

AMERICAN BAR

MENU

COCKTAILS



The Expedition

Plymouth Gin, pandan, passion fruit, zaatar17



The Fusion

Pisco Quattro Gallos, peony, Umesu, rhubarb17



Mysterious Traveler

American Bar vermouths, Bénédictine, Pierre Ferrand Cognac, cocoa-infused Fino.18



Flatiron

Tequila Ocho, mango, Manzanilla & chipotle salt.17



Old Cuban

Havana Club 3-year rum, ginger cordial, sugar syrup, lime juice, fresh mint, Angostura bitters, Champagne16



Expérience 1

Fair Vodka, elderflower cordial, lemongrass, basil leaves, fresh lemon juice.16



Special H.E.M.

Blanton's Experimental Cocktail Club private special cask, Suze, Cocchi Americano, orange bitters 52

NYC TRIBUTE



Benton's Old Fashioned

created by Don Lee, 2008, Please Don't Tell, NYC

Four Roses Bourbon infused with Benton's bacon,
maple syrup, Angostura bitters.....19



Quetzal

created by Meaghan Dorman, 2022, Raines Law Room, NYC

Midori, lime, falernum, Ancho Verde, Del Maguey mezcal.....19



The Penicillin

created by Sam Ross, 2005 Attaboy, NYC

Compass Box Whisky, lemon juice, honey syrup,
fresh ginger syrup, Laphroaig 10-year float19



Tommy's Margarita

created by Julio Bermejo, 1988, San Francisco

Tequila, lime juice, agave syrup.....16



The Manhattan.....18



The Martini

Dirty or not18

NON-ALCOHOLIC COCKTAILS



American Dream

Amarico, homemade Bissap, olive, Fever Tree Tonic12

Honey Glow

lessi, ginger & honey cordial, lime juice, Timut pepper.....12

SOFT DRINKS



Perrier (20cl)	.6
Leemao Ginger beer (33cl)	.7
Coca / Coca Zero (33cl)	.6
Fruit juice (30cl)	.6
Still mineral water 75cl	.8
Sparkling mineral water 75cl	.8

BEER



Bottle Beer 33cl

"Deck & Donohue" 9

WINES & SPARKLING

CHAMPAGNE

Champagne brut - Pol Roger

By the glass 12cl.....19

Bottle 75cl.....115

ROSEÉWINE

Côtes de Provence

Minuty Prestige, Minuty 202413

WHITE WINES

BURGUNDY

Petit Chablis

Domaine Ventoura, 202312

LOIRE VALLEY

Sancerre

Domaine Doudeau Léger, 2024.....11

RED WINES

BURGUNDY

Rully Plante Moraine

Domaine Domingos, 2023.....13

BORDEAUX

Saint-Emilion

Château des Cabanes, 202214

FINGER FOOD



Caviar osciètre Kate & Kon, 50g tin
with tangy Isigny cream 140

Oysters «Les Perles de l'Impératrice»
Joel Dupuch No. 4
6 PIECES 26

Finger fish goujon
crispy cod and tartar sauce.....21

Lobster roll
brioche, lobster, avocado, honey mustard.....31

Mini burgers
balsamic caramelized onions and barbecue sauce18

Shrimp tacos
Crispy shrimp, avocado, pickles, red cabbage and lime16

Crispy panisses
with aged cheddar14

