

EVENTS AT

THE RAINES LAW ROOM

48 West 17th Street New York



CELEBRATE YOUR NEXT SPECIAL EVENT AT THE RAINES LAW ROOM

Since The Raines Law Room on 17th street opened in 2009, it has become an institution in the New York City speakeasy scene. The authenticity, secrecy and mouth watering cocktails have made The Raines Law Room a destination parlor in The Flatiron District. Upon ringing the doorbell and entering our parlor, guests escape the bustling New York City streets and are transported to another era of decadence and tranquility.

The Parlor is designed with care and attention to detail by **DELPHINE MAUROIT**. The cocktail menu created by **MEAGHAN DORMAN** combine both pre-prohibition gems and modern classics.

We look forward to hosting you and your guests, cocktails in hand.

Yours Sincerely,
The Raines Law Room Team

THE RAINES LAW ROOM

HISTORY



J. Raines

THE RAINES LAW WAS PASSED ON MARCH 23, 1896, BY THE NEW YORK STATE LEGISLATURE. IT WAS NOMINALLY A LIQUOR TAX, BUT ITS INTENTION WAS TO CURB THE CONSUMPTION OF ALCOHOL BY IMPOSING REGULATIONS.

Among other provisions, it prohibited the sale of alcoholic beverages on Sunday—except in hotels. Most men worked a six day week, and Sunday was the only full day for drinking at saloons. Under the law, however, hotels were allowed to serve liquor on Sunday, to guests only, provided it was during a meal, or in the bedrooms of the hotel. State statues allowed that any businesses was considered a hotel if it had 10 rooms for lodging and served food with its liquor. Saloons quickly found

a loophole by adding small furnished bedrooms and applying for a hotel license. Dozens of **“RAINES LAW HOTELS,”** often located directly above saloons, opened.

As a contemporary source put it, “This offered a premium on the transformation of saloons into hotels with bedrooms and led to unlooked-for evils,” i.e. an increase in prostitution, as the rooms in many **“RAINES LAW HOTELS”** were used mostly by prostitutes and unmarried couples.

THE RAINES LAW ROOM



▼ The Drawing Room



▼ The Parlor



▲ The Kitchen/Bar



▲ The Garden

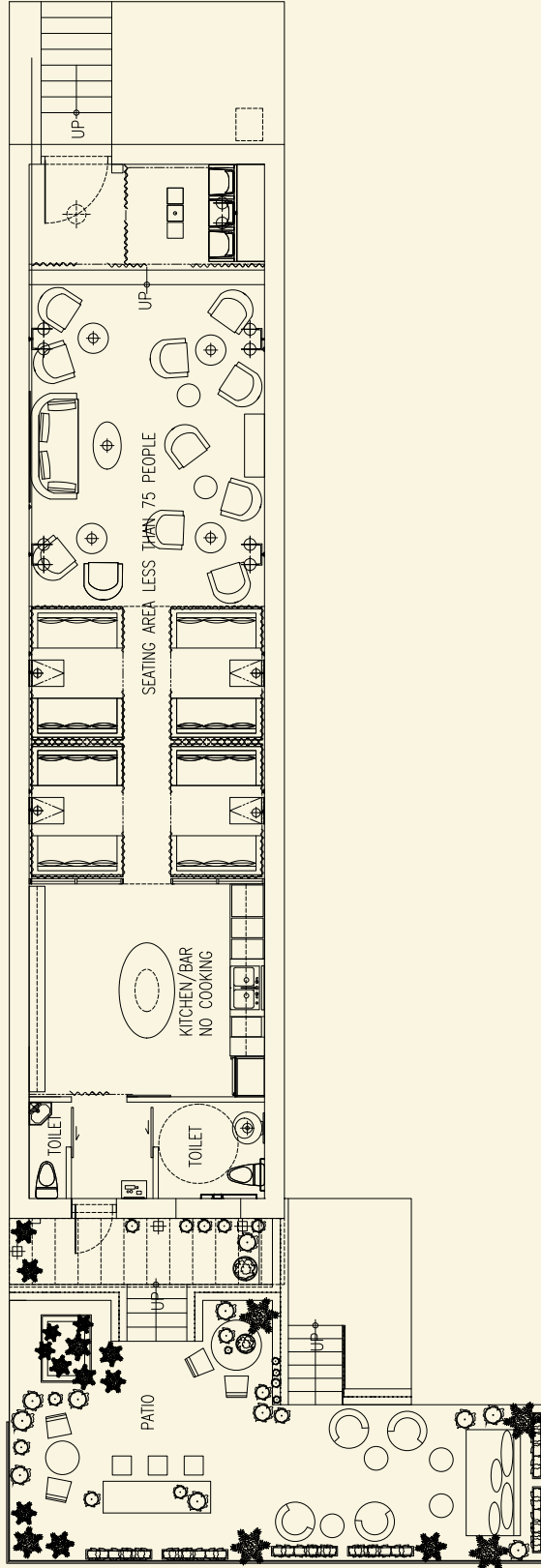
THE RAINES LAW ROOM

FLOOR PLAN - THE PARLOR



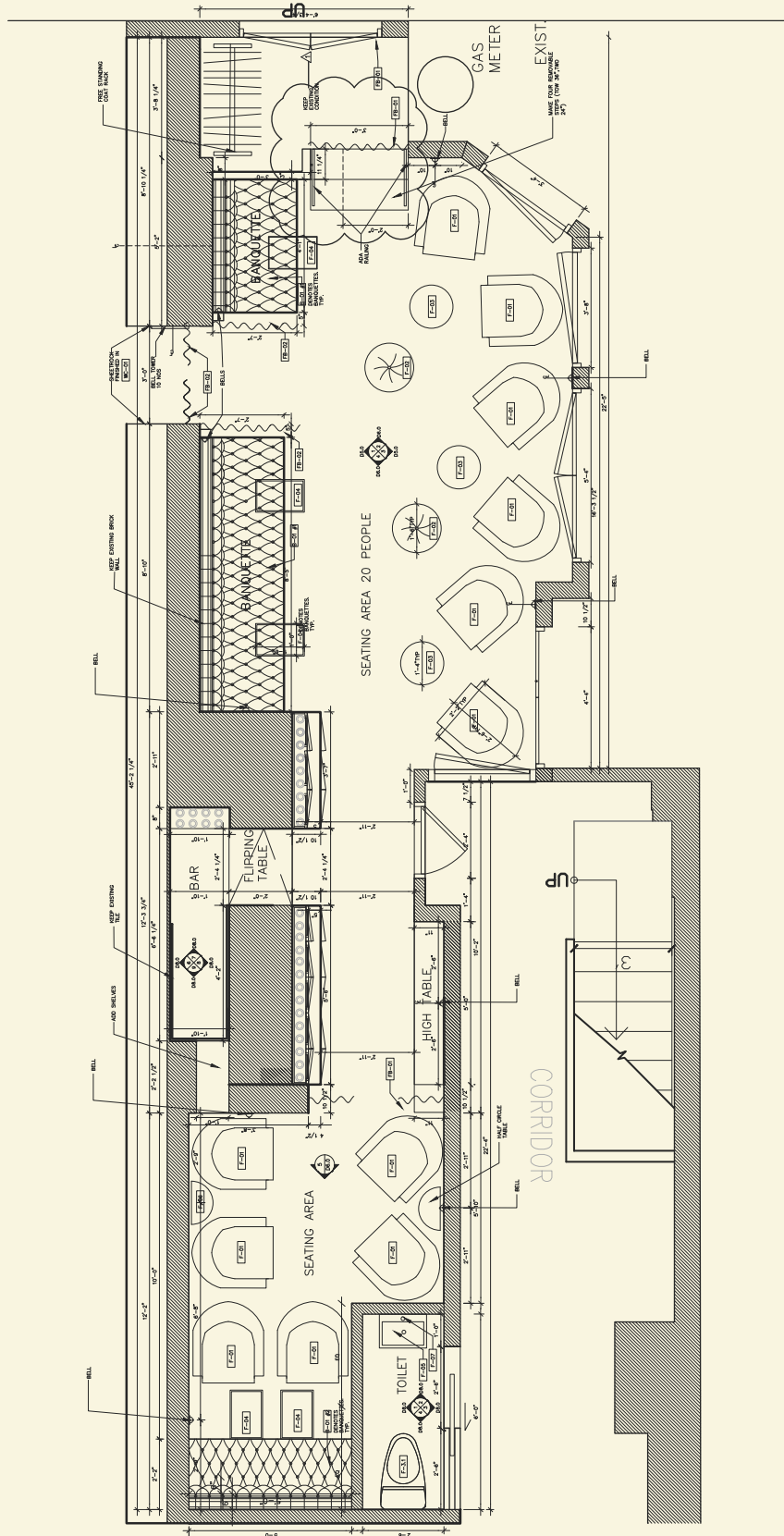
RAINES LAW ROOM

SCALE: 1/4"=1'-0"



THE RAINES LAW ROOM

FLOOR PLAN - THE DRAWING ROOM



THE RAINES LAW ROOM

CATERING MENU

Menu features seasonal ingredients that are subject to change based on quality of available ingredients.



HORS D'OEUVRES PRICED PER HOUR, MINIMUM 2 HOURS

- \$25 per person per hour for a Choice of 5 Passed Hors D'oeuvres

COLD

BRUSCHETTA, Crostini (V)
AVOCADO & ALLEPO PEPPER, Toast (V)
TAPENADE, Tomato Confit, Toast (V)
DEVEILED EGG, Chive (GF)
BLACK TRUFFLE STURGEN RILLETES, Toast
BOURBON PEPPER SMOKED SALMON,
Crème Fraîche, Blinis
SALMON ROE, Macarons
BRIE & APPLE & HONEY, Crostini
MAINE LOBSTER SALAD, on Toast
(\$5pp supplement)

PLATTERS FOR ROOM (SERVES 20PPL)

NY STATE CHEESES, Seasonal Condiments, Crackers
MEAT BOARD, Salumi, Fresh Charcuterie, Toast -
ASSORTED MINI SANDWICH PLATTER,
(inquire for selections)
ASSORTED GRANDAISY FLATBREADS, (all flatbreads
are vegetarian or vegan)
(inquire for selections)

HOT

PETITE CROQUE MONSIEUR
SMOKED CHICKEN SKEWERS, Miso-Lime Glaze (GF)
BABY PORTOBELLO, Aioli, Crostini
PIGS IN A BLANKET, Stone Ground Mustard, Chive
BEEF TENDERLOIN, Pommery Mustard, Crostini
(\$5pp/hr Supplement)

MINI DESSERTS: \$6 PER PERSON

MACARON, Chef's Assortment
ASSORTED MINI DESSERT CUPS, Chocolate, Lemon
Meringue, Tiramisu, Raspberry & Vanilla
ASSORTED PETITS FOURS, Fraiser, Opera Cake,
Pistachio Financier, Almond Lemon Sponge,
Chocolate Éclair, Chocolate Crumble,
Raspberry Crumble & Cocoa Tartlet

V- VEGAN

GF- GLUTEN FREE

ITEMS CAN BE MADE WITH GLUTEN FREE TOAST OR CRACKERS FOR A
\$5PP/HR SUPPLEMENT

THE RAINES LAW ROOM

COCKTAIL MENU



PLEASE CHOOSE 1-2 FROM THE FOLLOWING LIST FOR YOUR PUNCHES, AND 4 OTHERS FOR YOUR COCKTAIL CHOICES.

*Cocktail can be a punch

FIZZY

ROME (WITH A VIEW) Campari, Dry Vermouth, Lime Juice, Simple Syrup & Club Soda. Shaken & Served Down.

***MEXICAN FIRING SQUAD SPECIAL** Blanco Tequila, Lime Juice, Grenadine, Angostura Bitters & Club Soda. Shaken & Served Down.

BICYCLE THEIF Campari, Gin, Lemon Juice, Grapefruit Juice, Simple Syrup & Club Soda. Shaken & Served Down.

***SOUTH SIDE RICKEY** Gin, Lime Juice, Simple Syrup, Fresh Mint & Club Soda. Shaken & Served Down.

***ROSS COLLINS** Rye, Lemon Juice, Orange, Angostura Bitters & Club Soda. Shaken & Served Down.

APEROL SPRITZ Aperol, Orange, Grapefruit, Club Soda, Champagne. Shaken & Served Down.

***OLD CUBAN** Aged Rum, Lime Juice, Simple Syrup, Fresh Mint, Angostura Bitters & Champagne. Shaken & Served Up.

***STRAWBERRY AIRMAIL** Flor de Caña 4-yr Rum, Lime Juice, Honey, topped with Champagne. Shaken & Served Up.

MOSCOW MULE Vodka, Lime Juice, Ginger Beer. Served Down.

***ST. GERMAINE COCKTAIL** St. Germaine, Club Soda, Champagne. Served Down.

HINT OF SPICE

MADAME GEORGE Irish Whisky, Lime, Ginger Syrup, Cherry Herring & Club Soda. Shaken & Served Down.

WILDEST REDHEAD Blended Scotch, Lemon Juice, Honey, Allspice, Cherry Herring. Shaken & Served Down.

LION'S TAIL Bourbon, All-Spice Dram, Lime Juice, Simple Syrup, Angostura Bitters. Shaken & Served Up.

PENICILLIN Blended Scotch, Honey Syrup, Ginger Syrup, Lemon Juice, Shaken & Served Down.

GARDEN PALOMA Tequila, Jalapeno Syrup, Lime Juice, Grapefruit Juice, Club Soda. Shaken & Served Down.

GERSHWIN Gin, Ginger Syrup, Lemon Juice, Rose Water. Shaken & Served Up.

KENTUCKY BUCK FIFTY Rye, Simple Syrup, Lemon Juice, Hot Sauce. Shaken & Served up.

THE RAINES LAW ROOM

COCKTAIL MENU CONTINUED



PLEASE CHOOSE 1-2 FROM THE FOLLOWING LIST FOR YOUR PUNCHES, AND 4 OTHERS FOR YOUR COCKTAIL CHOICES.

*Cocktail can be a punch

STRONG AND STIRRED

AMERICAN TRILOGY Apple Brandy, Rye, Orange Bitters-Soaked Sugarcube. Built in a Rocks Glass with a Block of Ice.

PIONEER SPIRIT 10 Year Old Rye, Apple Brandy, Orgeat, Angostura Bitters. Built in a Rocks Glass with a Block of Ice.

BOULEVARDIER Bourbon, Carpano Antica Sweet Vermouth, Bourbon. Stirred with a Block of Ice.

CHET BAKER Aged Rum, Sweet Vermouth, Honey & Angostura Bitters. Built in a Rocks Glass with a Block of Ice.

SELF-STARTER Gin, Cocchi Americano, Apricot, Absinthe Rinse. Stirred & Served Up.

MANHATTAN Rye, Sweet Vermouth & Angostura Bitters. Stirred & Served Up.

MARTINIZ Old Tom Gin, Sweet Vermouth, Maraschino & Orange Bitters. Stirred & Served Up.

LIBERAL Rye, Sweet Vermouth, Amaro, Orange & Angostura Bitters. Stirred & Served Up.

BRIGHT AND CRISP

ARMY NAVY Gin, Lemon Juice, Orgeat, Angostura Bitters. Shaken & Served Up.

PAPER PLANE Bourbon, Amaro, Aperol & Lemon Juice. Shaken & Served Up.

***RUMBLE/ BRAMBLE** Rum or Gin, Lemon Juice, Simple Syrup. Shaken and served down.

***GOLD RUSH** Bourbon, Lemon Juice, Honey. Shaken & Served Down.

SWEATER WEATHER American Whiskey, Apple Cider, Lemon Juice, Orgeat, Sherry. Shaken & Served Down.

WESTERN SOUR Bourbon, Velvet Falarnum, Lime Juice, Grapefruit Juice. Shaken & Served Down.

THE RAINES LAW ROOM

FOR FURTHER INQUIRIES AND BOOKINGS

Please contact the Events Coordinator at lauren@dearirving.com



PLEASE VISIT OUR SISTER BARS

THE RAINES LAW ROOM

THE RAINES LAW ROOM
AT THE WILLIAM

Dear Irving, Dear Irving,
GRAMERCY ON HUDSON