

THE  
NEW YORK  
EDITION®

LOBBY BAR

# SEASONAL SIGNATURE COCKTAILS

## SPRING x SUMMER

CURATED BY: IAN H.—SAUL P.—MATEO S.P.

### LIGHT & REFRESHING 26

#### NDOVU

Bayab African Gin, Oloroso Sherry, Oka Kura Bermutto, Orange, Lemon, Egg White

#### BUZZWORTHY

Ford's Gin, Marañon, Pineapple, Yellow Chartreuse, Lime

#### CRYSTAL LAKE

Harridan Vodka, Dolin Dry Vermouth, Purple Basil, Fennel, Lime Bitters, Absinthe, London Essence Soda

### SPIRIT FORWARD 26

#### BOCADILLO

64° Reykjavik Dill Aquavit, Plantation Rum, Guava, Lime, Peychaud's Bitters, Queso Fresco

#### LA BRUJA

Yola Mezcal, Aveze, Strega, Cucumber, Celery, Cardamom Bitters

### COMPLEX & ADVENTUROUS 26

#### A FAMILY OF ROSES

Herradura Ultra Añejo, Dolin Dry Vermouth, Amaro Nonino, Honey, Lemon, Pickled Strawberry, Vanilla Bean

#### TOLEDO

Copalli Cacao Rum, Lillet Blanc, Pandan, Cinnamon, Lime, Tiki Bitters

#### THE GLORY HOG

Transcontinental Caribbean Rum, Bacon, Red Apple, Lemon, Lemon Bitters, Italicus Foam

## DESSERTS

### SUNDAE 15

Chocolate and vanilla ice cream, Chantilly cream, dulce leche, chocolate sauce, candied pecan

### CHOCOLATE CHIP COOKIES 12

## HOT BEVERAGES

### Americano 8

### Cappuccino 10

### Café Latte 10

### Hot Chocolate 10

### Double Espresso 9

### Small Pot of Coffee (2 Cups) 12

### ART OF TEA WHOLE LEAF ORGANIC TEAS All 12

#### Caffeinated

English Breakfast, Earl Grey with lavender, Long Life Green

#### Caffeine-free

Chamomile, Peppermint

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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

TIMELESS SIGNATURE COCKTAILS 26

RED STRINGS

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

PETAL TO THE METAL

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

CLASSIC COCKTAILS 23

SAZERAC

Michter's Rye, Demerara, Peychaud's Bitters, Absinthe

BROWN DERBY

Fort Hamilton Bourbon, Grapefruit, Honey, Lemon

TOKI PENICILLIN

Suntory Toki Whisky, Lemon, Honey, Ginger

FRENCH 76

Belvedere, Moët & Chandon Impérial, Lemon

AGED COCKTAILS 30

STROKE OF GENIUS

Monkey Shoulder, El Buho Mezcal, Cocchi Torino, Contratto Bitter,

FORTUNE'S FAVOR

Scapegrace Gin, Bombay Sapphire, Aveze, Italicus, St. Germain,

## ZERO-PROOF COCKTAILS

THE 5 MADISON 16  
Grapefruit, Pineapple, Pomegranate, Lemon, Honey

THE GALA SPRITZ 16  
Red Apple, Bacon, Lemon, Ginger, Lyre's Classico

APEROL SPRITZ 16  
Lyre's Italian Spritz, Lyre's Classico, Club Soda

ZERO-PROOF BUBBLES GL/BTL  
Lyre's Classico 16 / 64

CHAMPAGNE GL / BTL  
Moët & Chandon Impérial 28 / 150  
Perrier Jouët Grand Brut 34 / 175  
Ruinart Blanc de Blancs 38 / 185  
Ruinart Rosé 195  
Veuve Clicquot Brut La Grande Dame 450  
Perrier Jouët Belle Epoque 460  
Pol Roger, Sir Winston Churchill 700  
Dom Perignon Rosé 800  
Louis Roederer, Cristal Brut 800  
Krug Brut Rosé 800  
Krug Grand Cuvée, 1.5 L 900  
Dom Perignon P2 1000

## BEER

Peroni Nastro Azzurro 12  
The New York EDITION, Nocturne Saison Ale 12  
Ithaca Flower Power IPA 13

## TEQUILA

### BLANCO

Cayeya Blanco 17  
Siete Leguas Blanco 17  
Casamigos Blanco 20  
El Tesoro Blanco 20  
Siembra Azul Blanco 22  
Volcan Blanco 25  
Tequila Ocho Plata San Jeronimo 26  
Clase Azul Gold 78

### REPOSADO

Siete Leguas Reposado 19  
El Tesoro Reposado 23  
Volcan Reposado 25  
Casamigos Reposado 25  
Clase Azul Reposado 56

### AÑEJO

Herradura Ultra Cristalino Añejo 27  
Volcan Cristalino Añejo 30  
El Tesoro Añejo 35  
Herradura Legend Añejo 55  
Volcan XA 62  
Clase Azul Añejo 125

### MEZCAL

El Buho 18  
Illegal Joven Reposado 23  
Yola 24  
Mezcalito Pal'alma, San Luis Potosí 35  
El Jolgorio, Tepeztate 42  
Clase Azul Guerrero 105

## COGNAC & BRANDY

Pierre Ferrand 1840	20
Boulard VSOP Calvados	21
Hennessy VSOP Privilege	25
Martell Cordon Bleu	55
Hennessy XO	55
Hennessy Paradis Imperial	350
Remy Martin Louis XIII	400

## RUM & CACHACA

Avua Prata	15
Ten to One	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	17
Tito's	18
Belvedere	20
Ketel One	20
Grey Goose	21
Harridan	21

## SOTOL

Nocheluna	22
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## WINE

### ROSE

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

### WHITE

Adaras, Verdejo, Castilla La Mancha, Spain	19 / 88
Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy	20 / 95
Domaine Wachau, Grüner Veltliner, Niederosterreich, Austria	21 / 98
Jacques Dumont, Sancerre, Loire Valley, France	23 / 115
Newton, Unfiltered Chardonnay, Nappa Valley, California	35 / 130
Flowers, Chardonnay, Sonoma Coast, California	38 / 165

### 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
Chateau Les Trois Croix, Fronsac, Bordeaux, France	29 / 115
Joseph Phelps Freestone, Pinot Noir, Sonoma, California	38 / 150
Marchesi di Barolo, Barolo, Italy 2014	35 / 138
Faust, Cabernet Sauvignon, Napa Valley, California 2021	48 / 225
Jarvis Estate, Cabernet Franc, Napa Valley, California 2018	490

BOURBON		SINGLE MALT SCOTCH	
Michter's Bourbon	19	Glenmorangie 10yr	25
Woodinville	19	Laphroaig 10yr	25
Jack Daniels Single Barrel	20	Bowmore 12yr	25
Woodford Reserve	20	Glenrothes 12yr	25
Hudson Baby Bourbon	20	Glenlivet 12yr	26
Knob Creek	20	Highland Park 12yr	26
Legent	21	Ardbeg 10yr	28
Maker's 46	21	The Macallan Sherry Oak 12yr	28
Basil Hayden	23	Balvenie Double Wood 12yr	28
Blanton's	30	Glenfiddich 12yr	30
Pappy Van Winkle 10yr	100	Glenfiddich 15yr	35
Pappy Van Winkle 12yr	125	Glenlivet 15yr	35
RYE WHISKEY		Glenlivet 15yr	35
Woodinville Rye	19	Lagavulin 16 yr	40
Michter's Rye	19	Balvenie Caribbean Cask 14yr	42
Knob Creek	20	The Macallan Double Cask 15yr	48
Whistle Pig 10yr Single Cask	23	Glenmorangie 18yr	55
IRISH WHISKEY		Glenrothes 18yr	60
Jameson Black Barrel	17	Bowmore 18yr	62
JAPANESE WHISKEY		Glenlivet 18yr	65
Suntory Toki	18	The Macallan Sherry Oak 18yr	80
Nikka Coffey Grain	25	Glenfiddich 21yr	75
Hibiki Harmony	35	Glenlivet 25yr	188
Kanosuke Single Malt Cask Strength	40	Balvenie 40yr	1200
Yamazaki 12yr	45		
Yamazaki 18yr	140		
Hakushu 18yr	140		
BLENDED SCOTCH			
Monkey Shoulder	19		
Johnnie Walker Black Label	25		