

RAKE

WINE BAR

BUBBLES

ALDO VIOLA, "BRUTTO", 2022
Catarratto - Sicily, ITA 14/49
fresh pear, lemon skin, zippy acidity, lush & yeasty

FOLICELLO, "IL ROSSO BIO", LAMBRUSCO, NV
Lambrusco Grasparossa - Emilia Romagna, ITA 12/44
blackberries, dried herbs, musky earthiness, fun fizz

WHITE

LAGAR DE COSTA, 2021
Albarino - Galicia, ESP 12
fresh peach, mango, white flowers, vibrant acid

CASTELLUCCI MIANO, 2022
Catarratto - Sicily, ITA 13/46
cantaloupe, banana, sea-salt; medium-bodied

HAGER MATTHIAS, "MOLLANDS", 2022
Gruner Veltliner - Niederosterreich, AUT 14/49
green pear, lime zest, white pepper, ocean water

N. REAU, "ATTENTION CHENIN MECHANT", 2022
Chenin Blanc - Loire Valley, FRA 15/53
nectarine, waxy texture, yellow flowers, wet stone

NATHAN K. WINES, DRY, 2021
Riesling - Finger Lakes, NY 15/53
green apple, orchard fruit, honeycomb, waxy, bright

ROSÉ

DOM. LA MONGESTINE, "BOB SINGLAR", 2023
Grenache + Cinsault + Verm. - Provence, FRA 14/49
cherry blossom, watermelon, white pepper, lively & lean

W. PITNAUER, "ROSE BY NATURE", 2022
Blaufrankisch - Burgenland, AUT 12/44
pomegranate, raspberry, rhubarb, dry spice

CHILLED RED

SEBASTIEN DAVID, "L' HURLUBURLU", 2022
Cab. Franc - Loire Valley, FRA 14
red bell pepper, earth, red cherries, baking spice

IRIA O. MAZOY, "A SEARA C. TINTAS", 2021
Caino Tinto blend - Galicia, ESP 15/53
violet, blackberries, strawberry confit, juicy

CLOS D' AUDHUY, "TOUJOURS PLUS", 2022
Malbec - Cahors, FRA 12/44
violets, raspberries, light spice. not your typical Malbec

ORANGE

CH. LESTIGNAC, "MICHEL MICHEL", 2022
Semillon - Bergerac, FRA 16/56
ripe mandarin, grapefruit peel, juniper, savory

JOE SWICK, "THE FLOOD", 2022
Chard. + Gewurz. + PG + Ries. + Auxer. - WA, USA 15
tangerine, cantaloupe, star fruit, fresh herbs

C. BALAGUER, "TRAGOLARGO", 2022
Moscatel + Malvasia - Valencia, ESP 13/46
apricot, nectarine, overripe melon, floral & happy :)

RED

CHATEAU CAMBON, 2022
Gamay - Beaujolais, FRA 15/53
red cherries, cassis, strawberries; juicy and silky

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

ROBERTO HENRIQUEZ, "PAIS VERDE", 2021
País - Bío Bío Valley, CHI 13/46
pickled fruit, cranberries, earthy and "raw"

HEIMANN & FIAI, "SZEKSZARD", 2021
Kadarka - Transdanubia, HUN 17/60
maraschino cherries, savory spices, light and lean

MARZIANO ABBONA, BAROLO, 2019
Nebbiolo - Piedmont, ITA 20/70
toasted spices, berries, burnt orange peel, firm

DESSERT

EQUIPO NVAZOS, "CASA DEL INCA - PX", 2021
Pedro Ximenez - Jerez, ESP 14
molasses, raisins, dried fig, balsamic, viscous texture (2oz)



FLIGHTS \$ 25
3 wines, 3oz pours

RAKE

WINE BAR



ON TAP

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|---|---|
| LION BREWERY, "LIONSHEAD" pilsner, 4.5%abv. Wilkes-Barre, PA | 6 |
| TORCH & CROWN, "SHARE HOUSE" Summer Ale, 5.4%abv. Soho, NY | 7 |
| KCBC, "SUPERHERO SIDEKICKS" hazy IPA, 6.9%abv. Brooklyn, NY | 8 |

FLIGHTS \$10
3 beers, 5oz pours



NATURAL BEER BRASSERIE DES VOIRONS "BIÈRE VIVANTE"

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|---|----|
| DE SAVAGNIN 2021 "Ganevat lees", 7%abv, 750ml, Savoie, FRA | 40 |
| DE FRAMBOISE 2021 "organic raspberry", 5.5%abv, 750ml, Savoie, FRA | 42 |



BOTTLE & CAN

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| TORCH & CROWN, "DIVE BEER" American Lite Lager, 4.2%abv, 16oz. Soho, NY | 6.5 |
| KCBC, "INFINITE MACHINE" Pilsner, 4.8%abv, 16oz. Brooklyn, NY | 7 |
| TORCH & CROWN, "SWAY" American Wheat, 5.3%abv, 16oz. Soho, NY, NY | 7 |
| KCBC, "SQUIRRELS JUST WANNA HAVE FUN" IPA, 7.2%abv, 16oz. Brooklyn, NY | 9 |
| TORCH & CROWN, "TRANSVERSE" Autumn Ale, 5.3%abv, 16oz. Soho, NY | 8 |
| KCBC, "MARBLE OF DOOM I" Sour (berries + pomegranate), 5.5%abv, 16oz. Brooklyn, NY | 9 |
| UIVO, "AQUA NAT" piquette, 5.5%abv, 12oz. Douro, PRT | 10 |



VERMOUTH

make it a spritz +2

WHITE

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| LITTLE CITY, "DRY" wine driven & briny. New York, USA | 12 |
| REZABAL, "VERMUT BLANCO" aniseed, honey, lemon peel, fresh. Basque Country, ESP. | 14 |
| METHOD SPIRITS, "DRY" lemon curd, chamomile, grapefruit, fennel. New York, USA | 9 |

RED

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| METHOD SPIRITS, "SWEET" caramelized citrus, woody spice. New York, USA | 9 |
| COCCHI, "STORICO" bitter & citrus-forward, rosemary, balsamic. Piedmont, ITA | 13 |
| BORDIGA, "ROSSO" cinnamon, sweet spice, cola, gentle body. Piedmont, ITA | 14 |



RICE

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| KIRINZAN, "CLASSIC", FUTSUSHU sake, 17%abv, 6oz. Niigata, JPN | 15 |
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NON-ALC

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| ST. AGRESTIS, "PHONY NEGRONI" (over ice) 6oz. Brooklyn, NY | 11 |
| ST. AGRESTIS, "AMARO FALSO" (over ice - add club soda +\$2) 6oz. Brooklyn, NY | 11 |
| ORGANIC GRAPE JUICE assorted flavors, 6.75oz | 7 |
| VICHY CATALAN sparkling mineral water, 9oz | 4 |
| SARATOGA SPRING still or sparkling water, 12oz | 4.5 |
| GALVANINA ORGANIC SODA ginger ale, decaf cola, grapefruit, lemon, 12oz | 5 |

RAKE



CROSTINI

4 per order

- BRUSCHETTA CLASSICA 12
tomato, garlic, basil
- TURKEY PATÉ 11
whipped herb-ricotta, orange-ginger sauce
- TRUFFLE MUSHROOM 16
black truffle, mushroom medley, parmesan, parsley
- EGGPLANT CAPONATA 14
tomatoes, roasted peppers, parsley, anchovies (optional)
- PROSCIUTTO 15
melted gruyere, fig jam, arugula
- ROMEO & JULIET 10
minas cheese, guava jam (grape + strawberry jam also available)



BREAD & THINGS

- BAKED BURRATA on focaccia w/ basil pesto 15
- BAKED MORTADELLA on focaccia w/ ricotta + onion jam 14
- GRILLED COALHO Brazilian "halloumi" w/ honey & mint 10
- OLIVE OIL TASTING Occhipinti + basil-infused + smoked 10
- SMOKED ALMONDS 6
- MARINATED OLIVES 6
- WARM BREAD IN A BUCKET w/ evoo 5



SOUPS

- CREAMY SQUASH 10
acorn squash, herbs, ginger + bread
- CALDO VERDE 11
potatoes, collard greens, smoked sausage + bread



FLATBREADS

please allow 15-20min.

- ZUCCHINI & RICOTTA 14
sauteed corn, grape tomatoes, basil, evoo
- GRILLED SHRIMP PATÉ 18
boursin cheese, garlic-tomato, fresh parsley
- FIGS AND GORGONZOLA 16
arugula, toasted pecans, fig jam
- UKRAINIAN VILLAGE 15
Baczynsky's Kielbasa, sauerkraut, mustardy crema
- SMOKED TURKEY BREAST & OLIVES 17
minas cheese, sauteed eggplant & bell peppers, parsley

WINE BAR



BOARDS

bread included

- MEATS 17
bresaola (NY), coppa serrano (ESP), smoked duck breast (NY)
- CHEESES 18
comte (FRA), Firefly Farms "merry goat" (MD-USA), manchego (ESP)
- THE WHOLE THING 34
3 meats, 3 cheeses, marinated olives



SALADS

- BURRATA & ROASTED VEGETABLE 16
arugula, pistachios, maple vinaigrette
- CHILLED SHRIMP 18
cherry tomatoes, fresh mango, Summer berries, mixed greens, oregano vinaigrette
- SMOKED TURKEY 16
mozzarella, mixed greens, parmesan, orange-ginger dressing



OFF THE TIN

w/bread + pickles + olives

- GÜEYU MAR (Asturias, ESP) 21
Albacore tuna pate
- Grilled sardine tails 26
- JOSE GOURMET (Lisbon/Porto, PRT) 22
Smoked trout fillets
- Sardines in lemon-oil 17
- Spiced calamari in ragout 21
- Codfish in evoo & garlic 23
- MARISCADORA (Galicia, ESP) 24
Razor clams in sea water
- MATIZ (Galicia, ESP) 16
Mussels in oil & vinegar
- ORTIZ (Basque Country, ESP) 14
Sardines in EVOO



SWEET

- CHOCOLATE TRIO 7.5
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****