPA, 6.9% abv, 16oz. Brooklyn, NY

GRIMM ALES, "TWO DOLLAR PISTOL" 11  
Smoked marzen Red Lager, 5.5%abv, Brooklyn, NY

UIVO, "AQUA NAT" 10  
piquette, 5.5%abv, 12oz. Douro, PRT



## COCKTAILS

CAPPELLETTI, "INSORTI", NEGRONI 14  
wine-based, herb-infused, 17%abv

SPRITZ 14  
sparkling wine, natural bitter flavors, 9.5%abv



## VERMOUTH

make it a spritz +2

### WHITE

LITTLE CITY, "DRY" 12  
wine driven & briny. New York, USA

REZABAL, "VERMUT BLANCO" 14  
aniseed, honey, lemon peel. Basque Country, ESP.

METHOD SPIRITS, "DRY" 9  
lemon curd, chamomil, fennel. New York, USA

### RED

METHOD SPIRITS, "SWEET" 9  
caramelized citrus, woody spice. New York, USA

COCCHI, "STORICO" 13  
bitter & citrus-forward, rosemary, balsamic. Piedmont, ITA

CARPANO, "ANTICA FORMULA" 15  
vanilla, burnt citrus, almonds, dried fruit. Piedmont, ITA



## RICE

SOTO, JUNMAI SAKE 12  
14%abv, 6oz., 180ml. Niigata, JPN



## NON-ALC

ST. AGRESTIS, "PHONY NEGRONI" 11  
(over ice) 6oz. Brooklyn, NY

ORGANIC GRAPE JUICE 7  
assorted flavors, 6.75oz

SARATOGA SPRING 4.5  
still or sparkling water, 12oz

GALVANINA ORGANIC SODA 5  
ginger ale, decaf cola, grapefruit, lemon, 12oz

DE LA CALLE! GRAPEFRUIT-LIME TEPACHE 8  
fermented pineapple beverage, 12oz

KIMINO SPARKLING YUZU JUICE 8  
8.45oz

# RAKE

## WINE BAR



## CROSTINI

4 per order

- BRUSCHETTA CLASSICA 13  
tomato, garlic, basil
- TRUFFLE MUSHROOM 16  
black truffle, mushroom medley, parmesan, parsley
- EGGPLANT CAPONATA 15  
tomatoes, roasted peppers, parsley, anchovies (optional)
- PROSCIUTTO 16  
melted gruyere, fig jam, arugula
- ROMEO & JULIET 10  
minas cheese, guava jam (grape + strawberry jam also available)



## SNACKS

- BAKED BURRATA 16 on focaccia w/ basil-walnut pesto
- GRILLED HALLOUMI 12 w/ honey & mint
- MELTED BRIE 17 prune sauce, pistachios, cruncy bread
- SMOKED ALMONDS 7
- MARINATED OLIVES 6
- PASTRAMI "SANDWICH" 14 olives, herbs, on white pita
- WARM BREAD IN A BUCKET 5 w/ evoo



## FLATBREADS

please allow 15-20min.

- ZUCCHINI & RICOTTA 16  
sauteed corn, grape tomatoes, basil, evoo
- GRILLED ARTICHOKE HEARTS 19  
mozzarella, sundried tomatoes, spinach, fleur de sel
- FIGS AND GORGONZOLA 17  
arugula, toasted pecans, fig jam (\*add Prosciutto \$4)
- UKRAINIAN VILLAGE 16  
Baczynsky's Kielbasa, sauerkraut, mustardy crema
- ASSORTED MUSHROOMS 18  
shaved parmesan, parsley, olives, garlic oil drizzle



## BOARDS

bread included

- MEATS 18  
bresaola (NY), lomo serrano (ESP), duck prosciutto (NY)
- CHEESES 19  
comte (FRA), Firefly Farms "merry goat" (MD-USA), manchego (ESP)
- THE WHOLE THING 35  
3 meats, 3 cheeses, marinated olives



## SALADS

- BURRATA & ROASTED VEGETABLE 17  
arugula, pistachios, maple vinaigrette
- GREENS, PROSCIUTTO & APPLES 16  
shaved parmesan, balsamic reduction
- TOMATO & FETA 14  
green olives, fresh oregano, w/ focaccia toasts



## OFF THE TIN

w/bread + pickles + olives

- JOSE GOURMET (Lisbon/Porto, PRT)
- Spiced calamari in ragout 21
- Codfish in evoo & garlic 23
- Smoked trout fillets in oil 22
- AR DE ARTE (Galicia, ESP)
- Fried mussels in escabeche sauce 23
- Scallops with garlic & chili 24
- Small sardines in olive oil 22
- Razor shells in brine 25
- LA CURIOSA (Galicia, ESP)
- Bonito pate w/ piquillo peppers 19
- LA LULINA (Galicia, ESP)
- Natural smoked octopus 23



## SWEET

- CHOCOLATE TRIO 8  
Roni Sue's assortment

**FOOD ALLERGY NOTICE:** food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.

**\*\*If you have a food allergy, please notify us\*\***