# THE BAR ROOM LOUNGE

The Lounge is a great spot for happy hours and more. We welcome guests with wine, cocktails and snacks upon arrival. This semi-private Lounge area can be reserved for up to 15 guests with preselected food and beverages.

## NUMBER OF GUESTS

15 guests

## TIMING

Reservations last for 1.5 hours. Timing is flexible to accommodate your party's needs, with reservations usually occurring from 5-6:30pm.

## FOOD & BEVERAGE MINIMUM

Reservations from 5:00PM-6:30PM: \$1,500 Reservations from 6:00PM-7:30PM: \$2,000

Gratuity and 8.875% New York State Sales Tax are not included.



## SNACK AND BEVERAGE MENU

## **SNACKS**

#### 65 per person per 1.5 hour

Olives - castelvetrano & coriander Spiced Nuts - cashews & Japanese peanuts Tarte Flambée - bacon & onion Fried Chicken - honey & fries

## ADDITIONAL OPTIONS

Oysters – limequat kosho mignonette – \$52 per dozen\* Caviar – egg sauce & brioche – \$30 per piece\*

## WINE

#### **SPARKLING**

Scarpette, Prosecco, Veneto, Italy 2022 - \$65 NV H. Blin, 'Tradition,' Brut, Champagne - \$115

#### WHITE

Domaine Séguinot-Bordet, 'Vieilles Vignes,' Chablis, France 2023 – \$85 Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022 – \$70 Bernard Reverdy et Fils, Sancerre, Loire, France – \$105 Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022 – \$95 Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2020 – \$100

#### RED

G.D. Varja, Nebbiolo, Langhe, Piemonte, Italy 2022 – \$85 Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021– \$85 Christophe Buisson, Savigny-Lès-Beaune, Bourgogne, France 2020 – \$120 Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2022 – \$95 Flora Springs, Cabernet Sauvignon Blend, 'Trilogy,' Napa Valley, California 2019 – \$135

## THE MODERN COCKTAILS

#### **MARTINI 20**

Brooklyn Gins, Vodka, Dry & Blanc Vermouths, Pear Eaux de Vie

#### **ESPRESSO MARTINI 20**

Vodka, Cold Brew, Aquavit, Salt

#### PAPER PLANE 20

Bourbon, Blood Orange & Rhubarb Amari, Clove

#### **GRAPEFRUIT 20**

Blanco Tequila, Select Apertivo, Lime, Grapefruit Soda

#### APPLE 20

Vodka, New York State Fuji Apple, Génépy

#### **LIME 20**

The Modern Blackstrap Rum, East Coast Amaro, Coca-Cola

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness \*\*Menu items are subject to change based upon seasonal availability.

