

LOBBY BAR

COCKTAIL

OPENING NUMBERS

GRAND CENTRAL SOTOL

Casa Lotos Sotol, St. Germain Elderflower Liqueur
Lychee Honey Cordial, Fever Tree Club Soda, Scarpetta Prosecco

26

HERB YOUR ENTHUSIASM

The Botanist Gin, Chateau Aloe Liqueur, Grapefruit
Fever Tree Club Soda, Scarpetta Prosecco, Lavender Bitters

25

YEE-ROH

Greek Yogurt Washed Bombay Dry Gin
Lemon Dill Oleo Saccharum, Coconut Milk

24

SHOW STOPPERS 28

BAM BAM

Earl Grey Citadelle Gin, Italicus Liqueur
Tea Forte Earl Grey, Honey, Fruity Pebbles

I LOVE YA, AMARO

Siete Leguas Reposado Tequila
Chinola Pineapple Liqueur, Meletti Amaro

STATUE OF LIBATION

Illegal Mezcal, Singani 63, Grapefruit
Pineapple, Parsley, Barrel Aged Bitters

THE NINTH EDITION

Sazerac Rye Whiskey, Pierre Ferrand Dry Curaçao
Coconut Milk Tea Forte Earl Grey, Taro Cordial, Strawberry Boba

VESPRO

Wheatley Vodka, Roku Gin, Yuzu Sake, Lillet Blanc, Lemon Bitters

JF SIGNATURE OLD FASHIONED

Hudson Rye Whiskey, Planteray Dark Rum
Strawberry Oleo Saccharum, Grapefruit Bitters

TWIST AND SHOT

Patron El Alto Tequila, Grind Espresso Shot Liqueur, Aperol
Cold Brew, Demerara, Angostura Bitters, Tobacco Bitters

40

HEAD BARTENDER
EDDIE MORGADO

POUR WITH PRIDE

In celebration of Pride Month, sip on the Grinder, our limited-edition June cocktail featuring Patrón Reposado, Cointreau, Grind Espresso Liqueur, and Agave.

Available all month long with a portion of proceed benefiting The Center and its support of the LGBTQ+ community.

GRINDER

25

Grind Espresso Liqueur, Patrón Reposado
Cointreau, Crème de Cacao, Agave

PARTY WITH PRIDE

PRIDE DRAG BRUNCH

Celebrate Pride at Paradise Club with Tina Burner of RuPaul's Drag Race for a Live Drag Spetacular featuring bold cocktails, an elevated Brunch and an unforgettable afternoon of entertainment.

Sunday June 14TH | 1 PM - 4 PM

Scan for Tickets



SPRITZ SEASON

25

GARDEN HOUR

House Aperitivo Blend, Emprical Cilantro Spirit
Scarpetta Prosecco, Fever-Tree Tonic
Paired with Aperitivo Spritz Jello Shot

HIGH TIDE

Planteray Rum, Citric Pineapple
Telmont Réserve de la Terre, Fever-Tree Club Soda
Paired with Strawberry Daiquiri Jello Shot

HEATWAVE

Milagro Blanco Tequila, Spicy Mango Liqueur, Agave
Scarpetta Prosecco, Fever-Tree Sparkling Cucumber
Paired with Spicy Mango Margarita Jello Shot

JELLO SHOTS

Aperitivo Spritz, Strawberry Daiquiri, Spicy Mango Margarita

SINGLE

12

TRIO

30

SPIRIT FREE 15

LYCHEE SPRITZ

Lychee Honey, White Verjus, Lemon, Fever Tree Tonic Water

CAFFE TONICO

Seedlip Spice, Cold Brew, Fever Tree Tonic Water

TARO READING

Seedlip Notas de Agave, Tea Forte Earl Grey
Coconut Milk, Taro Cordial, Strawberry Boba

WEST SPICED STORY

Seedlip Garden, Passionfruit, Hagave Spiced Nectar

BEER + CIDER

GRIMM BREWING, HEFFWEIZEN

Brooklyn, New York

16

GREENPORT HARBOR, OTHERSIDE IPA

Greenport, New York

15

THREES, LOGICAL CONCLUSION, IPA

Gowanus, New York

16

VON TRAPP, PILSNER

Stowe, Vermont

13

HUDSON NORTH CIDER CO, SEASONAL

Hudson Valley, New York

13

ATHLETIC BREWING, NON-ALCOHOLIC* IPA

Milford, Connecticut

10

SWEET WINE

Château Guiraud 2017

28

Royal Tokaji, Late Harvest 2018

22

Bodegas Olivares, Monastrell Dulce, 2020

21

Matthiasson, Sweet Vermouth No. 8

22

SPARKLING

FILIPA PATO “3B” Brut Rosé, Portugal, NV	19 / 76
TELMONT RÉSERVE DE LA TERRE <i>organic</i> brut, champagne NV	32 / 128
SCARPETTA Prosecco, Friuli, Italy, 2024	18 / 72
RAVENTOS i BLANC Blanc de Blancs, Conca Del Riu Anoia, Spain 2023	18 / 72
FRENCH BLOOM, Non-Alcoholic* Sparkling Brut	19 / 76

ROSÉ

DOMAINE DE L'OSTAL Grenache, Syrah, Languedoc, France 2024	20 / 80
RIO MADRE Garnacha, Rioja, Spain 2017	19 / 76

WHITE

ATTIS Albariño, ‘Lias Finas’, Rias Baixas, Spain 2024	20 / 80
WEINGUT BRUNDMAYER Grüner Veltiner, Kamptal, Austria 2024	19 / 76
DAOU Sauvignon Blanc, Paso Robles, California 2024	18 / 72
FLOWERS Chardonnay, Sonoma Coast, California 2024	25 / 100

RED

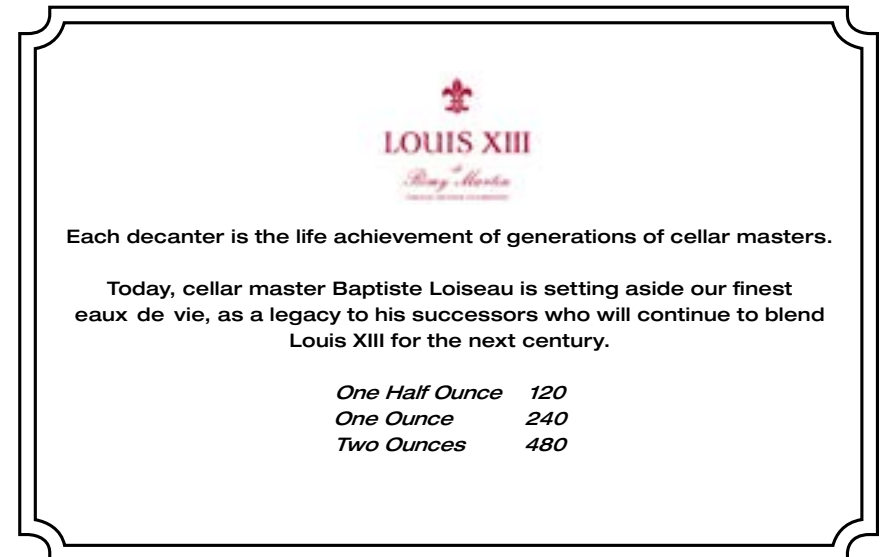
ANDRE MONTESSUY Pinot Noir, Burgundy, France 2023	21 / 84
PARAJES DEL VALLE Monastrell, Jumilla, Spain 2023	18 / 72
STAGS’ LEAP WINERY Merlot, Napa Valley, California 2023	32 / 128
FAUST Cabernet Sauvignon, Napa Valley, California 2022	35 / 140

JAPANESE WHISKY

Suntory Toki	23
Kaiyo Mizunara	37
Kaiyo Mizunara Cask Strength	42
Hakushu 18yr	185

COGNAC

Hennessy VS	23
Hennessy VSOP	40
Hennessy XO	102
Pierre Ferrand 1840	27
Remy Martin 1738	33
Remy Martin XO	87
Tesseron Lot 90	31
Tesseron Lot 53	105



UK/IRELAND WHISKY

Balvenie, 12yr Doublewood	37
Balvenie, 14yr Carribbean Cask	47
Balvenie, 16yr French Oak	71
Balvenie, 21yr Portwood	114
Balvenie, 30yr Rare Marriages	520
Bruichladdich Classic Laddie	39
Bruichladdich Port Charlotte 10	49
Dalmore, 15yr	81
Dewar's White Label	20
Glenfiddich, 12yr	30
Glenfiddich, 14yr	40
Glenfiddich, 16yr Aston Martin	45
Glenfiddich, 18yr	58
Glenfiddich, 21yr	93
Glenfiddich, 23yr	175
Glenfiddich, 26yr	281
Glenlivet, 12yr	31
Jameson	24
Johnnie Walker Black	28
Johnnie Walker Blue	120
Johnnie Walker 'The Vault'	.5oz. 125
	1 oz. 250
	2 oz. 500
Macallan, 12yr	47
Macallan, 18yr	135
Macallan, 25yr	425
Monkey Shoulder	23
Talisker, 18yr	69
The Cally, 40yr	725

AMERICAN WHISKEY

1792	20
Angel's Envy	30
Benchmark	18
Buffalo Trace	25
E.H. Taylor	30
Elijah Craig Small Batch	21
Maker's Mark	23
Michter's US-1	28
Woodford Reserve	25

RYE

Hillrock Double Cask	51
Hudson Whiskey Do The Rye Thing	26
Michter's US-1	29
Sazerac	20
WhistlePig, 10yr	40
WhistlePig, 12yr	62
Woodford Reserve	25

FOOD

WALDORF black grapes, curried walnut, crème fraîche	16
EAST COAST OYSTERS* hibiscus mignonette	30
SMOKED HAMACHI CRUDO* Fennel, Saffron, Tangerine	25
BUCKWHEAT ZEPPOLE manchego, fig, chestnut honey, black truffle	32
SHRIMP TOAST brioche, sesame, calabrian aioli	22
CALAMARI FRITTO cretan spice, artichoke, meyer lemon aioli	21
CHICKEN BITES sweet pea-buttermilk ranch	18
DRY AGED LAMB PINS* ras el hanout, pomegrante labne, mint conserve	24
KOBE SLIDERS* mushroom bacon, gruyere, truffle dijon, house brioche	32
FRENCH FRIES truffle aioli	16
CHEESE PLATE pistachio crisps, grapes, apricot mostarda	21

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CAVIAR SERVICE

KALUGA HYBRID	120
RUSSIAN OSSETRA	150
GOLDEN OSSETRA 30 grams, served with blinis & crème fraîche	158

DESSERT

NY CHEESECAKE White Chocolate Chantilly, Graham Cracker, Raspberry	17
TSQ BROWNIE SUNDAE Vanilla Ice Cream, Caramel Sauce, Chocolate Sauce Whipped Cream	17
ASSORTED COOKIES Half Dozen, Chef's Selection	14

SPIRIT LIST

VODKA

Belvedere	24
Grey Goose	21
Haku	18
Harridan	31
Ketel One	20
Tito's	19
Wheatley	20

GIN

Bombay Dry	18
Bombay Sapphire	20
Bombay Premier Cru	25
Citadelle	17
Hendrick's	23
Miles	23
No. 3	24
Oxley	22
Plymouth	20
Roku	24
The Botanist	22

RUM/CANE

Bacardi White	18
Bacardi, 8Yr	21
Diplomatico Reserva Exclusiva	25
El Dorado, 15Yr	26
El Dorado, 21Yr	48
Leblon Cachaça	18
Mount Gay	20
Mount Gay Black Barrel	29
Mount Gay XO	43
Planteray 3 Star White	18
Planteray Pineapple	19
Planteray Original Dark	20
Ron Zacapa, 23Yr	23
Ron Zacapa, XO	44
Santa Teresa 1796	28
Ten to One Dark	17
Ten to One Five Origin Select	24

TEQUILA

Clase Azul Reposado	68
Clase Azul Plata	55
Clase Azul Gold	95
Clase Azul Añejo	120
Don Julio Blanco	27
Don Julio 1942	105
El Tesoro Reposado	37
Jose Cuervo Reserva De La Familia	47
Herradura Selección Suprema	125
Milagro Blanco	22
Patrón Silver	29
Patrón Reposado	35
Patrón Añejo	40
Patrón Cristalino	45
Patrón Extra Añejo	60
Patrón Gran Platinum	90
Patrón El Cielo Blanco	53
Patrón El Alto Reposado	97
Siete Leguas Blanco	24
Siete Leguas Reposado	25
Siete Leguas Añejo	28
Siete Leguas Extra Añejo	95

AGAVE | MEZCAL

Agua Magica	30
Banhez	24
Clase Azul Guerrero	110
Clase Azul Durango	150
Clase Azul San Luis	169
Del Maguey Pechuga	60
El Jolgorio Tobola	53
Illegal Mezcal	24
Su Casa	22
Wahaka	18
Una De Raicilla	28
Nocheluna Sotol	42
Casa Lotos Sotol	20