

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

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) • \$25

SPINACH AND ARTICHOKE DIP

Black Truffle, Toasted Anadama (VG) • \$22

LOADED FRENCH FRIES

Braised Bacon, Aged Cheddar Cheese (GF) • \$17

BBQ SPICED CHICKEN WINGS

Honey Butter, Cool Ranch (GF) • \$17

SMOKED BACON CROQUETTES

Medjool Date, Piquillo Pepper Aioli • \$22

LOCAL BURRATA TOAST

Hazelnuts, Truffle Honey (VG) • \$17

ROASTED PRAWNS

Confit Garlic - Ancho Chile Butter • \$25

THE BURGER

Great Jones Bourbon & Bacon Jam,
Potato Chips, Aged Cheddar Cheese • \$27

MAINE LOBSTER ROLL

Toasted Brioche, Old Bay Aioli, Crispy Shallots • \$30

CAESAR SALAD

Gem Lettuce, Rustic Croutons, Classic Dressing • \$18
Add Roasted Chicken Breast • \$12



Adam Raksin

CHEF ADAM RAKSIN

◇ ————— SWEET ————— ◇

WARM DARK CHOCOLATE BROWNIE

Caramelized White Chocolate, Maldon Salt,
Hazelnut Praline Ice Cream (VG) • \$12

STICKY TOFFEE PUDDING

Pumpkin Cake, Great Jones Rye Butterscotch,
Brown Butter Ice Cream (VG) • \$12

ASSORTED ICE CREAMS AND SORBETS

Pignoli Cookie (V or VG, GF) • \$5

◇ ————— COFFEE AND TEA ————— ◇

DRIP COFFEE • \$5

ESPRESSO • \$5

SELECTION OF TEAS • \$5



PASTRY CHEF SKYLER WILLOUGHBY

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.