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Finally.
The day is done. This is your reward.
We created this space for candlelit conversations, shared laughter and great company.
For those who are curious, and for those who simply want to enjoy.
The lights glow low. The spirits rise high.
A soundtrack drifts in from every corner of the world, curated with love.
Forget the world outside. Settle in.
The night is yours.

Welcome to the warm side of life.

- The WP Team

SIGNATURE COCKTAILS

Orion's Belt / 2I *

gin, mastiha, lemon, Donn's Spices #2, orgeat, Angostura bitters

Grow A Pear / 2I

reposado tequila, calvados, pear, lemon, cinnamon, Peychaud's Bitters

Eternal Sunshine / 2I *

light rum, tomato water, grapefruit, miso, Spearmint, Select Aperitivo

Supernatural / 2I

cognac, persimmon, lemon, pomegranate, prosecco

Balkan Breakfast / 2I *

raki, black sesame, Licor 43, banana, cold brew, tobacco bitters

*** PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.**

BY THE BOTTLE

Whites & Bubbles

Albania, StoneCastle, Pinot Grigio	2024 / 60
Ardeche, Luis Latour Grand Chardonnay	2023 / 70
Domaine Alain Geoffroy, Chablis	2024 / 80
Sancerre, Michel Thomas Sil'ex, Sav Blanc	2023 / 85
Pouilly-Fuisse, Bonnerue, Ier Cru	2022 / 115
Henry Dubois, Champagne, Brut	2023 / 110
Champagne Moet Imperial	NV / 170
Champagne Moet Imperial Rose	NV / 180
Champagne Perrier Jouet	NV / 230

Reds

Provance, Chateau Vignelaure Rose	2024 / 80
Albania, Mrizi i Zanave, Kallmet	2021 / 65
Barbaresco, Cantina del Nebbiolo	2019 / 85
Amarone della Valpolicella, Zeni	2022 / 95
Barolo Arnaldo Rivera Undicicommuni	2019 / 100
Brunello di Montalcino, La Lecciaia, Riserva	2017 / 110
Fattoi, Brunello di Montalcino	2020 / 130
Barolo, Ceretto, Alba	2020/ 165
Margaux, Chateau Barrail de Luze	2018 / 95
St. Julien, Les Fiefs de Lagrange	2015 / 100
Vosne Romane, Luis Latour,	2018 / 225

BY THE GLASS

Whites

White Wine of the Month	16 / 60
Ardeche, Luis Latour Grand Chardonnay '23	19 / 70
Sancerre, Michel Thomas Sil'ex, Sav Blanc '23	22 / 85
Provance, Chateau Vignelaure Rose '24	20 / 80

Reds

Red Wine of the Month	16 / 60
Toscana, Lecciaia, Cab. Sauv, '17	19 / 65
Cab. Sauv. Forever Wild Chalk Hill, '22	19 / 65
Bourgogne, Haute Cotes du Beaune, Pinot '22	21 / 85
St. Emilion, Chateau Martinet Grand Cru '19	23 / 95
Barolo Arnaldo Rivera Undicicommuni	25 / 100

Bubbles

Trentino, Prosecco Guinigi	17 / 60
Franciacorta, Contadi Castaldi, Brut Rose	21 / 85
Henry Dubois, Champagne, Brut	23 / 110

SIGNATURE COCKTAILS

Pickleball / 22

irish whiskey, dill pickle shrub, ginger, lemon, seltzer

Blood Meridian / 22

mezcal, hibiscus, blood orange, lime, vermouth amaro, genepy

Cornfield Chase / 22 *

bourbon, corn, Ancho Verde, Licor 43, parmesan rind, Cocchi Americano, lime, aquafaba, celery bitters, elote spice

Easy A / 22 *

vodka, matcha, New York apple, Granny Smith, lemon, amontillado, honey, clarified milk punch

Knot Tonight / 23 *

rye, aged rum, browned butter, pretzel, Averna, chocolate bitters

Negroni Molto Fico / 23 *

Barr Hill Tom Cat Gin, Campari, raisin, fig leaf vermouth, hay liqueur, fig & walnut bitters

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After Dinner

Grappa

Raki StoneCastle / I5 (Albanian)
Grappa Nardini / I5
Grappa Nardini 3 Year Old / I6
Grappa Nonino / 20
Grappa Sassicaia Muscato Toscana / 40

Mocktails

Inner Peace / I4

Giffard elderflower N/A liqueur, lemon, pomegranate, aquafaba

Early Retirement / I4

Giffard pineapple N/A liqueur, coconut, lime, orgeat

St. Agrestis Phony Negroni / I4

Soft Drinks

Fountain Soda	6
Fentimans Rose Lemonade	10
Fentimans Ginger Beer	10
London Essence Tonics	10
Acqua Panna	10
San Pellegrino	10

Bottled Beers

Local

Brooklyn IPA / II
Brooklyn Lager / II
Dogfish 60 Min IPA / II
Southern Tier XX IPA / II
Victory Golden Monkey / I2

Import

Iliria / I0
Amstel Light / I0
Kölsch / II
Heineken / II
Heineken 0.0 / II
Krombacher (Pilsner) / II
Pilsner Urquell / II
Paulaner Weiss / I2
Guinness Extra Stout / I2
Balladin Nazionale (Pale Ale) / I5
Duvel (Tripel) / I5

Wolffer Dry Rose Cider / I2

SIDES & DESSERTS

Sides

The Soft Spot / I1
mashed potato, garlic butter, melted cheddar cheese

In A Pickle / I2
house-pickled seasonal vegetables

Criss Cross/ I3
golden crispy waffle-cut fries

Desserts

Torta Della Nonna / I4
traditional Italian tart filled with lemon custard, topped with toasted pine nuts and powdered sugar

Kiss & Tell / I4
crisp meringue with a raspberry purée heart and topping

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COLD BITES

Tzatziki & Garden Crunch / I4 (v)
tzatziki, market vegetables, baked pita, E.V.O.O

Verde Levante / I5 (v)
green split pea purée, pepper confit, pumpkin seeds, mint, E.V.O.O, homemade ciabatta

House Hummus / I8 (v)
pepper confit, feta, scallions, black sesame, pita, E.V.O.O

Focacciella / I9
homemade focaccia, mortadella, fresh ricotta, basil pesto, pistachios, E.V.O.O, mixed pickles

Chef's Salad / 24
spring greens, baby spinach, red beetroot, Gorgonzola, orange, walnuts & citrus vinaigrette

Smoked Salmon Carpaccio * / 29
smoked salmon, pink peppercorns, shallots & herbs, E.V.O.O

Lobster Scampi Sliders / 32
lobster, wild shrimp, aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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WARM BITES

Duck Fat Parm-Garlic Fries / 14

house aioli, ketchup

Qofte Pazari / 24

grilled Albanian beef kebab, toasted homemade ciabatta, pickled shallots, beet-yoghurt, E.V.O.O

Burger Sliders / 24

angus beef sliders, butter-baked shallots, american cheese, house sauce, spicy pickled okra, onion crisp

Lamb Sliders / 24

pulled çomlek lamb shoulder, goat cheese, arugula

Crabcake Sliders / 28

truffled crab cake sliders, yuzu pesto, pickled cucumber

Grilled Octopus / 29

grilled octopus, roasted vegetables, baby potatoes, charred lemon

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MAINS

Gnocchi Pomodoro & Basilico / 26 (v)

homemade potato gnocchi, pomodoro sauce & fresh basil

Tavë Dheu / 28

tender veal, homemade gjizë (Albanian ricotta), tomatoes & peppers, baked in a traditional clay pot, homemade ciabatta

The 77 Burger / 29

8 oz house-ground hanger steak patty, American cheese, thick-cut butter glazed onion, house sauce, crispy waffle fries

Black-and-Blue Burger / 29

8+ oz house-ground hanger steak patty, Gorgonzola Dolce, house BBQ, waffle fries

Rib Eye / 53

prime rib eye, bone marrow butter, roasted baby potato skewers, garlic butter & flaky sea salt

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