

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", 2022
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
- ROGUE VINE, "PIPEÑO", 2024
Cinsault + Pais + Carignan - Itata Valley, CHI 13/46
red cherry, strawberry, dried herbs, wet clay
- BRISA SUAVE, "EXPLOSIVO", 2024
Vinhao - Minho, PRT 12/45
blackberries, candied cherry, smoke; savory and spritzzy



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
- LESTIGNAC, "MICHEL MICHEL"
Sauv. Blanc & Gris + Muscadelle - Loire, FRA 16/56
mandarin, ripe mango, bright & mineral



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" 2019
Montepulciano - Abruzzo, ITA 14/49
blackcurrant, black cherry, cooked plums, lifted acids
- CAPITAN FANEGAS, "LA UNION", 2020
Tempranillo + Graciano - Rioja, ESP 16/56
blackberry, raspberry jam, rose petals, toasted coconut
- 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, 2019
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

GRIMM ALES, "WEISSE"
brown ale, 5.%abv. Brooklyn, NY

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

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

6
10
LITTLE CITY, "DRY" 12
wine driven & briny. New York, USA

8
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	
TURKEY PATÉ	12
whipped herb-ricotta, orange-ginger sauce	
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 on focaccia w/ basil-walnut pesto	16
BAKED TURKEY on focaccia w/ sundried tomato cream	15
GRILLED HALLOUMI w/ honey & mint	12
SMOKED ALMONDS	7
MARINATED OLIVES	6
WARM BREAD IN A BUCKET w/ evoo	5



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	
SMOKED TURKEY BREAST & OLIVES	17
minas cheese, sauteed eggplant & bell peppers, parsley	



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	
SMOKED TURKEY	15
mozzarella, mixed greens, parmesan, orange-ginger dressing	



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****