

THE  
NEW YORK  
EDITION®

LOBBY BAR

# SEASONAL SIGNATURE COCKTAILS

## SPRING x SUMMER

CURATED BY: IAN H.—SAUL P.—MATEO S.P.

### LIGHT & REFRESHING 26

#### NDOVU

Bayab African Gin, Oloroso Sherry, Oka Kura Bermutto, Orange, Lemon, Egg White

#### BUZZWORTHY

Ford's Gin, Marañon, Pineapple, Yellow Chartreuse, Lime

#### CRYSTAL LAKE

Harridan Vodka, Dolin Dry Vermouth, Purple Basil, Fennel, Lime Bitters, Absinthe, London Essence Soda

### SPIRIT FORWARD 26

#### BOCADILLO

64° Reykjavik Dill Aquavit, Plantation Rum, Guava, Lime, Peychaud's Bitters, Queso Fresco

#### LA BRUJA

Yola Mezcal, Aveze, Strega, Cucumber, Celery, Cardamom Bitters

### COMPLEX & ADVENTUROUS 26

#### A FAMILY OF ROSES

Herradura Ultra Añejo, Dolin Dry Vermouth, Amaro Nonino, Honey, Lemon, Pickled Strawberry, Vanilla Bean

#### TOLEDO

Copalli Cacao Rum, Lillet Blanc, Pandan, Cinnamon, Lime, Tiki Bitters

#### THE GLORY HOG

Transcontinental Caribbean Rum, Bacon, Red Apple, Lemon, Lemon Bitters, Italicus Foam

## DESSERTS

### SUNDAE 15

Chocolate and vanilla ice cream, Chantilly cream, dulce leche, chocolate sauce, candied pecan

### CHOCOLATE CHIP COOKIES 12

## HOT BEVERAGES

### Americano 8

### Cappuccino 10

### Café Latte 10

### Hot Chocolate 10

### Double Espresso 9

### Small Pot of Coffee (2 Cups) 12

### ART OF TEA WHOLE LEAF ORGANIC TEAS All 12

#### Caffeinated

English Breakfast, Earl Grey with lavender, Long Life Green

#### Caffeine-free

Chamomile, Peppermint

Consuming raw eggs, fish, or meat may increase the risk of contacting a foodborne illness. For your convenience, an 18% gratuity will be added to parties of six or more.

\*Consuming raw eggs, fish, or meat may increase the risk of contracting a foodborne illness. For your convenience, an 18% gratuity will be added to parties of six or more.\*

## BITES

2PM — 11PM

1/2 DOZEN BEAUSOLEIL OYSTERS House-made mignonette, Tabasco	28
FRIES with spiced mayo add parmesan cheese add truffle oil add parmesan and truffle	10 2 3 5
MEAT AND CHEESE BOARD Melba toast, honey nuts, quince, grain mustard	26
GOAT'S CHEESE CROQUETTES Dill, truffle honey	24
SMOKED SALMON TARTINE Labneh, spring peas, mint and dill pesto	25
SHRIMP SALAD Pickled carrots, crispy shallots, cilantro vinaigrette	29
TUNA TARTARE Olives, sundried tomato, basil, egg yolk jam	28
MINI CRAB CAKES Old Bay aioli	25
BURRATA Apricot mostarda, marcona almonds, sourdough	22
SPICY FRIED CHICKEN BITES Lime buttermilk sauce	25
DRY AGED BURGER Bacon, cheddar, onions, lettuce, Churchill sauce	28

## TIMELESS SIGNATURE COCKTAILS 26

RED STRINGS  
El Buho Mezcal, Volcan Reposado, Smoked Bell Pepper, Lemon,  
Peychaud's Bitters

PETAL TO THE METAL  
Volcan Blanco, Hibiscus, Lime, Ancho Reyes, Habanero Tincture

## CLASSIC COCKTAILS 23

SAZERAC  
Michter's Rye, Demerara, Peychaud's Bitters, Absinthe

BROWN DERBY  
Fort Hamilton Bourbon, Grapefruit, Honey, Lemon

TOKI PENICILLIN  
Suntory Toki Whisky, Lemon, Honey, Ginger

FRENCH 76  
Belvedere, Moët & Chandon Impérial, Lemon

## AGED COCKTAILS 30

STROKE OF GENIUS  
Monkey Shoulder, El Buho Mezcal, Cocchi Torino, Contratto Bitter,  
Ancho Reyes, Maple, Grapefruit Bitters, Aged in Oak

FORTUNE'S FAVOR  
Scapegrace Gin, Bombay Sapphire, Aveze, Italicus, St. Germain,

## ZERO-PROOF COCKTAILS

THE 5 MADISON 16  
Grapefruit, Pineapple, Pomegranate, Lemon, Honey

THE GALA SPRITZ 16  
Red Apple, Bacon, Lemon, Ginger, Lyre's Classico

APEROL SPRITZ 16  
Lyre's Italian Spritz, Lyre's Classico, Club Soda

ZERO-PROOF BUBBLES GL/BTL  
Lyre's Classico 16 / 64

CHAMPAGNE GL / BTL  
Moët & Chandon Impérial 28 / 150  
Perrier Jouët Grand Brut 34 / 175  
Ruinart Blanc de Blancs 38 / 185  
Ruinart Rosé 195  
Veuve Clicquot Brut La Grande Dame 450  
Perrier Jouët Belle Epoque 460  
Pol Roger, Sir Winston Churchill 700  
Dom Perignon Rosé 800  
Louis Roederer, Cristal Brut 800  
Krug Brut Rosé 800  
Krug Grand Cuvée, 1.5 L 900  
Dom Perignon P2 1000

BEER  
Peroni Nastro Azzurro 12  
The New York EDITION, Nocturne Saison Ale 12  
Ithaca Flower Power IPA 13  
Cityside Hazy IPA 14

## TEQUILA

BLANCO  
Cayeya Blanco 17  
Siete Leguas Blanco 17  
Lalo 18  
Casamigos Blanco 20  
El Tesoro Blanco 20  
Siembra Azul Blanco 22  
Amatiteña Blanco 22  
Volcan Blanco 25  
Tequila Ocho Plata San Jeronimo 26  
Patron El Cielo 30  
Clase Azul Gold 78

REPOSADO  
Siete Leguas Reposado 19  
El Tesoro Reposado 23  
Volcan Reposado 25  
Casamigos Reposado 25  
Patron El Alto 46  
Clase Azul Reposado 56

AÑEJO  
Herradura Ultra Cristalino Añejo 27  
Volcan Cristalino Añejo 30  
El Tesoro Añejo 35  
Herradura Legend Añejo 55  
Avion Reserva 44 60  
Volcan XA 62  
Clase Azul Añejo 125

MEZCAL  
El Buho 18  
Illegal Joven Reposado 23  
Yola 24  
Del Maguey Chichicapa 28  
Mezcalito Pal'alma, San Luis Potosí 35  
El Jolgorio, Tepeztate 42  
Clase Azul Durango 95  
Clase Azul Guerrero 105

## COGNAC & BRANDY

Pierre Ferrand 1840	20
Boulard VSOP Calvados	21
Hennessy VSOP Privilege	25
Martell Cordon Bleu	55
Hennessy XO	55
Hennessy Paradis Imperial	350
Remy Martin Louis XIII	400

## RUM & CACHACA

Avua Prata	15
Ten to One	19
Diplomatico Reserva	20
Ron Zacapa 23yr	22
Ron Zacapa XO	42

## GIN

Fords	18
Bombay Sapphire	18
Fort Hamilton Gin	18
Hendrick's	19
Roku	19
Sipsmith	20
Monkey 47	21

## VODKA

Haku	17
Tito's	18
Belvedere	20
Ketel One	20
Grey Goose	21
Harridan	21

## SOTOL

Nocheluna	22
-----------	----

## WINE

### ROSE

Vie Vite, Côtes de Provence, France	21 / 100
Whispering Angel, Côtes de Provence, France	25 / 115

### WHITE

Adaras, Verdejo, Castilla La Mancha, Spain	19 / 88
Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy	20 / 95
Domaine Wachau, Grüner Veltliner, Niederosterreich, Austria	21 / 98
Jacques Dumont, Sancerre, Loire Valley, France	23 / 115
Newton, Unfiltered Chardonnay, Nappa Valley, California	35 / 130
Flowers, Chardonnay, Sonoma Coast, California	38 / 165

### ORANGE

James Rahn, Pinot Gris, Dundee Hills, Oregon	22 / 105
--	----------

### RED

Numanthia, Termes Tinta de Toro, Castilla y León, Spain	19 / 95
Felino, Malbec, Mendoza, Argentina	22 / 105
Justin, Cabernet Sauvignon. Paso Robles, California	23 / 106
Chateau Les Trois Croix, Fronsac, Bordeaux, France	29 / 115
Joseph Phelps Freestone, Pinot Noir, Sonoma, California	38 / 150
Marchesi di Barolo, Barolo, Italy 2014	35 / 138
Faust, Cabernet Sauvignon, Napa Valley, California 2021	48 / 225
Jarvis Estate, Cabernet Franc, Napa Valley, California 2018	490

BOURBON

Michter's Bourbon	19
Woodinville	19
Jack Daniels Single Barrel	20
Woodford Reserve	20
Hudson Baby Bourbon	20
Knob Creek	20
Legent	21
Maker's 46	21
Basil Hayden	23
Blanton's	30
Jefferson's Ocean	32
Pappy Van Winkle 10yr	100
Pappy Van Winkle 12yr	125

RYE WHISKEY

Woodinville Rye	19
Michter's Rye	19
Knob Creek	20
Whistle Pig 10yr Single Cask	23
Whistle Pig 12yr Old World	42

IRISH WHISKEY

Jameson Black Barrel	17
The Green Spot	27
Redbreast 15yr	38

JAPANESE WHISKEY

Suntory Toki	18
Nikka Coffey Grain	25
Hibiki Harmony	35
Kanosuke Single Malt Cask Strength	40
Yamazaki 12yr	45

BLENDED SCOTCH

Monkey Shoulder	19
Johnnie Walker Black Label	25

SINGLE MALT SCOTCH

Glenmorangie 10yr	25
Laphroaig 10yr	25
Bowmore 12yr	25
Glenrothes 12yr	25
Glenlivet 12yr	26
Highland Park 12yr	26
Ardbeg 10yr	28
The Macallan Sherry Oak 12yr	28
Balvenie Double Wood 12yr	28
Glenfiddich 12yr	30
Glenfiddich 15yr	35
Glenlivet 15yr	35
Lagavulin 16 yr	40
Balvenie Caribbean Cask 14yr	42
The Macallan Double Cask 15yr	48
Glenmorangie 18yr	55
Glenrothes 18yr	60
Bowmore 18yr	62
Glenlivet 18yr	65
The Macallan Sherry Oak 18yr	80
Glenfiddich 21yr	75
Glenlivet 25yr	188
Balvenie 40yr	1200