

ESPRESSO MARTINI
COSMOPOLITAN
MOSCOW MULE
MARTINI
NEGRONI
FRENCH 75
SPICY MARGARITA
OLD CUBAN
PINEAPPLE DAUQIRI
APEROL SPRITZ
GOLD RUSH

WINE \$8

BEER \$6

HAPPY HOUR



\$12

MONDAY TO FRIDAY 4PM-7pm
SATURDAY - SUNDAY 2PM-6pm

Entwine
WEST VILLAGE

@entwineny



FOOD MENU

HAPPY HOUR



BAR SNACKS

OLIVES	\$5
HUMMUS	\$5
MUSHROOM TOAST	\$7
GRILLED CHEESE	\$8
CHICKEN LIVER PATTE	\$10



SMOKED CHEDDAR \$7

MAIN, PASTEURIZED COW MILK

PECORINO CALABRESE \$7

ITALY, PASTEURIZED SHEEP MILK

BRËE \$7

FRANCE, PASTEURIZED GOAT MILK

PATE DE CAMPAGNE \$7

FRANCE, SOFT-RIPENED, PASTEURIZED COW MILK

PROSCIUTTO \$7

SPICY CHORIZO \$7

COPPA \$7

CHOICE OF 5	\$22
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CHOICE OF 3	\$15
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BARTENDER'S CHOICE

IF YOU ARE UP FOR A LITTLE
ADVENTURE, LET US CRAFT AN OFF-MENU
COCKTAIL FOR YOU. JUST CHOOSE A BASE
SPIRIT AND PERHAPS A
COUPLE OF DESCRIPTORS
\$20.00

ENTWINE SIGNATURE COCKTAILS

SATURDAY AFTERNOON	\$18.00
Vodka, Peach Liqueur, Hibiscus, Lemon.	
SKINNY LEGEND	\$20.00
Gin, Lemon, Tonic -sugar free- Cucumber, Mint, Thyme	
BLACKBERRY SMASH	\$18.00
Bourbon, Lemon, Simple Syrup, Blackberry, Sage Leaves	
LONG RIDE	\$18.00
Dry Gin, Cynar, Lillet Blanc, St. Germain, Absinthe	
MEZCAL CUP	\$20.00
Mezcal, Tequila, Lime, Cucumber, Cholula Sauce, Simple Syrup	
CABALERA CRUDO	\$20.00
Dark Rum, Cynar, Fresh Ginger, Lime, Simple Syrup	
MAN WITHOUT A PASSPORT	\$20.00
Irish Whiskey, Punt e Mes, Yellow Chartreuse.	
JUSTIFY	\$18.00
Rye, Ramazotti Amaro, Suze, Punt e Mes	
66 IMPALA	\$18.00
Blended Scotch, Laphroaig, Creme de Banana, Braulio	

FOOD MENU



SMALL PLATES



BAR SNACKS

MEZZE PLATTER

HUMMUS, MUHAMMARA, BABAGANUSH

\$21

HOUSE MARINATED OLIVES

\$8

ROASTED PICTACHIO

\$10

ARTICHOKE GRATIN

YRICOTTA, PARMESAN, FRESH HERBS, CREAMY SAUCE

\$16

CHICKEN LIVER PÂTÉ

\$14

ROASTED BRUSSELS SPROUTS

TAHINI TARATOR, POMEGRANATE SEEDS

\$14



TOASTS

HUMMUS WITH PASTRAMI

CHICKPEAS, TAHINI, GARLIC

\$14

WILD MUSHROOM TOAST

\$12

WITH GOAT CHEESE

MANTI

SAVORY BEEF BABY DUMPLING IN YOGURT SAUCE

\$24

BRIE & HONEY TOAST

\$12

WITH FLAKE ALMOND

LENTIL DUMPLING

YELLOW LENTIL DUMPLING, SPICED PAPRIKA BUTTER

\$22

ANCHOVIES TOAST

\$12

WITH BUTTER AIOLI



MEAT & CHEESE BOARD

BRIE

FRANCE, SOFT-RIPENED, PASTEURIZED COW MILK

\$12

TRUFFLE TREMOR

FRANCE, PASTEURIZED GOAT MILK

\$12

DELICE DE BOURGOGNE

FRANCE, PASTEURIZED GOAT MILK

\$16

SMOKED CHEDDAR

MAINE, PASTEURIZED COW MILK

\$10

PECORINO CALABRESE

ITALY, PASTEURIZED SHEEP MILK

\$10

AGED GOUDA

HOLLAND, PASTEURIZED GOAT MILK

\$12

COPPA

\$10

BRESAOLA

\$12

SPICY CHORIZO

\$10

PROSCIUTTO

\$9



SANDWICHES

GRILLED CHEESE

\$14

(ADD SPECK \$3)

(ADD CHORIZO \$3)



DESSERT

SAN SEBASTIAN CHEESECAKE

\$14

ASSORTED CHARCUTERIE PLATE

CHOICE OF 3

\$21

CHOICE OF 5

\$32

CHOICE OF 7

\$45

*20% gratuity added to the parties of 6 or more

*** All cheese plates served with apricot jam and toasted bread.

Entwine
WEST VILLAGE

@entwineny



BY THE GLASS

	G / B
SANGIOVESE	
TORREBRUNA, ITALY 2020	\$18 / 72
SANCERRE, \$22.00 \$88.00	\$22 / 88
LA DUCHESNE 2024	
DEMOISELLES, ROSE	\$18 / 72
COTES DE PROVENCE 2022	
NARANJO -ORANGE-	\$20 / 80
LAGAR DE COSTA, SPAIN 2022	

GROWER
CHAMPAGNE



CHAMPAGNE GEOFFROY ‘EXPRESSSION’ 1ER CRU BRUT.....	\$140
‘LES PARCELLES BOUZY XIX GRAND CRU EXTRA BRUT, CHAMPAGNE PIERRE PAILLARD...	\$160
CHAMPAGNE FAMILLE MOUSSE ‘TERRE D’LLLÎTE’ BLANC DE NOÏRS EXTRA BRUT 2020.....	\$220
EGLY-OURÏET GRAND CRU EXTRA BRUT, CHAMPAGNE.....	\$240

SPARKLING WINE		PORT & DESSERT WINE	
PROSECCO	G / B	KOPKE	G / B
LUCA PARTETTI, ITALY	\$18 / 72	10 YEARS TAWNY, PORT	\$10 / -
MOET & CHANDON (187 ML)		KOPKE	
MOET IMPERIAL BRUT CHAMPAGNE (187ml)	\$24 / -	FINE RUBBY PORT	\$13 / -
MOET & CHANDON		KOPKE	
MOET IMPERIAL BRUT CHAMPAGNE	\$ - / 140	DRY WHITE PORT	\$12 / -



HOUSE SELECTION

	year	/ \$
RED WINE		
IGIGONDAS, DOMAÎNE DU CAYRON, FRANCE	2022	95
CHATEAUNEUF DU PAPE, VIEUX CLOCHER, FRANCE	2020	100
RIOJA GRAN RESEVA, ‘VINA ARANA’, LA RIOJA ALTA, SPAIN	2017	120
BRUNELLO DI MONTALCINO, CIACCI PICCOLOMINI, ITALY	2020	120
BAROLO, VIBERTI GIOVANNI, BUAN PADRE	2020	120
CABERNET, TURLEY, NAPA VALLEY	2022	120
PINOT NOIR, CLOS DES URSULINES, POMMARD	2018	180
WHITE-ROSE & ORANGE WINE		
SANCERRE, DOMAÎNE ROLAND TISSIER ET FILS	2022	95
PINOT GRIS, ALSACE WILLM, ALSACE	2024	75
CHARDONNAY, TROCKEN RHEINHESSEN, GERMANY	2022	75
RIESLING, DONNHOF, GERMANY	2023	96
PINOT NOIR (ROSE), PIERRE-YVES COLIN-MOREY, BOURGOGNE	2023	105
GRUNER VELTLINER, RIED STEIN, OTT, AUSTRIA	2021	96
CHARDONNAY, TYLER, SANTA BARBARA COUNTY	2023	80



DIGESTIFS/SIPPING SPIRITS

HINE VSOP - COGNAC, FRANCE	\$19.00
HENNESSY VSOP - COGNAC, FRANCE	\$18.00
BUSNEL VSOP - CALVADOS	\$17.00
CHARTREUSE - FRANCE	\$19.00
MONTENEGRO, ITALY	\$16.00
SAMBUCA - LAZZARONI, ITALY	\$15.00

BEERS

EFES PILSNER	\$10.00
Pilsner, Turkiye - 10 oz Bottle/ABV 5%-Light, Crisp, Golden Color, Refreshing Bitterness.	
HARPOON - I.P.A	\$10.00
New England - 12 oz 6.0% Hoppy, Balanced, Crisp.	

SINGLE MALTS

SCOTLAND, HIGHLAND

OBAN	14 YR	\$26.00
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SCOTLAND, ISLAY

LAPHROAIG	10 YR	\$20.00
BOWMORE	15 YR	\$28.00
LAGAVULIN	16 YR	\$28.00

SCOTLAND, SPEYSIDE

MACALLAN	12 YR	\$24.00
BALVENIE	12 YR	\$23.00
GLENLIVET	18 YR	\$30.00

SCOTLAND, LOWLAND

GLENKINCHIE	12 YR	\$22.00
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BOURBON AND RYE

MAKERS MARK	\$16.00
BOOKER'S	\$22.00
BULLEIT	\$18.00
WOODFORD RESERVE	\$19.00
BASIL HAYDEN	\$20.00
BUFFALO TRACE	\$19.00
BULLEIT RYE	\$18.00
TEMPLETON RYE	\$19.00
HIGH WEST DOUBLE RYE	\$20.00
WHISTLEPIG STRAIGHT RYE	\$24.00