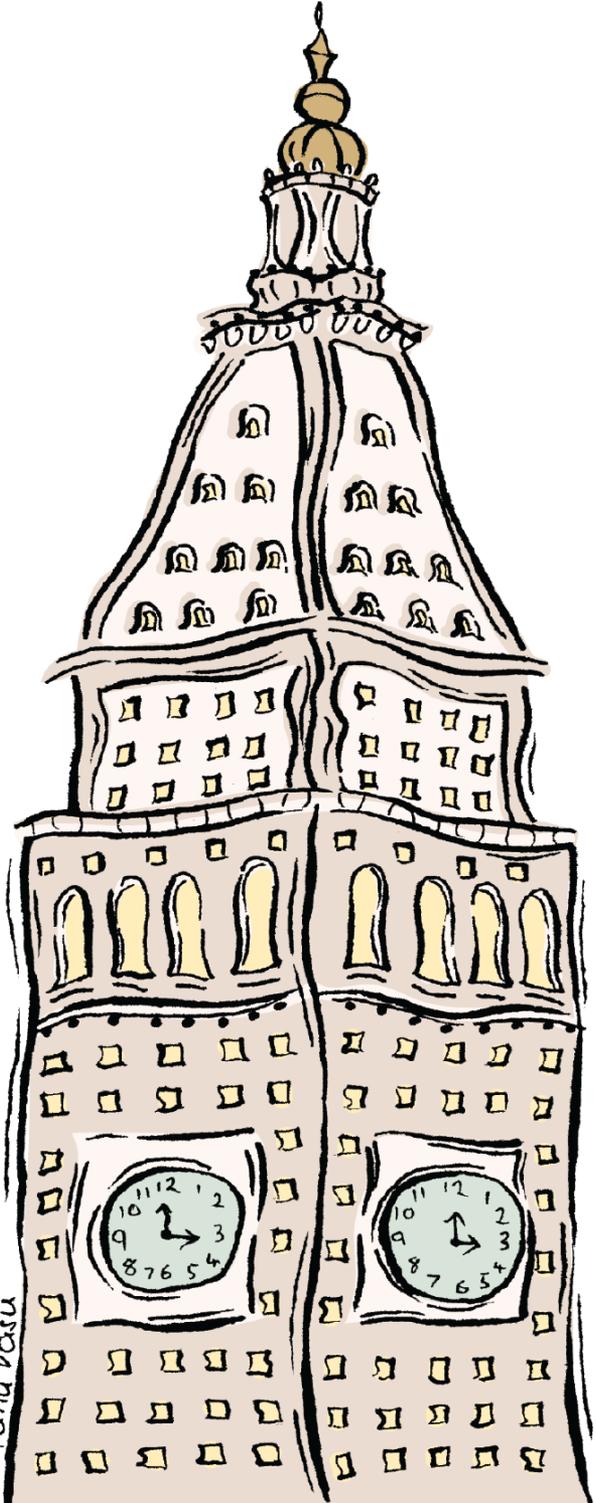


CHARACTERS

LOBBY BAR AT
THE NEW YORK EDITION



Tomy Vasu

Nearly 9 million people make up New York City.
In its heart lies the Flatiron district, with The Lobby Bar
in the middle of its crossroads. This menu is made with the
intention of introducing our guests to every character that we
have met in our little piece of the city. The illustrations were
drawn by our very own neighbor, and local artist, Tanu Vasu.



ALL BUSINESS

It's 5PM and they are flooding the bar. They are coming out of the office and are ready to lose the suit and tie. They want whisky, maybe vodka, but why not both? This drink combines the oaky flavors of Japanese whisky and vodka, balanced by the earthy flavors of the pear and kombu.

Hibiki Harmony, Altamura Vodka, Italicus, Sweet Rice,
Pear, Kombu, Lemon, Orange Bitter, Nori

\$25



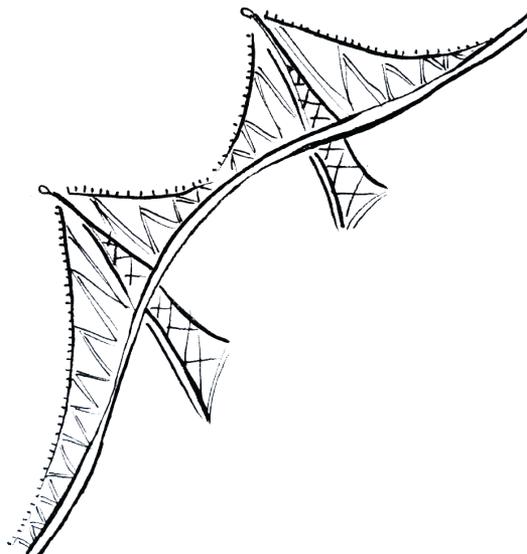
TanuVasu

FRUIT MERCHANT

Seen in every corner of Manhattan, the Fruit Merchant provides Manhattan residents the season's best offerings. Similarly, this cocktail combines all of these seasonal fruits (and vegetables) that one may find, with its main flavor rooted from the soursop and the creaminess of the banana and amazake.

Angel's Envy Bourbon, Cynar, Dry Curacao Yuzu,
Soursop Cordial, Amazake, Lime, Lime Bitter, Banana Foam

\$26



EAST OF THE RIVER

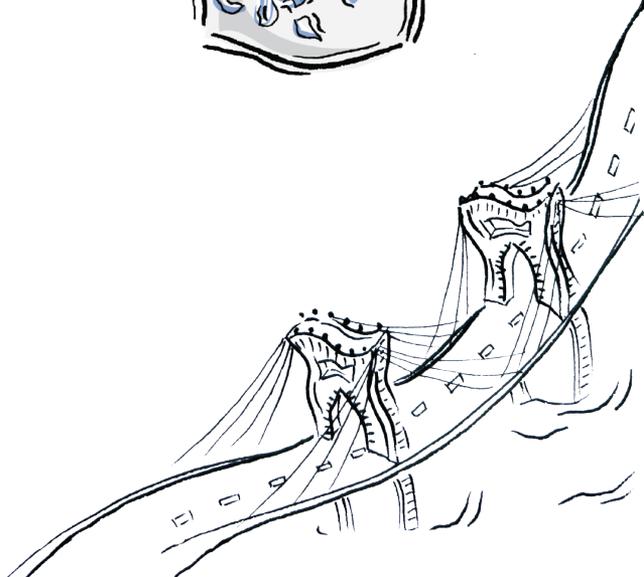
Whats across the East River? What do we see East of our Clocktower? QUEENS! Home to a large population of Colombians, a visitor of this neighborhood might find something similar to this cocktail. This drink is a homage to its creator's Colombian heritage and childhood tradition of snacking on hot cocoa and cheese and can be compared to a cacao forward chocolate martini.

Harridan Vodka, Santa Teresa 1796,
Amaretto, Colombian Hot Cocoa, Cacao Butter,
Chocolate Bitters, Toasted Cheese

\$24



Tamru Vasu



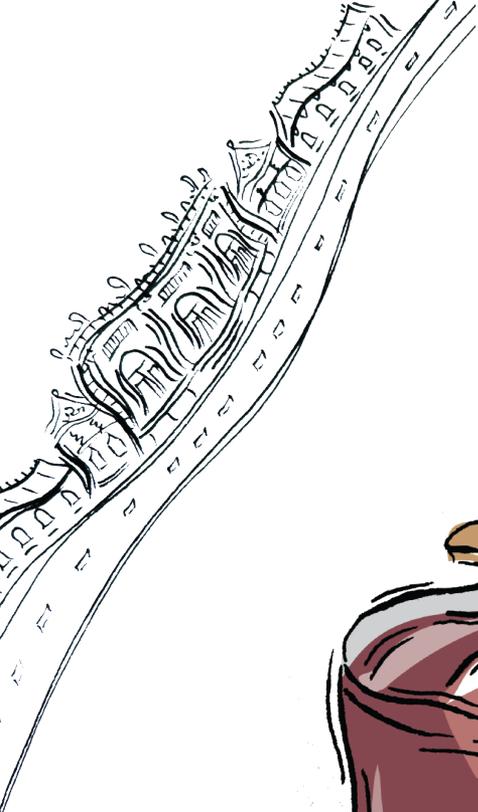
BOHEMIAN BES-TEA

Outlandish, eccentric, free spirited, and mystical; it's your best friend who marches to to the beat of their own drum. Figuratively, they live by the horoscope, but they most likely live in Williamsburg. This is the drink for your resident tea leaf reader.

Made with a house tea blend, The Bohemian Bes-Tea has flavors of stone fruit, floral tea, and smoke, best enjoyed as an easy and interesting sipper.

Hendrick's Grand Cabaret, Juliette Peach Liqueur,
Peach Tea, Smoked Dolin Vermouth, Black Lemon Bitter,
Peach Wood Smoke

\$25

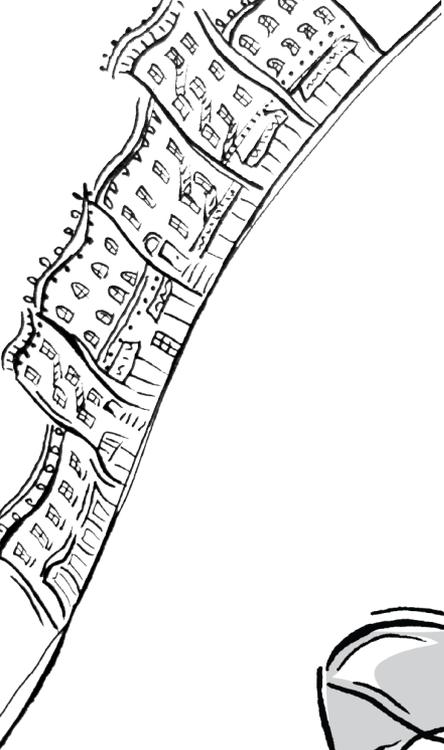


THE ARTIST AND THE MUSE

An artist in the park is enamored with their subject,
whereas the creator of this drink is inspired by the fig.
This drink serves as an ode to the fig, the glass as its canvas,
its creator, the painter, and the drink itself as the masterpiece.
Fig infused gin, a touch of cognac, and most importantly pickled
figs invite its drinker to relish in all of the fig's flavors in this
spirit-forward, yet balanced drink.

Sweet Gwendoline Gin, D'Usse XO, Fernet Vallet, Lillet,
Port, Pandan, Pickled Fig, Orange Bitter, Grapefruit Bitter

\$26



TanuVasu

PROBABLY INDUSTRY

Is that water? Probably not. It's probably tequila. This is a drink for our industry friends and agave aficionados, who are sitting at the bar pretending to hydrate. Sorry, it's not fernet, but it is a drink that goes down nice and easy. Probably Industry gets its flavors from our housemade horchata, with a touch of cinnamon, and anise, served chilled for a nice and easy night.

Horchata Clarified Tesoro Reposado, Manojito Mezcal,
Galliano, Saline, Cinnamon Bitter, Biscotti

\$27



TanuVasu

THE VOYEUR

Grounded, earthy, and herbal, The Voyeur is a refreshingly healthy fizz driven by flavors from the purple carrot. The carrot is rich in beta-carotene, which is converted to Vitamin A, an important ingredient for better vision and the secret weapon for our secret voyeurs in the bar!

Haku Vodka, Bonal Gentiane-Quina, Dolin Dry, Purple Carrot,
Black Pepper, Lime, Egg White, Soda

\$24

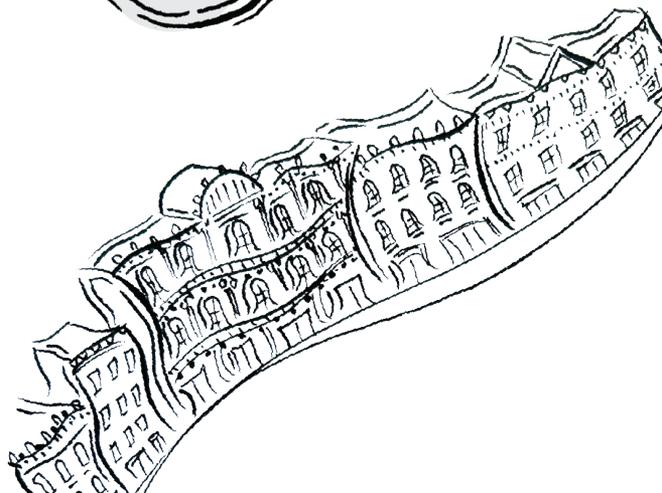


THRILLSEEKER

Are you in to motorcycles, rollercoasters, and leather jackets? Well, so is our local thrill seeker. This drink is not for the faint of heart. Much like its creator, the thrill seeker attracts those that enjoy big giant explosions of flavor. Its core comes from slowly roasted and caramelized pineapples, paired with a giant hit of Ancho peppers, blended with the smokiness of Mezcal.

Amaras Reposado Mezcal, Amaro Nonino,
Roasted Pineapple, Panela, Ancho Peppers, Lemon

\$24



THE SOCIALISTA

This character seems to find their way in every party, every event, every happy hour. They seem to be well traveled, well spoken, and are normally engaged in an educated conversation, casually sipping on a martini. This drink is the martini to do just that—a martini with Japanese inspired flavors of plum, shiso, and shochu. Need to sip on a tasty and refreshing martini? This drink is for you.

Silent Pool Gin, Mujen Shochu Ai Lite, Plum Wine,
Okakura Bermutto, St. Germain, Orange Bitters, Shiso Oil

\$26

TIMELESS SIGNATURE COCKTAILS

- RED STRINGS** 25
Illegal Mezcal Joven, Patron Reposado, Smoked Bell Pepper,
Lemon, Peychaud's Bitters
- PETAL TO THE METAL** 27
Volcan Blanco, Hibiscus, Lime, Ancho Reyes, Habanero Tincture
- GOLDEN HOUR** 24
Volcan Reposado, Suntory Toki, Lillet, Cinnamon, Maple,
Orange Bitter

CLASSIC COCKTAILS

- SAZERAC** 23
Michter's Rye, Demerara, Peychaud's Bitters, Absinthe
- BROWN DERBY** 23
Fort Hamilton Bourbon, Grapefruit, Honey, Lemon
- TOKI PENICILLIN** 23
Suntory Toki Whisky, Lemon, Honey, Ginger
- FRENCH 76** 23
Belvedere, Moët & Chandon Impérial, Lemon

AGED COCKTAILS

- STROKE OF GENIUS** 32
Monkey Shoulder, El Buho Mezcal, Cocchi Torino, Contratto Bitter,
Ancho Reyes, Maple, Grapefruit Bitters, Aged in Oak
- FORTUNE'S FAVORITE** 32
Sipsmith Gin, Scapegrace, Italicus, St. Germain, Aveze,
Earl Grey Dolin Dry Vermouth, Black Lemon Bitters, Aged in Oak

ZERO-PROOF COCKTAILS

- SOBER BUT NOT OVER** 16
Almave Tequila, Carrot, Ginger, Lemon
- APEROL SPRITZ** 16
Lyre's Italian Spritz, Lyres N/A Sparkling, Club Soda

CHARACTERS

The Lobby Bar at The New York EDITION

DRINKS AND INSPIRATION BY

Ian Hardie

Saul Pineda

Mateo Palma-Sanchez

Ismael Cordero Ramirez

Hans Sumigcay

ILLUSTRATIONS BY

Tanu Vasu

THE
NEW YORK
EDITION®