

THE SMITH

RESTAURANT & BAR



PRIVATE DINING
NEW YORK CITY



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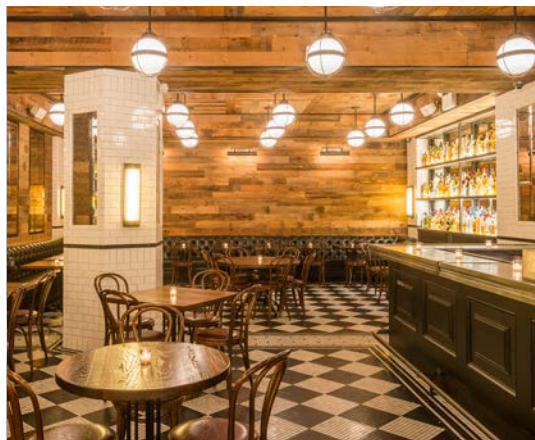
Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquires. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 212.897.9516

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THE SMITH LINCOLN SQUARE

1900 Broadway, New York, NY

Located on the Upper West Side, The Smith Lincoln Square offers an intimate option for private dining.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
25	25	n/a

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: \$25
see menu on page 7

LUNCH: \$42
see menu on page 9

BRUNCH: \$43
see menu on page 8

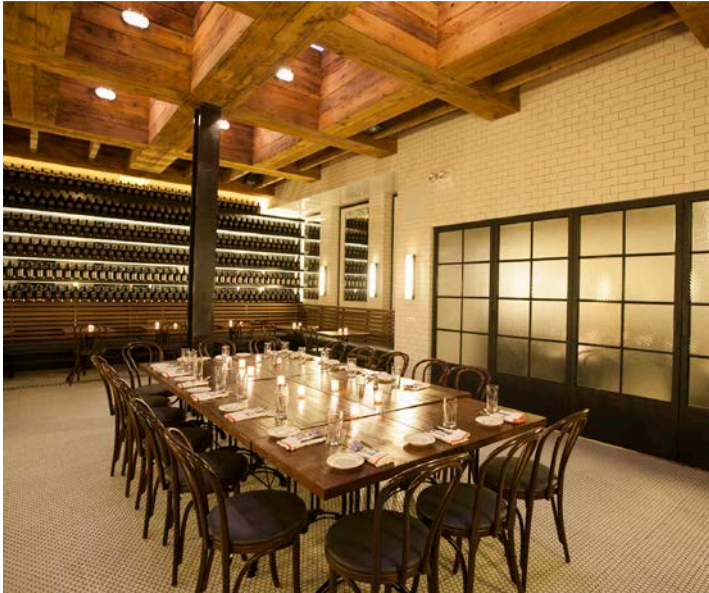
***BRUNCH START TIMES:**
Saturday & Sunday: 9:30 am or 10 am

DINNER: \$68
see menu on page 10

THE SMITH MIDTOWN

956 Second Avenue, New York, NY

Our private dining room at The Smith Midtown accommodates parties of up to 75 guests, with a private bar tucked inside.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	60	75

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: \$25
see menu on page 7

LUNCH: \$42
see menu on page 9

BRUNCH: \$43
see menu on page 8

***BRUNCH START TIMES:**
Saturday & Sunday: 9:30 am or 10 am

DINNER: \$68
see menu on page 10

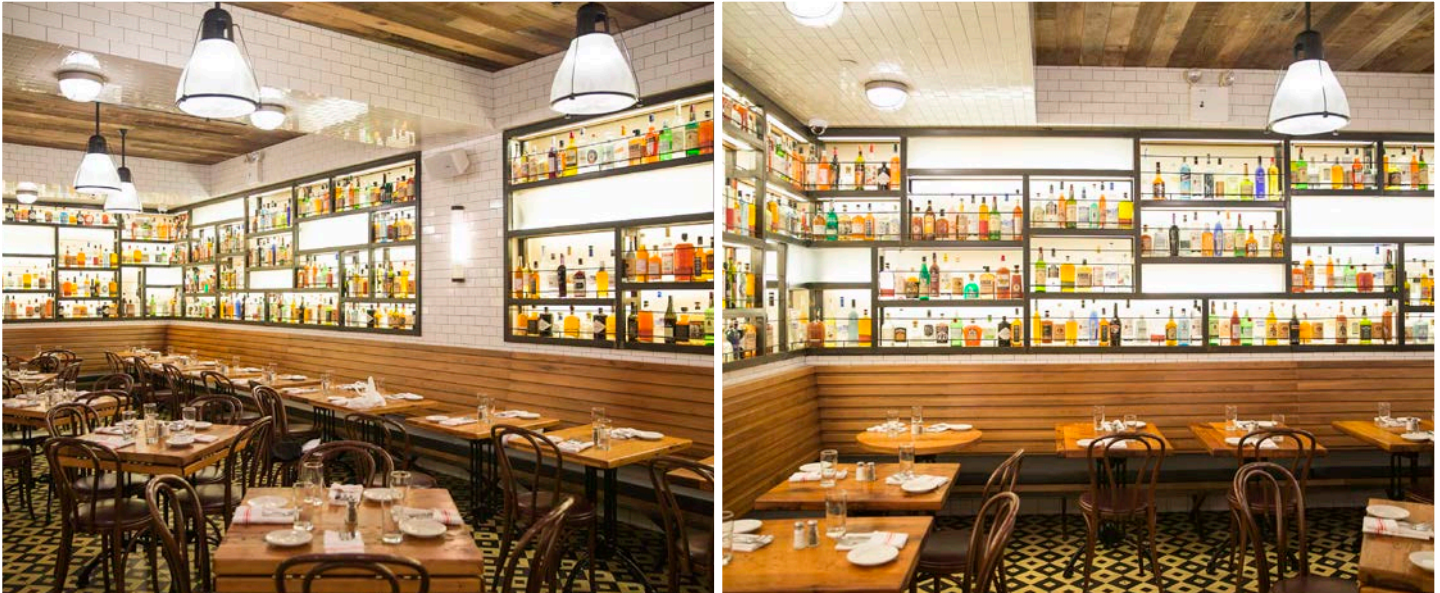
Brunch Cocktail Party: \$75 choose 6 passed hors d'oeuvres (2.5 hours)

Cocktail Party: \$80/\$95 choose 7 passed hors d'oeuvres (\$80 for 2 hours; \$95 for 3 hours)

THE SMITH EAST VILLAGE

55 Third Avenue, New York, NY

Complete with a private bar, The Smith East Village is perfect for your downtown gathering with capacity for up to 75 guests.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	60	75

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

LUNCH: \$37
see menu on page 9

BRUNCH: \$43
see menu on page 8

**BRUNCH TIMES:
Latest seating: 3 pm*

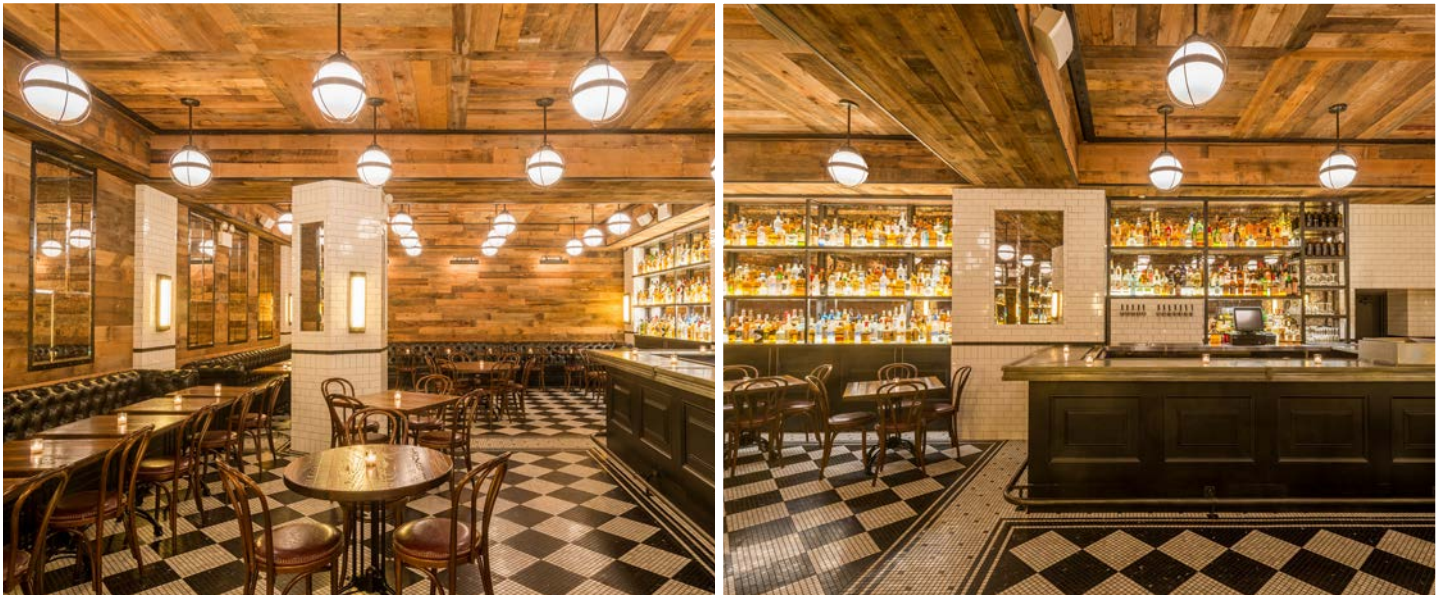
DINNER: \$62
see menu on page 10

Brunch Cocktail Party: \$75 choose 6 passed hors d'oeuvres (2.5 hours)
Cocktail Party: \$80/\$95 choose 7 passed hors d'oeuvres (\$80 for 2 hours; \$95 for 3 hours)

THE SMITH NOMAD

1150 Broadway, New York, NY

Our private dining room at The Smith NoMad accommodates parties of up to 75 guests, with a private bar tucked inside.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	50	75

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: \$25
see menu on page 7

LUNCH: \$42
see menu on page 9

BRUNCH: \$43
see menu on page 8

***BRUNCH START TIMES:**
Latest seating: 3 pm

DINNER: \$68
see menu on page 10

Brunch Cocktail Party: \$75 choose 6 passed hors d'oeuvres (2.5 hours)
Cocktail Party: \$80/\$95 choose 7 passed hors d'oeuvres (\$80 for 2 hours; \$95 for 3 hours)

FAMILY STYLE *to share*
 BUTTERMILK BISCUITS • 3 MAINS • 2 SIDES TO SHARE

PLATED
 BUTTERMILK BISCUITS • CHOICE OF 3 MAINS

Available Monday – Friday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.***

SIDES TO SHARE

- MAPLE CHICKEN SAUSAGE**
- APPLE SMOKED BACON**
- HOME FRIES**
- POTATO WAFFLES**
- MIXED BERRIES**
- JALAPEÑO CHEDDAR GRITS**
- HAND CUT FRIES** roasted garlic aioli
- MIXED BABY GREENS**
balsamic vinaigrette

ADDITIONS

- DESSERTS TO SHARE**
- CHOICE OF TWO FOR \$12 PP**
 sticky toffee pudding • pie* •
 layer cake • berries + cream •
 quarter pounders
- DARK CHOCOLATE CAKE**
\$150
 approximately 30 guests

MAINS

FAMILY STYLE

- FRUIT + YOGURT** mixed berries, toasted almond granola, sunflower seeds, sesame, peach jam
- EGGS FLORENTINE** sautéed spinach, poached eggs english muffin, hollandaise
- BREAKFAST SANDWICH** black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche
- GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs
- CHICKEN SAUSAGE + EGGS** english muffin, poached eggs, hollandaise
- RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
- SMOKED SALMON POTATO WAFFLE** hollandaise, everything spice, pickled onion, poached eggs
- BAKED EGGS ALLA VODKA** tomato, spinach, stracciatella cheese, sesame, toasted ciabatta
- BUTTERMILK PANCAKES***
- AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- THE SMITH EGGS BENEDICT** black forest ham, english muffin, poached eggs, hollandaise

PLATED

- STEEL CUT OATMEAL***
- FRUIT + YOGURT** mixed berries, toasted almond granola, sunflower seeds, sesame, peach jam
- EGGS FLORENTINE** sautéed spinach, poached eggs, english muffin, hollandaise, home fries
- EGGS + BACON** cheddar herb scramble, apple smoked bacon, potato waffles
- BREAKFAST SANDWICH** black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries
- GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs
- CHICKEN SAUSAGE + EGGS** english muffin, hollandaise, poached eggs, home fries
- RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
- SMOKED SALMON POTATO WAFFLE** hollandaise, everything spice, pickled onion, poached eggs
- BAKED EGGS ALLA VODKA** tomato, spinach, stracciatella cheese, sesame, toasted ciabatta
- AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- THE SMITH EGGS BENEDICT** black forest ham, poached eggs, english muffin, hollandaise, home fries

FAMILY STYLE *to share*
BUTTERMILK BISCUITS • 3 MAINS •
2 SIDES

PLATED
BUTTERMILK BISCUITS • CHOICE OF 3 MAINS •
2 SIDES TO SHARE

Available Saturday & Sunday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.***

MAINS FAMILY STYLE

- BAKED EGGS ALLA VODKA** tomato, spinach, stracciatella cheese, sesame, toasted ciabatta
- GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs
- RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
- BREAKFAST SANDWICH** black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche
- AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- THE SMITH EGGS BENEDICT** black forest ham, poached eggs, english muffin, hollandaise
- VANILLA BEAN FRENCH TOAST***
- BUTTERMILK PANCAKES***
- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, toasted ciabatta
- MAC + CHEESE** skillet roasted
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- CAESAR SALAD** little gem, crispy parmesan frico
- GRILLED CHICKEN** scallion and shishito pepper vinaigrette
- ROASTED SALMON*** (\$6 supplement pp for entire party)
- GRILLED SHRIMP** scampi butter (\$6 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)

SIDES

- CINNAMON SUGAR DOUGHNUTS** hot fudge dipping sauce
- MAPLE CHICKEN SAUSAGE**
- APPLE SMOKED BACON**
- MIXED BERRIES**
- HOME FRIES**
- POTATO WAFFLES**
- POTATO CHIPS** blue cheese fondue
- JALAPEÑO CHEDDAR GRITS**
- HAND CUT FRIES** roasted garlic aioli

MAINS PLATED

- BAKED EGGS ALLA VODKA** tomato, spinach, stracciatella cheese, sesame, toasted ciabatta
- GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs, mixed greens
- RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
- BREAKFAST SANDWICH** black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries
- AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- EGGS + BACON** cheddar herb scramble, apple smoked bacon, potato waffles
- THE SMITH EGGS BENEDICT** black forest ham, poached eggs, english muffin, hollandaise, home fries
- BENEDICT JOHNNY** cheddar cornbread, maple chicken sausage, poached eggs, hollandaise
- SHRIMP + GRITS** jalapeño cheddar grits, poached eggs, scampi butter, blackened shoestring potatoes
- VANILLA BEAN FRENCH TOAST***
- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, toasted ciabatta, fries
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)
- CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)
- FILET MIGNON** fries, peppercorn sauce (\$16 supplement pp for entire party)

ADDITIONS

- TABLE HORS D'OEUVRES CHOICE OF TWO FOR \$9 PP** burrata • crispy calamari • spicy salmon tartare • arancini • fried chicken nuggets
- DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP** sticky toffee pudding • pie* • layer cake • berries + cream • quarter pounders
- RAW BAR \$19 PP** oysters • spicy salmon tartare • shrimp cocktail
- DARK CHOCOLATE CAKE \$150**
approximately 30 guests

FAMILY STYLE *to share*
2 STARTERS • 3 MAINS • 2 SIDES

PLATED
2 STARTERS TO SHARE • CHOICE OF 3 MAINS

Available Monday – Friday. **Please view additional offerings on our seasonal private dining menu.***

STARTERS

- POTATO CHIPS** blue cheese fondue
- BLACK TRUFFLE ARANCINI** mushroom risotto, mozzarella, truffle aioli
- SHRIMP COCKTAIL** cocktail sauce, citrus remoulade
- BURRATA** toasted almond arugula pesto, sesame garlic bread
- SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori
- FRIED CHICKEN NUGGETS** spicy peach jam
- CRISPY CALAMARI** zucchini, feta, oregano, sesame, olives, lemon aioli

SIDES

- HAND CUT FRIES** roasted garlic aioli
- JALAPEÑO CHEDDAR GRITS**
- BRUSSELS SPROUTS** avocado green goddess, soft herbs, pink peppercorns
- BABY SPINACH**

ADDITIONS

- RAW BAR \$19 PP** oysters • spicy salmon tartare • shrimp cocktail
- DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP** sticky toffee pudding • pie* • layer cake • berries + cream • quarter pounders
- PASSED HORS D'OEUVRES CHOICE OF THREE \$18 PP** spicy salmon tartare • black truffle arancini • mac + cheese balls • ricotta gnocchi • fries • bibimbap croquettes • chicken parm • steak frites
- DARK CHOCOLATE CAKE \$150** approximately 30 guests

MAINS

FAMILY STYLE

- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli
- AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- CAESAR SALAD** little gem, crispy parmesan frico
- MAC + CHEESE** skillet roasted
- RICOTTA GNOCCHI** truffle cream
- SHORT RIB MAFALDINE** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- RIGATONI ALLA VODKA** tomato, stracciatella, crème fraîche, sesame
- BRICK PRESSED CHICKEN** lemon chicken jus
- GRILLED CHICKEN** scallion and shishito pepper vinaigrette
- ROASTED SALMON*** (\$6 supplement pp for entire party)
- GRILLED SHRIMP** scampi butter (\$6 supplement pp for entire party)
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- THE SMITH BAR STEAK** chimichurri (\$8 supplement pp for entire party)
- NY STRIP** peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)

PLATED

- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, fries
- AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- CAESAR SALAD** little gem, crispy parmesan frico
- SNAP PEA SALAD** cucumbers, pea shoots, pecorino, lemon parmesan vinaigrette
- BLUE CHEESE WEDGE SALAD** baby romaine, granny smith apples, red onion, blue cheese dressing, garlic breadcrumbs
- THREE LETTUCE SALAD** red leaf romaine, castelfranco, baby gem, fennel, basil, lemon vinaigrette
add to any salad above grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party
- RICOTTA GNOCCHI** truffle cream
- SHORT RIB MAFALDINE** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- RIGATONI ALLA VODKA** tomato, stracciatella, crème fraîche, sesame
- BRICK CHICKEN FRITES** fries, lemon chicken jus
- ROASTED SALMON*** (\$6 supplement pp for entire party)
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- THE SMITH BAR STEAK** fries, chimichurri (\$8 supplement pp for entire party)
- NY STRIP** fries, peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** fries, peppercorn sauce (\$16 supplement pp for entire party)

FAMILY STYLE *to share*
 3 STARTERS • 3 MAINS • 2 SIDES •
 2 DESSERTS

PLATED
 3 STARTERS TO SHARE • CHOICE OF 3 MAINS •
 2 DESSERTS TO SHARE

Please view additional offerings on our seasonal private dining menu.*

STARTERS

add on table hors d'oeuvres before starters, choice of two for \$9 pp

- POTATO CHIPS** blue cheese fondue
- BLACK TRUFFLE ARANCINI**
mushroom risotto, mozzarella, truffle aioli
- SHRIMP COCKTAIL** cocktail sauce, citrus remoulade
- BURRATA** toasted almond arugula pesto, sesame garlic bread
- SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori
- FRIED CHICKEN NUGGETS**
spicy peach jam
- CRISPY CALAMARI**
zucchini, feta, oregano, sesame, olives, lemon aioli
- LITTLE GEM CAESAR** parmesan frico
- KALE + QUINOA SALAD**
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

SIDES

- SMASHED GARLIC POTATOES**
- HAND CUT FRIES** roasted garlic aioli
- JALAPEÑO CHEDDAR GRITS**
- BRUSSELS SPROUTS** avocado green goddess, soft herbs, pink peppercorns
- BABY SPINACH**
- CREAMED SPINACH GRATIN**

ADDITIONS

- RAW BAR \$19 PP** oysters • spicy salmon tartare • shrimp cocktail
- PASSED HORS D'OEUVRES CHOICE OF THREE \$18 PP**
 spicy salmon tartare • black truffle arancini • mac + cheese balls • ricotta gnocchi • fries • bibimbap croquettes • chicken parm • steak frites
- DARK CHOCOLATE CAKE \$150**
 approximately 30 guests

MAINS

FAMILY STYLE

- RICOTTA GNOCCHI** truffle cream
- RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame
- SHORT RIB MAFALDINE** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- MAC + CHEESE** skillet roasted
- ROASTED SALMON***
- GRILLED SHRIMP** scampi butter
- BRICK PRESSED CHICKEN** lemon chicken jus
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- BRAISED BEEF SHORT RIB** red wine jus
- THE SMITH BAR STEAK** chimichurri (\$8 supplement pp for entire party)
- NY STRIP** peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)

PLATED

- RICOTTA GNOCCHI** truffle cream
- RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame
- SHORT RIB MAFALDINE** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- ROASTED SALMON***
- BRICK PRESSED CHICKEN** baby spinach, smashed garlic potatoes, lemon chicken jus
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- BRAISED BEEF SHORT RIB** jalapeño cheddar grits, crispy onions, red wine jus
- THE SMITH BAR STEAK** fries, chimichurri (\$8 supplement pp for entire party)
- NY STRIP** fries, peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** fries, peppercorn sauce (\$16 supplement pp for entire party)

DESSERTS

- STICKY TOFFEE PUDDING** skillet baked, medjool dates, vanilla ice cream
- DEVIL'S LAYER CAKE** nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs
- SEASONAL PIE*** *not available at East Village*
- BERRIES + CREAM** whipped cream, seasonal sorbet
- QUARTER POUNDERS** giant homemade chocolate chip cookie

BRUNCH

2.5 hours standing reception • Sat & Sun only

6 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

EVENING

2 or 3 hours standing reception
not available at Lincoln Square

7 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed specialty cocktails

PASSED HORS D'OEUVRES

ALL OCCASIONS

MAC + CHEESE BALLS

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco, tomatoes

CRAB CAKE TOTS southern tartar, apple chutney

FRIES green peppercorn aioli

SPICY TUNA TARTARE shrimp cracker

BIBIMBAP CROQUETTES house made kimchee, sriracha

SEARED TUNA cucumber, tapenade

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

BRUNCH ONLY

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

SMOKED SALMON TOAST

HORS D'OEUVRES STATIONS

priced per person for entire party only, minimum of 25 guests; only available for cocktail parties

POTATO CHIPS \$6 PP
blue cheese fondue

CRUDITÉS \$7 PP
raw hand cut vegetables & herb aioli

ARTISANAL CHEESE \$8 PP
selection of cheeses & fruit

MEDITERRANEAN PLATE \$8 PP
babaganoush, hummus, feta dip, lavash

SMOKED SALMON BOARD \$10 PP
smoked norwegian salmon, traditional garnish

SHRIMP COCKTAIL \$11 PP

MINI SMITH BURGER \$11 PP
bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

OYSTERS \$16 PP
on half shell

PASSED DESSERT BITES

all items included for an additional \$10 pp

CHOCOLATE CHIP COOKIES •
RAINBOW COOKIES

BEVERAGE PACKAGES

Pricing pp for unlimited beverages. Please note it is against New York state law to serve alcohol on Sunday before 10AM.

SOFT DRINKS- \$12
soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- \$16
choice of two specialty brunch cocktails served with juice & soda

LUNCH + BRUNCH

BRUNCH COCKTAILS - \$30
choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - \$30
selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - \$35

choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$45
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR- \$60
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

DINNER

BEER & WINE - \$45
selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - \$55
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - \$70
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 13 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS (choose 2)

BUBBLY + BRIGHT

THE SPRITZ
aperitif / citrus / sparkling wine / soda

SPARKLING PAPER PLANE
apple aperitif / aperitivo / amaro / sparkling wine

THE GATSBY
gin / pomegranate / hibiscus / lemon / prosecco

SMASHES + SOURS

YUZU GIMLET
shochu / gin / black plum / sake vermouth / lime leaf / yuzu

SMOKESHOW
mezcal / passion fruit/ chile / amaro / lime

ROSÉ SANGRIA
rosé wine / pisco / peach / cucumber / lemon / aperitivo / blanco vermouth / sparkling wine

CUCUMBER LOCO
tequila blanco / cucumber / elderflower / lime

BOURBON SOUR
bourbon / apricot / ginger / egg white / lemon

BASIL LEMON DROP
vodka / thai basil / bitter orange / lavender / lemon

HIGHBALLS + FIZZES

GIN + TONIC
citrus gin / thyme / mediterranean tonic

SUNSET PALOMA
tequila / grapefruit / aperitivo / ginger / lemon

THE MULE
vodka / ginger beer / lime

BOOZY + CLASSIC

WAKE-UP CALL
bourbon / rye / vermouth rojo / coffee liqueur / amaro / cacao / aperitivo

NEGRONI BIANCO
citrus gin / bitter bianco / bianco vermouth

BLUE OLIVE MARTINI
vodka or gin / dry vermouth / house brine / blue cheese olives

MIDTOWN MANHATTAN NO. 3
bourbon / rye / amaro / house vermouth blend / amontillado sherry / anogstura bitters

OAXACAN SUNSHINE
mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

ESPRESSO MARTINI
vodka / coffee liqueur / vanilla / cold brew

ZERO PROOF

ALL DAY SPRITZ
verjus / NA aperitif / orange blossom / grapefruit soda

CITY BIRD
pineapple / pomegranate / hibiscus / NA aperitif / lime

BRUNCH COCKTAILS

- BLOODY MARY
- THE SPRITZ
- FRESHLY SQUEEZED MIMOSA
- ROSÉ SANGRIA

PREMIUM OPEN BAR

ALL DRAFT BEER & SELECTED RED, WHITE, & SPARKLING WINES

PORT

COCKBURN'S

VODKA

KETEL ONE

KETEL ONE CITROEN

STOLI

STOLI ORANGE

TITO'S

TEQUILA

HERRADURA SILVER

GIN

BOMBAY SAPPHIRE

TANQUERAY

CORDIALS AND LIQUEURS

CASONI APERITIVO

BAILEY'S

CHAMBORD

LIMONCELLO

KAHLUA

PIMM'S

SAMBUCA

BOURBON, RYE, & WHISKEY

BULLEIT BOURBON

MAKER'S MARK BOURBON

BULLEIT RYE

DEADWOOD RYE

CROWN ROYAL

DEWAR'S WHITE LABEL

JACK DANIEL

SEAGRAM'S 7

RUM

CAPTAIN MORGAN

MT. GAY

GOSLING'S

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE

CHOPIN

GREY GOOSE

GIN

HENDRICK'S

PLYMOUTH

COGNAC

HENNESSY VS

REMY MARTIN VSOP

TEQUILA

CORRALEJO REPOSADO

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO AÑEJO

BOURBON, RYE, & SCOTCH

WOODFORD RESERVE

SMALL BATCH BOURBON

SAGAMORE RYE

GLENLIVET 12 YR

JOHNNIE WALKER BLACK LABEL

BALVENIE 12