



Glass

Sparkling

	Gl/Btl
Canals & Munne Cava Brut Reserva (Spain)	14./48.
Cialdini Lambrusco C. Chiarli (Emilia Romagna)	15./52.
Mittnacht Freres Cremant Biodynamic (Alsace, France)	15./56.
Murgo Brut Rose Nerello Mascalese (Sicily, Italy)	16./60.
Raventos I Blanc Brut Rosato 2015 (Catalonia, Spain)	16./60.
La Morandina MoscatoD'Asti (Piemonte, Italy)	1/2 Btl 24.
Coutier Champagne Brut 1er Cru (France)	1/2 Btl 56.

Rose / White

Gruber Roschitz Zweigelt Rose Biodynamic 2018 (Austria)	14.
Lil J Chenin Blanc Joostenberg 2017 (S. Africa)	12.
Martinsancho Verdejo 2017 (Rueda, Spain)	14.
Vinatigo Listan Blanco 2017 (Canary Islands)	14.
Papagiannakos Assyrtiko 2018 (Attica, Greece)	15.
Tenuta San Giacomo Gavi 2018 (Piemonte, Italy)	15.
Stadlman Gruner Veltliner 2018 (Austria)	14.
Trapan Malvazija Ponente 2018 (Istria, Croatia)	15.
Ravines Dry Reisling 2015 (Finger Lakes, NY)	15.
Tablelands Sauvignon Blanc 2017 (Marlborough, NZ)	15.
Markus Alterburger Chardonnay 2018 (Burgunland, Austria)	15.
Eyrie Vineyards Pinot Gris Dundee Hills 2016 (Willamette, OR)	16.
Reverdy Ducroux Sancerre Silex 2017 (Loire, France)	17.
Hogl Riesling Wachauer 2015 (Wachau, Austria)	18.
Olivier Leflaive Bourgogne Chardonnay <i>Les Setilles</i> 2017 (France)	21.

Red

The Y Series Shiraz 2017 (Yalumba, S. Australia)	13.
Pessequiero Duoro Turiga blend 2014 (Portugal)	14.
La Grange de Piaugier Cotes du Rhone 2017 (France)	14.
Mitravelas Agioritiko Nemea 2018 (Peloponnese, Greece)	14.
El Esteco Malbec Reserva Don David 2016 (Calchaqui Valley)	15.
Nittnaus Blaufrankisch Biodynamic 2016 (Burgenland, Austria)	15.
Tarapaca Carmenere Gran Reserva 2017 (Maipo, Chile)	15.
Ex Libris Cabernet Sauvignon 2015 (Columbia V.,WA)	15.
Vina Bujanda Rioja Reserva 2013 (Spain)	16.
Allan Scott Family Pinot Noir 2018 (Malborough, NZ)	15.
Volvito Ciro Superiore Gaglioppo 2014 (Calabria, Italy)	16.
The Alex Cooper Project Zinfandel 2013 (Dry Creek Valley, CA)	17.
Paul Janin Beaujolais-Villages "Piements" 2017 (France)	16.
Bernard Baudry Chinon Les Granges 2018 (Loire, France)	17.
Montepeloso Super-Tuscan "A Quo" 2016 (Tuscany, Italy)	21.
Pax Syrah North Coast "Concrete Tanks" 2018 (CA)	21.

Half Bottles

Felsina Chianti Classico Riserva "Rancia" 2011 (Tuscany, Italy)	46.
J.K. Carriere Pinot Noir Vespidae 2015 (Willamette V., OR)	47.
Clos du Mont-Olivet Chateauneuf-du-Pape 2015 (Rhône, France)	48.

Beer

Allagash Stout "Black" ABV 7.5 (ME)	9.
Cigar City Brewing Maduro Brown Ale ABV 5.5 (Tampa, FL)	8.5
Old Speckled Hen Nitro Pale Ale ABV 5.2 (UK)	9.
Graft Farm Flor Cider ABV 6.9 (Newburgh, NY) <i>Can</i>	7.
Collective Arts N. E. Session IPA ABV 4.1 (Brooklyn/ Ontario)	9.
Bear Republic Racer 5 IPA ABV 7.5 (Healdsburg, CA)	9.
Bitburger Pilsner (Germany)	sm. 8. .5L. 9.
Maine Beer Co. "Peepers Ale" ABV 5.5 (Freeport, ME) 1pint 1 oz. Btl	16.
Dogfish "Sea Quench" Session Sour ABV. 4.9 <i>Can</i> (DE)	7.

Food

Selections:

1 for \$9. 3 for \$21. 5 for \$29.

Cheeses

Pur Brebis (France) Hard Sheep's milk, medium grassy earth
Piave (Belun,Italy) Hard cows milk, earthy, slightly sharp, fantastic!!
Gorgonzola Dolce (Lombardy, Italy) blue cows milk, stinky, amazing!!
Jeune Autize (France) soft goats milk, vegetable ash, sweet (Morbier)
Comte (Jura, France) semi-hard unpasteurized cows milk, (Gruyere)
La Tur (Piemonte, Italy) Semi-soft goat, sheep & cows milk
Rooie Sikke (Netherlands) semi-soft raw goat's milk, caramel, nutty
Parmigiana Reggiano hard cows milk, salty, crystalline, delicious!!
Cabot Clothbound Cheddar (Vermont) Hard cows milk
St. Stephen's Triple Cream (Upstate NY) soft, buttery cows milk

Cured Meats

Mildly Hot "Faiccos" Coppa
Bresaola
Finocchiona (Fennel Salame)
Young Serrano Ham
Faiccos Dry Soppresatta
Prosciutto di Parma

All Day

Bowl of marinated olives	8.
Hot crepes with nutella	13.
Poached eggs with sautéed baby spinach	12.
Farro, poached egg, spinach, oven-dried tomato	14.
Traditional Lentil Soup	13.
Codfish Soup, peppers, potatoes, pesto	19.
Shiitake, taleggio, rosemary, tartufo crostini	14.
Grilled Cheese w/ Raclette, fresh tomato & sautéed spinach	14.
Finocchiona Crostini, gorgonzola and honey	14.
Burrata, cherry tomatoes, pesto, garlic toast	18.
Spinney Creeks (ME) Oysters on the half shell (6 min.)	3. p.p.
Roasted Oysters w/ lemon, capers, fennel & parmigiana	19.
Smoked Salmon crostini w/ horseradish crème fraiche	14.
Baby Kale Caesar salad	13.
Radicchio, radishes, fennel, arugula, Roquefort	14.
Arugula, roasted beets, warm goat cheese tartufo crostini	16.
Salmon Carpaccio, cucumbers, arugula & caper aioli	18.
Traditional Pate & Mousse plate w/ cornichons & baguette	19.
Grilled Knockwurst & Bratwurst, cabbage, toast, dijon	17.
Steamed Littlenecks, cherry tomatoes, garlic, thyme & toast	19.
Sicilian Squid Stew, capers, potatoes, tomato, garlic	21.
Sauteed Ecuadorean Shrimp w/ white beans & arugula salad	23.
Portuguese Octopus, gigante beans, spinach, tomato, yogurt	27.

Home-made Tagliatelle w/ lump crabmeat, tomatoes, basil	25.
Lamb Burger, dill, yogurt, cucumbers, ricotta salata, pickle	19.
Roasted Cod Sandwich w/ tomato, capers, pickles, sriracha	19.
Grilled "Faicco's" Sweet Sausage w cannellini, kale, tomatoes	19.
Fillet Mignon Sliders, horseradish aioli, bibb l., mesclun	23.
Home-made Gnocchi w/ Veal Bolognese	21.
Meatballs in white wine, bay leaves and lemon broth	16.
Chicken panini w/shiitake, Taleggio, arugula, dried tomatoes	15.
Prosciutto panini, fresh pesto, mozzarella and tomato	16.
Cuban panini, roast pork, pickles, roasted peppers & pecorino	17.
Pan Roasted Salmon, caponata, rosemary potatoes	27.

Desserts

Warm Apple Cobbler w/ vanilla ice cream	14.
Poached Pear w/ warm crepe and pistachio gelato	14.
Warm Valrhona Chocolate soufflé cake, cardamom creme	14.
Grapefruit or Honeydew Melon Sorbet	9.
Biscotti	8.

*Consuming raw or undercooked meats, poultry, seafood, shellfish

Or eggs may increase foodborne illness

Bottles

***Majority of our wines are either
sustainably farmed, organic or biodynamic!

Champagne & Sparkling

Chartogne-Taillet Brut " Le Rose " (Reims)	135.
Pierre Peters "Cuvee de Reserve" NV Grand Cru Brut	140.
Mittnacht Freres Cremant <i>Biodynamic</i> (Alsace, France)	56.
Channing Daughters Pet. Nat. Rosato Cab. Sauv. 2017 (LI, NY)	50.

White

Greece

Argyros Estate Assyrtiko 2017 (Peleponnese Islands)	46.
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Portugal

Niepoort Vinho Verde Loureiro Docil 2018	38.
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France

J.M. Brocard Bourgogne Blanc <i>Kimmeridgien</i> 2015	44.
Dom. du Haut Bourg Muscadet Sur Lie 2018 (Loire)	45.
Chateau Respide-Medville Blanc Sec 2015 (Graves, Bordeaux)	46.
Domaine Ostertag Reisling Biodynamic 2011 (Alsace)	60.
Clos de L'Ours Cotes de Provence Milia Organic 2018	60.
Baudouin Savennieres 2011 (Loire)	68.
J. Cruchandeau Bourgogne Hautes Cotes de Nuits 2016	85.
Lucien Muzard Meursault Les Meix Chavaux 2016 (Burgundy)	110.
Fontaine Gagnard Chassagne Montrachet 1er Cru 2016 (Burgundy)	165.

Germany

Ruppertsberger Reiterpfad Reisling Trocken V. Winning 2013 (Pfalz)	68.
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Austria

Forstreiter Gruner Veltliner Scheifer 2014	48.
Nikolaihof Gruner Veltliner Federspiel 2015 (Wachau)	66.
Rudi Pichler Gruner Veltliner Smaragd Terrassen 2017 (Wachau)	70.
Prager Gruner Veltliner Smaragd <i>Bodenstein</i> 2016 (Wachau)	90.
Hogl Reisling Brock Smaragd 2015 (Wachau)	90.

Spain

Trico Albarino 2013 (Rias Biexas)	54.
Raul Perez Albarino "Atalier" 2018 (Rias Biexas)	60.

Italy

La Spinetta Rose di Sangiovese "Casanova" 2018 (Tuscany)	48.
Manni Nossing Muller Thurgau 2015 (Alto Adige)	54.
Voerzio Martini Langhe Arneis Cappellina 2017 (Piemonte)	50.
St. Michael Eppan Pinot Bianco "Schulthauer" 2016 (Alto Adige)	52.
Foradori Manzoni Bianco Fontanasanta 2012 (Trentino-Alto Adige)	60.
Ciro Picariello Fiano di Avellino 2018 (Campania)	65.
Tiefenbrunner "Feldmarschall" Muller-Thurgau 2013 (Alto Adige)	66.
Terre Nere Etna Bianco Carricante Niche C. Sottana 2015 (Sicily)	70.
Dosaggio Zero Gualberto Franciacorta 2008 (Lombardy)	70.

USA

Lioco Chardonnay "No Oak" 2016 (Sonoma, CA)	46.
Priest Ranch Grenache Blanc 2015 (Napa, CA)	48.
Tatoner Reisling Vandenberg 2016 (Santa Barbara, CA)	52.
Turnbull Sauvignon Blanc 2018 (Oakville, CA)	56.
Bethel Heights Chardonnay Eola-Amity Hills 2015 (Willamette, OR)	64.
Habit Chenin Blanc Jurassic Park Vineyard 2013 (Santa Ynez, CA)	60.
Spottswoode Sauvignon Blanc 2013 (Sonoma & Napa)	70.
Morgen Long Chardonnay 2017 (Willamette, OR)	75.
Auteur Hyde Vineyard Chardonnay 2012 (Carneros)	90.
Hyde & De Villaine Families Chardonnay 2011 (Napa)	135.

Hungary

Kiralyudar Tokaji Furmint Sec 2013	45.
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Red

Australia

Hewitson Ned & Hardy Shiraz 2017 (Barossa Valley) 60.

Argentina

Santa Julia Malbec-Cab. Franc Reserva 2016 (Valle de Uco) 46.

Nicholas Granata Malbec *Reserva* 2003 (Mendoza) 120.

Chile

Casa Silva Carmenere 2017 (Colchagua) 38.

Germany

Koehler-Kubrecht Spatburgunder (Pinot Noir) 2017 (Pfalz) 46.

Spain

La Rioja Alta "Vina Alberdi" 2014 50.

Raul Perez Mencia "Ultreia" St. Jacques 2017 (Bierzo) 60.

Bierzo Tinto "La Poulosa" La Vizcaina de Vinos 2016 (Bierzo) 75.

France

Bieler Pere & Fils Cotes du Rhone Villages 2016 (Rhône) 45.

B. Baudry Chinon Les Granges 2018 (Loire) 56.

H & G Baron Cinsault "Pur C" **Biodynamic** 2018 (Languedoc) 65.

Domaine du Cayron Gigondas 2015 (Rhône) 68.

Clos de la Cure Saint-Emilion Grand Cru 2015 (Bordeaux) 86.

Mayard Chatueaneuf-du-Pape Clos du Calvaire 2017 (Rhône) 90.

Cyprien Arlaud Vosne-Romanee Morey St. Denis 2016 (Burgundy) 150.

Italy

Rodano Chianti Classico 2016 (Tuscany) 38.

Ansi Cascina Bric 460 Nebbiolo/Barbera 2014 (Piemonte) 50.

Valle del'Acate Nero d'Avola Il Moro 2015 (Sicily) 50.

Cantina Negra Valpolicella *Ripasso* Superiore 2017 (Veneto) 50.

J. Hofstater Lagrein 2016 (Alto Adige) 50.

Uccelleira Rosso di Montalcino 2016 (Tuscany) 58.

Marco Petterino Gattinara 2004 (Piemonte) 64.

Selvapiana Chianti Rufina Riserva "Bucerchiale" 2012 75.

Francesco Rinaldi Barolo 2014 (Piemonte) 100.

Sottimano Barbaresco *Pajore* 2012 (Piemonte) 100.

Paolo Scavino Barolo Monvigliero 2014 (Piemonte) 135.

Il Palazzone Brunello di Montalcino 2012 (Tuscany) 130.

Brizio Brunello di Montalcino Dievole 2013 (Tuscany) 125.

Mocali Brunello di Montalcino 2013 3L. 400.

USA

Onabay Cab. Franc Cot-Fermented / Malbec (Peconic Bay, NY) 2016) 48.

Cep Estate Syrah 2016 (Sonoma, CA) 50.

Grounded Land Form Pinot Noir 2018 (Willamette V., OR) 58.

Ampelos Cellars Pinot Noir "Organic" 2016 (Santa Rita Hills, CA) 60.

Ground Effect Cabernet Sauvignon 2017 (Napa, CA) 60.

Hardin Cabernet Sauvignon 2016 (Napa, CA) 62.

Green & Red Chiles Canyon Zinfandel *Estate* 2016 (Napa, CA) 60.

Januik Cabernet Sauvignon 2013 (Columbia Valley, WA) 60.

Ridge Zinfandel "Ponzo" 2016 (Russian River, CA) 75.

Lavinea Pinot Noir *Lazy River Vineyard* 2016 (Yamhill-Carlton, OR) 100.

Pax Syrah "Griffin's Lair" 2014 (Sonoma, CA) 125.

Leonetti Cabernet Sauvignon 2014 (Walla Walla, WA) 175.

Paul Hobbs Cabernet Sauvignon 2011 (Napa, CA) 225.

Kosta Browne Pinot Noir "Gap's Crown" 2014 (Sonoma, CA) 250.

Larkmead Cabernet Sauvignon 2014 (Napa, CA) 250.

Before & After

New York Malmsey Madiera Reserve Vinhos Barbeito 14.

Lustau Palo Cortado "Almancenista" 16.

Smith Woodhouse LBV Porto 15.

Dow's 20 yr Tawny 16.

Aurora Manzanilla Sherry 13.

Lustau Oloroso Sherry (Spain) 13.



Gift Certificate

Bin 71

237 Columbus Ave.

NY NY 10023

212.362.5446

In the amount of: \$

From:

To:

Mgr Signature:

Date:

G. C. #

“The Owl’s ‘Tail”

Cocktail Parlor & Restaurant

215 West 75 St.

NY NY 10023

June 4, 2019

To Whom it May Concern:

By way of introduction, my name is Lawrence Bondulich and I am the owner of Owl’s Tail. This letter is to confirm employment of Javier Alvarado at the Owl’s Tail.

He takes home a week approximately \$900. Between gratuities and hourly pay as a tipped employee.

If you have any questions please feel free to call me!

Best Regards,

Lawrence Bondulich / Proprietor Owl’s Tail

9176862081

Lawrence Bondulich

163 West 73 st apt. 10e

New York, NY 10023

917.686.2081

July 19, 2017

Proposal Letter for the space/location of the store at 108 W. 74 St.

I Lawrence Bondulich, would like to propose to the owner of the building Mario a list of intentions:

10 Year lease with option for an additional 5 year extension at \$10k /year, with no increase for 3 years and then 3% escalations for the years following.

A percentage of ownership to the owner of the building and space (Mario) will negotiate

25% of the base increase of real estate taxes

Intentions of the space:

Removal of the pizza oven

Back patio doors to be openable

Bar relocation to middle of the space (Possibly)

Concept:

A high end restaurant global restaurant. Local farm to table cuisine.

Sincerely

Lawrence Bondulich

917.686.2081

Food

Selections:

1 for \$9. 3 for \$19. 5 for \$25.

Cheeses

Piave (Belun, Italy) hard cows milk, earthy, slightly sharp
4 Yr Gouda (Netherlands) Hard cows milk, sweet, salty, crystalline
Cabot Clothbound Cheddar (Vermont) Hard cows milk
Eclipse (Upstate NY) soft ash aged goats milk, earthy, smooth
Idiazabal (Basque, Spain) hard sheeps milk, slightly smokey
La Tur (Piemonte, Italy) Semi-soft goat, sheep & cows milk
Epoisse (Burgundy) soft, stinky, hand rinsed cows milk
Gorgonzola Dolce (Lombardy, Italy) blue cows milk, stinky
Parmigiana Reggiano hard cows milk, salty, crystalline, delectable!!
St. Stephen's Triple Cream (Upstate NY) soft, buttery cows milk

Cured Meats

Mildly Hot "Faiccos" Coppa
Bresaola
Finocchiona (Fennel Salame)
Young Serrano Ham
Faiccos Dry Soppresatta
Prosciutto di Parma

All Day

Bowl of marinated olives	7.
Poached eggs with sautéed baby spinach	10.
Farro, poached egg, spinach, oven-dried tomato	14.
Hot crepes with nutella	11.
Frittata of the day	p/a

Lentil Soup	13.
Cod Soup, peppers, tomatoes, potatoes	19.
Steamed Littlenecks, cherry tomatoes, garlic, Tuscan toast	17.
Braised fennel, Brussel sprouts, shiitake, ricotta Bruschetta	14.
Smoked Idaho Trout, endives, green apples, radishes	19.
Arugula, roasted beets, warm goat cheese tartufo crostini	14.
Smoked Salmon crostini w/ horseradish crème fraiche	14.
Taleggio, mildly hot coppa and fresh tomato crostini	14.
Burrata, sautéed cherry tomatoes, pesto, crostini	19.
Imported White Anchovy & tomato crostini	14.
Tauton Bay (ME) Oysters on the half shell (6 min.)	3. p.p.
Roasted Oysters w/ lemon, capers, fennel & parmigiana	19.
Traditional Pate & Mousse plate w/ cornichons & baguette	18.
Whole Grilled Squid, lemon, parsley, garlic, mesclun salad	18.
Sauteed Ecuadorean Shrimp w/ white beans & arugula salad	21.
Portuguese Octopus, gigante beans, spinach, tomato, yogurt	23.

Country Sausage Stew w/ white beans, peppers, tomatoes	19.
Home-made Gnocchi w/ Veal Bolognese	19.
Home-made Tagliatelle w/ Wild Boar ragout	23.
Sausage Risotto, peas, peppers, parmigiana & Tartufo	21.
Meatballs in white wine, bay leaves and lemon broth	16.
Chicken panini, dried tomatoes, shiitake, provolone, arugula	15.
Prosciutto panini, fresh pesto, mozzarella and tomato	16.
Cuban panini, roast pork, pickles, roasted peppers & pecorino	17.
"Bin Burger" English cheddar, parmigiana-rosemary potatoes	17.
Fillet Mignon Sliders, horseradish aioli, mesclun salad	19.

Desserts

Warm Apple Cobbler w/ vanilla gelato	13.
Poached Pear w/ warm crepe and salted caramel gelato	13.
Warm Valrhona Chocolate soufflé cake	12.
Salted Caramel Gelato	9.
Strawberry Sorbetti	9.
Biscotti	6.

**CLOSED FOR A PRIVATE
PARTY**

SORRY FOR ANY INCONVENIENCE!

**RE-OPENING LATER THIS EVENING
TO THE PUBLIC.**

CHEERS!

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PARTY**

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