

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

SAN FERDINANDO, 2024

Vermentino - Tuscany, ITA
lemon peel, white blossoms, ocean breeze, fresh

12

CAN MAJORAL, "BUTIBALAUSSI BLANCO", 2024

Premsal + Chard., + Parellada - Mallorca, ESP
fresh grass, candied lemon; herbal & zingy

14/49

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

DOM. LA GAVERIE, VOUVRAY SEC, 2018

Chenin Blanc - Loire Valley, FRA
nectarine, 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

BRISA SUAVE, "EXPLOSIVO", 2024

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

DE ANGELIS CORVI, "F. RAVILIANO" 2022

Montepulciano - Abruzzo, ITA
blackcurrant, black cherry, cooked plums, lifted acids

14/49

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

"Yann Durieux's lees", 7%abv, 750ml, Savoie, FRA

DE CHENIN, 2024

"Clos Rougeard's lees", 7%abv, 750ml, Savoie, FRA

DE TERRE, NV

"17 herbs infused", 7%abv, 750ml, Savoie, FRA



BOTTLE & CAN

KCBC, "TINY TACO"

Pilsner, 4.4%abv, 16oz. Brooklyn, NY

KCBC, "THE WAREWOLF OF WALL STREET"

DDH Hazy IPA, 7.2abv, 16oz. Brooklyn, NY

KCBC, "PENGUINS IN SPACE"

NE-Style IPA, 4.9%abv, 16oz. Brooklyn, NY

GRIMM ALES, "WAVETABLE"

West Coast Style IPA, 6.9% abv, 16oz. Brooklyn, NY

GRIMM ALES, "TWO DOLLAR PISTOL"

Smoked marzen Red Lager, 5.5%abv, Brooklyn, NY

UIVO, "AQUA NAT"

piquette, 5.5%abv, 12oz. Douro, PRT



COCKTAILS

CAPPELLETTI, "INSORTI", NEGRONI

wine-based, herb-infused, 17%abv

SPRITZ

sparkling wine, natural bitter flavors, 10%abv



VERMOUTH

make it a spritz +2

6

10

8

LITTLE CITY, "DRY"

wine driven & briny. New York, USA

REZABAL, "VERMUT BLANCO"

aniseed, honey, lemon peel. Basque Country, ESP.

METHOD SPIRITS, "DRY"

lemon curd, chamomil, fennel. New York, USA

WHITE

RED

METHOD SPIRITS, "SWEET"

caramelized citrus, woody spice. New York, USA

COCCHI, "STORICO"

bitter & citrus-forward, rosemary, balsamic. Piedmont, ITA

CARPANO, "ANTICA FORMULA"

vanilla, burnt citrus, almonds, dried fruit. Piedmont, ITA



RICE

SOTO, JUNMAI SAKE

14%abv, 6oz., 180ml. Niigata, JPN



NON-ALC

ST. AGRESTIS, "PHONY NEGRONI"

(over ice) 6oz. Brooklyn, NY

SARATOGA SPRING

still or sparkling water, 12oz

GALVANINA ORGANIC SODA

ginger ale, decaf cola, grapefruit, lemon, 12oz

DE LA CALLE! GRAPEFRUIT-LIME TEPACHE

fermented pineapple beverage, 12oz

KIMINO SPARKLING YUZU JUICE

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

BAKED BURRATA on focaccia w/ basil-walnut pesto

GRILLED HALLOUMI w/ honey & mint

MELTED BRIE prune sauce, pistachios, crunchy bread

EGGPLANT CAPONATA parsley, toasted bread

RED CAVIAR & CHIPS salmon roe, creme fraiche

SMOKED ALMONDS

MARINATED OLIVES

WARM BREAD IN A BUCKET w/ evoo



FLATBREADS

please allow 15-20min.

ZUCCHINI & RICOTTA

sauteed corn, grape tomatoes, basil, evoo

GRILLED ARTICHOKE HEARTS

mozzarella, sundried tomatoes, spinach, fleur de sel

FIGS AND GORGONZOLA

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

UKRAINIAN VILLAGE

Baczynsky's Kielbasa, sauerkraut, mustardy crema

ASSORTED MUSHROOMS

shaved parmesan, parsley, olives, garlic oil drizzle



BOARDS

bread included

MEATS

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

CHEESES

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

THE WHOLE THING

3 meats, 3 cheeses, marinated olives



SALADS

BURRATA & ROASTED VEGETABLE

arugula, pistachios, maple vinaigrette

GREENS, PROSCIUTTO & APPLES

shaved parmesan, balsamic reduction

TOMATO & FETA

green olives, fresh oregano, w/ focaccia toasts



OFF THE TIN

w/ bread + pickles + olives

JOSE GOURMET (Lisbon/Porto, PRT)

Codfish in evoo & garlic

Smoked trout fillets in oil

AR DE ARTE (Galicia, ESP)

Fried mussels in escabeche sauce

Scallops with garlic & chili

Small sardines in olive oil

Razor shells in brine

LA CURIOSA (Galicia, ESP)

Bonito pate w/ piquillo peppers

LA LULINA (Galicia, ESP)

Natural smoked octopus



SWEET

CHOCOLATE TRIO

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****