

RAKE

WINE BAR



BUBBLES

BRISA SUAVE, "PETNAT", 2025

Azal + Arinto - Minho, PRT

lemon peel, fresh hay, brioche; floral & zippy

14/49

AZIMUT, "BRUT NATURE CAVA", 2023

Macabeo, Parellada, Xarel-lo

mature white fruit, toated brioche, hay

13/46



WHITE

ESTEZARGUES, "GET DOWN BLANC", 2024

Grenache Blanc blend - Rhone Valley, FRA

candied yellow fruit, raw honey, round and tasty

12

CAN MAJORAL, "BUTIBALAUSSI BLANCO", 2025

Prensal + Chard., + Parellada - Mallorca, ESP

fresh grass, candied lemon; herbal & zingy

15/53

CIRO PICARIELLO, 2025

Fiano - Campania, ITA

green apples, white peach, hazelnut; bright & flinty

16/56

POGGIO AL SOLE, "TOSCANA BIANCO", 2025

Sangiovese - Tuscany, ITA

lhoneycrisp apples, yellow peaches, fresh tarragon

14/49

MATHIEU BARRET, "PETIT OURS BLANC", 2025

Roussanne + Marsanne - Rhone Valley, FRA

ripe pear, peach, yellow flowers, wet stone; textured

13/46

NATHAN K., "DRY", 2024

Riesling - Finger Lakes, NY

orchard fruit, lime, dry spices; floral & bright

15/53

MARINIC, "ERIGONE ANNE CEROU SUP.", 2020

Sauvignon Vert - Primorska, SVN

mango, passion fruit, kiwi, raw almond; deep & complex

23/81

STEPHAN STEINMETZ, 2024

Elbling - Mosel, GER

fresh cut grass, almond blossoms, pear skin; zippy

15/53



CHILLED RED

SEBASTIEN DAVID, "L' HURLUBERLU", 2022

Cab. Franc - Loire Valley, FRA

red bell pepper, earth, red cherries, baking spice

15

FATT. VILLA LIGI, "VERNACULUM", 2024

Aleatico - Marche, ITA

underripe cherries, pomegranate, flint; fresh & juicy

15/53

C. VENIER, "CHEVERNY ROUGE", 2023

Gamay + Pinot Noir - Loire Valley, FRA

red cherry, wet earth, fermented berries, savory & natty

14/49

EXPLOSIVO, 2025

Vinhao - Minho, PRT

blackberries, candied cherry, smoke; savory and spritz

12/45



FLIGHTS \$25

3 wines, 3oz pours
(still wines only)



ORANGE

ISABELLE & THIERRY DAULHIAC, "BISE", 2022

Semillon + Sauv. Blanc - Loire Valley, FRA

dried apricot, crisp apple, honeyed nuts, mineral

16/56

FIELD RECORDINGS, "SKINS", 2024

Chenin Blanc + Malvasia blend - CA, USA

blood orange, fresh peach, ginger, textured & bright

15



ROSÉ

BOJO DO LUAR, "LUAR ROSA", NV

Azal + Espadeiro - Minho, PRT

pink flowers, red & blueberries, zesty and savory

13/46

G. D. VAJRA, "ROSABELLA", 2025

Nebbiolo, Barbera, Dolcetto - Piedmont, ITA

pomegranate, fresh cherries, pink blossom; fresh & bright

14/49



RED

J. P. DUBOST, BEAUJOLAIS-LANTIGNIE, 2024

Gamay - Beaujolais, FRA

candied cherries, wildflowers, wet earth; fleshy & ripe

12/42

CH. DONJON DE BRUIGNAC, "PREMIUM"

Merlot Blend - Bordeaux, FRA

blackcurrant, violet, eucalyptus, dark spice; ripe & round

17/60

C. CESCA VICENT, PRIORAT, 2022

Garnacha blend - Catalonia, ESP

cooked cherries, balsamic reduction, toasted cocoa

16/56

IRIA OTERO, "A SEARA", 2022

Souson - Galicia, ESP

juicy ripe strawberries, smoke, crushed stone, zippy

15/53

PIETRO CACIORGNA, "CIAURIA", 2023

Nerello Mascalese - Etna, ITA

dried spice, tangerine, ginger, underripe berries & herbal

15/53

CAMPO COSTA, BAROLO, 2021

Nebbiolo - Piedmont, ITA

toasted spices, berries, burnt orange peel, firm

23/81

MOVIA, 2022

Cabernet Sauvignon - Primorska, SVN

black fruit, toasted nuts, ripe acidity and fine tannins

19/67



DESSERT

KOPKE, "DRY", WHITE PORT, NV

Malvasia Fina - Porto, PRT

apples, pears, white flowers, moderate sweetness

13

(2oz)

CH. DU MAYNE, SAUTERNES, 2023

Semillon + S.B. - Bordeaux, FRA

honey, apricot, candied citrus

14

(2oz)

RAKE

WINE BAR



ON TAP

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

GRIMM ALES, "WEISSE"
hefeweissbier, 5.5%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, "TINY TACO" 9
Pilsner, 4.4%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, 10%abv



VERMOUTH

make it a spritz +2

6

10

8

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

WHITE

RED

METHOD SPIRITS, "SWEET" 9
caramelized citrus, woodsy 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

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

tomato, garlic, basil

TRUFFLE MUSHROOM

black truffle, mushroom medley, parmesan, parsley

PROSCIUTTO

melted gruyere, fig jam, arugula

ROMEO & JULIET

minas cheese, guava jam (grape + strawberry jam also available)



SNACKS

PASTRAMI "SANDWICH" olives, herbs, on white pita 14

BAKED BURRATA on focaccia w/ basil-walnut pesto 16

GRILLED HALLOUMI w/ honey & mint 12

MELTED BRIE prune sauce, pistachios, crunchy bread 17

EGGPLANT CAPONATA parsley, toasted bread 15

RED CAVIAR & CHIPS salmon roe, creme fraiche 16

SMOKED ALMONDS 7

MARINATED OLIVES 6

WARM BREAD IN A BUCKET w/ evoo 5



FLATBREADS

please allow 15-20min.

ZUCCHINI & RICOTTA

sauteed corn, grape tomatoes, basil, evoo 16

GRILLED ARTICHOKE HEARTS

mozzarella, sundried tomatoes, spinach, fleur de sel 19

FIGS AND GORGONZOLA

arugula, toasted pecans, fig jam (*add Prosciutto \$4) 17

UKRAINIAN VILLAGE

Baczynsky's Kielbasa, sauerkraut, mustardy crema 16

ASSORTED MUSHROOMS

shaved parmesan, parsley, olives, garlic oil drizzle 18



BOARDS

bread included

MEATS

bresaola (NY), lomo serrano (ESP), duck prosciutto (NY) 18

CHEESES

comte (FRA), Firefly Farms "merry goat" (MD-USA), manchego (ESP) 19

THE WHOLE THING

3 meats, 3 cheeses, marinated olives 35



SALADS

BURRATA & ROASTED VEGETABLE

arugula, pistachios, maple vinaigrette 17

GREENS, PROSCIUTTO & APPLES

shaved parmesan, balsamic reduction 16

TOMATO & FETA

green olives, fresh oregano, w/ focaccia toasts 14



OFF THE TIN

w/ bread + pickles + olives

JOSE GOURMET (Lisbon/Porto, PRT)

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

Roni Sue's assortment 8

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****