

New York Cocktail Guide



Cocktails

Gentleman's Exchange

by Leo Robitschek, NoMad
Rittenhouse Rye, Cocchi di Torino, Suze,
Foro, Cold Brew



Regal Amburana

by Sasha Petraske, Milk & Honey
Avua Amburata Cachaça, Honey, Lime,
Grapefruit Twist



Beijing Peach

by Julie Reiner, Flatiron Lounge
Jasmine Vodka, White Peach, Lime



Café Arroz

by Jim Meehan, PDT
El Tequileño Reposado Tequila, Kahlúa,
Horchata, Cinnamon



Gin & Tonic

by Dave Arnold, Booker & Dax
Gin Mare, Citrus Quinine, Fully Carbonated



Coffey Park Swizzle

by Alex Day, Death & Co
Rhum Barbancourt, Lustau Amontillado, Velvet
Falernum, Ginger, Lime



Dirty Ol' Martini

by Niko Novick, 99 Prince
Ketel One Vodka, Miles Gin, Carpano Bianco,
Smoked Cipollini Brine



Draft

Evil Twin

6% ABV | 16oz
IPA

Cans

Rebel Spirit

5.5% ABV | 16oz
Golden Ale

Seattle Semi-Sweet

7% ABV | 16oz
Cider

Atomic Duck

7% ABV | 16oz
IPA

Dale's Pale Ale

6.5% ABV | 12oz
American Pale Ale

Montucky Cold Snack

4.1% ABV | 12oz
Lager

Salty Crew

5.5% ABV | 12oz
Blonde Ale

High Noon

Watermelon | Pineapple | Tequila Lime

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Grapefruit | Lemon | Peach

Wine

Red

Pinot Noir
Domaine Carneros, Carneros

Cabernet Sauvignon
Details by Sinegal Estate

White

Chardonnay
Domaine Long-Depaquit, Chablis

Sauvignon Blanc
Domaines Baron de Rothschild Legendes,
Bordeaux

Sparkling

Paul Laurent Brut Champagne

Gaston Chiquet Brut R  s

Zero Proof

Gingered Ale
Ginger, Demerara, Soda

Sesame Street Fever
Yuzu, Sesame, Cinnamon, Pineapple



**3535 Las Vegas Blvd S
Las Vegas, NV**