

LOBBY BAR

COCKTAIL

OPENING NUMBERS

LIVIN' LA VIDA LYCHEE 25
Su Casa Mezcal, Amaro Montenegro
Lychee Honey Cordial

YEE-ROH 24
Greek Yogurt Washed Bombay Dry Gin
Lemon Dill Oleo Saccharum, Coconut Milk

BAM BAM 27
Earl Grey The Botanist Gin, Italicus Liqueur
Tea Forte Earl Grey, Honey, Fruity Pebbles

CASTAWAY NEGRONI 26
Wahaka Mezcal, Bacardi 8 Rum
Coconut Washed Campari, Chinola Pineapple Liqueur

SHOW STOPPERS 28

PALERMO PUNCH
Citadelle Jardin d'Ete Gin, Lillet Rosé, Strawberry Shrub
Marco de Bartoli 5yr. Riserva Marsala Wine, Basil Oil

I LOVE YA, AMARO
Siete Leguas Reposado Tequila
Chinola Pineapple Liqueur, Meletti Amaro

PIÑA BOBADA
Planteray Pineapple Rum, Coconut Run, & Dark Rum
Coconut Milk, Green Tea, Strawberry Boba

THE NINTH EDITION
Patron Silver Tequila, Pierre Ferrand Yuzu Curaçao
Yoshi Matcha Liqueur, Honey, Grapefruit Bitters, Egg

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

JF SIGNATURE OLD FASHIONED
Hudson Rye Whiskey, Planteray Dark Rum
Strawberry Oleo Saccharum, Grapefruit Bitters

HEAD BARTENDER
EDDIE MORGADO

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

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

TROPIC TEA

Seedlip Notas de Agave, Coconut Milk

Pineapple, Green Tea, Strawberry Boba

STRAWBERRY

Seedlip Garden, Society de La Rassi 'Neue Brut' NA Chardonnay

Strawberry Shrub, Fever-Tree Club Soda, Basil

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

Marco de Bartoli 5yr. Riserva Marsala Superiore

32

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, 2025	18 / 72
RAVENTOS i BLANC Blanc de Blancs, Conca Del Riu Anoia, Spain 2023	18 / 72
RAVENTOS i BLANC Non Alcoholic, ‘Neue’ Brut’, Chardonnay 2024	25 / 100

ROSÉ

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

WHITE

ATTIS Albariño, ‘Xion’, Rias Baixas, Spain 2024	20 / 80
WEINGUT BRUNDELMAYER Grüner Veltiner, Kamptal, Austria 2025	19 / 76
DAOU Sauvignon Blanc, Paso Robles, California 2024	18 / 72
FLOWERS Chardonnay, Sonoma Coast, California 2024	25 / 100

RED

FRANK FAMILY Pinot Noir, Carneros, California 2023	25 / 100
PARAJES DEL VALLE Monastrell, Jumilla, Spain 2024	18 / 72
SCARPETTA Barbera, Monferrato, Piedmont, Italy 2024	22 / 88
FAUST Cabernet Sauvignon, Napa Valley, California 2023	35 / 140

JAPANESE WHISKY

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

COGNAC

D’usse VSOP	30
D’usse XO	90
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



Each decanter is the life achievement of generations of cellar masters.

Today, cellar master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors who will continue to blend Louis XIII for the next century.

One Half Ounce	120
One Ounce	240
Two Ounces	480

UK/IRELAND WHISKY

Balvenie, 12yr Doublewood	37
Balvenie, 14yr Carribean 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	16
black grapes, curried walnut, crème fraîche	
EAST COAST OYSTERS*	30
hibiscus mignonette	
SMOKED HAMACHI CRUDO*	25
Fennel, Saffron, Tangerine	
BUCKWHEAT ZEPPOLE	32
manchego, fig, chestnut honey, black truffle	
SHRIMP TOAST	22
brioche, sesame, calabrian aioli	
CALAMARI FRITTO	21
cretan spice, artichoke, meyer lemon aioli	
CHICKEN BITES	18
sweet pea-buttermilk ranch	
DRY AGED LAMB PINS*	24
ras el hanout, pomegrante labne, mint conserve	
KOBE SLIDERS*	32
mushroom bacon, gruyere, truffle dijon, house brioche	
FRENCH FRIES	16
truffle aioli	
CHEESE PLATE	21
pistachio crisps, grapes, apricot mostarda	

*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	158
30 grams, served with blinis & crème fraîche	

DESSERT

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

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

Cazcanes Nuestra Raices Blanco	40
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