

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

MANDELSLO PUNCH

*House infused strawberry vodka, rosé, pomegranate
served over crushed ice*

\$20

SIGNATURE COCKTAILS

BROOKLYN BOTANIC
*Brooklyn Gin, Luxardo Maraschino, lemon
topped with Taittinger Rosé*
\$20

CENTRAL PARK RAMBLE
*Double Cross Vodka, Saint Germain, lemon,
butterfly pea flower*
\$20

BARREL AGED COCKTAILS \$22

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

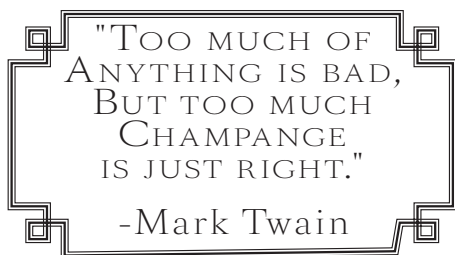
PENICILLIN
*Famous Grouse scotch, muddled ginger,
honey, fresh lemon & a dash of Laphroaig*
\$18

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

WINES BY THE GLASS

CHAMPAGNES & SPARKLING

<i>Gérard Bertrand Cremant de Limoux</i> <i>Languedoc-Roussillon, France</i>	2013	\$16
<i>Louis Pommery Brut</i> <i>California</i>	<i>nv</i>	\$17
<i>Champagne Taittinger Cuvée Prestige Brut</i> <i>Reims</i>	<i>nv</i>	\$25
<i>Champagne Prestige des Sacres Blanc de Blancs</i> <i>Reims</i>	<i>nv</i>	\$26
<i>Champagne Taittinger Brut Rose</i> <i>Reims</i>	<i>nv</i>	\$28
<i>Champagne Billecart Salmon Brut Reserve</i> <i>Mareuil-sur-Ay</i>	<i>nv</i>	\$32
<i>Champagne Laurent Perrier Rosé</i> <i>Mareuil-sur-Ay</i>	<i>nv</i>	\$35



WHITES

<i>Chablis, William Fevre Champs Royeaux</i> <i>Burgundy</i>	2016	\$18
<i>Sancerre, Patient Cottat 'Aciennes Vignes'</i> <i>Loire Valley</i>	2017	\$19
<i>Conundrum White Bordeaux Blend</i> <i>Napa Valley</i>	2015	\$18
<i>Beaune du Château Bouchard Père et Fils Premier Cru</i> <i>Burgundy</i>	2014	\$27
<i>Viognier Blend, Mas de Daumas Gassac Blanc</i> <i>Languedoc</i>	2015	\$22
<i>Chardonay, Newton Skyside</i> <i>Sonoma</i>	2016	\$20

ROSÉ

<i>Miraval</i> <i>Côtes de Provence</i>	2017	\$18
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WINES BY THE GLASS

REDS

<i>Bourgogne, Thibault Liger Belair Burgundy</i>	2015	\$21
<i>Pinot Noir, Lynmar Estate Russian River</i>	2014	\$26
<i>Château Clarisse Côtes de Bordeaux Bordeaux</i>	2014	\$18
<i>Listrac-Medoc, La Cravaelle Bordeaux</i>	2012	\$17
<i>Côtes de Rhône, Coudoulet de Beaucastel S Rhône</i>	2015	\$25
<i>Malbec, Clos Triguédina Cahors</i>	2014	\$18
<i>Cabernet Sauvignon, Laurel Glen Sonoma</i>	2011	\$34

BEERS

*Brooklyn Lager, Amber Lager
Brooklyn \$12*

*Samuel Adams Boston Lager, Amber Lager,
Boston \$11*

*Pilsner Urquell, Pilsner
Plzen Czech Republic \$11*

*Lagunitas India Pale Ale, IPA
California \$13*

*Amstel Light, Pale Lager
Netherlands \$12*

*Blue Moon Belgian White Ale, Witbier
Denver \$13*

*Stella Artois, Pale Lager
Belgium \$13*

*Kaliber, non-alcoholic
Dublin \$10*

CIDER

*Clifton Dry, Natural Sparkling Apple Wine
New York \$14*

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



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

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*

\$8

Bottled Water

Evian

small \$8 / large \$12

Badoit

small \$8 / large \$12



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 \$8 / Double \$12

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
\$69

ROYAL TEA SERVICE
Choice of Tea with Sandwiches, Scones & Pastries
with Taittinger Brut Champagne
\$84
with Taittinger Rose Brut Champagne
\$89

UNLIMITED ROYAL TEA SERVICE
Choice of Tea with Sandwiches, Scones & Pastries
with Taittinger Brut Champagne
1.5 Hour Limit
\$120

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
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

SENCHA 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 TEAS

GARDEN OF DREAMS

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

CHAMOMILE

A relaxing, sweet & soft floral tea

TROPICAL GARDEN

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

SERVED DAILY BETWEEN
2PM - 8PM

EVENING BITES

- Half Dozen Beau Soleil Oysters* \$18
Sauce mignonette
- Catskills Smoked Salmon* \$19
Traditional condiments, toast points
- Herb Poached Shrimp Cocktail* \$24
Celery root & horseradish remoulade
- Chicken Samosas* \$24
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* \$29
Poached Maine lobster, apple celery remoulade, endives, asparagus, radish, truffle vinaigrette
- Caprese Salad* \$23
Burrata with heirloom tomatoes, shaved fennel & watercress
- Strawberry Watermelon Gazpacho(v)* \$16
Watermelon pops, basil oil

SERVED DAILY BETWEEN
2PM - 8PM

BETWEEN THE TOAST

- Pav Bhaji (v)* \$24
A recipe from Mumbai, perfected by our chefs. Butter toasted soft rolls with a vegetable curry
- Quesadilla* \$24
Char-grilled chicken, green and red peppers, pepper jack cheese, sour cream, guacamole
- Chicken Club Sandwich* \$26
Poached chicken, tomatoes, romaine lettuce & apple smoked bacon
- Zucchini Avocado Panini* \$24
Zucchini, avocado, brie, roasted red pepper, basil pesto
- Angus Beef Sliders* \$28
Rupert cheese, watercress, balsamic onion marmalade & horseradish cream

DESSERT MENU

- Chocolate Fudge Cake* \$14
Streusel crunch, salted caramel cashew ice cream
- Crème Brûlée Suzette* \$12
Warm citrus madeleines
- New York Cheesecake* \$12
Graham cracker crust, stawberry compote
- Selection of Ice Creams or Sorbets* \$11
Served with fresh berries

CAVIAR

- 1 oz Imperial Sturgeon Caviar* \$95
- 1 oz Ossetra Russian Caviar* \$195



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

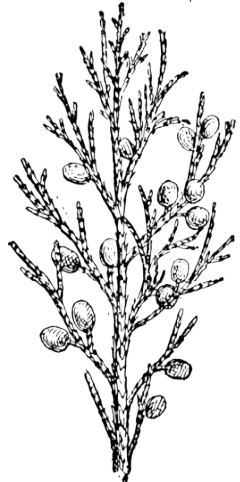


*Triticum
aestivum*
Common Wheat

GIN

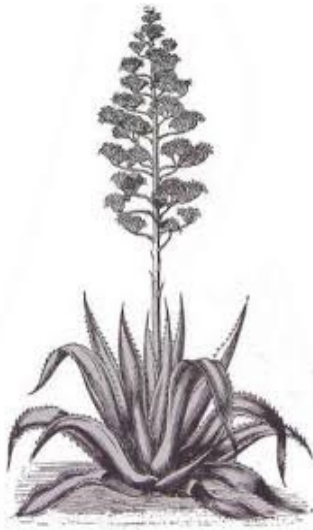
<i>Beefeater</i>	\$14
<i>Bombay Dry</i>	\$14
<i>Bombay Sapphire</i>	\$16
<i>The Botanist</i>	\$16
<i>Bulldog</i>	\$14
<i>Hendrick's</i>	\$16
<i>Tanqueray</i>	\$14
<i>Tanqueray 10</i>	\$16
<i>Sipsmith</i>	\$16

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

Angel's Envy	\$16	SC
Baker's	\$19	BLEND
Basil Hayden	\$19	
Bastille 1789	\$14	
Blanton's	\$17	
Booker's	\$21	
Bulleit	\$16	
Elijah Craig	\$12	Label
Jack Daniels	\$14	15yr
Jim Beam	\$14	
Jim Beam Black	\$16	Red
Knob Creek	\$16	Black
Makers Mark	\$14	Green
Ridemont Reserve 1792	\$16	Blue
Russell Reserve	\$15	
Wild Turkey	\$14	
Woodford Reserve	\$16	S

RYE

Angel's Envy Rye	\$19	
Bulleit Rye	\$18	
Old Overholt	\$14	
Templeton Rye	\$16	
Whistle Pig Rye 10yr	\$19	
Woodford Reserve Rye	\$16	Vintage R
		Aberlour 12yr
		Balvenie Double wood
		Balvenie 14yr Carribe
		Glenfiddich 12yr
		Glenfiddich 15yr
		Glenfiddich 18yr
		Glenlivet 12yr
		Glenlivet 15yr
		Glenlivet 18yr
		Glenrothes 16yr
		Macallan 12yr
		Macallan 15yr
		Macallan 18yr
		Macallan 25yr
		Macallan Reflection

CANADA

Crown Royal	\$14	
Seagrams 7	\$14	
Seagrams VO	\$14	H
Canadian Club	\$14	

IRELAND

Bushmills Old	\$14	
Bushmills Black Bush	\$16	L
Jameson	\$14	
Tullamore Dew	\$14	
		Dalwhinnie 15 yr
		Dalmore 12yr
		Glenmorangie 10yr
		Glenmorangie 18yr
		Oban 14yr

JAPAN

Hakushu 12yr	\$12	
Suntory Toki	\$18	
Yamazaki 12yr	\$24	
Yamazaki 18yr	\$90	
		Ardbeg 10yr
		Lagavulin 16yr
		Laphroig 10yr

Talisker

WHISKEYS

SCOTLAND

SELECTED SCOTCH

\$16
\$24
\$80
\$14
\$14
\$16
\$14
\$14
\$16
\$30
\$60

SPEYSIDE

\$18
12yr \$22
Shannon Cask \$28
\$16
\$22
\$38
\$16
\$26
\$32
Reserve \$25
\$18
\$35
\$60
\$150
per oz \$105

HIGHLAND

\$18
\$16
\$16
\$36
\$23

LOWLAND

\$18

ISLAY

\$22
\$22
\$18

ISLANDS

\$20

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&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 & 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

SPARKLING

100 *Gérard Bertrand Cremant de Limoux*
Languedoc-Roussillon 2013 \$55

101 *Louis Pommery Brut*
California nv \$60

CHAMPAGNE

110 *Taittinger Cuvée Prestige Brut*
Reims nv \$110

114 *Taittinger Brut Rose*
Reims nv \$120

112 *Drappier Brut Nature Zero Dosage*
Urville nv \$110

111 *Prestige des Sacres Blanc de Blanc*
Mareuil-sur-Ay nv \$115

116 *Laurent Perrier Rosé*
Mareuil-sur-Ay nv \$145

117 *Piper Heidsieck Brut en magnum*
Reims nv \$325

WHITES

FRANCE

210 *Chablis, William Fevre Champs Royeaux*
Burgundy 2015 \$65

200 *Sancerre, Patient Cottat 'Aciennes Vignes'*
Loire Valley 2017 \$80

216 *Chassange Montrachet, Francois Carillon*
Burgundy 2014 \$315

CALIFORNIA

240 *Sauvignon, Blanc Duckhorn,*
Napa Valley 2013 \$90

243 *Chardonnay, Au Bon Climat*
Santa Barbara County 2014 \$55

248 *Chardonnay, Radio-Coteau Savoy*
Anderson Valley 2013 \$145

WASHINGTON

280 *Riesling, Poet's Leap Long Shadows Vintners*
Columbia Valley 2014 \$60

WINES BY THE BOTTLE

ROSÉ

600	<i>Whispering Angel, Château D'esclans</i> <i>Côtes de Provence</i>	2016	\$65
604	<i>Miraval</i> <i>Côtes de Provence</i>	2017	\$75

REDS

FRANCE

300	<i>Morgon, Laurent Perrachon et Fils</i> <i>Beaujolais</i>	2014	\$70
303	<i>Thibault Liger-Belair Les Grand Chaillots</i> <i>Burgundy</i>	2013	\$90
323	<i>Barons Edmond et Benjamin de Rothschild</i> <i>Haut Medoc</i>	2011	\$140
550	<i>Châteauneuf-du-Pape Mont-Redon</i> <i>Southern Rhône</i>	2012	\$160

CALIFORNIA

435	<i>Pinot Noir, Littorai Mays Canyon</i> <i>Sonoma</i>	2013	\$165
460	<i>Zinfandel Seghesio Family Vineyards</i> <i>Sonoma</i>	2014	\$70
369	<i>Claret, Francis Ford Coppola</i> <i>California</i>	2013	\$80
370	<i>Cabernet Sauvignon, Honig</i> <i>Napa Valley</i>	2013	\$90
376	<i>Cabernet Sauvignon, Caymus</i> <i>Napa Valley</i>	2015	\$280

ITALY

408	<i>Barbaresco, Batasiolo</i> <i>Piedmont</i>	2011	\$110
405	<i>Barolo, Oddero</i> <i>Piedmont</i>	2009	\$120
421	<i>Amarone, Casari</i> <i>Valpolicella</i>	2010	\$140

TWO^e

BAR & LOUNGE

Two^E is a Neo-Classical lounge featuring afternoon tea, bespoke cocktails, gourmet bites and live entertainment. Named for the bar's address at 2 East 61st street, Two^E has become one of The Pierre's most beloved venues.

Originally the Gentlemen's Library when the hotel opened in 1930, Two^E retains its original architecture while also featuring a sophisticated residential style design by Alexandra Champalimaud.

Recognized by Town & Country magazine as New York's best tea service, our traditional Afternoon Tea features delicious canapés, freshly baked scones and petit fours served alongside our house made jam, meyer lemon curd and clotted cream.

At night, Two^E proudly offers premier live entertainment. Join us Thursday, Friday, and Saturday evenings from 6:30pm-9:30pm for jazz music by our resident pianist, Antonio Ciacca. Our acclaimed Broadway at The Pierre monthly series features intimate performances from musical theater's brightest stars.

We gladly host private events including corporate outings, cocktail parties, baby & bridal showers. For event inquiries, please email TwoE@tajhotels.com.

HOURS OF OPERATION

Cocktail Bar & Lounge
12:00PM - 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

