

*Cocktails*

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**RAINBOW ROOM CLASSICS**

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**1934 Gin and Tonic**

*Botanist Gin, Lemon, Angostura Bitters,  
Johnnie Ryan Tonic*

20

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**Doctor No. 5**

*Allaire Rum, Avuá Prata Cachaça,  
Banhez Joven Mezcal, Green Chartreuse,  
Orange Juice, Angostura Bitters*

20

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**The Silver Slipper**

*Stolichnaya Vodka, Crème De Violette,  
Dolin Blanc Vermouth, Fresh Lemon,  
Silver Leaf*

20

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**Cartini**

*Dorothy Parker Gin, Amontillado Sherry,  
Lillet Blanc, Orange Bitters, Flamed Orange*

20

**Above the Law**

*Louis XIII, 100 Year Old Vintage Absinthe,  
Angostura Bitters, Peychaud's Bitters*

375

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**The Greatest Scot**

*Bruichladdich Black Art 23 yr,  
Carpano Antica, Vintage 1950's Bénédictine,  
Angostura Bitters*

175

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**Ultimatum**

*Nolet's Reserve, Chartreuse V.E.P Yellow,  
Luxardo Maraschino, Cardamom Bitters*

150

*Cocktails*

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THE FIVE BOROUGH CLASSICS

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**Manhattan**

*Ragtime Rye Whiskey, Carpano Antica,  
Angostura Bitters*

20

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**Astoria**

*Queen's Courage Gin, Carpano Bianco,  
Orange Bitters*

20

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**Brooklyn**

*Ironweed Straight Malt Whiskey, Carpano Bianco,  
Luxardo Maraschino, Amaro Lucano*

20

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**Bronx**

*Greenhook Gin, Carpano Antica, Carpano Bianco,  
Orange Juice, Lavender Bitters*

20

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**Staten Island**

*Owney's Rum, Pineapple Juice, Lemon Juice,  
Sasparilla Bitters, Nutmeg*

20

*Cocktails*

**THE BUBBLE BOX**

**The Stratosphere Club**

*Louis Pommery Brut,  
Combiér de Rose Liqueur, Absinthe,  
Peychaud's Bitters*

19

**Champagne Cocktail**

*Taittinger Brut Cuvée Prestige NV,  
Pierre Ferrand 1840 Cognac,  
St. George Absinthe*

20

**Sélection POM**

*Dumangin Brut La Cuvée 17 NV,  
Brooklyn Gin, Pomegranate Juice, Lemon Juice,  
Spiced Syrup, Pease Bitters*

20

**The Big Apple**

*La Caravelle Brut Cuvée Niña NV,  
Laird's Applejack, Maple Syrup,  
Cinnamon Sugar Rim*

19

**Rosé Royale**

*Thierry Triolet Brut Rosé NV, Chambord,  
Lavender Bitters, St. George Absinthe*

20

**Yuzu Spritz**

*Nicolas Feuillatte Brut Réserve NV,  
Haikara Yuzu Sake, Aperol, Orange*

19

*Cocktails*

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SEASONAL INSPIRATIONS

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Double Dutch

*Allaire Vodka, Domaine du Manoir de Montreuil  
Calvados Pays d'Auge, Lazzaroni Amaretto*

20

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Sage Advice

*Nolet's Silver Gin, Simple Syrup, Lemon,  
Vittone Fernet Menta, Egg White*

20

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Scarletta

*Banhez Mezcal Joven Espadin & Barril, Aperol,  
Blood Orange Juice, Spiced Syrup*

20

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The Velvet Rope

*Hudson Rye Manhattan, Solerno Blood Orange Liqueur,  
Spiced Syrup, Xocolatl Mole Bitters, Star Anise*

20

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Harvest Moon

*American Distilling Bourbon, Far North Ålander  
Spiced Rum, Vapor Pumpkin King Liqueur,  
Demerara, Angostura Bitters*

20