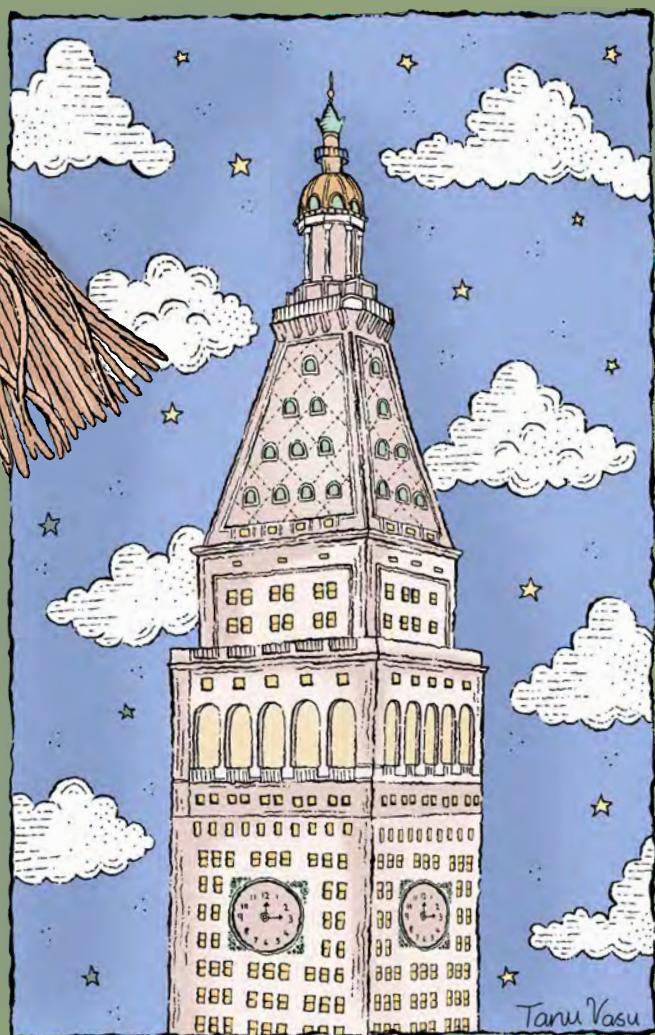


LOBBY BAR AT
THE NEW YORK EDITION



THE
NEW YORK
EDITION

CHARACTERS

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.

LOBBY BAR AT
THE NEW YORK EDITION



Tanu Vasu

A Peach Ain't One

Sweet, fiery, and over it. They've deleted the ex, the
photos, and the drama, mostly. She's got 99
problems but a Peach Ain't One. Sunshine with a bite,
all in one glass. She's classy, she's refreshing,
but she also packs smoke and flavor.

Casa Lotos Sotol, Doce Mezcal, Savoia Orancio, Lemon
Balm Vermouth, Juliette Peach Liqueur, Peach, Lime

\$24



Tatu Vasa

Comfort Call

If nostalgia was a person. This is your friend who
likes to reminisce about home, but home is
somewhere far, far away. One sip will take you
back to the tropics with flavors of rum, guava,
and all spice.

Brugal 1888, Amaro Montenegro, All Spice, Guava, Lime

\$24



Not Your Romeo

Flirts like it's cardio. Makes eye contact,
makes promises, makes an exit. Bittersweet and earthy
by nature and adds a little spice in your life.

Condessa Clasica Gin, Beet, Blood Orange, Jalapëno Aperol, Lemon

\$24

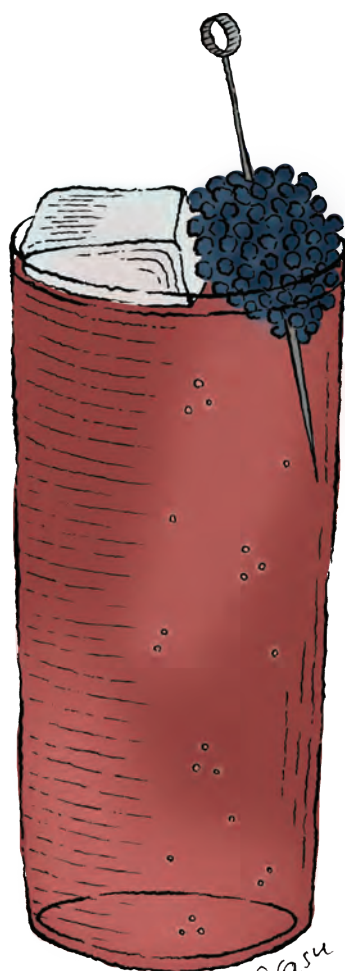


Café Culture

Caffeine, charisma, and opinions on film grain. This bar persona comes with strong takes and bolder flavors. They would prefer to be in a café but ended up in a bar. The group's trendsetter, normally looking for the up-and-coming flavors.

Roku Gin, Ichiko Saiten Shochu, Matcha,
Guanabana Cordial, Lime, Ube Foam

\$27



Tanu Vasu

One More Thyme

The storyteller. Loves a long pour and a longer anecdote. Much like this highball, packed with fruity complex flavors, this drink is someone whose tales always ends with,
“Okay, but one more...”

Blade and Bow Straight Bourbon, Lucano Amaro,
Scarlet Bitter Liqueur, Clarified Lemon, Blackberry, Thyme, CO₂

\$25



Tanu Vasu



Smoke Signals

The mysterious one in the corner. Doesn't talk much, but when they do, it lingers. Smoky, slow, and worth decoding. This drink combines the subtle notes of hazelnut, pandan, and vanilla paired with hints of biscotti and chocolate. It's a drink for those who would like to sip, smell, and indulge a spirit forward drink.

Legent Bourbon, Toki Black, Faretti Chocolate Biscotti Liqueur, Averna, Valdespino Old Solera Oloroso Blend, Palo Santo Smoke

\$25



Tanu Vasu

The Inspector

Nothing gets past them, except last call. Notices your
pour count, your posture, and your secrets.
They're looking for your mistakes and they're auditing
the room. They'll let you know there's a bug in
their drink, and they'll let you know your drink is not
photogenic enough. Well, take a picture of this
Inspector...

Sesame Oil Washed Illegal Mezcal, Nixta Licor de Elote,
Cointreau, Clarified Lemon, Tamarind, Chapulines

\$26



Tanu Vasu

Duck, Duck, Booze

They're not avoiding their problems, just marinating them in something rich and expensive. Denial never tasted this good. This cocktail is dedicated to lovers of all things decadent and adventurous. The bar goer that must try the wildest item in the menu. Give them duck, give them sweet potatoes, they're always game.

Duck Fat Washed D'usse VSOP, Avua Prata Cachaca
Amburana, Valdespino Sweet Vermouth, Cinnamon
Lillet, Sweet Potato, Lemon, Marshmallow

\$27

TIMELESS SIGNATURE COCKTAILS

RED STRINGS 24

Manojo Mezcal Joven, Patron Reposado, Smoked Bell Pepper,
Lemon, Peychaud's Bitters

PETAL TO THE METAL 26

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

THE ARTIST AND THE MUSE 26

Sweet Gwendoline Gin, Hennessy VSOP, Fernet Vallet,
Lillet Blanc, Pandan, Port, Fig Brine

CLASSIC COCKTAILS

AGAVE DE SANTIAGO 23

Herradura Ultra, Copalli Cacao Rum, Yellow Chartreuse, Lemon

VESPER 23

Belvedere Vodka, Silent Pool Gin, Lillet Blanc

MARTINEZ 23

Spring 44 Old Tom Gin, Carpano Antica, Luxardo Maraschino

TIPPERARY 23

Teeling Irish Whiskey Small Batch, Carpano Antica, Green Chartreuse

AGED COCKTAILS

STROKE OF GENIUS 32

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

FORTUNE'S FAVOR 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, Guava, Ginger, Lemon

APEROL SPRITZ 16

Lyre's Italian Spritz, Lyres N/A Sparkling, Club Soda

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.*

CHARACTERS

The Lobby Bar at The New York EDITION

Drinks and Inspiration By

Ian, Saul, Ismael, and Mateo

Illustrations By

Tanu Vasu

Direction By

Hans Sumigcay

THE
NEW YORK
EDITION

