

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.

FOOD & BEVERAGE MINIMUM

Reservations for the Lounge are accepted up to 28 days in advance.

Reservations from 5:00PM-6:30PM

January-October: \$1,500

November & December: \$2,000

Reservations from 6:00PM-7:30PM

Please inquire for availability.

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

Caviar Hot Dogs - \$39 per two pieces*
Caviar - egg sauce & brioche - \$30 per piece*
Oysters - limequat kosho mignonette - \$52 per dozen*

WINE

SPARKLING

Albet I Noya, Cava, Reserva, Spain 2023 - \$80
J. Lassalle, Brut, Premier Cru, Champagne, France - \$115

WHITE

Bloodroot, Sauvignon Blanc, North Coast, California 2022 - \$80
Domaine Laroche, 'Saint Martin,' Chablis, France 2023 - \$95
Dominique et Janine Crochet, Sancerre, Loire, France 2024 - \$110
Domaine Séguinot-Bordet, 'Vaillons,' Chablis Premier Cru, Burgundy, France 2023 - \$135
DuMol, Chardonnay, Russian River Valley, California 2023 - \$150

RED

G.D. Varja, Nebbiolo, Langhe, Piemonte, Italy 2024 - \$85
Donatella Cinelli Colombini, Sangiovese, Rosso di Montalcino, Tuscany, Italy 2022 \$95
Withers, Pinot Noir, Peters Vineyard, Sonoma Coast, California 2021 \$120
Matthiasson, Cabernet Sauvignon, 'Village,' Napa Valley, California 2022 - \$130
Château Le Pape, Pessac-Léognan, Bordeaux, France 2018 - \$160

THE MODERN COCKTAILS - \$20

MARTINI

Gin Blend, Alsatian Kirsch, Blanc Vermouth,
Orange Bitters, Anise

PAPER PLANE

Bourbon, Blood Orange &
Rhubarb Amari, Clove

PALOMA

Tequila, Mezcal, Clarified Grapefruit,
Basil Eau de Vie, Lime, Soda

FRENCH MARTINI

Vodka, Pineapple Cordial, Raspberry,
Thyme, Cassis, Cava

MODERN OLD FASHIONED

Irish Whiskey, Spanish Brandy, Local Amaro Blend,
Lemon and Orange Oils

ESPRESSO MARTINI

Vodka, Cold Brew, Aquavit, Salt

*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.