



Specialty Cocktails \$22

Seasonal

Heavenly Hibiscus

Prosecco, Domaine de Canton, Hibiscus Syrup, Lime Juice

Black Tie

Tito's Vodka, Pama Pomegranate Liqueur, Cointreau, Lemon Juice, Prosecco

The Golden Era

Patrón Roca Reposado, Grand Marnier, Crème de Cacao, Chocolate Bitters, Burnt Orange

Hot Toddy

Frapin XO, Pernod, Honey, Lemon Juice, Star Anise

New Fashioned

Watershed Bourbon, Agave, Orange Bitters

From the Library...

NEO Fresco

Facundo NEO Rum, Pear Nectar, Prosecco, Lemon Juice, Agave, Thyme

Bourbon Tumblr.

Knob Creek 9yr, Grapefruit Juice, Maple Syrup, Solerno Blood Orange Liqueur

Orient Moonshine

Owney's Rum, Cardamom, Lime Juice, Soda, Lemongrass Syrup

Green Samurai

Ao Vodka, Kiwi, Celery, Apple Juice, Agave

Perennial Sin

Singani 63, Fonseca LBV Port, Chamomile Syrup, Lemon Juice

Modern Classics

Bella Pesca

Champagne, St. Germain, Grapefruit & Lychee Juices, Chambord

Baby Buddha

Hendrick's Gin, Cucumber, Cilantro, Lime Juice, Sparkling Sake

"....Sting Like A Bee"

Herradura Reposado, Mike's Hot Honey, Blood Orange & Lemon Juices

Mandarin Sunset

Absolut Mandarin, Blood Orange & Lychee Juices, Lillet Blanc

Ginger Mojito

10 Cane Rum, Mint, Lime, Ginger

Wines By The Glass

Sparkling

Prosecco

#5 Fantinel, "Extra Dry," Friuli-Venezia Giulia NV 18 / 70

Champagne

#45 Moët & Chandon, Brut, "Impérial," Épernay NV 27 / 130

Champagne

#1603 Krug, Brut, "Grande Cuvée," Reims NV 375ml 75 / 185

Rosé Champagne

#90 Billecart-Salmon, Brut, Mareuil-sur-Aÿ 45 / 200

White

Riesling

#183 Selbach, Spätlese, Mosel, Germany 2013 17 / 65

Pinot Grigio

#333 Caposaldo, Veneto, Italy 2013 15 / 55

Sancerre

#121 Jean-Paul Picard, Loire Valley, France 2013 20 / 75

Viognier

#340 Stag's Leap, Napa Valley, California 2012 18 / 70

Chablis 1er Cru

#274 Vocoret, "Montée de Tonnerre," France 2011 27 / 100

Chardonnay *Organic

#302 Amapola Ck, Russian River Valley, California 2011 23 / 90

Red

Pinot Noir

#550 Brooks, "Janus," Willamette Valley, Oregon 2011 22 / 85

Rioja

#675 Abando, Crianza, Spain 2009 17 / 65

Shiraz

#872 Altavia, "Dapprimo," Liguria, Italy 2010 16 / 60

Malbec



#866 Bodegas Caro, "Aruma," Mendoza, Argentina 2013 18 / 70

Bordeaux Blend

#577 Capbern-Gasqueton, Saint-Estèphe, France 2003 25 / 95

Cabernet Sauvignon

#739 Heitz Wine Cellars, Napa Valley, California 2009 32 / 125

Beer

Brooklyn Lager, United States	\$12
Shock Top Honeycrisp Apple Wheat, United States	\$12
Lagunitas IPA, United States	\$12
Stella Artois, Belgium	\$12
Chimay Blue Ale, Belgium	\$16
Amstel Light, Holland	\$12
Heineken, Holland	\$12
Paulaner Hefe-Weizen, Germany	\$12
Zywiec, Poland	\$11
Chang, Thailand	\$9

Non-Alcoholic Beverages

Make It Sappy

Grapefruit Juice, Ginger Beer, Maple Syrup \$9

Thyme's Up

Lemon & Lime Juices, Lemongrass Syrup, Tonic, Thyme \$9

Mandarin Sunrise

Orange & Lemon Juice, Orange Blossom, Grenadine, Mint \$9

Fentiman's Ginger Beer

Contains 0.5% alcohol \$9

Einbecker Beer, "Brauherren Alkoholfrei,"

Contains 0.3% alcohol \$9

Lemonade	\$8
Iced Tea	\$8
Badoit Sparkling water (1L)	\$10
Badoit Sparkling water(330ml)	\$6
Evian Water (750ml)	\$10

Sodas

Coca Cola / Diet Coke	\$8
Sprite	\$8
Ginger Ale	\$8
Club Soda	\$8
Tonic Water	\$8

Juices

Orange Juice	\$9
Grapefruit Juice	\$9
Apple Juice	\$9
Pineapple Juice	\$9
Cranberry Juice	\$9

Coffee

Coffee / Decaffeinated Coffee (French Press)	\$9
Espresso / Decaffeinated Espresso	\$9
Cappuccino / Decaffeinated Cappuccino	\$11
Café Latte / Decaffeinated Café Latte	\$11
Macchiato / Decaffeinated Macchiato	\$9
Americano / Decaffeinated Macchiato	\$9

Tea

Black Tea:

Imperial Earl Grey	\$9
Imperial English Breakfast	\$9
Classic Orange Pekoe	\$9
Thunderbolt Darjeeling	\$9
Mandarin Oolong (blend)	\$9

Green and White Tea:

Lychee Green	\$9
Mandarin Blossom	\$9
Jasmine Pearl	\$9

Herbal (Decaffeinated) Tea:

Chamomile Flowers	\$9
Mountain Berry	\$9
Lemon Verbena	\$9
Organic Peppermint	\$9

SAKE

Sparkling Sake – Harushika "Tokimeki"	\$17
Junmai Ginjo – Tsukinokatsura "Yanagi-Willow Tree"	\$17
Junmai Daiginjo – Tsukasabotan "King of Peony"	\$26
Plum Sake – Satsuma Godai "Umeshu"	\$14

SWEET WINE

Moscato d'Asti, Pio Cesare, Piedmont, Italy 2013	\$12
Vin Santo, Il Poggione, "Sant' Antimo," Tuscany, Italy 2003	\$24

SHERRY

Manzanilla, Lustau, "Papurusa," Sanlúcar de Barrameda	\$12
Palo Cortado, Emilio Hidalgo, "Marqués de Rodil"	\$17
Cream, Emilio Hidalgo, "Morenita"	\$12
Pedro Ximénez, Lustau, "San Emilio"	\$14



PORT

Fonseca LBV 2008	\$15
Graham's 20 yr Tawny	\$25
Taylor Fladgate 30 yr Tawny	\$50
Taylor Fladgate 40 yr Tawny	\$65
Graham's 1994	\$35
Ramos Pinto 1983	\$40

VODKA (As a Martini 22)

Absolut	\$18
Absolut Mandarin	\$18
Ao	\$18
Belvedere	\$19
Belvedere Pink Grapefruit	\$19
Chopin	\$19
Ciroc	\$19
Grey Goose	\$19
Grey Goose L'Orange	\$19
Ketel One	\$19
Purity	\$19
Stolichnaya	\$18
Tito's Handmade	\$18

GIN (As a Martini 22)

Beefeater	\$19
Bluecoat	\$16
Bombay	\$19
Bombay Sapphire	\$20
Breuckelen Glorious Gin	\$17
Bulldog	\$19
Greenhook Beachplum Gin	\$22
Hendrick's	\$19
Tanqueray	\$19
Tanqueray Ten	\$20

TEQUILA & MEZCAL

Casa Dragones	\$85
Casa Noble Añejo	\$24
Don Julio Reposado	\$22
Don Julio Añejo	\$26
DeLeón Diamante Blanco	\$45
Herradura Reposado	\$20
Herradura Añejo	\$21
Patrón Silver	\$22

Patrón Añejo	\$24
Patrón Gran Platinum	\$65
Patrón Roca Reposado	\$28
Sombra Mezcal	\$17

PISCO & SINGANI

La Diablada, Peru	\$16
Singani 63	\$16

RUM

Appleton Estate 21 yr	\$35
Depaz Rhum Agricole	\$18
Goslings Black Seal	\$17
Malibu	\$17
Captain Morgan Original	\$17
Mount Gay	\$17
Old New Orleans Spiced	\$18
Owney's	\$18
Rhum J.M. Vintage 1997	\$38
10 Cane	\$18
Zaya Gran Reserva	\$17

The FACUNDO Rum Collection

Facundo "Neo"	\$18
Facundo "Eximo"	\$24
Facundo "Exquisito"	\$35
Facundo "Paraíso"	\$70

BOURBON & WHISKEY

Basil Hayden 8 yr	\$19
Booker's 7 yr	\$23
Breuckelen 77 Whiskey	\$17
Bulleit	\$19
Elijah Craig 12 yr	\$16
Knob Creek 9 yr	\$19
Maker's Mark	\$19
Michter's Single Barrel Rye	\$20
Watershed	\$19
Whistle Pig Straight Rye 10 yr	\$24
Wild Turkey	\$18
Woodford Reserve	\$19



IRISH WHISKEY

Black Bush	\$17
Bushmills 16 yr	\$25
Jameson	\$18
Middleton Very Rare	\$35

BLENDED WHISKY

Chivas 12 yr	\$18
Chivas Brothers, Royal Salute 38 yr	\$160
Crown Royal Canadian	\$19
Dewars	\$19
Dewars 12 yr	\$22
Johnnie Walker Black	\$18
Johnnie Walker Blue	\$70

SINGLE MALT WHISKY

Suntory, Yamazaki 12 yr, Japan	\$20
Suntory, Yamazaki 18 yr, Japan	\$50

SINGLE MALT SCOTCH

Dalwhinnie 15 yr, Highland	\$18
Glenmorangie 12 yr Sherry Wood, Highland	\$19
Oban 14 yr, Highland	\$23
Balvenie 21 yr, Speyside	\$45
Balvenie 30 yr, Speyside	\$170
Glenfiddich 12 yr, Speyside	\$19
Glenfiddich 15 yr, Speyside	\$23
Glenlivet 12 yr, Speyside	\$19
Macallan 12 yr, Speyside	\$19
Macallan 18 yr, Speyside	\$65
Macallan 25yr, Speyside	\$275
Highland Park 18 yr, Orkney	\$40
Highland Park 30 yr, Orkney	\$120
Talisker 10 yr, Skye	\$22
Bunnahabhain 18 yr, Islay	\$30
Lagavulin 16 yr, Islay	\$24
Laphroaig 10 yr, Islay	\$19

ARMAGNAC

Francis Darroze, "Les Grands Assemblages," 12 ans d'age, Bas Armagnac	\$28
Château de Laubade Vintage 1982, Bas Armagnac	\$50
Castarède Vintage 1968	\$65

CALVADOS &

Adrien Camut, 12 ans d'age,	\$40
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APPLE BRANDY

Laird's 12 yr, Rare	\$20
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COGNAC

Courvoisier VS	\$22
Courvoisier XO Imperial	\$40
Delamain XO Pale and Dry	\$25
Delamain Vesper	\$45
La Fontaine de la Pouyade	\$215
Frapin XO, Chateau Fontpinot	\$30
Frapin, Vintage 1986, Chateau Fontpinot	\$45
Hennessy VS	\$20
Hennessy XO	\$50
Hennessy Paradis	\$195
Pierre Ferrand Ambre	\$16
Richard Hennessy	\$475
Hine VSOP Rare	\$20
Hine Vintage 1975	\$75
Remy VSOP	\$20
Remy XO	\$45
Remy Louis XIII	\$380

GRAPPA

Castello Banfi, Grappa di Brunello	\$18
Marolo Grappa and Chamomile	\$19
Nonino il Moscato	\$20
Jacopo Poli Vespaiolo	\$32

APERITIF AND DIGESTIF

Campari	\$14
Contratto Bianco Vermouth	\$14
Dubonnet Rouge	\$14
Lillet Blanc	\$14
Pernod Anise	\$14
Ricard Pastis	\$14
Jean-Luc Pasquet, Pineau des Charentes Blanc	\$14
Averna Amaro	\$14
Chartreuse V.E.P, Green	\$30
Fernet Branca	\$14
Massenez, Eau de Vie de Poire	\$14
Nonino Amaro	\$14
Obsello, Absinthe	\$20



LIQUEURS

Amaretto Disaronno	\$14
Bailey's Irish Cream	\$14
B&B	\$16
Frangelico	\$14
Grand Marnier	\$16
Grand Marnier Centenaire	\$50
Grand Marnier Cent Cinquanteaire	\$65
Patron XO Café	\$14
Sambuca Romana	\$14
Sambuca Romana Black	\$14
Tia Maria	\$14

Sharing Plates

Sunday-Thursday 11am to 11pm / Friday & Saturday until midnight

Sweet Corn Tempura (V)	14
Cilantro, Shallots, Fleur De Sel	
Crispy Olives	15
Chorizo, Pine Nuts, Jicama, Tarragon Aioli	
Green Falafel (V)	16
Piquillo Pepper Hummus, Greek Yogurt, Pita	
Jonah Crab Roll	18
Cucumber, Pickled Tomato, Lotus Root	
Tuna Tartare Bites (CA)	21
Parmesan Croutons, Togarashi, Kimchi Mayo	
Creamy Fried Prawns	21
Yuzu Mayo	
Chicken Lollipops	19
Tamarind Glaze, Sesame	
Chicken Lettuce Cups	22
Water Chestnuts, Celery, Vermicelli	
Mandarin Duck	24
Scallion, Cucumber, Hoisin, Mushu Crepes	
Wagyu Beef Sliders (CA)	24
Cheddar, Tomato, Lettuce, Parmesan Fries	
Dim Sum Bento	26
Selection of Shrimp, Chicken and Vegetable Dumplings	
Cheese Platter (V)	32
Chef's Selection of Cheese	

(CA) Consumer Advisory: *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

(V) Suitable for Vegetarian

*18% service charge will be added to parties of five or larger
Before placing your order, please inform your server if
anyone in your party has a food allergy.*



Soups/Sandwiches/Salads

Sunday-Thursday 11am to 11pm / Friday & Saturday until midnight

Tomato Soup (V)	21
Grilled Cheese Croutons, Lightly Whipped Cream	
Peking Duck Wonton Soup	24
Duck Broth, Bok Choy, Bean Sprouts	
Chicken Club Sandwich (CA)	25
Fried Egg, Lettuce, Cucumber, Tomato, Mayonnaise	
Jonah Crab Salad BLT	32
Pancetta, Bibb Lettuce, Pickled Cherry Tomato, Avocado	
Honey Roasted Carrots (V)	19
Quinoa, Sunflower Seeds, Bibb Lettuce, Dried Cranberries	
Green Salad (V)	19
Fava & French Beans, Sugar Snaps, Kale, Pesto	
Add Chicken	26
Add Prawns	31

Dessert 12

New York Cheese Cake
Seasonal Fruit

Mandarin Sundae
Vanilla Ice Cream, Seasonal Berries & Chocolate Sauce

“Lollipops”
Cheesecake, Chocolate Mousse, Caramel Cream

Warm Apple Pie
Tahitian Chantilly Crème, Caramel Sauce
Add vanilla ice Cream 7

Chocolate Framboise
Flourless Chocolate Cake, Light Mousse, Raspberries

Classic Vanilla Crème Brûlée
Sesame Halva Biscotti

Canelés de Bordeaux
Caramelized Castard Cake

Afternoon Tea Service

*Available daily
2:30 pm to 4:30 pm*

(Reservations are Required)

Freshly Baked Ginger Scones
Served with Devonshire Cream,
Homemade Jam, and Orange Marmalade

Assorted Tea Sandwiches
A selection of NYC inspired finger sandwiches

Assorted Tea Pastries
A selection of Asian Inspired Tea Pastries