

BITES | 11AM - 11PM

Mixed nuts	8
Mixed olives	10
Fries, spiced mayo	10
with parmesan cheese	12
with truffle oil	13
Meat & cheese board, melba toasts, honey, nuts, grissini, grain mustard	25
Little gem salad, green goddess, gremolata, ricotta salatta	19
with chicken	31
with shrimp	33
Crab and avocado toast, lemon mayo, cilantro, pickled onions, served on seeded toast	22
Tuna tartare, wasabi cream, radish, sesame, ginger	24
Roasted herbed mushrooms, stilton spread, pickled mustard seeds, served on seeded toast	18
Shrimp cocktail, remoulade, cocktail sauce	23
Chicken tikka masala bites, pita, cilantro yogurt sauce	22
Dry aged burger, bacon, cheddar, onions, lettuce	24
DESSERT	
Sundae, chocolate and vanilla ice cream, caramelized bananas, chocolate sauce, peanut brittle	15

*Consuming raw eggs, fish, or meat may increase the risk of contracting a foodborne illness
For your convenience, an 18% gratuity will be added to parties of six or more

BUBBLES	GL / BTL
Moët & Chandon Impérial	26 / 130
Perrier Jouët Grand Brut	34 / 175
Ruinart Blanc de Blancs	36 / 175
Ruinart Rosé	37 / 180
Dom Perignon 2006	450
Krug Grand Cuvée	400
Krug Grand Cuvée 375ml	150

ROSE	
Vie Vite, Côtes de Provence, France	21 / 100
Whispering Angel, Côtes de Provence, France	24 / 112

WHITE	
Montefresco, Pinot Grigio, Veneto, Italy	18 / 85
Adaras, Verdejo, Castilla La Mancha, Spain	19 / 88
Domaine Wachau, Grüner Veltliner, Niederösterreich, Austria	21 / 98
Pascal Balland, Sancerre, Loire, France	23 / 110
John Anthony "FARM", Chardonnay, Napa Valley, California	25 / 118

ORANGE	
James Rahn, Pinot Gris, Dundee Hills, Oregon	22 / 105

RED	
Domaine des Gravelles, Côtes du Rhône, France	19 / 90
Quinta Sardonía "Sardón", Tempranillo, Castilla Y Leon, Spain	21 / 98
Felino, Malbec, Mendoza, Argentina	21 / 100
Bellacosa, Cabernet Sauvignon, Sonoma, California	22 / 103
Joseph Drouhin, Pinot Noir, Burgundy, France	22 / 105

BEER	
Blue Point Toasted Lager	12
Blue Point Hoptical Illusion IPA	12
Peroni Nastro Azzurro	12

HOT BEVERAGES	
Americano	6
Cappuccino	8
Café Latte	9
Hot Chocolate	10
Double Espresso	9
Small Pot of Coffee (2 Cups)	9

TEALEAVES WHOLE LEAF ORGANIC TEAS	all 12
Caffeinated	
English Breakfast, Earl Grey with lavender, Long Life Green	
Caffeine-free	
Chamomile, Peppermint, Relax (lemon balm, lavender buds, rose petals, valerian root, passion flowers, chamomile)	

CORDIALS — LIQUEURS — APERITIFS — VERMOUTH

Heering	12
Velvet Falernum	12
Cocchi Americano	13
Kahlua	14
Benedictine	15
Italicus	15
Galliano	15
Grand Marnier	15
Carpano Antica	15
Lillet Blanc	15
Aperol	16
Campari	16
Pimm's No. 1	16
Ricard	16
Molinari Sambuca	17
Disaronno	17
Bailey's	17
Ancho Reyes	17
Cointreau	19
Chartreuse Green	23
Chartreuse Yellow	23
Chartreuse VEP	63
DIGESTIFS — PORTS	
Cynar	10
Ramazzotti	12
Fernet Branca	15
Amaro Nonino	16
Taylor Fladgate 10yr	18

THE LOBBY BAR AT THE NEW YORK EDITION

New York is a city of extremes. From the frenetic bright lights of Broadway to the tranquility of Turtle Pond in Central Park; the sweltering swathe of summer heat to the blistering blows of winter; ones senses could never be bored. Our cocktails are designed with this in mind—seasonal, thoughtful, and with a distinctive flare.

COCKTAILS

TAPROOT	21
Plymouth Gin, Carrot & Black Pepper, Cinnamon Lillet, Lemon	
SWEET AND LOWDOWN	21
Plantation Pineapple Rum, Dolin Dry Vermouth, Honey, Orange and Mole Bitters	
STAR CRAZY	21
Belvedere Vodka, Pisco, St Germain, Starfruit Syrup, Lime, Egg White	
DILL SEEKER	23
Volcan Blanco Tequila, Cocchi Americano, Cucumber Dill Syrup, Lime, Cardamom Tincture	
SMOKE & SPICE	22
Del Maguey Vida Mezcal, Volcan Reposado Tequila, Smoked Red Bell Pepper, Demerara, Lemon, Peychaud's Bitters	
DOWN THYME	24
Empress 1908 Gin, Lavender Thyme, Prosecco, Lemon	
GOLDEN HOUR	21
Suntory Toki Whisky, Casamigos Reposado, Cinnamon Lillet, Maple, Orange Bitters	
AMBER BULLET	22
Woodinville Bourbon, Bigallet Picon, Cocchi di Torino, Lemon, Demerara, Egg White	

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BOURBON

Eagle Rare	19
Elijah Craig Small Batch	19
Michter's	19
Four Roses Single Barrel	20
Jack Daniels Single Barrel	20
Woodford Reserve	20
Hudson Baby Bourbon	20
Bulleit Bourbon	20
Maker's 46	21
Blanton's	22
Basil Hayden	23

RYE WHISKEY

Rittenhouse Rye	19
Michter's Rye	19
Bulleit Rye	20
Woodford Reserve Rye	21
Sazerac Rye	21
Whistle Pig 10yr Single Cask	23

IRISH WHISKEY

Jameson Black Barrel	17
Redbreast 15yr	43
Middleton Rare	59

JAPANESE WHISKEY

Suntory Toki	17
Nikka Coffey Grain	25
Yamazaki 12yr	40

TEQUILA

Olmeca Altos Blanco	16
Siete Leguas Blanco	17
Fortaleza Blanco	18
Casamigos Blanco	19
Siete Leguas Reposado	19
Avion Silver	20
Fortaleza Reposado	25
Casamigos Reposado	25
Volcan Blanco	25
Fortaleza Anejo	29
Volcan Cristalino	30
Clase Azul Reposado	56
Avión 44	60
Don Julio 1942	65
Casa Dragones Joven	100
Clase Azul Anejo	125

MEZCAL

Del Maguey Vida	16
Gem + Bolt	18
Del Maguey Tobala	40

GIN

Plymouth	18
Bombay Sapphire	18
Empress 1908	19
Hendrick's	19
Tanqueray 10	19
Roku	19
Monkey 47	21

COGNAC

Pierre Ferrand 1840	20
Boulard VSOP Calvados	21
Remy-Martin 1738	22
Hennessy VSOP Privilege	25
Martell Cordon Bleu	55
Hennessy XO	55
Hennessy Paradis Imperial	350
Remy-Martin Louis XIII	400
L'Or De Jean Martell	475

RUM & CACHACA

Avua Prata	15
Owney's Rum	15
Bank's 5	16
Smith and Cross	16
Rhum Barbancourt 8yr	16
Bacardi 8yr	18
Ron Zacapa 23yr	22
Mount Gay XO	22
Ron Zacapa XO	42

VODKA

Tito's	18
Belvedere	19
Grey Goose	19
Ketel One	19

SINGLE MALT SCOTCH

Glenmorangie 10yr	25
Laphroaig 10yr	25
Glenlivet 12yr	26
Highland Park 12yr	26
Macallan 12yr	28
Glenfiddich 12yr	30
Oban 14yr	30
Balvenie 12yr	30
Talisker 10yr	30
Glenfiddich 15yr	35
Glenlivet 15yr	35
Lagavulin 16yr	40
Macallan 15yr	48
Balvenie 17yr	64
Glenlivet 18yr	65
Glenmorangie 18yr	65
Talisker 18yr	67
Glenfiddich 21yr	75
Glenmorangie 25yr	120
Glenlivet 25yr	188

BLENDED SCOTCH

Monkey Shoulder	15
Chivas 12yr	22
Johnnie Walker Black Label	25
Chivas 18yr	55
Johnnie Walker Blue Label	85