

## SIGNATURE COCKTAILS

### HUDSON DIRTY MARTINI

*Beluga Transatlantic Vodka,  
house-made vegetable brine*

*A unique and savory take on the dirty martini*  
\$18

### GOODBYE COSMO

*Ketel One Vodka, Dubonnet Red, lemon juice,  
served with a candied orange*

\$18

### NEVER SEE IT COMING

*Our house-made pineapple vodka aged for 3 weeks.  
We guarantee you will never see it coming!*

\$18

### FORBIDDEN ELIXIR

*The Botanist Gin shaken with chili-infused  
Chartreuse, fresh lemon and lime*

\$18

### GIN GIN

*Hendricks Gin, Canton Ginger Liqueur, cucumber  
mint purée, topped with a splash of ginger ale*

\$19

### SMOKIN' SENORITA

*Casa Migos Mezcal, Laphroaig,  
cayenne, grapefruit, smoked salt*

\$18

### SOIRÉE

*Basil-infused tequila, Mathilde Poire,  
brandied cherry cordial, pomegranate*

\$19

### ANTIQUÉ FASHION

*Old Overholt Rye, brown simple syrup,  
grapefruit bitters*

\$19

### CHAI SOUR

*A marriage of chai-infused Bulleit Rye with  
chai-infused Bianco*

\$18

## SIGNATURE COCKTAILS

### MARY MACGREGOR

*Balvenie Doublewood 12yr,  
house-made spiced vermouth, cinnamon, ginger*  
\$22

### THE GRAND TODDY

*Hennessy VS, cayenne pepper, maple syrup, ginger*  
\$22

## BARREL AGED COCKTAILS

**\$ 2 2**

### BARREL AGED MANHATTAN

*Aged in the Pierre's cellar for six weeks*

### BARREL AGED NEGRONI

*Aged in French Oak-American Bourbon barrels  
for six weeks.*



## CLASSIC COCKTAILS

### MOSCOW MULE

*Titos Vodka, Fever-Tree Ginger Beer, and fresh lime  
served in a traditional copper mug*  
\$18

### OLD CUBAN

*Vizcaya rum, fresh lime, mint, topped  
with Champagne & a few dashes of Angostura*  
\$19

### PENICILLIN

*Famous Grouse scotch, muddled ginger,  
honey, fresh lemon & a dash of Laphroaig*  
\$18

### RAFFLES SINGAPORE SLING

*Citadelle Gin, Cherry Herring, Cointreau  
B&B, pineapple, lime juice*  
\$18

# WINES BY THE GLASS

## CHAMPAGNES & SPARKLING

*Gérard Bertrand Cremant de Limoux*  
*Languedoc-Roussillon, France 2013 \$16*

*Louis Pommery Brut*  
*California, United States NV \$17*

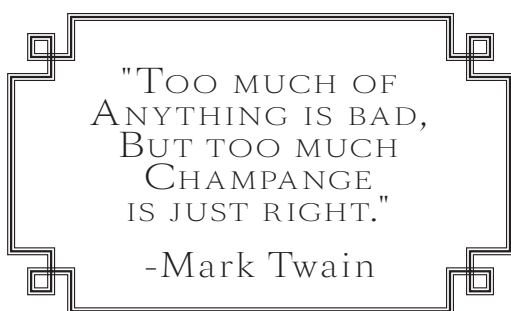
*Champagne Taittinger Cuvée Prestige Brut*  
*Reims, France NV \$25*

*Champagne Prestige des Sacres Cuvée*  
*Dynastie Blanc de Blancs*  
*Reims, France NV \$26*

*Champagne Taittinger Brut Rose*  
*Reims, France NV \$28*

*Champagne Billecart Salmon Brut Reserve*  
*Mareuil-sur-Ay, France NV \$32*

*Champagne Laurent Perrier Rosé*  
*Mareuil-sur-Ay, France NV \$35*



## WHITES

*Chablis, William Fevre Champs Royeaux*  
*Burgundy, France 2015 \$16*

*Beaune du Château Bouchard Père et Fils Premier Cru*  
*Bourgogne, France 2013 \$27*

*Sancerre, Xavier Flouret French Blonde*  
*Loire Valley, France 2015 \$16*

*White Bordeaux Blend, Conundrum*  
*Napa Valley, California 2015 \$18*

*Viognier Blend, Mas de Daumas Gassac Blanc*  
*Languedoc, France 2014 \$22*

## ROSÉ

*Rosé, Whispering Angel*  
*Côtes de Provence, France 2016 \$16*

# WINES BY THE GLASS

## REDS

*Croze-Hermitage Jean-Luc Colombo Les Fées Brunes*  
N Rhône, France 2014 \$18

*Malbec, Bodega Colome Estate*  
Calchaquies, Argentina 2013 \$17

*Marsannay, Audoin Cuvée Marie Ragonneau*  
Bourgogne, France 2014 \$21

*Pinot Noir, Lynmar Estate*  
Russian River Valley, California 2014 \$26

*Cabernet Sauvignon, Laurel Glen*  
Sonoma Mountain, California 2011 \$34

*Château Clarisse Côtes de Bordeaux*  
Bordeaux, France 2014 \$18

*Listrac-Medoc, La Caravelle*  
Bordeaux, France 2012 \$17

## BEERS

*Brooklyn Lager, Amber Lager*  
Brooklyn, New York abv: 5.2% \$10

*Samuel Adams Boston Lager, Amber Lager,*  
Boston, Massachusetts abv: 4.9% \$10

*Pilsner Urquell, Pilsner*  
Plzen Czech Republic abv: 4.4% \$12

*Lagunitas India Pale Ale, IPA*  
Petaluma, California abv: 6.2% \$12

*Amstel Light, Pale Lager*  
Zoeterwoude, Netherlands abv: 3.5% \$12

*Blue Moon Belgian White Ale, Witbier*  
Denver, Colorado abv: 5.4% \$10

*Stella Artois, Pale Lager*  
Leuven, Belgium abv: 5.2% \$12

*Kaliber, non-alcoholic*  
Dublin, Ireland abv: .05% \$10

## CIDER

*Clifton Dry, Natural Sparkling Apple Wine*  
New York, New York abv: 5.5% \$14



# FLACONS BY BLASON LOUIS



*Experience these exquisite single estate wines,  
rarely available by the glass, presented in a  
single serve flacon*

## BORDEAUX

RIGHT BANK VS LEFT BANK

30

*ST. EMILION 2012*

*100% Merlot*

*Blackberry, black current, fresh cherry and sweet  
spices supported by healthy tannins*

18

*HAUT MEDOC 2011*

*67% Cabernet Sauvignon, 33% Merlot*

*Fine woody aromas and bright inflections of fresh  
fruit blackberry, raspberry, with roasted notes of  
tobacco and leather*

15





# FLACONS BY BLASON LOUIS



## RHÔNE VALLEY

36

CHÂTEAUNEUF-DU-PAPE 2011  
70% Grenache, 10% Syrah, 10% Mourvèdre  
10% Cinsault

*Red fruits and spices, blackberries, blueberries, vanilla,  
tobacco, charred red pepper, and a hint of chocolate  
supported by healthy tannins*

22

CORNAS "CUVEE SPECIALE" 2014  
100% Syrah

*Blackberry, cherries, unripened raspberries  
Floral peony, violet, black pepper, ginger, nutmeg bread  
medium well integrated tannins*

16

## BURGUNDY

### A TALE OF TWO CHARDONNAYS

38

CHASSAGNE MONTRACHET  
1ER CRU 2011  
100% Chardonnay

*Dry fruit, hawthorne, acacia, salted butter, and honey.  
Nuances of praline with a finish of white pepper,  
cinnamon, and licorice*

25

SANTENAY SOUS LA ROUCHE 2013  
100% Chardonnay

*Passion fruit, pineapple, lime orange, almond, and  
hazelnut. Bright minerality rounded out by mint,  
white pepper, malt, and barley*

18

18% Gratuity may be added to your check for parties of six or more.

## SPECIALTY MOCKTAILS

**\$10**

### *Cardamom Sensation*

*Cardamom, freshly squeezed lime juice,  
simple syrup, ginger beer*

### *Caribbean Holiday*

*Coconut sorbet, basil leaves, pineapple juice*

### *Cinnamon Devine*

*Cider, cinnamon, brown simple syrup, lime juice*

## BEVERAGES

### *Freshly Squeezed Juice*

*Orange Juice & Grapefruit Juice*

*\$9*

### *Assorted Juices*

*Cranberry, White Cranberry, Apple, Pineapple*

*\$7*

### *Assorted Sodas*

*Coke, Diet Coke, Sprite, Pepsi, Diet Pepsi,  
Sierra Mist, Fever-Tree Ginger Ale, Ginger Beer,  
Soda water & Tonic water*

*\$7*

### *Bottled Water*

*Evian*

*small \$7 / large \$10*

*Perrier*

*small \$7 / large \$10*





## FRENCH PRESSED COFFEES

\$9

*Brazil Boubon*

*Medium Roast:*

*Sweet acidity, well balanced,  
rich with light aromas*

*Blue Forest Haitian*

*Medium-Light Roast*

*Creamy mellow body, medium complexity,  
prominently nutty*

*Afrique*

*Medium-Dark Roast*

*Low-acid, grassy fruit, and a long roasted finish*

## ESPRESSO DRINKS

*(Regular & Decaffeinated)*

*Espresso*

*Single \$7 / Double \$10*

*Cafe Americano \$11*

*Cappuccino \$11*

*Cafe Latte \$11*

*Cafe Mocha (White & Dark) \$11*

*Cafe Au Lait \$11*

*Extra Shot \$3*

## LOOSE LEAF TEA DRINKS (PALAIS DES THÉS)

*All Loose Leaf Teas*

*(found on next page)*

*\$9*

TEAPACCINO

*Fresh loose leaf teas blended with steamed milk,  
cinnamon simple syrup, and topped with foam  
served hot or iced*

*Choice of*

*House Chai Blend, Saint James, or Chamomile Apple  
Spices (herbal)*

*\$11*

**AFTERNOON TEA**  
SERVED DAILY BETWEEN 2PM-6PM

**TRADITIONAL TEA SERVICE**  
*Choice of Tea with Sandwiches, Scones & Pastries*  
\$65

**ROYAL TEA SERVICE**  
*Choice of Tea with Sandwiches, Scones & Pastries*  
*with Taittinger Brut Champagne*  
\$80  
*with Taittinger Rose Brut Champagne*  
\$85

**UNLIMITED ROYAL TEA SERVICE**  
*Choice of Tea with Sandwiches, Scones & Pastries*  
*with Taittinger Brut Champagne*  
*1.5 Hour Limit*  
\$115

**TEA SANDWICHES**  
*Miniature Lobster Rolls*  
*American Caviar on Buckwheat Blinis*  
*Smoked Salmon on Rye, Balsamic Onions*  
*English Cucumber with Dill Cream Cheese (v)*  
*Spiced Chicken Tartlet*  
*Traditional Egg Salad on Brioche Buns*  
*Portobello, Brie & Red Pepper Wraps (v)*

**FRESHLY BAKED SCONES & BUTTER COOKIES**  
*Cranberry Scones with Devonshire Cream, Raspberry Preserves, & Meyer Lemon Curd*

**PASTRIES**  
*Fresh Fruit Tarlets*  
*Coffee Opera Cake*  
*Strawberry Lemon Pavlovas*  
*Linzer Cookies*  
*Red Cherry Financiers*  
*Walnut Cream Cheese Sables*  
*Chocolate Crunch Cookies*  
*Coffee & Strawberry Macarons*  
*Single Origin Chocolate Cupcakes*

(v) Vegetarian

18% Gratuity may be added to your check for parties of six or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# PALAIS DES THÉS

## GREEN TEAS

### GRAND JASMINE CHUN FENG

*Hand-rolled jasmine tea from China*

### SENGHA SUPERIOR

*A strong & robust single-estate green tea from Japan*

### ICY MINT

*Chinese green tea mixed with refreshing mint leaves*

## BLACK TEAS

### THE PIERRE BLEND

*Our custom blend of fine black tea spiced with green cardamom, pink peppercorns, cloves, cinnamon, ginger & orange zest*

### THÉ DES LORDS

*A wonderful Earl Grey with a pronounced bergamont flavor, enhanced with safflower petals*

### BIG BEN ENGLISH BREAKFAST

*A fragrant blend of Yunnan & Assam teas, both mild & mellow. Its high caffeine content makes this tea a perfect morning blend!*

### MARGARETS HOPE

*A fruity Darjeeling with high proportions of single-estate Assam tea leaves making this tea dark & invigorating*

### SAINT JAMES

*A single-estate tea from Sri Lanka that has a light caramel color with aromas of cooked apple & wood*

### TRADITIONAL CHAI

*Traditional Indian chai is a delicious blend of black tea and spices*

### TIE GUAN YIN IMPERIAL

*A single-estate blend of green & black oolong tea from China. This tea's beautiful amber infusion suggests cinnamon & liquorice*

### ROTUNDA BLEND

*A blend of green & black teas infused with mint, rose, jasmine & orchid petals*

## HERBAL & RED TEAS

### GARDEN OF DREAMS

*Refined blend of chamomile flowers, lemon balm, lavender, verbena, and rose petals*

### CHAMOMILE APPLE SPICES

*Apple spices and gourmet notes with chamomile create a warm and comforting blend*

### TROPICAL GARDEN

*Blend of mango, pineapple, papaya, peach, rosehip peel & lemongrass*

SERVED DAILY BETWEEN  
2PM - 8PM

### EVENING BITES

- Half Dozen Beau Soleil Oysters* \$19  
*Sauce mignonette*
- Catskills Smoked Salmon* \$18  
*Traditional condiments, toast points*
- Herb Poached Shrimp Cocktail* \$24  
*Celery root & horseradish remoulade*
- Chicken Samosas* \$22  
*Spiced chicken, cumin pastry, mint & tamarind chutneys*
- Mezze (v)* \$22  
*Hummus, baba ghanoush & tzatziki, olive salad and pita points*
- House Cheese Plate* \$18  
*Spicy fig jam, cornichons, honeycomb, grilled bread*



"People who love to eat are  
always the best people."

-Julia Child

### SALADS & SOUP

- The Pierre Lobster Salad* \$28  
*Poached Maine lobster, apple celery remoulade, endives, asparagus, radish, truffle vinaigrette*
- Kale, Frisée & Apple Salad* \$22  
*Poached egg, golden raisins, dijon dressing*
- Roasted Butternut Squash Soup (v)* \$16  
*Crispy kale, pumpkin seeds*

SERVED DAILY BETWEEN  
2PM - 8PM

BETWEEN THE TOAST

- Pav Bhaji (v)* \$22  
*A recipe from Mumbai, perfected by our chefs. Butter toasted soft rolls with a vegetable curry*
- Quesadilla* \$22  
*Char-grilled chicken, green and red peppers, pepper jack cheese, sour cream, guacamole*
- Chicken Club Sandwich* \$25  
*Poached chicken, tomatoes, romaine lettuce & apple smoked bacon*
- Tomato Mozzarella Panini* \$28  
*Tomato, mozzarella, prosciutto san Danielle, basil pesto, Arugula Salad*
- Angus Beef Sliders* \$22  
*Rupert cheese, watercress, balsamic onion marmalade & horseradish cream*

DESSERT MENU

- Chocolate Fudge Cake* \$14  
*Streusel crunch, salted caramel cashew ice cream*
- Apple Tart Tatin* \$12  
*Apple cider caramel ice cream*
- New York Cheesecake* \$12  
*Graham cracker crust, stawberry compote*
- Selection of Ice Creams or Sorbets* \$10  
*Served with fresh berries*

CAVIAR

- 1 oz Imperial Sturgeon Caviar* \$95
- 1 oz Ossetra Russian Caviar* \$190



## VODKA

<i>Absolut</i>	\$14
<i>Absolut Citron</i>	\$14
<i>Belvedere</i>	\$16
<i>Beluga Transatlantic Vodka</i>	\$16
<i>Chopin</i>	\$16
<i>Cîroc</i>	\$16
<i>Effen</i>	\$14
<i>Grey Goose</i>	\$16
<i>Ketel One</i>	\$16
<i>Russian Standard Imperial</i>	\$16
<i>Stolichnaya</i>	\$16
<i>Stolichnaya Elit</i>	\$18
<i>Tito's</i>	\$14
<i>Ultimat</i>	\$15
<i>VDKA 6100</i>	\$15

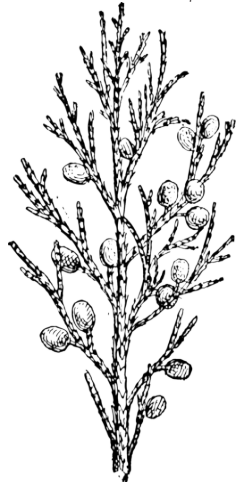


*Triticum  
aestivum*  
Common Wheat

## GIN

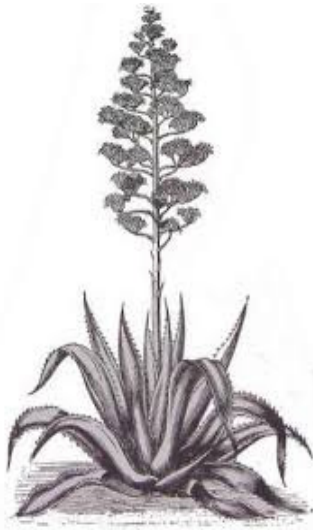
<i>Beefeater</i>	\$14
<i>Bombay Dry</i>	\$14
<i>Bombay Sapphire</i>	\$16
<i>The Botanist</i>	\$16
<i>Bulldog</i>	\$14
<i>Hendrick's</i>	\$16
<i>Tanqueray</i>	\$14
<i>Tanqueray 10</i>	\$16
<i>Sipsmith</i>	\$16

*Juniperus Communis*  
Juniper Berries



## RUM

<i>Appleton Estate Reserve, Jamaica</i>	\$14
<i>Bacardi, Puerto Rico</i>	\$14
<i>Don Papa, The Philipines</i>	\$14
<i>Captian Morgan Spiced, Virgin Islands</i>	\$14
<i>Facundo Eximo, Puerto Rico</i>	\$18
<i>Facundo Esquisito, Puerto Rico</i>	\$30
<i>Facundo Paraiso, Puerto Rico</i>	\$60
<i>Gosling Black, Bermuda</i>	\$14
<i>Ypióca Cachaça, Brazil</i>	\$14
<i>Malibu, Barbados</i>	\$14
<i>Mount Gay, Barbados</i>	\$14
<i>Myers, Jamaica</i>	\$14
<i>Ron Zacapa, Guatemala</i>	\$16
<i>Vizcaya, Dominican Republic</i>	\$16



*Agave americana*  
Sentry plant, century plant, maguey, or American aloe

## TEQUILA

<i>Don Julio Blanco</i>	\$14
<i>Don Julio Anejo</i>	\$38
<i>Don Julio 1942</i>	\$53
<i>Deleon Reposado</i>	\$28
<i>Deleon Anejo</i>	\$30
<i>Del Amigo Mezcal Joven</i>	\$14
<i>Hornitos Black Barrel</i>	\$14
<i>Patron Silver</i>	\$16
<i>Patron Reposado</i>	\$24
<i>Patron Anejo</i>	\$30
<i>Patron Platinum</i>	\$70
<i>Patron Grand Burdeos</i>	\$148
<i>Patron Grand Piedra</i>	\$200
<i>Roca Patron Silver</i>	\$20
<i>Roca Patron Reposado</i>	\$30
<i>Roca Patron Anejo</i>	\$40
<i>Sauza Reposado</i>	\$16

# WHISKEYS

## AMERICAS

### BOURBONS

<i>Angel's Envy</i>	\$16
<i>Baker's</i>	\$19
<i>Basil Hayden</i>	\$19
<i>Bastille 1789</i>	\$14
<i>Blanton's</i>	\$17
<i>Booker's</i>	\$21
<i>Bulleit</i>	\$16
<i>Elijah Craig</i>	\$12
<i>Jack Daniels</i>	\$14
<i>Jim Beam</i>	\$14
<i>Jim Beam Black</i>	\$16
<i>Knob Creek</i>	\$16
<i>Makers Mark</i>	\$14
<i>Ridemont Reserve 1792</i>	\$16
<i>Russell Reserve</i>	\$15
<i>Wild Turkey</i>	\$14
<i>Woodford Reserve</i>	\$16

### RYE

<i>Angel's Envy Rye</i>	\$19
<i>Bulleit Rye</i>	\$16
<i>Old Overholt</i>	\$14
<i>Templeton Rye</i>	\$16
<i>Whistle Pig Rye 10yr</i>	\$19
<i>Woodford Reserve Rye</i>	\$16

### CANADA

<i>Crown Royal</i>	\$14
<i>Seagrams 7</i>	\$14
<i>Seagrams VO</i>	\$14
<i>Canadian Club</i>	\$14

### IRELAND

<i>Bushmills Old</i>	\$14
<i>Bushmills Black Bush</i>	\$16
<i>Jameson</i>	\$14
<i>Tullamore Dew</i>	\$14

### JAPAN

<i>Hakushu 12yr</i>	\$22
<i>Suntory Toki</i>	\$18
<i>Yamazaki 12yr</i>	\$24
<i>Yamazaki 18yr</i>	\$90



# WHISKEYS SCOTLAND

## BLENDED SCOTCH

<i>Chivas 12yr</i>	\$16
<i>Chivas 18yr</i>	\$24
<i>Chivas 25yr</i>	\$80
<i>Cutty Sark</i>	\$14
<i>Dewars White Label</i>	\$14
<i>Dimple Pinch 15yr</i>	\$16
<i>J&amp;B</i>	\$14
<i>Johnny Walker Red</i>	\$14
<i>Johnny Walker Black</i>	\$16
<i>Johnny Walker Green</i>	\$30
<i>Johnny Walker Blue</i>	\$60

## SPEYSIDE

<i>Aberlour 12yr</i>	\$18
<i>Balvenie Double wood 12yr</i>	\$22
<i>Balvenie 14yr Carribean Cask</i>	\$28
<i>Glenfiddich 12yr</i>	\$16
<i>Glenfiddich 15yr</i>	\$22
<i>Glenfiddich 18yr</i>	\$38
<i>Glenlivet 12yr</i>	\$16
<i>Glenlivet 15yr</i>	\$26
<i>Glenlivet 18yr</i>	\$32
<i>Glenrothes Vintage Reserve</i>	\$25
<i>Macallan 12yr</i>	\$18
<i>Macallan 15yr</i>	\$35
<i>Macallan 18yr</i>	\$60
<i>Macallan 25yr</i>	\$150
<i>Macallan Reflection</i>	per oz \$105

## HIGHLAND

<i>Dalwhinnie 15 yr</i>	\$18
<i>Dalmore 12yr</i>	\$16
<i>Glenmorangie 10yr</i>	\$16
<i>Glenmorangie 18yr</i>	\$36
<i>Oban 14yr</i>	\$23

## LOWLAND

<i>Glenkinchie</i>	\$18
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## ISLAY

<i>Ardbeg 10yr</i>	\$22
<i>Lagavulin 16yr</i>	\$22
<i>Laphroig 10yr</i>	\$18

## ISLANDS

<i>Talisker</i>	\$20
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## WHISKEY FLIGHTS

ALL FLIGHTS CONSIST OF  
1 OZ OF EACH SPIRIT

Classic American Whiskey  
*Basil Hayden, Woodford Reserve, Bulleit Bourbon*  
\$25

Taste of Japanese Whiskey  
*Suntory Toki, Suntory Yamazaki 12yr,  
Hibiki Harmony*  
\$30

Tour of Scotland  
*Glenrothes Vintage Reserve, Macallan 12,  
Oban 14yr*  
\$30

*Build your own Scotch, Rum or Tequilla Flight*  
*Choice of 3 spirits (1oz each)*  
*Please ask server for pricing*

## COGNACS

<i>Courvoisier V.S</i>	\$16
<i>Courvoisier V.S.O.P</i>	\$20
<i>Courvoisier X.O</i>	\$44
<i>Hennessy V.S</i>	\$16
<i>Hennessy V.S.O.P</i>	\$22
<i>Hennessy X.O</i>	\$60
<i>Martel Cordon Bleu</i>	\$45
<i>Remy Martin V.S.O.P</i>	\$22
<i>Remy Martin X.O</i>	\$60
<i>Remy Martin V.</i>	\$70
<i>Remy Martin 1989 Extra</i>	\$165



## REMY MARTIN LOUIS XIII

<i>Half an ounce</i>	\$100
<i>One ounce</i>	\$200
<i>Two ounces</i>	\$400



## GRAPPA

<i>Berta Bric del Gaian, de Moscato</i>	\$60
<i>Berta TreSoliTre, de Barolo</i>	\$50
<i>Castellare</i>	\$45

## AMAROS

<i>Amaro Nonino</i>	\$16
<i>Averna Amaro</i>	\$12
<i>Montenegro Amaro</i>	\$12
<i>Amaro Meletti</i>	\$12
<i>Amaro Ciociara</i>	\$12

## APERITIF & DIGESTIF

<i>Aperol</i>	\$12
<i>B&amp;B</i>	\$14
<i>Campari</i>	\$14
<i>Chartreuse Yellow</i>	\$14
<i>Dubonnet red</i>	\$12
<i>Fernet Branca</i>	\$12
<i>Lillet Blanc</i>	\$12
<i>Martini (Bianco &amp; Sweet)</i>	\$12
<i>Pernod</i>	\$12
<i>Pimms' no 1</i>	\$14
<i>Pisco 100</i>	\$14
<i>Punt e Mes</i>	\$12
<i>Ricard</i>	\$12
<i>Tio Pepe</i>	\$12

## LIQUEURS

<i>Amaretto</i>	\$12
<i>Benedictine</i>	\$14
<i>Baileys</i>	\$14
<i>Canton</i>	\$12
<i>Cherry Heering</i>	\$12
<i>Chambord</i>	\$14
<i>Cointreau</i>	\$14
<i>Drambuie</i>	\$14
<i>Frangelico</i>	\$12
<i>Fragoli</i>	\$12
<i>Grand Marnier</i>	\$18
<i>Harvey's Bristol Cream</i>	\$12
<i>Jagermeister</i>	\$12
<i>Kahlua</i>	\$12
<i>Limencello</i>	\$12
<i>Midori</i>	\$12
<i>Pama</i>	\$14
<i>Sambuca</i>	\$14
<i>Sambuca Black</i>	\$14
<i>Saint Germain</i>	\$14

## FORTIFIED WINE

<i>Fonseca Tawny</i>	\$12
<i>Sandeman Madeira</i>	\$12
<i>Sandeman 20 yr</i>	\$18
<i>Taylor Fladgate 10 yr</i>	\$12
<i>Taylor Fladgate 20 yr</i>	\$15
<i>Taylor Fladgate 30 yr</i>	\$30
<i>Taylor Fladgate 40 yr</i>	\$45
<i>Taylor Fladgate Vintage Porto 1994</i>	\$22

## WINES BY THE BOTTLE

### CHAMPAGNES & SPARKLING

105	<i>Gérard Bertrand Cremant de Limoux Languedoc-Roussillon, France</i>	2013	\$55
101	<i>Louis Pommery Brut California, United States</i>	NV	\$60
100	<i>Champagne Taittinger Cuvée Prestige Brut Reims, France</i>	NV	\$110
104	<i>Champagne Taittinger Brut Rose Reims, France</i>	NV	\$120
107	<i>Champagne Drappier Brut Nature Zero Dosage Urville, France</i>	NV	\$110
113	<i>Champagne Prestige des Sacres Cuvée Dynastie Blanc de Blancs Reims, France</i>	NV	\$115
114	<i>Champagne Prestige des Sacres Brut Rosé Reims, France</i>	NV	\$135
140	<i>Champagne Billecart Salmon Brut Reserve Mareuil-sur-Ay, France</i>	NV	\$125
125	<i>Champagne Laurent Perrier Rosé Mareuil-sur-Ay, France</i>	NV	\$145
129	<i>Champagne Billecart Salmon Brut Rose Mareuil-sur-Ay, France</i>	NV	\$95

### WHITES

345	<i>Chablis, William Fevre Champs Royeaux Burgundy, France</i>	2015	\$65
300	<i>Beaune du Château Bouchard Père et Fils Premier Cru, Bourgogne, France</i>	2013	\$125
341	<i>Sancerre, Xavier Flouret French Blonde Loire Valley, France</i>	2015	\$60
221	<i>White Bordeaux Blend, Conundrum Napa Valley, California</i>	2015	\$85
320	<i>Viognier Blend, Mas de Daumas Gassac Blanc Languedoc, France</i>	2014	\$100
250	<i>Chardonnay Au Bon Climat Santa Barbara County, California</i>	2014	\$55
353	<i>Chardonnay Radio-Coteau Savoy Anderson Valley, California</i>	2013	\$145
350	<i>Albariño Bodegas Fillaboa Rias Baixas, Spain</i>	2014	\$58
260	<i>Riesling, Poet's Leap Long Shadows Vintners Columbia Valley, Washington</i>	2014	\$60

# WINES BY THE BOTTLE

## ROSÉ

600	<i>Whispering Angel, Château D'esclans Côtes de Provence, France</i>	2016	\$65
616	<i>Rock Angel, Château D'esclans Côtes de Provence, France</i>	2016	\$90
620	<i>Garrus, Château D'esclans Côtes de Provence, France</i>	2015	\$160

## REDS

560	<i>Croze-Hermitage Jean-Luc Colombo "Les Fées Brunnes" N Rhône, France</i>	2014	\$72
580	<i>Malbec, Bodega Colome Estate Calchaquies, Argentina</i>	2013	\$70
530	<i>Marsannay, Audoin Cuvée Marie Ragonneau Bourgogne, France</i>	2014	\$100
430	<i>Pinot Noir, Lynmar Estate Russian River Valley, California</i>	2014	\$110
400	<i>Cabernet Sauvignon, Laurel Glen Sonoma Mountain, California</i>	2011	\$130
510	<i>Château Clarisse Côtes de Bordeaux Bordeaux, France</i>	2014	\$80
435	<i>Pinot Noir, Littorai Mays Canyon Sonoma Coast, California</i>	2013	\$165
432	<i>Pinot Noir, Rose Roserock Eola Amity Hills, Washington</i>	2014	\$55
460	<i>Zinfandel Seghesio Family Vineyards Sonoma, California</i>	2014	\$70
415	<i>Cabernet Sauvignon Casaeda Napa Valley, California</i>	2013	\$65
550	<i>Châteauneuf-du-Pape Château de la Gardine Southern Rhône, France</i>	2014	\$120
420	<i>Cabernet Sauvignon Honig Napa Valley, California</i>	2013	\$90
500	<i>Réserve de la Comtesse Château Pichon Longueville Lalande Pauillac</i>	2013	\$135
421	<i>Listrac-Medoc, La Caravelle Bordeaux, France</i>	2012	\$65

# TWO<sup>e</sup>

BAR & LOUNGE

Two<sup>E</sup> is a Neo- Classical lounge featuring afternoon tea, modern cocktails, live jazz, and gourmet bites. Named after the bar's location at 2 East 61st street in New York City's prestigious Upper East Side .

The space, formerly a gentlemen's smoking lounge and library, retains its original ceiling details and architecture. The invitingly sophisticated residential-style design, by Alexandra Champalimaud, is highlighted by the centralized bronze bar.

Our popular traditional Afternoon Tea menu is a culinary delight. It features luxury canapes, freshly baked scones and petit fours made daily, served alongside our housemade jam, meyer lemon curd, and clotted cream. We are proud to serve one of the best afternoon teas in New York City.

Join us every Thursday, Friday, and Saturday for live music preformed by our resident pianist, Antonio Ciacca, from 6:30pm- 9:30pm.

Contact us for your celebratory event, such as corporate outings, cocktail parties, baby & bridal showers.

Please send event inquiries to  
[TwoE@Tajhotels.com](mailto:TwoE@Tajhotels.com)

## HOURS OF OPERATION

Cocktail Bar & Lounge  
2:00PM - 12:00 AM

Afternoon Tea  
2:00 PM - 6:00 PM

Lite Bites  
2:00PM - 8:00 PM

WWW.TWOENYC.COM 212.940.8113

2 EAST 61ST STREET, NEW YORK, NY 10065

