

SIGNATURES

CBGB SWIZZLE | 23

Plantation Pineapple Rum, Cherry Heering Liqueur, Pierre Ferrand Dry Curacao Orange Bitter Liqueur, Fresh Lime, Orgeat Nutty Syrup.

This cocktail is a riff on a classic Mai Tai and named for one of the most iconic nightclubs in Manhattan's lower east side, CBGB, widely considered the birthplace of Punk.

PARTY PENICILLIN | 26

Bruichladdich Classic Laddie, Fresh Lemon, Honey Syrup, Top Ginger Beer, Float Port Charlotte 10 year Single Malt.

The Penicillin is considered a contemporary classic from NYC, made famous by bartender Sam Ross during his tenure at famous New York bar Milk & Honey.

SMOKE ON THE WATER | 20

Monkey Shoulder Smokey Monkey, House Jalapeño syrup, Fresh Lemon, Soda

Smoke On The Water has the most well-worn back story in all of rock, but there's no denying the Deep Purple classic's place in the halls of the greatest!

SIGNATURES

PICK ME UP, F**K ME UP | 24

Monkey Shoulder Blended Scotch, St George Nola Coffee Liqueur,
Simple Syrup, Top Sicilian Lemonade.

New York is the city that never sleeps, cemented in the 1970s by the song
"New York, New York" by Liza Minelli & Frank Sinatra.

This coffee cocktail is an ode to staying up all night!

QUEENS NATION | 24

Citadelle Gin, Mancino Bianco Vermouth, Luxardo Amaretto Almond Liqueur,
Fresh Pineapple, Fresh Lemon, Chocolate Bitters.

Originally a Bronx cocktail featuring orange juice, this Queens classic
features pineapple is a staple from Rockaway to Astoria.

LOVE IS THE DRUG | 22

Tried & True Vodka, Rinomato Vermouth, Mathilde Framboise Cherry Liqueur,
Fresh Lemon, Egg White.

"Love Is The Drug" was a hit by the 1970's Rock and Roll band, Roxy Music.
A house favorite.

YOU DON'T HAVE TO PUT ON THAT RED LIGHT | 23

Widges Gin, St. George Bruto Americano, Rinomato Vermouth,
Mancino Kopi Liqueur.

We always put on the red light!

SIGNATURES

BACKSTAGE PASS | 23

Arquitecto Tequila, Fresh Passionfruit, Ferrand Dry Curacao Orange Bitters Liqueur, Fresh Lime Juice, Agave Syrup, Firewater Tincture.

Mexican influence on New York is always apparent, we could not include a menu without a take on the margarita!

THE JEAN GENIE | 22

Plantation 3 Star Rum, Simple Syrup, Fresh Lime, St. George Pear Brandy.

The title of the cocktail is a famous David Bowie song, which he said was a "a smorgasbord of imagined Americana", this is our interpretation of the same idea.

CLOSING ARGUMENT | 24

Alipus San Baltazar Mezcal, Fresh Lime, Green Chartreuse, Luxardo Maraschino Liqueur, Scrappy Firewater Tincture.

Based on a classic Last Word cocktail, this would have been the way to get Mick Jagger out of the club after a long night!

NEW YORK DOLLS SOUR | 23

Rebel Yell Bourbon, Lairds Apple Brandy, Simple Syrup, Fresh Lemon, Egg White, Full Bodied Red Wine.

In the same way the Velvet underground and the Stooges pre-dated the glam rock scene, the New York Dolls were the premier NYC band to see in the 70's.

Of course the strip club outdated their rock'n'roll life!



STRAIGHT TO THE POINT

A shot with a beer, the only way NYC has been since living on the docks in the 1800's until today!

BOILER MAKER #1 : DOWNTOWN | 28

Rebel Yell Bourbon, Mancino Chinato Vermouth, Zucca Rabarbaro.

Served With Either Sierra Nevada American Pale Ale or Torpedo Extra IPA.

BOILER MAKER #2 : MIDTOWN | 28

Monkey Shoulder Blended Scotch Whisky, Montenegro Amaro, Mathilde Framboise Liqueur, Scrappys Chocolate Bitters.

Served with a Either Sierra Nevada American Pale Ale or Guinness Stout.



COCKTAIL FLIGHTS | 55 PER COCKTAIL | 24

MANHATTAN #1 (CLASSIC)

Michters Bourbon, Cinzano 1757 Rosso, Tempus Crème De Cocoa,
Scrappys Aromatic Bitters

#2 (GREEN POINT)

Rebel Yell Rye, Cinzano 1757 Rosso, Yellow Chartreuse,
Scrappys Orange Bitters, Scrappy's Aromatic Bitters

#3 (HOUSE TWIST)

Rebel Yell Rye | Cinzano 1757 Rosso, Montenegro Amaro, Ferrand Dry
Curacao Orange Bitter Liqueur, Luxardo Maraschino Cherry Liqueur



BAR BITES | 8

SOHO PASTRAMI

LAMB GYRO WITH TZATZIKI

TRIPLE CHEESE GRILLED CHEESE