

THE LIVING ROOM
Bar & Terrace

specialty cocktails

martinis

angel 15

cognac, cointreau, orgeat, apricot jam,
fresh lemon and orange bitters

mr. moonlight 15

blackberry, sage, green chartreuse, cognac and port

rosé martini 15

hendrick's gin stirred with martini rosato,
up with a lemon twist

tequila manhattan 16

milagro añejo tequila, lillet rouge and caramel,
shaken with angostura bitters

lychee blossom 16

belvédère orange blossom shaken with lychee juice,
fresh lemon and peychaud's bitters

brooklyn bridge 14

rye whiskey with solerno blood orange liqueur,
lemon, orange and bitters

hot chocolate martini 16

stolichnaya vanilla, veev, patron xo café and
milky (hot) chocolate

champagne cocktails

classic champagne cocktail 16

cognac, brown sugar, angostura bitters and champagne

bond street sparkler 15

blackberry puree, st.germain elderflower liqueur and
fresh mint with champagne

black velvet 15

guinness and champagne

specialty cocktails

long drinks

whisky figgle 16

fig preserves, orgeat, fresh lime, scotch and soda

autumn spark 15

cinnamon, nutmeg, fresh pear, stolichnaya gala applik,
bitters and champagne

this cocktail was named by one of our loyal fans of the
w new york downtown's facebook page

dutch courage 10

bols genever with fresh lemon, simple syrup and tonic

hot toddy 16

jim bean rye, sailor jerry spiced rum with
nutmeg vanilla sugar and fresh lime

five points 15

pisco with muddled pineapple, agave nectar, fresh lime and
wild arugula

downtown mule 12

stolichnaya vodka with homemade ginger syrup,
carbonated water and
fresh lime

beer cocktails

bam bière 16

with orange liqueur and ginger

hoegaarden 16

with milagro blanco, fresh lemon and cucumber

mix it

fresh, classic margaritas

fresh squeezed lime juice, agave nectar served to share

josé cuervo gold 275

don julio añejo

bubbles

	glass	bottle
“sofia” blanc de blancs, napa valley, california, nv	14	
domaine chandon brut “classic”, napa valley, california, nv	15	53
bollinger brut “special cuvée”, champagne, france, nv		120
veuve clicquot “yellow label”, remis, france, nv	26	120
veuve clicquot “la grande dame rosé”, remis, france		300
dom pérignon, champagne, france		400
dom ruinart, champagne, france		450
louis roederer cristal, champagne, france		700

whites

bollini pinot grigio, trentino, italy	9	33
brancott sauvignon blanc, marlborough, new zealand	12	34
colomé, argentina	10	40
frei brothers “reserve” chardonnay, russian river valley, california	11	45
boillot meursault “charrons”, burgundy, france	15	62

reds

beaulieu vineyard merlot, napa valley, california	9	36
“solaire” cabernet sauvignon by robert mondavi, california	10	40
macmurray ranch pinot noir, sonoma coast, california	13	45
peter lehmann shiraz, australia	14	45
duckhorn “decoy” red varietal, napa valley, california	15	68
faust cabernet sauvignon, napa valley, california	18	90

half bottles

	half bottle
parducci “sustainable white”, mendocino, california	19
veramonte “primus” blend, casablanca valley, chile	26
perrier-jouët grand brut, épernay, france, nv	65

dessert

	half bottle
“nivole” michele chiaro, moscato d’asti, piemonte, italy, nv	33
“dolce” far niente vineyards, napa valley, california	140

port

	glass
cockburn’s special reserve	10
graham’s fine ruby port	9

domestic

	7
sam adams	
budweiser	
bud light	
bam bière, jolly pumpkin breweries	16
oro de calabaza, jolly pumpkin breweries	16

imported

	8
heineken	
amstel light	
corona	
hoegaarden	
stella artois	
duvel	10
guinness	10

nibbles

deviled eggs
& tabasco 5

parmesan & olives 7

shrimp cocktail 18

french fries 6

tuna tartare 16
soy, wasabi, avocado,
crispy shallots

hooligan
grilled cheese 12
double smoked bacon

grilled
spicy octopus 14
lemon potato salad

fried calamari 11
sweet & sour dipping sauce

blue crab dip 12
country bread

margherita pizza 10
tomato, buffalo mozzarella,
basil

blt burger 16
aged cheddar,
double smoked bacon

blt sliders 16
aged cheddar,
double smoked bacon

grilled chicken
panini 15
soppressata, mozzarella,
olive tapenade

brussels sprouts
pizza 17
cream, bacon, black pepper,
arugula (pizza)

pappardelle pasta 14
short rib ragù

macaroni &
comté gratin
11

nibbles

caesar salad 11

rustic croutons

add grilled chicken +6

add grilled shrimp +9

“salumeria” 17

coppa † mortadella † salami

hot sopressata † bresaola

american cheeses

artisanal american cheeses 17/21

humboldt fog, humboldt, california

point reyes blue cheese, point reyes, california

amish cave-aged cheddar, noble farms, pennsylvania

nancy's hudson valley camembert, hudson valley, new york

ash-aged goat, blue bonnet farms, vermont

mini choice of 3 or 5

sweet affairs

assortment of cookies 12

profiteroles 12

vanilla ice cream and warm chocolate sauce

chocolate layer cake 10

vanilla ice cream

ice cream or sorbet 9

housemade creations