

Vermouth & Aperitif

Cocchi Vermouth <i>di Torino</i>	10.
Dolin Vermouth <i>Blanc</i>	10.
Dolin Vermouth <i>Dry</i>	10.
Contratto Vermouth <i>Bianco</i>	12.
Uncouth Vermouth <i>Butternut Squash</i>	12.
Cocchi <i>Americano</i>	10.
Lillet <i>Blanc</i>	12.
Cappelletti <i>Aperitivo</i>	10.
Contratto <i>Bitter</i>	12.
Aperol	14.
Campari	14.
Forthave <i>Red</i>	14.
Pimm's <i>No.1 Cup</i>	14.

Vodka

Stolichnaya	14.
Simple*	14.

**For every bottle purchased, Simple Vodka provides 20 meals to a local food bank*

Black Infusions, <i>Apricot</i>	15.
Stolichnaya <i>Elit</i>	16.
Tito's	16.
Ketel One	17.
Belvedere	18.
Grey Goose	18.

Gin

Boodles	14.
New York Distilling, <i>Perry's Tot Navy Strength</i>	15.
Bluecoat	15.
Cotswolds	16.
Greenhook <i>American Dry</i>	16.
Plymouth	16.
Tanqueray	16.
Sipsmith <i>London Dry</i>	17.
Botanist	17.
Greenhook, <i>Beach Plum</i>	17.
Greenhook <i>Old Tom</i>	17.
Hendrick's	18.
Tanqueray <i>10</i>	19.
Monkey <i>47 Schwarzwald Dry</i>	19.

Cachaça & Pisco

Avua Cachaça <i>Prata</i>	16.
Avua Cachaça <i>Amburana</i>	22.
Macchu Pisco	14.

Tequila

Maestro Dobel <i>Diamante</i>	14.
Milagro <i>Reposado</i>	16.
123 <i>Organic Reposado Dos</i>	20.
Casamigos <i>Blanco</i>	22.
123 <i>Organic Añejo Tres</i>	24.
Don Julio <i>Blanco</i>	24.
ArteNOM <i>Reposado 1414</i>	24.
Avion <i>Añejo</i>	25.
Casamigos <i>Reposado</i>	26.
Don Julio <i>Reposado</i>	28.
Casamigos <i>Añejo</i>	30.
Clase <i>Azul Reposado</i>	34.
Espolon <i>Extra Añejo</i>	39.
Don Julio <i>Añejo 1942</i>	48.
Patron <i>Extra Añejo Piedra</i>	65.

Mezcal

Del Maguey <i>Vida</i>	16.
Del Maguey <i>Chichicapa</i>	24.
Del Maguey <i>San Luis Del Rio</i>	24.
El Jolgorio <i>Espadin</i>	33.
El Jolgorio <i>Madrecuixe</i>	34.
Del Maguey <i>Wild Jabali</i>	36.
Real Matatl <i>Pechuga</i>	36.
El Jolgorio <i>Pechuga</i>	39.
Clase <i>Azul Durango</i>	52.

Rum

El Brugal Extra Dry	14.
Clairin Casimir	14.
Clairin <i>Sajous</i>	14.
Clairin <i>Vaval</i>	14.
Mount Gay <i>Black Barrel</i>	14.
Cruzan Blackstrap	14.
Kraken <i>Black Spiced</i>	15.
Plantation <i>Pineapple</i>	15.
El Dorado 5 yr	15.
Starr African	15.
Don Papa	15.
Gosling's <i>Black Seal</i>	15.
Rhum J.M. Blanc	16.
Santa Teresa 1796	17.
Rhum J.M. VSOP	18.
Ron Zacapa 23 yr	18.
Foursquare <i>Premise</i>	19.
Vizacaya <i>Cask 21 VXOP</i>	19.
Foursquare <i>Zinfandel Cask</i>	20.
Foursquare 2005	29.
Ron Zacapa XO	36.
Navajos Palazzi RON <i>Oloroso Cask</i>	44.

Bourbon

Hudson <i>Baby Bourbon</i>	16.
Buffalo Trace	16.
Elijah Craig <i>Small Batch</i>	16.
Eagle Rare	17.
Smooth Ambler <i>Contradiction</i>	17.
Basil Hayden's	18.
Michter's <i>U.S.1</i>	18.
Maker's Mark 46	19.
Woodford Reserve	20.
Woodford Reserve <i>Double Oaked</i>	22.
Horse Soldier	22.
W.L. Weller <i>Antique 107</i>	24.
Pinhook <i>Empire</i>	25.
E.H. Taylor <i>Single Barrel</i>	43.
Parker's Heritage Collection <i>Orange Curacao Barrel Finish</i>	45.

DESSERT

Watermelon Sorbet

Jalapeno Pepper and Smoked Salt 13.

Peach Melba

Raspberries and Vanilla Ice Cream 14.

Sweet Corn Pie

Cherries and Lemon-Thyme 14.

Blueberry Upside Down Cake

Hazelnut and White Chocolate 15.

Chocolate Pudding

Strawberry and Honey-Roasted Peanuts 15.

Baked Alaska

Chocolate and Pecans 14.

SELECTION OF ARTISANAL CHEESES

3 Cheeses 20. / 5 Cheeses 30.

Sainte-Maure	<i>Goat ~ Pasteurized ~ France</i>
Brebirousse D'Argental	<i>Sheep ~ Pasteurized ~ France</i>
Annelies	<i>Cow ~ Raw ~ Switzerland</i>
Marieke Aged Gouda	<i>Cow ~ Raw ~ Wisconsin</i>
Quicke's Vintage Cheddar	<i>Cow ~ Pasteurized ~ United Kingdom</i>
Herve Mons 1924 Bleu	<i>Cow/Sheep ~ Pasteurized ~ France</i>



Tom Colicchio, *Chef/Owner*
Bryan Hunt, *Director of Culinary Operations*
Abby Swain, *Executive Pastry Chef*

SMALL PLATES

Spiced Almonds and Soppresata Stuffed Olives 9. *GF*

Crab Stuffed Squash Blossoms 15. *VG*

Caramelized Onion Dip 15. *VG*

Roasted Eggplant 13. *VG*

Roasted Shishito Peppers 15. *VG*

Marinated Mushrooms 15. *VG*

East and West Coast Oysters

Cucumber Mignonette 23. *GF*

Burrata

Tomatoes, Basil Pesto and Balsamic 19. *VG*

Foie Gras and Chicken Liver Pâté

Stone Fruits, Citrus Mostarda, Radish and Grilled Country Bread 23.

Confit Chicken Wings

Calabrian Chile and Honey 17. *GF*

Crispy Wild Shrimp

Summer Vegetables and Saffron Aioli 19.

Steamed Mussels

Stewed Tomatoes, Lovage and Calabrian Chili 22.

Bleu Cheese Fonduta with Calabrian Chiles

Fig Mostarda and Rosemary 15. *GF*

Steak Tartare

Quail Egg, Capers and Marinated Anchovies and Gaufrette Potatoes 23. *GF*

LARGE PLATES

Roasted Spanish Octopus

Potato, Cranberry Beans, Harissa and Olives 21. *GF*

Chicken Cobb Salad

Fried Soft Boiled Egg, Bacon, Blue Cheese

Avocado and Red Wine Vinaigrette 25.

Stuffed Lobster

Corn, Leeks, Shitake, Tarragon and Hollandaise 21. *GF*

Wagyu Chopped Steak

Maitake Mushrooms, Balsamic Onions and Blue Cheese 27.

Hanger Steak Brochette

Tomatoes, Peppers and Sauce Vierge 27.

Rye

Rough Rider *Bull Moose* 14.

Wild Turkey 15.

New York Distilling *Ragtime* 15.

Rittenhouse 15.

Jack Daniel's Rye 16.

High West *Double* 16.

Wild Turkey 101 16.

Black Dirt 17.

Russell's Reserve 6 yr. 17.

Michter's *U.S.1* 18.

Basil Hayden's *Dark* 18.

Knob Creek 18.

Sazerac 18.

High Wire Distilling *Southern Revival* 18.

Hudson *Maple Cask* 19.

Lock, Stock & Barrel 16 yr. 28.

Angel's Envy *Caribbean Rum Cask Finish* 32.

Hillrock Estate Distillery *Sauternes Barrel* 36.

Whiskey

George Dickel White 14.

George Dickel #8 16.

Pendleton's 14.

Jack Daniel's Black Label 16.

Stranahan's 26.

Westland *American Single Malt* 27.

Little Book 35.

I.W. Harper 15yr 42.

Irish Whiskey

Bushmill's *Black Bush* 14.

Slane 16.

Red Breast 12 yr. 22.

Japanese Whiskey

Nikka *Coffey Grain* 26.

Nikka *Taketsuru* 39.

Suntory *Toki* 18.

Suntory *Hibiki Harmony* 24.

Suntory *Yamazaki 12 yr.* 32.

Mars *Shinshu Shinanotanpopo* 42.

Suntory *Hakushu 12 yr.* 46.

Chichibu *Ichiro's Malt Single Cask 1487* 68.

VG- Vegetarian GF-Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Single Malt Scotch

Highland Park <i>Magnus</i> Orkney	18.
Laphroaig 10 yr Islay	18.
Highland Park 12 yr. Orkney	19.
Balvenie 12 yr, <i>Doublewood</i> Speyside	19.
Oban 14 yr. Highlands	21.
Glenmorangie 10 yr. Highlands	23.
Springbank 10 yr. Campbeltown	25.
Bruichladdich 10 yr <i>Port Charlotte Heavily Peated</i> Islay	26.
Ardbeg 10 yr. Islay	26.
Macallan 12 yr, Speyside	28.
Talisker <i>Storm</i> , Isle of Skye	29.
Glenmorangie <i>Nectar d'Or Sauternes Cask</i> Highlands	29.
Glenmorangie 12yr <i>La Santa Sherry Cask</i> Highlands	30.
Glenmorangie 14yr <i>La Quinta Ruban Port Cask</i> Highlands	32.
Dalmore 12 yr. Highland	33.
Lagavulin 16 yr. Islay	38.
Glenfiddich 18yr Speyside	38.
Hazelburn 10 yr. Campbeltown	38.
Oban 18 yr. Highlands	45.
Balvenie 17 yr. <i>Doublewood</i> Speyside	48.
Highland Park 18 yr. Orkney	48.
Macallan 18 yr, Speyside	55.
Springbank 18 yr. Campbeltown	56.
Talisker 18 yr. Isle of Skye	65.
Glenfiddich 21 yr, Speyside	67.
Glenmorangie <i>Signet</i> Highlands	67.
Macallan <i>Rare Cask</i> Speyside	72.

Blended Scotch

Johnnie Walker Black	18.
Johnnie Walker Blue	56.
Monkey Shoulder	14.

Cognac

Remy Martin VSOP	18.
Maison Gourry de Chadeville XO	32.
Remy Martin <i>1738 Accord</i>	35.
Remy Martin XO	48.
Hennessy <i>Paradis</i>	199.
Remy Martin <i>Louis XIII (1 oz. pour)</i>	225.

Armagnac

Domaine d'Esperance 10 yr, XO Bas Armagnac	25.
Jean Cavé, <i>Vieil, 1945</i> Armagnac	190.
Jean Cavé, <i>Vieil, 1927</i> Armagnac	230.

CHAMPAGNE BY THE HALF BOTTLE

Taittinger Brut, <i>La Française</i> , NV, Reims	75.
Krug Brut Grande Cuvée, NV, Reims	130.
Billecart-Salmon Brut Rosé, NV, Grande Vallée	89.
Ruinart Brut Rosé, NV, Reims	118.
Geoffroy Brut Rosé, <i>Rosé de Saignée</i> , NV, Aÿ	94.

WINES BY THE GLASS

Sparkling & Champagne

Prosecco Superiore, Mongarda, <i>Brut</i> , 2018, Valdobbiadene, Italy	15.
Brut Rosé, Gamay, <i>Méthode Traditionnelle</i> , Domaine Migot, NV, Côtes de Toul, Lorraine, France	17.
Brut Réserve, Billecart-Salmon, NV, Mareuil-sur-Aÿ	34.
Brut Rosé, Laherte Frères, <i>Ultradition</i> , NV, Coteaux Sud d'Epernay	28.

White

Riesling, Peter Lauer, <i>Barrel X</i> , 2018, Saar, Germany	15.
Grüner Veltliner, Hager Matthias, <i>Mollands</i> , 2017, Kamptal	14.
Bical/Arinto, Filipa Pato, Bairrada, 2018, Portugal	13.
Chenin Blanc, Arnaud Lambert, <i>Clos du Midi</i> , 2018, Saumur, Loire Valley, France	16.
Sauvignon Blanc, Lieu-Dit, 2017, Santa Ynez Valley, CA	18.
Falanghina, La Rivolta, 2017, Campania, Italy	11.
Chardonnay, LIOCO, <i>Esterio</i> , 2015, Russian River Valley, CA	20.

Rosé

Grenache+, Domaine de la Réaltièrre, <i>Pastel</i> , 2018, Coteaux d'Aix-en-Provence, France	14.
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Red

Pinot Noir, J.K. Carriere, <i>Provocateur</i> , 2017, Willamette, OR	19.
Dolcetto d'Alba, G.D. Vajra, 2016, Piedmont, Italy	11.
Sangiovese+, Rosso di Montepulciano, Poderi Sanguinetto, 2016, Tuscany, Italy	17.
Tempranillo/Garnacha+, Lopez de Heredia, <i>Viña Cubillo</i> , Crianza, 2010, Rioja, Spain	17.
Merlot/Cabernet Franc, Château Petit Corbin-Despagne, 2015, St-Émilion, Bordeaux, France	20.
Cabernet Sauvignon, Valrav'n, 2017, Sonoma County, CA	18.

BEER & CIDER

12 oz Draft

Jack's Abby, <i>House Lager</i>	9.
Victory, <i>Prima Pilsner</i>	9.
Oxbow, <i>Farmhouse Pale Ale</i>	9.
Three's, <i>Logical Conclusion IPA</i>	9.
Nine Pin, <i>Ginger Cider 6 oz</i>	9.

Can & Bottle

Industrial Arts, <i>Metric Pilsner, 16oz</i>	11.
Evil Twin, <i>Rethink Sour Pale Ale with Lemon, Lime & Orange 16oz</i>	12.
Stillwater Artisanal, <i>Insetto Dry-hopped Sour Ale, 12oz</i>	10.
Jack's Abby, <i>Blood Orange Wheat Radler, 12oz</i>	9.
Evil Twin, <i>Modern IPA, 12oz</i>	9.
Evil Twin, <i>No Hero Oatmeal Stout, 16oz</i>	12.
Einbecker, <i>Alkoholfrei Non-Alcoholic, 12oz</i>	8.

Specialty Large Format

Scratch, <i>Pepita IL (750ml)</i> <i>English Mild Ale Brewed with Pumpkin Seeds</i>	44.
Maine Beer Company, <i>Žoe ME (500ml)</i> <i>American Amber Ale</i>	19.

Other Brandy, Grappa & Eau de Vie

Laird's <i>Apple</i>	15.
Schladerer <i>Kirschwasser</i>	16.
Nardini <i>Bassano Grappa</i>	18.
Grand Mariner	19.
Marolo <i>Brunello di Montalcino Grappa</i>	26.
Camut <i>12 yr Calvados</i>	32.
Capovilla <i>Moscato Fior d'Arancio Grappa</i>	40.
Marolo <i>15 yr. Barolo Grappa</i>	45.
Capovilla <i>Mele Golden Legno</i>	55.
Capovilla <i>Albicocca</i>	52.
Navazos-Palazzi <i>Single Cask Montilla Brandy</i>	54.
Grand Marnier <i>Cent Cinquantenaire</i>	68.

Amaro, Digestif & Liqueurs

Fernet Branca	11.
Cynar Amaro	12.
Braulio Amaro	14.
Cappelletti <i>Elisir Novasalus Amaro</i>	14.
Cappelletti <i>Sfumato Rabarbaro Amaro</i>	14.
Montenegro Amaro	15.
Bigallet <i>China-China Amaro</i>	15.
St. George <i>NOLA Coffee</i>	16.
St. Agrestis Amaro	16.
Forthave <i>Marseille Amaro</i>	16.
Averna Amaro	16.
Chartreuse <i>Verte</i>	17.
Chartreuse <i>Jaune</i>	17.
Strega	17.
Nonino <i>Quintessa Amaro</i>	18.
Nardini <i>del Bassano Amaro</i>	18.
St. George Absinthe	22.
Chartreuse <i>Verte VEP</i>	38.
Chartreuse <i>Jaune VEP</i>	39.



Vintage Libations

A curated selection of spirits with decades of age.
Step back in time & enjoy a taste from years gone by.

Amaro Ramazzotti, Milan, 1970's	41.
Amaro Ottoz of Aoste, Piedmont, 1960's	42.
Barbieri's China of Padova, Veneto, 1970's	36.
Cinzano's Amaro Savoia of Tornio, Piedmont, 1960's	45.

SWEET & FORTIFIED WINES

(3-Ounce Glass or Full Bottle)

Sweet

Ice Cider, Iscider, Brännland, 2014, Sweden (375ml)	18.	72.
Brachetto d'Acqui, Braida, 2018, Piedmont (375ml)	11.	44.
Sauternes, 1er Cru Supérieur, Château d'Yquem, 2011 Bordeaux (375ml)		395.
Sauternes, Château Climens, 1988, Bordeaux (750ml)		380.
Vouvray Moelleux, Le Clos de Bourg 1er Tie Essai Domaine Huet, 1989, Loire Valley (750ml)		600.
Riesling Beerenauslese, Scheidt, Peter Lauer 2010, Mosel (375ml)		190.
Riesling Eiswein, Felseneck, Schäfer-Frölich, 2012, Nahe (375ml)		275.
Riesling Eiswein, #211 Abtsberg, von Schubert 2002, Mosel (375ml)		400.

Sherry

Fino, El Maestro Sierra, Jerez (375ml)	10.	38.
Moscatel Superior, Emilín, Lustau, Jerez (750ml)	11.	88.
Pedro Ximénez, 1927 Solera, Alvear Montila-Moriles (375ml)	19.	76.

Port

Niepoort 10yr, Tawny (750ml)	16.	120.
Ferreira, Late Bottled Vintage, 2010 (750ml)	13.	99.

Madeira

Tinta Negra, 5 Year Reserve, Broadbent (750ml)	10.	80.
Sercial, Charleston Reserve, Rare Wine Co. (750ml)	19.	152.
Malmsey, New York Reserve, Rare Wine Co. (750ml)	19.	152.

Mistelle, Macvin & Ratafia

Pommeau de Normandie Lemorton, NV, Normandy (750ml)	12.	96.
Ratafia de Champagne Rouge, R. Geoffroy, NV Champagne (500ml)	15.	90.
Macvin du Jura Rouge, Château D'Arlay, NV, Jura (375ml)	17.	68.

CURRENT OBSESSIONS

18.

Pablo Neruda

Maestro Dobel Diamante Tequila, Del Maguey Vida Mezcal
Pomegranate, Habanero, Lime, Dolin Dry Vermouth

Robert Burns

Monkey Shoulder Scotch, Avua Amburana Cachaça
Lime Cordial, Egg White

Solomon Linda

Starr African Rum, Ginjan Ginger, Maraschino

Featuring two of our favorite producers:
Starr Rum from the island of Mauritius off the coast of West Africa, a
NEPAD member (New Economic Partners for African Development)
supporting economic growth in the local community.

and

Ginjan Ginger: a traditional West African drink made from organic
ginger, pineapple, lemon, vanilla & anise. Produced locally in Harlem
by two brothers: Rahim & Mohammad Diallo who were inspired to
bring a taste of their childhood growing up in Guinea to the US.

THE TIMELESS COLLECTION

18.

Jungle Bird

Black Strap Rum, Mt. Gay Black Barrel Rum
Pineapple, Campari, Lime

Oaxacan Old Fashioned

Vida Mezcal, Milagro Reposado Tequila, Agave, Chocolate Bitters

Paper Plane

Pendleton's Whiskey, Aperol, Amaro Montenegro, Lemon

Pegu Club

Boodle's Gin, Cointreau, Lime, Angostura

THE BAR ROOM COLLECTION

18.

The Sparrow

St. Germain Elderflower Liqueur
Belle de Brillet Poire Cognac, Sparkling Wine

A Sunday Kind of Love

Maestro Dobel Diamante Tequila
St. Germain Elderflower Liqueur, Strawberry, Lime

Sunrise, Sunset

Simple Vodka*, Passion Fruit, Grenadine, Elemakule Tiki Bitters
**For every bottle purchased, Simple Vodka provides 20 meals to a local food bank*

Surfer Rosa

El Brugal White Rum, Luxardo Amaretto
Coconut, Pineapple, Yuzu

Cielito Lindo

Maestro Dobel Diamante Tequila, Ancho Reyes Verde
Cointreau, Hellfire Bitters

Two Doors Down

Rough Rider Rye, Apricot Liqueur, Ginger, Lemon

Harry Belafonte

Stolichnaya Vodka, Giffard Pamplemousse
Orgeat, Cinnamon, Elemakule Tiki Bitters, Lemon

Ziggy Stardust

Del Maguey *Vida* Mezcal, Amaro Nonino Quintessa
Absinthe, Giffard Banane de Bresil, Honey, Lemon

The White Album

Remy Martin VSOP Cognac, Milk, Clove

*Crafted Hospitality is now strawless in support of plastic-free oceans.
Marine-safe straws available upon request. www.lonelywhale.org*

COFFEE & TEA

Irving Farm Coffee Roasters

Coffee 5.

Cold Brew 7.

Espresso 5.

Macchiato 6.

Cortado 6.

Americano 6.

Cappuccino 6.

Latte 6.

In Pursuit of Tea

English Breakfast 6.

Earl Grey 6.

Genmaicha 6.

Jasmine Pearls 6.

Chamomile 6.

Mint 6.

Classic Chai 6.

Darjeeling 6.

Oolong 6.

Lemon Ginger 6.

Nantou Four Seasons 6.

Welcome to **The Bar Room**

at Temple Court.

Within these pages you'll find...

dishes to satisfy your appetite,

libations to quench your thirst,

all things to make you cheerful.



THE BAR ROOM



THE BAR ROOM
