

WELCOME ABOARD

This menu draws inspiration from the influx of individuals into New York and the emergence of the boroughs against the backdrop of 1924.

Featuring flavors inspired by iconic dishes associated with these groups, the cocktails are crafted to tell the tale of an era known as prohibition, often described as "the great social experiment."

Through this menu, we unfold the narrative of powerful women who rose to prominence during the roaring twenties, earning the title: "Queens of New York"

BUT FIRST CHAMPAGNE

Sparkling Wine \$12

G.H. Mumm \$16

Telmont Reserve Brut . . . \$19

"Too much of anything is bad,
too much champagne is just right,"
F. Scott Fitzgerald

We include a 4% staff benefit charge to all final bills to provide health and professional benefits for our team. If you would like it removed, we're happy to oblige.

QUEEN OF THE NIGHT

Two Gun Girl \$21

Don Fulano Blanco, Seabuckthorn, Grapefruit
Carbonated | Passion Fruit White Chocolate | 22% abv

Lady of Law \$19

Absolut Elyx, Rhum JM, Green Apple, Holy Grass
Carbonated | Chocolate Coffee "Bean" | 15% abv

Texas & Her Mob \$19

Haku Vodka, Bergamot, Aperol, Prickly Pear
Carbonated | Pretty | 23% abv

El Fay Club \$20

Larceny Bourbon, Spiced Pear, Browned Butter
Milk Clarified | Ginger Shortbread Cookie | 15% abv

Hello Suckers \$19

Patrón Silver Tequila, 400 Conejos Tobala Mezcal,
Bushmills 10 yr, Amaretto, Gala Apple
Clarified | Raspberry | 20% abv

A Fight a Night \$21

Lost Irish Whiskey, Bulleit Bourbon,
Amontillado Sherry, Verjus, Bay Leaf,
Carrot, Celery, Thyme
Potato Clarified | Chive + White Cheddar Chips | 28% abv

300 Club \$20

Mount Gay Black Barrel Rum,
Tanqueray Sevilla Gin, Campari, Osmanthus,
Bergamot, Passion Fruit, Plum, Oolong Tea
Buttermilk Clarified | Green Tea Fortune Cookie | 18% abv



THE TORCH SINGER

Miss Illinois \$18

Dill-Infused Bombay Sapphire Gin,
Yuzu, Lemon, Watermelon, Beet
Shaken | Dill | 20% abv

Back Stage Club \$21

Maker's 46 Bourbon,
Corned Beef spiced Planteray Xaymaca,
Mint-Infused Drumshanbo Gunpowder Gin,
Bay Laurel, Celery, Lime, Pineapple
Shaken | Beet Jerky | 17% abv

Americana \$20

Rémy Martin VSOP Cognac,
Basil-Infused Botanist Gin,
Busnel Calvados, Bergamot, Clear Apple,
Lemon, Irish Moss, Clove, Cinnamon,
Indian Long Pepper + Lemon Oils
Shaken | Thai Basil | 21% abv

Nobody Wants Me \$19

Ana Maria Tequila Rosa,
Mint-Infused Tanqueray 10 Gin,
Pampelmousse Rose, Peach, Pineapple,
Clear Rhubarb, Sumac, Lime, Grapefruit Oils
Shaken | Pink Peppercorn Dust | 19% abv

54th Street Club \$22

Popcorn-Infused Milagro Reposado Tequila,
Cointreau, Togarashi, Pandan, Lime Juice
Shaken | Togarashi Popcorn | 22% abv



DANGEROUS

The Gibson Girl \$19

Choice of Botanist Gin or Grey Goose Vodka,
Dolin Dry Vermouth, Sōtō Junmai Daiginjo Sake,
Orange Bitters, Lemon Oils
Stirred | Marinated Olive + Onion | 26% abv

Texas & Belle \$28

Garrison Brother's Bourbon, Don Fulano Anejo,
Rhum Clement Select Barrel Agricole Rhum,
Lacto-fermented Raspberry, Lemongrass,
Sour Cream-Washed
Stirred | Orange Oils | 22% abv

East 52nd Street \$24

Angel's Envy Bourbon,
Glenkinche 12yr Scotch, Basil, Cassis,
Bittered + Sweet Vermouths, Wild Flower Wine
Stirred | Pickled Grape | 26% abv

The Silver Room \$23

Monkey 47 Gin, Campari, Cassis,
Oolong-infused Americano Bianco,
Sweet Vermouth, Malbec Molasses,
Cacao Nib, Vanilla, Salt, Lemon Oils
Stirred | Lapsang + Lavender Chocolate | 20% abv

Lady Go as Far as You Like \$20

Hendrick's Gin, Old Forester 1920 Bourbon,
Bianco Vermouth, Barolo Chinato, Aperol,
Balsamic, Ricotta Cheese Clarified
Stirred | Parmesan | 29% abv

5th 8th Country Club \$22

Russell's Reserve 6yr Rye Whiskey,
Campari, Rancio Sec, Amaro, Vetiver Root,
Verjus Rouge, Caraway Seed, Lemon Oils
Stirred | Fruit Cracker + Boulevardier Butter | 25% abv

 nut allergy warning

SO VICIOUS

Owney "The Killer" Madden \$18

Tullamore D.E.W. Irish Whiskey,
Mr. Black, "Killer Coffee" Blend
Hot | Cream + Nutmeg | 14% abv

Harding Hotel \$19

Coconut Oil-Washed Bruichladdich Scotch,
Planteray Xaymaca Rum, Pandan, Coconut, Lime
Clarified | Ube White Chocolate Disk | 23% abv

Club Intime \$20

Bushmills Black Irish Whiskey,
Knob Creek Bourbon, Abasolo Mexican Whiskey,
Avuá Amburana Cachaça, Marshmallow
Clarified | Charred Ancho Chili Marshmallow | 24% abv

BUT OH SO SWEET

Mae West \$13

Rémy Martin VSOP Cognac, Cacao, Branca Menta
Ice Cream | Fernet Cookie + Chocolate Sauce | 6% abv

Conjuring Valentino \$13

Ketel One Vodka, Espresso, Hazelnut
Ice Cream | Reäl Hazelnut + Roger's Salted Caramel | 6% abv

 nut allergy warning

The Southern Club \$13

Sazerac 6yr Rye Whiskey, Coconut Milk, Bitters
Vegan Ice Cream | Absinthe Caramel + Pizzelle | 6% abv

Box of Chocolate Truffles \$24

Eight Beautifully Packaged Boozy Chocolates
Enjoy Now or Take Home

LITTLE SNACKS

Warm Marinated Olives
+
Togarashi Popcorn
+
Parmesan
\$20

SHOTS

Larry Fay \$13

Larceny Bourbon, Busnel Calvados,
Spiced Pear, Browned Butter
Clarified | Shortbread Cookie | 15% abv

Clay Pigeon \$13

Tullamore D. E. W. Irish Whiskey,
Mr. Black, "Killer Coffee" Blend
Served Hot | Whipped Cream + Nutmeg | 14% abv

Chez Morgan \$13

Popcorn-Infused Milagro Reposado Tequila,
Cointreau, Togarashi, Pandan, Lime Juice
Shaken | Togarashi Popcorn | 22% abv

BEER & WINE

Platform 18 offers a revolving
menu of select beer & wine featuring
a variety of international, American,
local, and seasonal favorites.
Please ask your server for details.

Beer	\$10
Wine	\$15

AMENDED COCKTAILS

The following cocktails have been designed to deliver gorgeous and complex flavor using non-alcoholic spirits

Son of a Beecher \$15

Dutch East India Trading Spiced Gin, Cynar, Yuzu, Ginger, Strawberry, Pineapple, Lemon, Sanpellegrino Prickly Pear
zero abv

Eliza's Hymns \$15

Makrut Lime London Dry Gin, Aperol, Spiced Pineapple, Ginger, Reàl Watermelon, Beet, Lemon, Red Mango Tea, Yuzu Clarified | Reàl Guava Yuzu Cookie | zero abv

The Reverend \$15

Coconut-Infused Jamaican Rum, Swedish Aquavit, Chartreuse, Allspice, Lime, Pineapple
Exotic Flower + Nutmeg | zero abv

Granny Hatchet \$15

Kentucky Bourbon, Fernet, Angostura Amaro, Spiced Pear Tea, Basil, Lemon
Glass Pear | zero abv



S.PELLEGRINO®

Bottled Sparkling Water

250ml \$5