

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

Gratuuity 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 Desauvay-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

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.



THE MODERN