

LOBBY BAR

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 flair.

SEASONAL SIGNATURE COCKTAILS

LIGHT AND REFRESHING

26

APOTHECARY

Herradura Ultra Añejo, Soto Sake, Cocchi Americano, Parsnip, Shiso, Lime, Egg White

ALPINE WIND

Sipsmith Gin, Empirical 'The Plum, I Suppose', Savoia, Blackberry, Grapefruit, Lime

5 SHADES OF GREEN

Harridan Vodka, SG Club Imo Shochu, Green Chartreuse, Sencha, Lime, Green Apple, Matcha Sugar

SPIRIT FORWARD

26

GATHERING LEAVES

Roku Gin, Sfumato, Lillet Rouge, Dolin Dry, Numanthia Tempranillo, Yuzu, Mole, Black Lemon Bitter

MONTEZUMAN MEDLEY

Knob Creek Rye, Doulin Rouge, Averna, Cacao Nibs, Almond

FORAGED and FOUND

Legent Bourbon, Averna, Cynar, White Truffle, Cocoa Butter, Aged Orange Bitters, Dark Chocolate Dipped Oranges

ADVENTUROUS AND INTERESTING

26

TEA FOR ONE

The Macallan 12, Lillet Blanc, Lemon, Pandan, Coconut Tea, Coconut Macaroon

SWIG and SPREAD

Woodinville Bourbon, Velvet Falernum, Peanut Butter, Banana, Maple, Orange Bitters

AGED COCKTAILS

30

STROKE OF GENIUS

Monkey Shoulder, El Buho Mezcal, Cocchi Torino, Contratto Bitter, Ancho Reyes, Maple, Grapefruit Bitters, Aged in Oak

FORTUNE'S FAVOR

Scapegrace Gin, Bombay Sapphire, Aveze, Italicus, St. Germain, Earl Grey Dolin Dry Vermouth, Black Lemon Bitters, Aged in Oak

SOME LIKE IT ROUGH

Hennessy VSOP, Plantation Rum, Cumbé Aguardiente, Aguapanela, Angostura, Orange Bitters, Aged in Leather

TIMELESS SIGNATURE COCKTAILS

26

RED STRINGS

El Buho Mezcal, Volcan Reposado, Smoked Bell Pepper, Lemon, Peychaud's

PETAL TO THE METAL

Volcan Blanco, Hibiscus, Lime, Ancho Reyes, Habanero Tincture

AND ANONNA ONE

Mount Gay Barbados Rum, Guanabana, Lime, Yellow Chartreuse, Lime Bitters, Clarified

COCKTAILS

CLASSICS

BROOKLYN	21
Michter's Rye, Dolin Dry, Luxardo Maraschino, Bigallet China-China, Orange Bitters	
CORPSE REVIVER #2	21
Hendrick's Gin, Lillet Blanc, Cointreau, Lemon	
TOKI PENNICILIN	21
Suntory Toki Whisky, Lemon, Honey, Ginger	
PARISIAN MULE	21
Belvedere, Moët & Chandon Impérial, Ginger, Lime, Pineapple	

NON-ALCOHOLIC

THE 5 MADISON	16
Grapefruit, Pineapple, Pomegranate, Lemon, Honey	
THE GALA SPRITZ	16
Green Apple, Lemon, Ginger, Lyre's Classico	
APEROL SPRITZ	16
Lyre's Italian Spritz, Lyre's Classico, Club Soda	

BEER

Peroni Nastro Azzurro	12
The New York EDITION, Nocturne Saison Ale	12
Ithaca Flower Power IPA	12

WINE

BUBBLES

Moët and Chandon Impérial	28	150
Ruinart Jouët Grand Brut	34	175
Ruinart Blanc de Blancs	38	185
Ruinart Rosé		195
Dom Perignon 2012		450
Krug Grande Cuvée		400

N/A

Lyre's Classico	16	64
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ROSÉ

Vie Vite, Côtes de Provence, France	21	100
Whispering Angel, Côtes de Provence, France	25	115

WHITE

Adaras, Verdejo, Castilla La Mancha, Spain	18	88
Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy	20	95
Domaine Wachau, Grüner Vetliner, Niederosterreich, Austria	21	98
Jacques Dumont, Sancerre, Loire Valley, France	23	115
Newton, Unfiltered Chardonnay, Napa Valley, California	35	130

ORANGE

James Rahn, Pinot Gris, Dundee Hills, Oregon	22	105
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RED

Numanthia, Termes Tinta de Toro, Castilla y León, Spain	19	95
Felino, Malbec, Mendoza, Argentina	22	105
Justin, Cabernet Sauvignon, Paso Robles, California	23	106
Château Les Trois Croix, Fronsac, Bordeaux, France	29	115
Joseph Phelps Freestone, Pinot Noir, Sonoma, California	38	150

SPIRITS

Michter's	19
Woodinville	19
Jack Daniels Single Barrel	20
Woodford Reserve	20
Hudson Baby Bourbon	20
Knob Creek	20
Legent	21
Maker's 46	21
Basil Hayden	23
Blanton's	30

RYE WHISKEY

Woodinville Rye	19
Michter's Rye	19
Knob Creek	20
Whistle Pig 10yr Single Cask	23

IRISH WHISKEY

Jameson Black Barrel	17
Middleton Very Rare	72

JAPANESE WHISKEY

Suntory Toki	18
Akashi Plum Whisky	19
Nikka Coffey Grain	25
Yamazaki 12yr	40
Hibiki Harmony	35
Hakushu 12yr	45
Yamazaki 18yr	140
Hakushu 18yr	140

BLENDDED SCOTCH

Monkey Shoulder	19
Johnnie Walker Black Label	25

SINGLE MALT SCOTCH

Glenmorangie 10yr	25
Laphroaig 10yr	25
Bowmore 12 yr	25
Auchentoshan 12yr	25
Glenrothes 12yr	25
Glenlivet 12yr	26
Highland Park 12yr	26
Ardbeg 10yr	28
The Macallan Sherry Oak 12yr	28
Balvenie Double Wood 12yr	28
Glenfiddich 12yr	30
Glenfiddich 15yr	35
Glenlivet 15yr	35
Balvenie Caribbean Cask 14yr	42
The Macallan Double Cask 15yr	48
Glenmorangie 18yr	60
Bowmore 18yr	62
Glenlivet 18yr	65
The Macallan Sherry Oak 18yr	80
Glenfiddich 21yr	75
Glenlivet 25yr	188
Balvenie 40yr	1200

SPIRITS

COGNAC AND BRANDY

Pierre Ferrand 1840	20
Bouland VSOP Calvados	21
Hennessy VSOP Privilege	25
Martell Cordon Bleu	55
Hennessy XO	55
Hennessy Paradis Imperial	350
L'Or De Jean Martell	475

RUM AND CACHAÇA

Avua Prata	15
Smith and Cross	16
Havana Club	19
Diplomatico Reserva	20
Ron Zacapa 23yr	22
Ron Zacapa XO	42

GIN

Fords	18
Bombay Sapphire	18
Fort Hamilton Gin	18
Hendrick's	19
Roku	19
Sipsmith	20
Monkey 47	21

VODKA

Haku	16
Tito's	18
Belvedere	19
Ketel One	19
Grey Goose	20
Harridan	21

TEQUILA

Cayeya Blanco	16
Siete Leguas Blanco	17
Casamigos Blnco	19
Siembra Azul Blanco	22
Volcan blanco	25
Tequila Ocho Plata San Jeronimo	26
Siete Leguas Reposado	19
Volcan Reposado	25
Casamigos Reposado	25
Clase Azul Reposado	56
Herradura Ultra Cristalino Añejo	27
Volcan Cristalino Añejo	30
Herradura Legend Añejo	55
Volcan XA	62
Clase Azul Añejo	125

MEZCAL

El Buho	16
Gem + Bolt	18
llegal Joven	22

SOTOL

Nocheluna	22
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BITES

2PM — 11PM

1/2 DOZEN BEAUSOLEIL OYSTERS	28
House-made mignonette, Tabasco	
FRIES with spiced mayo	10
add parmesan cheese	2
add truffle oil	3
add parmesan and truffle	5
MEAT AND CHEESE BOARD	26
Melba toast, honey nuts, quince, grain mustard	
GOAT'S CHEESE CROQUETTES	24
Dill, truffle honey	
SMOKED SALMON TARTINE	25
Labneh, spring peas, mint and dill pesto	
SHRIMP SALAD	29
Pickled carrots, crispy shallots, cilantro vinaigrette	
TUNA TARTARE	28
Olives, sundried tomato, basil, egg yolk jam	
MINI CRAB CAKES	25
Old Bay aioli	
BURRATA	22
Apricot mostarda, marcona almonds, sourdough	
SPICY FRIED CHICKEN BITES	25
Lime buttermilk sauce	
DRY AGED BURGER	28
Bacon, cheddar, onions, lettuce, Churchill sauce	
DESSERT	
SUNDAE	15
Chocolate and vanilla ice cream, Chantilly cream, dulce de leche, chocolate sauce, candied pecan	
CHOCOLATE CHIP COOKIES	12

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

COFFEE AND TEA

COFFEE

Double Espresso	9
Americano	8
Cappucino	10
Café Latte	10
Hot Chocolate	10
Small Pot of Coffee (2 cups)	12

ART OF TEA WHOLE LEAF ORGANIC TEAS 12

CAFFEINATED

English Breakfast, Earl Grey with Lavender, Long Life Green

CAFFEINE-FREE

Chamomile, Peppermint

