

RAKE

WINE BAR

BUBBLES

FOLICELLO "SECCO BRO", 2023
Trebiano + Muscat - Emilia Romagna, ITA 14/49
aromatic, orchard fruit, ripe peach, slightly hazy

JOSEP FORASTER, "LILLA", NV
Trepat + Parellada - Cataonia, ESP 15/53
pink grapefruit, green apple, fresh and vibrant

WHITE

LAGAR DE COSTA, 2023
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

V. ORDONEZ, "LA OLA DEL MELILLERO", 2020
Pedro Ximenez + Moscatel - Andalucia, ESP 14/49
yellow blossom, candied lemon, bees wax; textured

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

NATHAN K. WINES, DRY, 2023
Riesling - Finger Lakes, NY 15/53
green apple, orchard fruit, honeycomb, waxy, bright

PIERRE RICHARD, "LES MARNES", 2020
Chardonnay - Jura, FRA 17/60
succulent orchard fruit, sherry-like aromas, mineral

CHATEAU MALHERBE, "BLANC", 2021
Rolle (Vermentino) + Semillon - Provence, FRA 25/87
exotic fruit, dried herbs, vanilla beans, rich & textured

CHILLED RED

SEBASTIEN DAVID, "L' HURLUBERLU", 2022
Cab. Franc - Loire Valley, FRA 15
red bell pepper, earth, red cherries, baking spice

JIMBRO, "ORIGEN", 2019
Brunel blend - Castilla y Leon, ESP 14/49
blackberry compote, sweet spice, tasty & round

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

DIVISION WINEMAKING CO., "NOUVEAU!", 2024
Gamay - Columbia Valley, WA, USA 13/46
fresh, gooseberry juice, ripe raspberry. easy & fun

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

PODERE PRADAROLO, "EX PLANA", 2022
Spergola - Emilia-Romagna, ITA 17/60
stone fruit, ripe peach, dried mango, herbaceous

ROSÉ

WEINGUT PITTAUER, "KONIG", 2023
Blaufränkisch blend - Burgenland, AUT 13/46
gooseberry, ripe cherry, citrus, crushed stones

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

IRIA OTERO, "A SEARA", 2022
Souson - Galicia, ESP 15/53
juicy ripe strawberries, smoke, crushed stone, zippy

4 KILOS VINICOLA, "MOTOR AMERICA", 2021
Callet blend - Canary Islands, ESP 13/46
blueberry, dark olives, savory spices, wet earth

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

DESSERT

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



FLIGHTS \$ 25
3 wines, 3oz pours
(still wines only)

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ON TAP

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

TORCH & CROWN, "HIGH BRAU"
Oktoberfest, 5.5%abv. Soho, 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, "INFINITE MACHINE" 7
Pilsner, 4.8%abv, 16oz. Brooklyn, NY

TORCH & CROWN, "SWAY" 7
American Wheat, 5.3%abv, 16oz. Soho, NY, NY

TORCH & CROWN, "TRANSVERSE" 8
Autumn Ale, 5.3%abv, 16oz. Soho, NY

TORCH & CROWN, "SUNBURST" 8
American Wheat, 5.0%abv, 16oz. Soho, NY

TORCH & CROWN, "URBAN REFUGE" 9
Hazy DIPA, 8.2%abv, 16oz. Soho, NY

UIVO, "AQUA NAT" 10
piquette, 5.5%abv, 12oz. Douro, PRT



RICE

SOTO, JUNMAI SAKE 12
14%abv, 6oz., 180ml. Niigata, JPN



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, fresh. Basque Country, ESP.

METHOD SPIRITS, "DRY" 9
lemon curd, chamomile, grapefruit, 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



NON-ALC

ST. AGRESTIS, "PHONY NEGRONI" 11
(over ice) 6oz. Brooklyn, NY

ST. AGRESTIS, "AMARO FALSO" 11
(over ice - add club soda +\$2) 6oz. Brooklyn, NY

ORGANIC GRAPE JUICE 7
assorted flavors, 6.75oz

VICHY CATALAN 5
sparkling mineral water, 9oz

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 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)



SNACKS

- BAKED BURRATA on focaccia w/ basil-walnut pesto 15
- BAKED TURKEY on focaccia w/ sundried tomato cream 14
- GRILLED HALLOUMI w/ honey & mint 11
- SMOKED ALMONDS 6
- MARINATED OLIVES 6
- WARM BREAD IN A BUCKET w/ evoo 5
- ROASTED ACORN SQUASH 16
Herbed yogurt, oat-cranberry crumb



FLATBREADS

please allow 15-20min.

- ZUCCHINI & RICOTTA 14
sauteed corn, grape tomatoes, basil, evoo
- GRILLED ARTICHOKE HEARTS 18
mozzarella, sundried tomatoes, spinach, fleur de sel
- FIGS AND GORGONZOLA 16
arugula, toasted pecans, fig jam (*add Prosciutto \$4)
- UKRAINIAN VILLAGE 15
Baczynsky's Kielbasa, sauerkraut, mustardy crema
- SMOKED TURKEY BREAST & OLIVES 17
minas cheese, sauteed eggplant & bell peppers, parsley



BOARDS

bread included

- MEATS 17
bresaola (NY), lomo serrano (ESP), duck prosciutto (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
- SQUASH, PROSCIUTTO & APPLES 15
mixed greens, shaved parmesan, balsamic reduction
- 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
- JOSE GOURMET (Lisbon/Porto, PRT) 17
Sardines in lemon-oil
- Spiced calamari in ragout 21
- Codfish in evoo & garlic 23
- Smoked trout fillets in oil 22
- MARISCADORA (Galicia, ESP) 24
Razor clams in sea water
- AR DE ARTE (Galicia, ESP) 23
Fried mussels in escabeche sauce
- Scallops with garlic & chili 24
- Small sardines in olive oil 22



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****