

TALL & REFRESHING

GINGER JONES

Great Jones Rye, Ginger Liqueur, Lemon, Ginger Beer • \$20

COSMIC COSMO

Hangar 1 New York Vodka, Lime, Cranberry Liqueur, Yuzu-Sec, Club Soda • \$18

APPLEJACK SPRITZ

Black Dirt Applejack, Tonic Cordial, Grapefruit Soda • \$18

CHAMPAGNE VELVET

Great Jones Four Grain Bourbon, Kalamansi, Lime, Shiso, Sparkling Wine • \$21

BRIGHT & CITRUSY

TROUBLE IN PARADISE

Great Jones Rye, Pineapple, Local Bitter Aperitivo, Lime, Brown Sugar • \$20

DERBY DAY

Great Jones Straight Bourbon, Lemon, Banana, Grapefruit, Spiced Honey • \$20

THEM APPLES (SERVED HOT OR COLD)

Black Dirt Apple Jack, Apple Cider, Lemon, Orgeat, Cardamom • \$18

QUINCE E. JONES

Great Jones Rye, Jasmine, Quince, Lemon, Egg White, Sumac • \$21

STIRRED & DIRECT

APPLEWOOD SMOKED OLD FASHIONED

Great Jones Straight Bourbon, Brown Sugar, Aromatic Bitters,
Applewood Smoke • \$20

BROADWAY BOULEVARDIER

Great Jones Four Grain Bourbon, Local Bitter Aperitivo,
Sweet Vermouth • \$21

COCO SAZ

Great Jones Rye, Toasted Coconut, Coffee Liqueur,
Chocolate Bitters • \$21

THIRD DEGREE

Warwick Gin, Dry Vermouth, Celery-Fennel Tincture,
Absinthe • \$18

UNDER THE PEAR TREE

Great Jones Four Grain Bourbon, Bartlett Pear Liqueur, Cardamom,
Lemon Bitters • \$21

BLACK MANHATTAN

Great Jones Rye, Sweet Vermouth, Local Amaro • \$19

ALL DAY DINING

SAVORY

HONEY ROASTED MIXED NUTS

Espelette Pepper (V, GF) • \$11

MARINATED OLIVES

Charred Scallion (V, GF) • \$11

HOUSE MADE BRIOCHE

Great Jones Spent Grain Butter (VG) • \$14

Add 1oz. Golden Kaluga Caviar • \$89

A SELECTION OF SEASONAL CHEESES

Great Jones Bourbon Apple Compote,

Toasted Anadama (VG) • \$26

BBQ SPICED CHICKEN WINGS

Cool Ranch (GF) • \$19

LOCAL BURRATA TOAST

Hazelnuts, Truffle Honey (VG) • \$17

SMOKED BACON CROQUETTES

Medjool Date, Piquillo Pepper Aioli • \$16

EAST COAST OYSTERS

Trout Roe Mignonette (GF) • \$28 / 54

SPINACH AND ARTICHOKE DIP

Black Truffle, Toasted Anadama (VG) • \$27

THE BURGER

Great Jones Bourbon & Bacon Jam,

Potato Chips, Cheddar or Blue Cheese • \$30

MAINE LOBSTER ROLL

Toasted Brioche, Old Bay Aioli, Crispy Shallots • \$35

GEM LETTUCE CAESAR

Avocado, Toasted Pine Nuts, Grana Padano Dressing • \$18

Add Roasted Chicken Breast • \$14



Adam Raksin

CHEF ADAM RAKSIN

SWEET

BAKED ALASKA

Great Jones Rye & Pineapple Sauce,
Coconut Sorbet & Lemon Sorbet (VG, GF) • \$15

WARM DARK CHOCOLATE COOKIE

Great Jones Bourbon, Maldon Salt,
Vanilla Bean Ice Cream (VG) • \$15

ICE CREAM SUNDAE

Salted Peanut Butter & Strawberry Ice Creams,
Toasted Pound Cake (VG, GF) • \$15

STICKY TOFFEE PUDDING

Black Dirt Apple Jack, Ginger Ice Cream (VG) • \$15

SPICED CITRUS PAVLOVA

Citrus Salad, Meyer Lemon Yogurt (GF) • \$15

DESSERT COCKTAILS

COCOA FRAPPE

Great Jones Four Grain Bourbon,
Coconut Water, Dark Chocolate • \$22

BROADWAY CUP

Great Jones Straight Bourbon,
Spiced Honey, Coconut Milk, Cold Brew Coffee • \$21



CHEF JESSICA BIVONA

Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.