

**LOBBY BAR**

## COCKTAIL

### OPENING NUMBERS

GRAND CENTRAL SOTOL 26

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

HERB YOUR ENTHUSIASM 25

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

YEE-ROH 24

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

### 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

## 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

## CELEBRATE THE WORLD'S GREATEST GAME

*in the World's Greatest City*

Get into the spirit with our signature 'Penalty Shot'.  
Crafted to keep the energy high and the  
game-day vibes going all tournament long.

### PENALTY SHOT

40

Patrón El Alto, Grind Espresso Liqueur  
Cold Brew, Demerara, Angostura Bitters, Tobacco Bitters

HEAD BARTENDER  
EDDIE MORGADO

# 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” 19 / 76  
Brut Rosé, Portugal, NV

TELMONT RÉSERVE DE LA TERRE 32 / 128  
*Organic* Brut, Champagne NV

SCARPETTA 18 / 72  
Prosecco, Friuli, Italy, 2025

RAVENTOS i BLANC 18 / 72  
Blanc de Blancs, Conca Del Riu Anoia, Spain 2023

FRENCH BLOOM, Non-Alcoholic\* Sparkling Brut 19 / 76

## ROSÉ

DOMAINE DE L'OSTAL 20 / 80  
Grenache, Syrah, Languedoc, France 2024

RIO MADRE 19 / 76  
Garnacha, Rioja, Spain 2017

## WHITE

ATTIS 20 / 80  
Albariño, 'Xion', Rias Baixas, Spain 2024

WEINGUT BRUNDMAYER 19 / 76  
Grüner Veltiner, Kamptal, Austria 2025

DAOU 18 / 72  
Sauvignon Blanc, Paso Robles, California 2024

FLOWERS 25 / 100  
Chardonnay, Sonoma Coast, California 2024

## RED

ANDRE MONTESSUY 21 / 84  
Pinot Noir, Burgundy, France 2023

PARAJES DEL VALLE 18 / 72  
Monastrell, Jumilla, Spain 2024

STAGS' LEAP WINERY 32 / 128  
Merlot, Napa Valley, California 2023

FAUST 35 / 140  
Cabernet Sauvignon, Napa Valley, California 2023

## 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

Angel's Envy	40
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