

CAVIAR

Russ & Daughters caviar is of the highest-grade and malossol, meaning that it’s prepared with minimal salt.

OSETRA *gueldenstaedtii*

OSETRA IS RICH, WITH A SENSUAL MOUTH-FEEL, COMPLEX TASTE, AND RELATIVELY LARGE EGGS. COLOR CAN RANGE FROM DARK TO RARE GOLDEN COLOR.

SIBERIAN *baerii*

GLISTENING, FIRM, MEDIUM-SIZED EGGS, WITH A DELICATE TASTE THAT MOST CLOSELY RESEMBLES BELUGA.

HACKLEBACK

THIS CAVIAR IS FOUND IN THE MISSISSIPPI RIVER VALLEY AND IS A GREAT ALTERNATIVE TO MORE EXPENSIVE CAVIARS. THESE SMALL, MEDIUM-FIRM EGGS RANGE FROM BLACK TO DARK BROWN, WITH A MILD PROFILE.

RUSS & DAUGHTERS For over a century, four generations of our family have owned RUSS & DAUGHTERS. Shortly after arriving in America in 1907, our great-grandfather, Joel Russ, started selling herring to fellow Eastern European immigrants on the streets of the Lower East Side. He likely stood on Orchard Street, right outside where our restaurant now stands. First he pulled the herring straight out of a barrel until he could upgrade to a pushcart and then a horse and wagon. By 1914, he saved enough to open a store.

To help meet demand, he brought in his three lovely daughters—Hattie, Ida, and Anne. In 1935, he renamed his appetizing store “RUSS & DAUGHTERS,” making them official partners. It is considered the first business in the country to have “& Daughters” in its name.

Russ & Daughters, and the food tradition we uphold, are important to the Jewish-American experience and the culture of New York. We take great pride in ensuring that Russ & Daughters endures here on the Lower East Side, now and for generations to come.

— Niki Russ Federman & Josh Russ Tupper,
4th Generation Owners

COFFEE

**RUSS & DAUGHTERS
BLEND** Hot Coffee | 5

ICED COFFEE Cold Brew | 6

TEA

*from
In Pursuit
of Tea* | 5

**GREEN
BLACK
HERBAL**

JUICE

ORANGE JUICE
Fresh-squeezed | 7

GRAPEFRUIT JUICE | 6

BEER & CIDER

Transmitter Brewing, Rotating Selection, 16-oz can..... Brooklyn, NY | 9

Carlsberg Lager, 16.9-oz can Denmark | 9

Sixpoint The Crisp Pils, 12-oz can Brooklyn, NY | 8

Austin Eastciders Texas Brut, Light Cider, 12-oz can..... Austin, TX | 8

SPIRITS

VODKA

Tito’s..... 11
Belvedere 13
Reyka 10

GIN

Perry’s Tot..... 11
Beefeater 9
Tanqueray..... 10

SCOTCH

Oban *14yr*..... 22
Talisker Storm 22
Caol Ila *12yr* 17
Laphroaig *10yr*..... 18
Yamazaki *12yr*..... 28

BOURBON

Elijah Craig *12yr* 10
Blanton’s..... 14
Michter’s 11
Bulleit 12
Kings County..... 14

LIQUEURS

Aperol 22
Campari 22
Fernet Branca 12

RYE

Dickel 11
Michter’s 11
Bulleit 12

TEQUILA

Espolòn Blanco 9
Clase Azul Reposado 28
Del Maguey Vida Mezcal 12

RUM

Bank’s 5 Island 12
Gosling’s 11
Ron Zacapa *23yr* 19

SCHNAPPS

Linie Aquavit 10
Slivovitz Plum Brandy ... 10



& DRINKS

old
STANDARDS
& the newly
INVENTED



COCKTAILS

BREAK-FAST MARTINI
Beefeater Gin, jam, lemon, egg white, Pernod Absinthe, Angostura Bitters | 18

LOWER EAST SIDE
Tanqueray Gin, lime, dill, cucumber | 18

HEADS & TAILS
Espolòn Blanco Tequila, Del Maguey Vida Mezcal, Dolin Dry Vermouth, house-made lemon-lime cordial, spiced salt | 18

SCHMOOZER
Dickel Rye, Linie Aquavit, demerara sugar, Peychaud’s Bitters, Angostura Bitters, Herbsaint | 18

SMOKED MARTINI
Perry’s Tot Gin, Belvedere, Lillet, Cocchi Americano, Laphroaig | 18

MIRIAM’S CUP
Beefeater Gin, Lillet Blanc, concord grape, lemon | 18

COLD BREW MARTINI
Tito’s Vodka, cold brew, house-made coffee syrup, egg white, dark chocolate espresso beans | 18

BLOODY MARY | 15 ...

- Caraway-infused vodka, shissel rye crouton, cornichon
- Dill-infused vodka, fresh dill
- Fenugreek-infused vodka, celery
- Smoked Pepper-infused vodka, smoked salt

WINE

by the GLASS

by the BOTTLE

WHITE			
Muscadet Sèvre & Maine “La Pepie”	Domaine de la Pepiere	Loire, France	2022 15/66
Chablis	Daniel Dampé & Fils	Burgundy, France	2023 16/68
Albariño “Eriqueta Verde”	Granbazán	Rias Baixas, Spain	2024 13/54
Sancerre “La Mercy-Dieu”	Domaine Bailly-Reverdy	Loire, France	2024 17/74

ROSÉ			
Agenais	Christophe Avi Rosé	Mary Taylor	2024 11/50

RED			
Cabernet Franc “l’hurluburlu”	Sebastien David	Loire, France	2022 12/52
Pinot Noir “Ginger’s Cuvée”	Bacchus	California	2023 12/52

SPARKLING			
Crémant de Bourgogne Extra Brut	Parigot & Richard	Burgundy, France	NV 17/76
Prosecco	Treviso Sorro	Veneto, Italy	NV 11/44
Pinot Grigio Pét Nat Extra Brut “Mackerel”	Carboniste	California	2022 15/64

CHAMPAGNE

Doyard Brut “Cuvée Vendémiaire”	NV	28/130
Billecart-Salmon Brut “Grand Cru” Blanc de Blancs	NV	230
Krug “Grand Cuvée”	MV	360

SHRUBS

8

SHRUBS ARE THE BEVERAGE EQUIVALENT TO THE PROCESS OF PICKLING.
Invented as a way to preserve fruit with vinegar, shrubs have been used to flavor drinks in America since the 18th century.

BEET
House-pickled beet, lemon juice

CHERRY
House cherries, white balsamic, Szechuan pepper, lime

SEASONAL SHRUB
Our latest concoction using seasonal ingredients, ask your server

EGG CREAMS

DESPITE ITS NAME, THE EGG CREAM CONTAINS NEITHER EGGS NOR CREAM.
This soda fountain favorite is a true NYC original.

MALT Malt, milk, seltzer | 6

CHOCOLATE Fox’s U-bet, milk, seltzer | 6

VANILLA Vanilla bean, demerara, milk, seltzer | 6

FERSHNIKIT EGG CREAM
Kings County Distillery Chocolate Whiskey, Fox’s U-bet, milk, seltzer | 18

SODAS

8

SELTZER WITH A SELECTION OF HOUSEMADE SYRUPS.

CUCUMBER SODA
Jasmine, anise seed, dill seed, fennel seed, lime

LEMON LIME SODA
Cardamom, anise seed, dill seed

CREAM SODA
Vanilla bean-infused demerara sugar

COFFEE SODA
Made with our signature roast

CONCORD GRAPE SODA
Jasmine, timut pepper, lemon

GINGER SODA
Lavender, lime

BLUEBERRY SODA
Lemon, vanilla, elderberry, basil

SEASONAL SODA
Ask your server