

The Chimera is a fire-breathing mythical beast
with three heads; lion, goat, and serpent.

At Bar Chimera, the beast finds its modern form as
Martini, Whiskey, and Wine, where dedicated craftsmen
work to perfect each spirit through study and repetition.

WELCOME TO BAR CHIMERA

Your midtown watering hole.



Prepare for the journey!

ZBIOTICS | 11
Pre-Alcohol Probiotic

EASY TOMORROW | 11
Korean Hangover Cure

550 MADISON AVENUE NEW YORK

Martinis

25% of every martini is water (from melted ice). We filter and re-mineralize our martini ice in-house to create the perfect harmony of pH and minerality.

What you taste is a brisk, balanced, and damn good martini.

BASE SPIRIT

GIN

SIPSMITH BLEND | 26

London Dry with a kick of Navy Strength VJOP for a punch of juniper

THE BOTANIST | 28

Classic Islay gin distilled oceanside; elderflower, chamomile and mugwort

VODKA

HAKU | 26

Crafted from Japanese white rice, filtered through bamboo charcoal

POTOCKI | 27

Small batch, double-distilled and unfiltered, from local Polish rye

SEVENTY ONE | 55

Aged 71 days in oak, crafted with the rare Queen of the Night flower

CHOPIN FAMILY RESERVE | 55

Distilled from young potatoes and rested for two years in 50 year old Polish oak barrels

GARNISHES

SPANISH GORDAL OLIVE

The fat one: meaty and firm

SICILIAN CASTELVETRANO OLIVE

Bright green, buttery and sweet

GORDAL BLUE CHEESE OLIVE | +2

Treasure Cave blue cheese

PICKLED ONIONS | +1

Locally sourced, made in house

SORRENTO "AMALFI" LEMON TWIST

The king of bright aromas

SPICY SPANISH GORDAL OLIVE | +1

Piparra-stuffed and spicy

Martinis

CLASSICS REVISITED

V.P. VESPER | 26

Altamura Vodka, Harahorn Gin, Sencha, Eau de Whey

EVERGREEN ALASKA | 28

Fords Gin, Komasa Tangerine Gin, Yellow Chartreuse, Thai Basil

VINTAGE VAULT MARTINI | 475
Chopin Vintage Vault,
Dry Vermouth, Olive

PARADISE | 27

Dobel Diamante Cristalino Tequila, Tomato Water, Passionfruit

COSMOPOLITAN | 25

Ketel One Citron, Cointreau, Cranberry, Lime

Prep before you drink!

Order a Zbiotics! A Probiotic Drink that breaks down acetaldehyde so you can enjoy tonight & feel ready for tomorrow!

Whiskey

*Ask your bartender for our full whiskey list,
featuring over 200 selections.*

CLASSICS

OLD FASHIONED | 25

Michter's Rye & Bourbon, Vetiver,
Domino's Raw Sugar, Angostura Bitters



WHISKEY HIGHBALL | MP
Selected Whiskey, Club Soda

WHISKEY SOUR | 24

Elijah Craig Small Batch,
Lemon Juice, Egg White,
Angostura Bitters

MANHATTAN | 26

Willett Rye 4yr, Cocchi Torino,
Forbidden Bitters

MINT JULEP | 28

Rémy Martin V.S.O.P,
Maker's Mark, Mint

BIG PAPPY | 275

Pappy Van Winkle 12yr,
Okinawa Sugar, Angostura Bitters

Whiskey

*Our full list includes rarities & goodies from the
Americas, Japan, Korea, Scotland, and Ireland.*

SIGNATURES

SUPER CREAMSICLE | 35

Hibiki Harmony, Cream Soda,
Orange Citrate

KINGDOM COME | 26

Woodford Bourbon, Old Forrester Rye,
Oolong Tea Forbidden Bitters,
Toasted Marshmallow

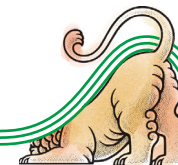
BULL AND BEAR | 25

Suntory Toki, Kanade Peach Ginger,
IPA, Lemon

IRON EAGLE | 28

Johnnie Walker Black, Camellia Tea,
Lime, Pineapple, Coconut

SODA JERK | 25
Glenfiddich 12yr, Lemon,
Egg White, Strawberry Milk,
Sparkling Water



The Outsiders

*Exploring outside the world
of Martinis & Whiskey...*

PORNSTAR NEGRONI | 26
Tanqueray Gin, Campari, Vanilla
Chinola Passionfruit, Sparkling Wine

GREEN HORIZON | 25
Dobel Silver,
Salted Cucumber, Lemon

WHITE FLAME | 25
Rosaluna Mezcal, Mijenta Blanco
Empirical Olive, Carbonation, Spicy



Prepare for the Journey

ZBIOTICS | 11
Pre-Alcohol Probiotic

EASY TOMORROW | 11
Korean Hangover Cure

Non-Alcoholic

SCARLET | 16
Strawberry, Condensed Milk,
evian Sparkling® Natural Spring Water

PARAKEET | 16
Aplós Arise, Salted Cucumber, Lemon,
evian Sparkling® Natural Spring Water

APLÓS SPRITZ | 15
Ume, Mandora Orange, or Chili Margarita
Magnesium, Lion's Mane, Suntheanine

Draft & Bottled

GUINNESS DRAFT	6/10oz 11/16oz
COORS BANQUET	8
MILLER HIGH LIFE PONY	5
ECHIGO FLYING IPA	14
ATHLETIC CERVEZA ATLETICA N/A	10
MEXICAN COCA-COLA	8
KASÉ HOMEMADE GINGER ALE	15

Wines by the Glass

WHITE



CHAMPAGNE & SPARKLING

NV Laherte Frères, Ultradition, Extra Brut	30
NV Bérèche, Brut Réserve.....	40
NV La Caravelle, Cuvée Niña, Brut	25
NV Telmont, Brut Rosé	35
2016 Pierre Gimonnet, Special Club, Blanc de Blancs, Extra Brut..	55
MV Laurent-Perrier, Grand Siècle, Ed. 26, Brut	80
2006 Louis Roederer, Cristal, Brut	100
NV Arnaud Lambert, Crémant de Loire, Brut, Loire Valley.....	20

WHITE & ROSÉ

2023 Domaine de l'Ecu, Classic, Nantes, Loire Valley	22
2025 Domaine Savary, Vieilles Vignes, Chablis, Burgundy	32
2017 Michel Caillot, La Barre Dessus Clos Marguerite, Meursault ...	40
2024 Domaine du Carrou, Sancerre, Loire Valley	25
2021 Château Cos d'Estournel, Les Pagodes de Cos, Bordeaux.....	46
2021 Domaine Eden, Chardonnay, Santa Cruz Mountains	25
2023 Domaine Huet, Le Haut-Lieu Sec, Vouvray, Loire Valley	28
2024 Eva Fricke, Dry Riesling, Rheingau, Germany	24
2025 Tiberio, Trebbiano d'Abruzzo, Italy	19
2025 Triennes, Rosé, Provence.....	18

Wines by the Glass

RED

RED

2023 Besson, Les Grands Prétans 1er Cru, Givry, Burgundy	30
2023 Louis Boillot, Gevrey-Chambertin, Burgundy	44
2021 Proprietà Sperino, Uvaggio, Coste della Sesia, Piedmont	24
2018 A. & G. Fantino, Bussia Cascina Dardi, Barolo	34
2017 Il Paradiso di Manfredi, Brunello di Montalcino	60
2019 Conde de Hervías, Trinidad, Rioja, Spain	24
2019 Château Fontenil, Fronsac, Bordeaux.....	29
2016 Château Giscours, Margaux, Bordeaux	60
2024 Clos du Val, Cabernet Sauvignon, Napa Valley.....	28
2023 Domaine des Entrefaux, Crozes-Hermitage, Rhône	19

WINES OF THE WEEK

2022 Georges Laval, Les Chênes, 1er Cru, Brut Nature.....	75
2019 Louis Michel, Les Clos Grand Cru, Chablis	60
2014 Domaine Leflaive, Les Combettes 1er Cru, Puligny	220
2023 Pierre-Yves Colin-Morey, Les Chenevottes 1er Cru, Chassagne.110	
2015 Domaine Tortochot, Mazis-Chambertin Grand Cru	150
2013 Robert Chevillon, Les Roncieres 1er Cru, Nuits-Saint-Georges.....	75
2005 Marquis d'Angerville, Clos des Ducs 1er Cru, Volnay.....	250
2024 Les Horées, Mon Poulain, Coteaux Bourguignons.....	50

Pricing is for a 5oz pour.

Ask your sommelier for our full bottle list of over 1,200 selections!

Zero ABV Wine

FRENCH BLOOM

Founded by two friends looking for a way to celebrate without the alcohol, French Bloom brings the expertise of a Champagne vigneron to the zero abv space.

FRENCH BLOOM, EXTRA BRUT, FRANCE
30 / 5OZ | 145 / 750ML

Bright, clean, refreshing with fine bubbles

FRENCH BLOOM, LE ROSÉ, FRANCE
55 / 375ML

Wild red berries, dry and fresh sparkling rosé

MAISON NOËL DE FRANCE

From France's Loire Valley, Maison Noël's dealcoholized wines are inspired by classic French regions and created with food pairing in mind.

MAISON NOËL, BLANC DE BORDEAUX, FRANCE
18 / 5OZ | 80 / 750ML

Dry, herbaceous and mineral with
a mouthwatering finish

LEITZ

Josef Leitz is a serious wine producer in Germany's Rheingau region, who also happens to make the best non-alcoholic Riesling on the market.

LEITZ, EINZ ZWEI ZERO
15 / 5OZ | 70 / 750ML

Stone fruit and citrus forward, light bodied
with just a touch of sweetness

Pricing is for a 5oz pour.

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Zero ABV Beverages

UNIFIED FERMENTS

Based in Brooklyn, Unified Ferments explores fermentation, tea, and botanicals by combining traditional techniques with a contemporary sensibility.

UNIFIED FERMENTS X
KETTL, SOBA
19 / 5OZ | 90 / 750ML

Toasted buckwheat, warm grain,
and gentle nuttiness in a smooth,
rounded expression

UNIFIED FERMENTS,
LAPSANG SOUCHONGA
85 / 750ML

Pine smoke, black tea, and cedar
layered with quiet intensity
and depth

SAICHO

Brewed in London, Saicho specializes in sparkling single-origin teas, cold-infused and carbonated to preserve their delicate aromas.

SAICHO, HOJICHA
20 / 5OZ | 95 / 750ML

Roasted hazelnut, cacao, and
caramelized grain with smooth,
understated warmth

SAICHO, DARJEELING
95 / 750ML

Muscat grape, citrus blossom,
and fine tannic lift with
sparkling elegance

VILLBRYGG

Founded in Norway, Villbrygg uses fermentation to translate local wild herbs, forest plants, and alpine ingredients into tart and complex botanical beverages.

VILLBRYGG, FJELL
19 / 5OZ | 90 / 750ML

Alpine botanicals, delicate florals,
and wild lingonberry with
mountain clarity

VILLBRYGG, SKOG
90 / 750ML

Wild forest herbs, pine, and cool
earthiness inspired by Nordic
woodland landscapes

Pricing is for a 5oz pour.

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Madeira by the Glass

*Madeira is the only wine in the world that truly lasts forever.
Fortified and intentionally exposed to oxygen during its making,
it becomes indestructible.*

SERCIAL

Lightest and driest, ideal as an aperitif

RWC Charleston 10 Year.....15	1969 D'Oliveira107
Rutherford & Miles 10 Year.....138	1950 Cossart Gordon.....114
2001 Henriques & Henriques19	1940 Justino's124
1993 Barbeito.....63	1937 D'Oliveira134
1988 Barbeito.....77	1928 Henriques & Henriques ..147
1910 Barbeito.....232	1870 Lomelino Solera312
1976 Cossart Gordon26	1862 D'Oliveira328
1971 Henriques & Henriques81	1850 J. Henriques Solera352
1964 Henriques & Henriques84	1835 Leacock.....382

VERDELHO

Medium dry, intended with the meal

RWC Savannah 10 Year.....15	1934 Henriques & Henriques ..138
Barbeito 20 Year.....46	1932 D'Oliveira141
2009 Cossart Gordon.....15	1918 Barbeito.....216
2004 D'Oliveira31	1915 H.M. Borges.....222
1994 D'Oliveira53	1912 D'Oliveira228
1985 D'Oliveira72	1898 Henriques & Henriques ..256
1981 D'Oliveira82	1890 J.H. Gonçalves.....272
1981 Henriques & Henriques49	1887 Henriques & Henriques ..278
1975 Cossart Gordon48	1880 Blandy's.....292
1973 D'Oliveira123	1856 João Romao Teixeira.....340

Madeira by the Glass



BOAL

Medium sweet, intended with dessert

2001 D'Oliveira39	1980 Henriques & Henriques ..108
2000 Henriques & Henriques18	1977 D'Oliveira92
1997 Henriques & Henriques26	1968 D'Oliveira132
1992 D'Oliveira54	1957 Henriques & Henriques ..104
1987 D'Oliveira67	1954 Henriques & Henriques ..108
1982 D'Oliveira76	1908 D'Oliveira236

MALVASIA

Sweet, enjoyed best at the end of the night

Barbeito 40 Year58	1901 D'Oliveira250
1994 D'Oliveira50	1900 Henriques & Henriques ..252
1954 Henriques & Henriques ..108	1984 Henriques & Henriques ..264
1933 Justino Henriques.....140	1880 H.M. Borges.....292
1916 Cossart Gordon.....220	1880 Cia. Vin. de Madeira292
1907 D'Oliveira238	1863 Leacock.....326

RARITIES

Scarce and precious; seize the opportunity

1997 H&H Tinta Negra23	1928 I. Gonçalves Sweet147
1978 D'Oliveira Terrantez.....105	1928 I. Gonçalves Dry147
1977 D'Oliveira Terrantez.....108	1927 H&H Bastardo.....149
1976 H&H Terrantez.....92	1927 D'Oliveira Bastardo.....149
1971 D'Oliveira Terrantez.....131	1920 Borges Sao Pedro Sweet212
1954 H&H Terrantez.....108	1887 Câmara de Lobos Moscatel...312



To Eat

SNACKS

BONE BONE BROTH 8	SALT BREAD SERVICE 7.50/PP
TALLOW FRIES 16	GILDAS 16
BAR SNACK TRIO 16	CRISPY MUSHROOM "FRIES" 18

LETTUCE CUPS

Greek Salad.....	23
Spring Pea.....	24

FRUITS DE MER

ON ICE

CHIMERA PLATEAU | 270

Chilled Oishii prawns, dressed Little Neck clams,
West Coast Oysters, Red Snapper Crudo

Shrimp Cocktail.....	6/pc
East Coast Oysters.....	5/pc
West Coast Oysters.....	6/pc

HOT

OYSTER "DYNAMITE" 8/pc
OYSTER "ROCKEFELLER" 8/pc

All food available after 5pm.

To Eat

PETROSSIAN CAVIAR SERVICE

24 Karat Golden Nugget [™]	32
Tsar Imperial Daurenki.....	205/30g 795/125g tin
Beluga Hybrid.....	225/30g 915/125g tin

Served with toasted buttery milk bread, crème fraîche, and chives

CHARCUTERIE

WAGYU BRESAOLA AND SUGARKISS MELON 26	MONTARAZ "BLACK LABEL" IBÉRICO 38
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18-MONTH AGED GOUDA,
MARCONA, PERSIMMON | 20

HOT FOOD

CRISPY OCTOPUS | 28

Gochujang, serrano peppers

MINI WAGYU CORNDOGS | 28

Broadleaf wagyu, sourdough, mustard aioli

FOIE GRAS "HOME-RUN BALL" | 32

Hudson Valley foie gras, cassis, choux

JAMBON BEURRE | 32

Parisian ham, Bordier butter, demi baguette

550 BURGER | 38

USDA Prime blend, peppercorn mustard, brioche bun, tallow fries

A5 "BLACKJACK" SANDWICH | 150

A5 Wagyu from Kagoshima Prefecture, Perigord black truffle,
Milk toast, truffle aioli

All food available after 5pm.



Bar Director: Chris Amirault
Principal Bartender: Nate Capenos

Wine Director: Andrea Morris
Principal Sommelier: Jeremy Holloway

Chef de Cuisine: Alfred Nebiar

