

# after dinner

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- black dirt apple jack** 12  
The quintessential American spirit imbued with history, controversy, and fruit. 100% Apple Brandy aged a minimum of 4 years in new charred American Oak Barrels.
- cardenal mendoza** 18  
The nose is round and clean- elegant. Reminders of wine, distinguished with hints of raisins and plums. The palate is full of molasses and wood.
- cognac d'usse vsop** 18  
The nose is clean, with aged aromas of raisins, figs, citrus peel, orange blossom, cedar, caramel, ginger, nutmeg, and cardamom. The palate is dry and smooth, warming alcohol with a hint of controlled fire, and medium body.
- courvoisier vsop fine champagne** 17  
The nose has an aroma of spicy buttercream and dried fruits. The body is soft and dry, yet fruity, with notes of butter, citrus, pepper, raisin, and spice.
- henessey vs** 16  
Very bold. Opens with sweet wood and nutty fragrances. The palate is warm and filled with floral notes and wood. Overpowering but boldly pleasing.
- larrasingle vsop** 19  
Pleasant aroma of raisins, brown sugar, and the slightest hint of dark leather. A bolder, more robust spirit than its cousin Cognac.
- martel vsop** 18  
The nose is gentle, subtly fruity, with vanilla, dry spices, and oak. The palate is fruity and dry with honey and spices. The finish is long, with sweet fruit.

# after dinner

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## **remy martin louis xiii**

275

A century in a glass.

## **remy martin vsop**

18

The nose is sweet with honey and vanilla, floral notes and chewy oak, lots of blossom and spice. The palate is spiced and rich, fruity notes of nectarine and dried apricot and plum, floral and oaked. The finish has tart fruits and honey.

## **remy xo**

54

The nose is fruity with dates and peels, honey and a little marmalade, overripe grape and warm pastries. The palate is spicy with warm pastries, overripe grape, fruits, spices, and orange peel. The finish is spicy with fruits and peels.

# new york classics

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- the vesper** 17  
Perry's Tot, Indigenous Empire State Wheat Vodka, Lillet Blanc, Lemon. 007's signature cocktail.
- the fitzgerald** 16  
Greenhook Ginsmith's American Dry Gin, sugar, lemon, bitters. Just over from West Egg.
- native new yorker** 18  
McKenzie Rye, Atsby Armadillo Cake Vermouth, Bitters. The classic New York cocktail.
- dirty new yorker** 16  
Bootlegger 21 Vodka, New York Cheese-Stuffed Olives. Filthy.
- sazerac** 28  
Hudson's Manhattan Rye, Peychaud's bitters, sugar, Absinthe. New Orleans' official cocktail.
- old fashioned** 28  
Hudson's Baby Bourbon, sugar, bitters. The original definition of the cocktail.
- the new york mint...julep** 22  
Widow Jane Bourbon, mint, sugar. Best enjoyed under a bonnet.
- tom collins** 14  
Half Moon Orchard Gin, lemon, sugar, soda. 'Tom Collins is asking for you in the bar on the corner.'

# new york classics

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## **astor's daquiri**

14

Owney's NYC Rum, lime, sugar. Brought to New York City by William Astor Chanler in 1902.

## **french martini**

14

Vintner's Grape-based vodka brings a new twist to this old standard. Cambord and pineapple compliment the vodka from this Finger Lakes distillery.

## **french '75**

18

Brooklyn Gin, lemon juice, a splash of simple syrup and bubbles from La Marca Prosecco.

## **new york lightning**

14

A New Yorker's take on the Jack Rose, this homage to our bootlegging heroes of a bygone era, Black Dirt Distillery's Applejack and lime juice served straight up with a slice of New York Granny Smith and a splash of grenadine.



*Timeless cocktails with a local twist to  
complete the New York City Experience.*

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# signature cocktails

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- doctor's orders** 16  
Mad Men-esque cocktail prescribed for your health made from Charred Oak Rye (wi), earl grey tea, sandalwood, milk thistle and tobacco spice will relax the mind and restore the body.
- luster** 14  
Perfect gin based drink with anti-aging qualities, “the fountain of youth in a glass”, made with Aviation Batch Distilled Gin (or), cucumber, white grape juice, pimm's and fresh lime juice.
- 'the' martini** 16  
Sipsmith's London Dry Gin, Noilly Prat Dry Vermouth, lemon twist. Stirred up, ice cold.
- san juan sidecar** 16  
Delicious variation of a classic made with Brugal XV aged rum, Remy Martin, Cointreau, and lemon juice that will keep you dancing in the clubs or between the sheets.
- quinoa old-fashioned** 16  
Unconventional & modern interpretation of an old-fashioned with Corsair Quinoa Whiskey (ky), grade b maple syrup, and muddled raspberries that will keep you energized and looking young.
- jordan baker bramble** 16  
Gatsby inspired floral smash made with Smugglers' Notch Bourbon (vt), Elderflower Liqueur, Cassis, cranberry and lemon juices.
- michter's manhattan** 18  
Michter's US 1 Straight Rye (ky), Sweet Vermouth, Bitters. The classic New York cocktail.
- milliner's margarita** 22  
Our homage to Mad Hatters everywhere- Patron Reposado, Citronge, lime juice, Grand Marnier float. On the rocks with a salted rim.

# signature cocktails

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- barrel-aged negroni** 22  
Smooth Ambler Barrel-Aged Gin, Carpano Antica Formula, Campari. Served up with a burnt orange twist.
- dublin mule** 14  
A playful take on a traditional mule, made with Jameson Black Barrel, Prickly Pear Liqueur, and ginger beer that settles the stomach and boosts the immune system.
- struggle buggy** 18  
Addictively flavorful upper that is insanely refreshing. Made from Illegal Mezcal, anis, honey, ginger, tamarind, and pineapple.
- gin mill fizz** 16  
Greenhook Ginsmith's Beach Plum Liqueur and grapefruit juice, a swirl of sugar and a dash of ginger. Topped with club and a wheel of lime, this is the perfect substitute for your usual gin and tonic.



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*Cocktails created by resident mood director  
and libation scientist, Alex Ott*

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