

PROHIBITION HOUR

EVERYTHING \$11

GREAT JONES BOURBON MANHATTAN

Local Method Vermouth, Bitters Blend

GREAT JONES FOUR GRAIN JULEP

Fresh Mint, Turbanado Sugar

GREAT JONES RYE OLD FASHIONED

Cherry Infused Sugar Cube, Citrus Oils

BLACK DIRT APPLE JACK PAN AM CLIPPER

Pressed Pomegranate Grenadine, Lime, Absinthe

HANGAR ONE NY VODKA FRUIT COBLER

Fresh Blackberry, Black Currant Liquor, Citrus

GREAT JONES THREE SPIRIT FLIGHT

A Taste of Our Three New York State Expressions

SMOKED BACON CROQUETTES

Piquillo Pepper Aioli

LOCAL BURRATA TOAST

Truffle Honey, Roasted Hazelnuts

CHILLED OYSTERS

Extra Virgin Olive Oil, Fresh Lemon

BBQ CHICKEN WINGS

Ranch Dressing



CHEF ADAM RAKSIN

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.