

# DINNER DRINKS

## Cocktails \$12

### Saints + Sailors

Jamaican Rum, Bourbon, Allspice,  
Lime, Angostura Bitters

### La Bodega

House Sherry Blend, Ginger,  
Lime, Soda

### Late Night Triumph

Tequila, Cayenne Pepper,  
Pineapple, Lemon

### Omoplata

Cachaça, Crème de Menthe,  
Lemon, Bitters

### Budgie Smuggler

Rye Whisky, Acid Adjusted Orange  
Juice, Angostura Bitters, Soda

### National Anthem

Calvados, Sparkling Cider, Lemon

### Soi Cowboy

Bourbon, Cachaça, Banana Liqueur,  
Chocolate Bitters

### Even Year

Gin, Sweet + Dry Vermouth, Aquavit,  
Mint, Lavender Bitters

### Affogato Al Cafe

Demerara Rum, Pedro Ximenez  
Sherry, House Coffee Liqueur,  
Nutmeg, Cream, Egg\*

## Cut to Black

Gin, Orange liqueur, Amaro di Angostura,  
Cold Brew Coffee

## Juno Irish Coffee

Irish Whisky, Fernet Branca, Coffee,  
House Made Mint Cream. Served Hot.

## Wine \$11

Moscato/Folias de Baco/PT 14

Grenache Blanc/Le Clos des Grillons/FR 14

Albariño/Quinta de Couselo/ES 09

Pinot Noir/Domaine Pascal Bellier/FR 14

Cabernet Franc/Les Terrasses/FR 14

Douro Field Blend/Folias de Baco/PT 10

## Bubbles \$11

Chardonnay/Domaine de Belle Vue, FR 13

Chenin Blanc/Paul Louis, FR 15

## Beer/Cider

Ballast Point White \$7

Lagunitas Pilsner \$7

Narragansett Lager \$5

Southern Tier IPA \$7

Greenport Harbor Porter \$7

Shacksbury Farmhouse Cider \$8

Wolffer Estate Dry Rosé Cider \$11

Victoria Lager \$6

Lost Nation Gose \$8

## Coffee

Espresso \$3

Macchiato \$3.50

Cortado \$3.75

Cappuccino \$4

Latte \$4.25

Mocha \$5

Cold Brew \$4

Malted Cold Brew \$4.50

\*These items may contain raw ingredients. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

# BRUNCH DRINKS

## Cocktails

### La Bodega \$12

House Sherry Blend, Ginger,  
Lime, Soda

### Late Night Triumph \$12

Tequila, Cayenne Pepper,  
Pineapple, Lemon

### Budgie Smuggler \$12

Rye Whisky, Acid Adjusted Orange  
Juice, Angostura Bitters, Soda

### National Anthem \$12

Calvados, Sparkling Cider, Lemon

### Affogato Al Cafe \$12

Demerara Rum, Pedro Ximenez  
Sherry, House Coffee Liqueur,  
Nutmeg, Cream, Egg\*

### Cut to Black \$12

Gin, Orange liqueur, Amaro di Angostura,  
Cold Brew Coffee

### Juno Irish Coffee \$12

Irish Whisky, Fernet Branca, Coffee,  
House Made Mint Cream. Served hot.

### Bloody Mary \$10

Vodka, Cynar, Tomato, Cucumber,  
Pepperoncini, Feta

### Mimosa \$10

Paul Louis Blanc de Blancs,  
Orange Juice

## Wine \$11

Moscatel/Folias de Baco/PT '14  
Grenache Blanc/Le Clos des Grillons/FR '14  
Albariño/Quinta de Couselo/ES '09

Pinot Noir/Domaine Pascal Bellier/FR '14  
Cabernet Franc/Les Terrasses/FR '14  
Douro Field Blend/Folias de Baco/PT' 10

Domaine De Belle Vue/Chardonnay, Pinot  
Noir/FR '13

## Beer/Cider

Ballast Point White \$7  
Lagunitas Pilsner \$7  
Narragansett Lager \$5  
Southern Tier IPA \$7  
Greenport Harbor Porter \$7  
Shacksbury Farmhouse Cider \$8

Wolffer Estate Dry Rosé Cider \$11  
Victoria Lager \$6  
Lost Nation Gose \$8

## Coffee/Tea

Drip \$2.50  
Espresso \$3  
Macchiato \$3.50  
Cortado \$3.75  
Cappuccino \$4  
Latte \$4.25  
Mocha \$5  
Hot Chocolate \$4  
Cold Brew \$4  
Malted Cold Brew \$4.50  
Teas \$3/\$5

\*These items may contain raw ingredients. Consuming raw or undercooked eggs may increase your risk of foodborne illness. 20% gratuity added to all groups of 5 or more.

# BREAKFAST/LUNCH DRINKS

## Coffee

Drip \$2.50  
Espresso \$3  
Macchiato \$3.50  
Cortado \$3.75  
Cappuccino \$4  
Latte \$4.25  
Mocha \$5  
Hot Chocolate \$4  
Cold Brew \$4  
Malted Cold Brew \$4.50

## Tea \$3 cup / \$5 pot

Earl Grey  
Jasmine Pearls  
Genmaicha  
White Peony  
Chamomile  
Lemon Verbena

## Fresh Squeezed

### Juice \$5

Orange  
Grapefruit

## Wine \$11

Moscatel/Folias de Baco/PT '14  
Grenache Blanc/Le Clos des Grillons/FR '14  
Albariño/Quinta de Couselo/ES '09

Pinot Noir/Domaine Pascal Bellier/FR '14  
Cabernet Franc/Les Terrasses/FR '14  
Douro Field Blend/Folias de Baco/PT '10

Domaine De Belle Vue/Chardonnay, Pinot  
Noir/FR '13

## Beer/Cider

Ballast Point White \$7  
Lagunitas Pilsner \$7  
Narragansett Lager \$5  
Southern Tier IPA \$7  
Greenport Harbor Porter \$7  
Shacksbury Farmhouse Cider \$8

Wolffer Estate Dry Rosé Cider \$11  
Victoria Lager \$6  
Lost Nation Gose \$8

# JUNO

1264 Myrtle Ave. Brooklyn, New York 11221 [junobrooklyn.com](http://junobrooklyn.com)