

SPARKLING WINE

André et Michel Quenard, Méthode Traditionnelle, 19.
Savoie, France

Made by a father and son team, this 100% Jacquère sparkling wine comes from the foothills of the Alps. The grapes are grown on steep south facing slopes, where they can achieve ripeness while retaining freshness, creating a crisp and lightly floral sparkling wine.

Sparkling Pointe, Brut Séduction, 29.
North Fork of Long Island, New York 2006

This is the Prestige Cuvée of one of New York's very best producers of sparkling wine. Made in the traditional method from a blend of Pinot Noir and Chardonnay, this wine is aged for 8 years on the lees before disgorgement. This shows the fantastic potential for New York sparklers.

Bérèche & Fils, Brut Réserve, 29.
Ludes, Champagne, France

Bérèche is one of Champagne's great new producers. The small property in Ludes is producing some of the most exciting wines of the region. This bottling is a blend of Chardonnay, Pinot Noir and Pinot Meunier.

Corbon, Blanc de Blancs, Brut 2004 39.
Avize, Grand Cru, Champagne, France

The Corbon family has been growing Chardonnay in the great village of Avize since 1971. Their vintage bottling is a testament to small farmers, and the great quality of hand-made wine that they can make. The 2004 vintage spends 8 years on its lees before being disgorged.

Christophe Mignon, Pur Meunier, Brut Rosé, 45.
Festigny, Champagne, France

Christophe is the fifth generation in his family to grow grapes in the Vallée de la Marne. Mignon uses a combination of biodynamics, phytotherapy, homeopathy, and geobiology to raise his vines and make his wine. The result is a champagne that is both very dry, but also ripe. The rosé is 100% Pinot Meunier, coming from both the 2010 and 2011 vintage.

Krug, Grande Cuvée (half bottle) 125.
Brut, Reims, Champagne, France

Krug Grande Cuvée displays the pinnacle of the art of assemblage in Champagne. A true prestige cuvée, this full bodied Champagne blends over 120 wines from over ten vintages and is aged at least six years in bottle before release.

PAIRINGS

 155 or 225.

Your beverage pairings are created to match your meal by our team of Sommeliers.

A P É R I T I F C O C K T A I L S

17.

Into the Woods

Chambéry Blanc Vermouth, Douglas Fir Eau-de-Vie, Maple Syrup, Lemon, Egg White

Chrysanthemum

Marseilles Dry Vermouth, Chambéry Dry Vermouth, Bénédictine, Chambéry Blanc Vermouth, Absinthe, Orange Bitters
Hugo Ensslin, Hotel Wallick, 43rd St. & Broadway c. 1916

Three Threads

Porter, Amaro Abano, Pedro Ximenez Sherry, Lemon, Angostura Bitters

Empire State Express

Champagne, Apricot Liqueur, Armagnac, Crème de Cacao
Peychaud's Bitters

L I G H T S P I R I T E D C O C K T A I L S

Sleepy Hollow

Genever, Dry Rye Gin, Pumpkin, Mustard, Ginger, Maple Syrup, Lemon, Nutmeg

Montauk

Navy Strength Gin, Carpano Antica Sweet Vermouth, Carpano Punt E Mes
Chambéry Blanc Vermouth, Peychaud's Bitters
A.S. Crockett, Waldorf-Astoria, 33rd st. & 5th Ave. c. 1931

Beetnik

Highlands Blanco Tequila, Foro Amaro, Beet, Pineapple, Lemon, Agave

Double Trouble

Nicaraguan Rum, Barolo Chinato, Bigalet China China, Cranberry, Lemon, Sparkling Mineral Water, Allspice Dram

Oscar of the Waldorf

Pear Eau-de-Vie, Aquavit, Pommeau, Mt. Olympus Tea, Yogurt, Lemon, Black Walnut Bitters

Gourdon Heights

Pisco Acholada, Cream Sherry, Toasted Coconut, Smoked Squash, Lemon

D A R K S P I R I T E D C O C K T A I L S

17.

English Milk Punch

Blended Scotch Whisky, Guyanese Rum, Amontillado Sherry, Pineapple, Phoenix Honey Oolong Tea, Battenkill Valley Milk Curd, Lemon, Spices
Jerry Thomas, Museum and Art Gallery, 22nd St. & Broadway c. 1870

Jungle Bird

St. Croix Rum, Guyanese Rum, Campari, Pineapple, Lime
Re-introduced by Lantern's Keep and PKNY, 44th St. & 6th Ave. c. 2010

Poppy Cannon

Aged Cachaca, Chambéry Blanc Vermouth, Yellow Chartreuse, Poppy Seed, Honey, Lemon, Peychaud's Bitters

The Hutch

Blended Malt Scotch Whisky, Amontillado Sherry, Cardamaro, Apricot, Lemon, Jamaican Jerk Bitters

Uptown Rose

Highlands Reposado Tequila, Chambéry Blanc Vermouth, Mezcal, Amaro Montenegro, Mole Bitters, Sarsaparilla

Always Betz on Black

Irish Whiskey, Barbados Rum, Islay Scotch Whisky, Pedro Ximenez Sherry, Cold Brew Coffee, Angostura Bitters, Absinthe

First in Flight

Mead, Apple Brandy, Drambuie, Islay Scotch

Bolero

Guatemalan Rum, Cognac, Jamaican Rum, Lime, Orange, Demerara, Egg White, Cinnamon
Patrick Gavin Duffy, Ashland House, 24th St. & 4th Ave. c. 1934

M A N H A T T A N C A R T

17.

Tableside presentation of The Manhattan Cocktail and its many iterations.

S O F T C O C K T A I L S

8.

The Madison Parksider

Cucumber, Lime, Sparkling Mineral Water

Jandles

Pineapple, Lemon, Agave, Jalapeño, Sparkling Mineral Water

“Gingered-Ale”

Ginger, Lime, Demerara Sugar, Sparkling Mineral Water

Orange, Cease, and Desist

Orange, Cream, Orange Blossom, Sparkling Mineral Water

Iced Matcha

Marukyu-Koyamaen “Wakatake” Matcha and Mineral Water

F E S T I V E C O C K T A I L S

17.

Ciampino

Fernet Branca, Green Chartreuse, Salted Hot Chocolate, Angostura Cream

Hot Buttered Rum

Venezuelan Rum, Compound Butter, Fall Spices

Spiced Carrot Colada

Angostura Bitters, Demerara Rum, Foro Amaro, Yaya Carrots, Toasted Coconut Milk

Egg Nog

Bourbon, Cognac, Scotch, Rum, Frangelico, Eggs, Cream, Nutmeg

Mama Welker’s Cider

Bourbon, Honey Crisp Apple Cider, Cardamom, Peppercorns