

# RAKE

WINE BAR

## BUBBLES

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

JOSEP FORASTER, "LILLA", NV  
Trepát + 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

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

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

## ROSÉ

LA CROIX ST. LAURENT, SANCERRE, 2023  
Pinot Noir - Loire Valley, FRA 14/49  
gooseberry, underripe watermelon, citrus flowers, zingy

## CHILLED RED

SEBASTIEN DAVID, "L' HURLUBURLU", 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

## 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

CANTINE MATRONE, "BIANCO", 2020  
Caprettone - Campania, ITA 17/60  
apricot, vanilla bean, warm spices, structured

**RAKE** x OSMOTE, "FREE-ULANO", 2023  
Tocai Friulano blend - Finger Lakes, NY 14/49  
yes! Rake made a collab wine with Osmote in the FLX

## 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

ORIOLE ARTIGAS, "SAMMAY NEGRE", 2023  
Trepát - Catalonia, ESP 14/49  
wild berries, forest herbs, fruity & natty

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

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 SAVAGNIN 2021 40  
"Ganevat lees", 7%abv, 750ml, Savoie, FRA

DE FRAMBOISE 2021 42  
"organic raspberry", 5.5%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

KCBC, "MARBLE OF DOOM I" 9  
Sour (berries + pomegranate), 5.5%abv, 16oz. Brooklyn, 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 MORTADELLA on focaccia w/ ricotta + onion jam 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 SHRIMP PATÉ 18  
boursin cheese, garlic-tomato, fresh parsley
- 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\*\***