

DRINK MENU

HARLEM HITS COCKTAILS

Ginger Cosmopolitan Iceberg Vodka, Crème de Gingembre, triple sec & cranberry juice	\$12
Joy Luck Club Bouvet Labuday Brut, Chambord, rose water & sugar	\$10
Typhoon Legend Bouvet Labuday Rose, plum juice & fresh ginger puree	\$10
Apple Dynasty Vodka, Sour Apple liquor, pineapple juice & splash ginger beer	\$10
Chocolate Fortune Cookie Ketel One Vodka, Amaretto & Irish Cream	\$12
Green Dragon Ketel Citroen Vodka, Alize Blue, Peach Schnapps with orange & pineapple juice	\$12
Sugar Hill Sling Gin, Cointreau, Benedictine with pineapple & lime juice	\$9
Forbidden City Ketel One Citroen, Amaretto, splash sprite & lemon juice	\$12
Feng Shui Chai Tea Bailey's, Café Lolita & chai tea	\$9
Harlem Sunrise Absolut Vodka, Peach Schnapps, orange juice & grenadine	\$12

BUBBLES

SPARKLING

Bouvet-Ladubay, Brut NV (Loire, France) Made from mostly Chenin Blanc, dry, with notes of citrus, yeast, and light toast	\$10 / \$30
Bouvet-Ladubay, Rose NV (Loire, France) Dry, crisp and aromatic with ripe, succulent red berry flavors and refined herbal nuances of Cabernet	\$10 / \$30

CHAMPAGNE

Louis Roederer "Brut Premier" NV (Reims, France) From the great producer of "Cristal" – this is their entry level Champagne that many consider to be one of the best of its kind	\$60
Moët & Chandon "Nectar Imperial" NV (Epernay, France) Medium body, dry, elegant, and complex	\$85

SAKE

Kimoto Sake, Kasumi Kimito "Extra Dry" (Hyogo, Japan) Light to medium body, dry, earthy, with flavors of apple and marshmallow	\$10 / \$54
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WHITE WINES BY THE GLASS

Pinot Grigio, Ca' Donini 2004 (Veneto, Italy) Light body, dry, crisp, clean, and simple	\$6
Riesling Blend, Hugel "Gentil" 2004 (Alsace, France) Light to medium body, dry, crisp, very aromatic and floral	\$7
Gewurztraminer, Avery Lane 2003 (Washington State) Medium bodies, exotic fruit, dry to off-dry	\$7
Chardonnay, Fleur du Cap 2003 (Coastal Region, South Africa) Rich, medium body, dry, with citrus and tropical notes	\$7

ROSE WINE BY THE GLASS

Syrah/Cinsault, Chateau Bellevue La Foret 2004 (South West, France) Medium body, dry, wild strawberry notes, crisp	\$6
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RED WINES BY THE GLASS

Rioja, El Coto "Crianza" 2001 (Rioja, Spain) Medium body, dark red fruits, earth, hints of vanilla oak	\$7
Shiraz, Wishing Tree 2004 (Western Australia) Medium to full body, dry, ripe black fruits, and pepper	\$7
Beaujolais-Villages, Louis Jadot 2003 (Burgundy, France) Light to medium body, ripe cherries, easy-to-drink	\$8
Cabernet Sauvignon, Michel Torino "Don David" 2003 (Cafayete, Argentina) Full body, dry, ripe black currant, spice	\$10

BEERS

Asian - Tsing Toa (China) Tiger (China) & Macau (China)	\$4.50
Imports - Red Stripe (Jamaica) Dos Equis (Mexico) Corona (Mexico) Heineken (German) Negra Modelo (Mexico) Amstel Lite (Amsterdam) Carib Ginger Beer (WI)	\$4.50
Domestic - Yuengling(PA) Sam Adams (MA) Sugar Hill (Harlem) Rolling Rock(PA)	\$3.95
Draft Beer - Stella Artois, Hoegarden, Bass & Beck's Light	\$6.00
Non-Alcoholic – O'Douls (MO) Stewarts –Ginger Beer	\$2.50

GINGER BAR FOOD - MUNCHIES STARTERS & TRADITIONS

Cantonese Wonton Soup	\$3.45
Ginger House BBQ Beef Ribs	\$10.25
Fresh Fruit & Vegetable Spring Rolls (4)	\$3.95
The Baked Egg Roll with spicy plum sauce	\$3.50
Pork, Shrimp or Vegetable Dumplings with house made dipping sauces (4)	\$7.00
Sweet & Sour Tiger Grilled Shrimp with cold noodle & pickled vegetable salad	\$9.50
Ginger Baked Chicken Wings (8)	\$7.25
Napa Cabbage Slaw	\$5.00
Chinese BBQ Chicken with mangoes, cucumbers & black sesame Rice crackers	\$8.00
Young Chow Vegetable Lo Mein – Chicken, Beef, Pork & Tofu (shrimp) add \$3.00	\$9.50
Ginger Green Rice	\$7.25
Pineapple Pork Wok Rice or Chicken (shrimp) add \$3.00	\$8.95
Bok Choy in Coconut Sauce	\$6.50
Buddha's Steamed Green Jade Vegetables	\$7.00
Sichuan Long Beans with Cashew Nuts	\$6.95
Steamed Chinese Broccoli with Oyster Sauce	\$6.50

DESSERTS

ASK YOUR BARTENDER FOR DESSERT SPECIALS

AFTER DINNER DRINKS - BRANDY, SCOTCH & BOURBON

Courvoisier Privilege	\$15
Hennessy Vsop	\$13
Martell Vs	\$10
Martell Xo	\$35
Remy Vsop	\$13
Dalwhinnie 15 yr	\$10
Lagavulin 12 yr	\$35
Macallan 12yr	\$9
Macallan 18 yr	\$25
Oban	\$15
Wild Turkey Russell Reserve	\$10

DESSERT WINE PORT & CORDIALS

Vignols, Hunt Country "Late Harvest" 2002 500ml (Finger Lakes, NY)	\$9
Port, Churchill's "Finest Vintage Character" (Portugal)	\$7
Port, Taylor "Tawny 10 years" (Portugal)	\$9
Sambucca Romano Black	\$10
Crème de Gingembre	\$8
Godiva Chocolate, White Chocolate or Cappuccino	\$8

ginger