

RAKE

WINE BAR

BUBBLES

- BRISA SUAVE, "PETNAT", 2025
Azal + Arinto - Minho, PRT 14/49
lemon peel, fresh hay, brioche; floral & zippy
- AZIMUT, "BRUT NATURE CAVA", 2023
Macabeo, Parellada, Xarel-lo 13/46
mature white fruit, toated brioche, hay

WHITE

- SAN FERDINANDO, 2024
Vermentino - Tuscany, ITA 12
lemon peel, white blossoms, ocean breeze, fresh
- E. D., "ROCHE DES LUMIERES", SANCERRE, 2024
Sauvignon Blanc - Loire Valley, FRA 14/49
fresh grass, lime skin, green apple; bright and mineral
- CIRO PICARIELLO, 2024
Greco di Tufo - Campania, ITA 16/56
orange blossom, melon, wet stone; savory & long finish
- POGGIO AL SOLE, "TOSCANA BIANCO", 2025
Sangiovese - Tuscany, ITA 14/49
lhoneycrisp apples, yellow peaches, fresh tarragon
- N. REAU, "ATTENTION CHENIN MECHANT", 2024
Chenin Blanc - Loire Valley, FRA 15/53
nectarine, waxy texture, yellow flowers, wet stone
- NATHAN K., "DRY", 2024
Riesling - Finger Lakes, NY 15/53
orchard fruit, lime, dry spices; floral & bright
- CHATEAU MALHERBE, "BLANC", 2021
Rolle (Vermentino) + Semillon - Provence, FRA 23/81
stone fruit, fresh herbs, vanilla bean; rich & textured
- STEPHAN STEINMETZ, 2024
Elbling - Mosel, GER 15/53
fresh cut grass, almond blossoms, pear skin; zippy

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
- FIELD RECORDINGS, "SKINS", 2024
Chenin Blanc + Malvasia blend - CA, USA 15
blood orange, fresh peach, ginger, textured & bright

ROSÉ

- BOJO DO LUAR, "LUAR ROSA", NV
Azal + Espadeiro - Minho, PRT 13/46
pink flowers, red & blueberries, zesty and savory
- G. D. VAJRA, "ROSABELLA", 2025
Nebbiolo, Barbera, Dolcetto - Piedmont, ITA 14/49
pomegranate, fresh cherries, pink blossom; fresh & bright

RED

- J. P. DUBOST, BEAUJOLAIS-LANTIGNIE, 2024
Gamay - Beaujolais, FRA 12/42
candied cherries, wildflowers, wet earth; fleshy & ripe
- DE ANGELIS CORVI, "F. RAVILIANO" 2022
Montepulciano - Abruzzo, ITA 14/49
blackcurrant, black cherry, cooked plums, lifted acids
- C. CESCA VICENT, PRIORAT, 2022
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
- 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

- KOPKE, "DRY", WHITE PORT, NV
Malvasia Fina - Porto, PRT 13
apples, pears, white flowers, moderate sweetness (2oz)
- CH. DU MAYNE, SAUTERNES, 2023
Semillon + S.B. - Bordeaux, FRA 14
honey, apricot, candied citrus (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, "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

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
- PROSCIUTTO 16
melted gruyere, fig jam, arugula
- ROMEO & JULIET 10
minas cheese, guava jam (grape + strawberry jam also available)



SNACKS

- PASTRAMI "SANDWICH" 14
olives, herbs, on white pita
- BAKED BURRATA 16
on focaccia w/ basil-walnut pesto
- GRILLED HALLOUMI 12
w/ honey & mint
- MELTED BRIE 17
prune sauce, pistachios, crunchy bread
- EGGPLANT CAPONATA 15
parsley, toasted bread
- RED CAVIAR & CHIPS 16
salmon roe, creme fraiche
- 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
- 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)
- 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****