

M9



MANHATT9N

NOW SERVING
STELLA'S FULL MENU

4PM UNTIL KITCHEN CLOSE:
» 10 PM THURSDAY
» 11 PM FRIDAY & SATURDAY

SELECT APPETIZERS
AVAILABLE LATE NIGHT!

M9

COCKTAILS

TEQUILA OLD FASHIONED // \$14

Avión Reposado Tequila, Sugar Cube,
Angostura Bitters, & Orange Peel

GIGGLE SMASH // \$15

Absolut Elyx Vodka, Campari, Lemon Juice,
Honey Simple Syrup, Mint & Strawberries

OLD SPORT // \$16

Jefferson's Bourbon, Vanilla Simple Syrup, Coke,
Grenadine & House-made Luxardo Cherry

BETWEEN THE SHEETS // \$15

Martell Blue Swift Cognac V.S.O.P., Don Q Cristal Rum,
Cointreau, Lemon Juice & Orange Peel

MILLIONAIRE MULE // \$16

Absolut Elyx Vodka, Ginger Beer, Lime Juice,
Mint & Lime Wedge

THE SCOFFLAW // \$16

Rabbit Hole Boxergrail Rye, Carpano, Lemon Juice,
Luxardo Syrup, Orange Bitters & Lemon Twist

SIDE CAR // \$16

Martell Blue Swift Cognac V.S.O.P., Cointreau,
Lemon Juice, splash of Cranberry & Lemon Twist

BUCK STOPS HERE // \$10

Buffalo Trace Bourbon, Creme de Violette, Chambord,
Lemon Juice & Dehydrated Lemon Wheel

SMOKED OLD FASHIONED // \$15

Glass Smoked Over Cedar Plank
Heaven's Door Bourbon, Angostura Bitters,
House-Made Luxardo Cherry & an Orange Peel

THE M9 // \$15

Sazerac Rye, Carpano Sweet Vermouth,
Angostura Bitters & House-Made Luxardo Cherry

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COCKTAILS

BEE'S DELIGHT // \$18

Ford's Gin, Martine Honeysuckle Liqueur,
Lemon Juice & Dehydrated Lemon Peel

EMPRESS SOUR // \$18

Empress Gin, Creme de Violette, Lemon Juice,
Simple Syrup, Egg White & Dehydrated Lemon Peel

ESPRESSO MARTINI // \$14

Van Gogh Double Espresso Vodka, Irish Cream,
Godiva Chocolate, Heavy Cream & Chocolate
Covered Coffee Beans

VESPER // \$15

Reyka Vodka, Hendrick's Gin, Lillet Blanc,
Angostura Bitters & Lemon Twist

RUM RECOVERY // \$18

Mount Gay Rum, Orange Juice, Pineapple Juice,
Coco Lopez, Fresh Orange Wedge & Grated Nutmeg

NEGRONI // \$15

The Botanist Gin, Campari,
Carpano Sweet Vermouth & Orange Twist

ERNEST'S WAY // \$10

Flor de Caña White Rum, Luxardo Liqueur,
Lime Juice, Grapefruit Juice, House-Made
Luxardo Cherry & Dehydrated Lime Wheel

CHICAGO FIZZ // \$15

Mount Gay Dark Rum, Taylor Fladgate Ruby Port,
Lemon Juice, Sugar, & Frothed Egg White

MARY PICKFORD // \$12

Flor de Caña White Rum, Luxardo Liquor,
Pineapple Juice & House-Made Luxardo Cherry

WINES

WHITE WINES

Kendall Jackson Chardonnay <i>California</i>	10 38
Giesen Sauvignon Blanc <i>Marlborough, New Zealand</i>	12 46
Joel Gott Sauvignon Blanc <i>Sonoma, California</i>	10 38
Candoni Moscato <i>Puglia, Italy</i>	11 42
McPherson Cellars Sparkling <i>High Plains, Texas</i>	13 50
Pacific Rim Gewürztraminer <i>Yakima Valley, Washington</i>	13 50
Studio Rosé by Miraval <i>Cotes de Provence, France</i>	12 46
Nicolas Feuillatte Brut Champagne <i>Champagne, Epernay, France</i>	121
Perrier-Jouët Grand Brut Champagne <i>Champagne, Epernay, France</i>	145

RED WINES

Elouan Pinot Noir <i>Western Oregon</i>	13 50
Doña Paula Malbec <i>Colchagua Valley, Chile</i>	13 50
McPherson Cellars 'La Herencia' <i>High Plains, Texas</i>	15 58
Cosentino Cabernet <i>Lodi, California</i>	10 38
St. Francis Merlot <i>Sonoma, California</i>	13 50
Daou Cabernet <i>Paso Robles, California</i>	15 58
English Newson Cellars Tempranillo <i>High Plains, Texas</i>	16 64
Fonseca Tawny 10 Year Port <i>Valenca do Douro, Portugal</i>	24
Bootleg Red Blend <i>Napa Valley, California</i>	78
Duckhorn Merlot <i>Napa Valley, California</i>	90
Farina Amarone <i>Veneto, Italy</i>	105
Caymus Special Selection Cabernet <i>Napa Valley, California</i>	325