

Meeting Date: 2/ /2026

APPLICANT INFORMATION:

Name of applicant(s): Soho Hotel Owner LLC and Soho Hotel Manager LLC

Trade name (DBA): 11 Howard; The Blond

Premises address: 138 Lafayette Street a/k/a 11-17 Howard Street, New York, NY 10013

Cross Streets and other addresses used for building/premise:
Lafayette Street and Howard Street

CONTACT INFORMATION:

Principal(s) Name(s): Aby Rosen, Michael Fuchs

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: n/a - licensee Soho Hotel Owner LLC is fee owner

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Aby Rosen	See attached
Michael Fuchs	

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Transient hotel with restaurant

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

a new liquor license (Restaurant Tavern / On premise liquor Other)

an UPGRADE of an existing Liquor License

an ALTERATION of an existing Liquor License

a TRANSFER of an existing Liquor License

a HOTEL Liquor License

a DCA CABARET License

a CATERING / CABARET Liquor License

a BEER and WINE License

a RENEWAL of an existing Liquor License

an OFF-PREMISE License (retail)

OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

Incorporating separately licensed restaurant into the hotel licensed premises, including 1 stand-up bar

If this is for a new application, please list previous use of location for the last 5 years:

n/a

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Soho Hotel Owner LLC and Soho Hotel Manager LLC ID# 0343-22-130941, expires 10/31/2026 (Hotel)

La Rubia Raw Bar LLC ID#0340-23-138534 (restaurant being brought into the Hotel)

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes no

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: Hotel

Number of floor: 14 Year Built : 1961

Describe neighboring buildings:
commercial/industrial

Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 209 / 19

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no
more than 1 floor

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : n/a

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? 900+

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
 no yes

If yes, what is the maximum occupancy for the premises? 900+

If yes, what is the use group for the premises? 5, 6, 6A, 17

If yes, is proposed occupancy permitted? yes no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no
permits are in effect

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? approximately 114,500 sf

If more than one floor, please specify square footage by floors: 8,800 sf per floor

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

12th floor private terrace, approximately 1,000 sf

If more than one floor, what is the access between floors? Elevators/Stairs

How many entrances are there? 3 How many exits? 3 How many bathrooms? 2

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 43 Total table seats? 134

Total number of bars? 2 Total bar seats? 19

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 153

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats _____

How many service bars are being applied for on the premises? 1

Any food counters? no yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: incorporating into the hotel
licensed premises a restaurant that was separately licensed, including 1 stand-up bar

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation? See attached

Sunday: _____ Monday: _____ Tuesday: _____ Wednesday: _____ Thursday: _____ Friday: _____ Saturday: _____
_____ to _____ _____ to _____ _____ to _____ _____ to _____ _____ to _____ _____ to _____

Will the business employ a manager? no yes, name / experience if known : Thomas Lunsford (manager at the property since 2018)

Will there be security personnel? no yes(if yes, what nights and how many?) 2-3 per shift
Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : _____

Will you have TV's ? no yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music* Live DJ Juke Box Ipod / CDs none
Internet based service

Expected Volume level: Background (quiet) Entertainment level* Amplified Music
(check all that apply) *private events only

Do you have or plan to install soundproofing? no** yes **premises is open and operating

IF YES, will you be using a professional sound engineer? n/a

Please describe your sound system and sound proofing: n/a

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans) There is security and hotel personnel 24 hours/daily to manage traffic

Will you be utilizing ropes movable barriers other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

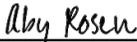
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Thomas Lunsford Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on behalf of the applicant by:

Signed by:

271B267DCC75413... Signature

Print or Type Name Aby Rosen

Title Member

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



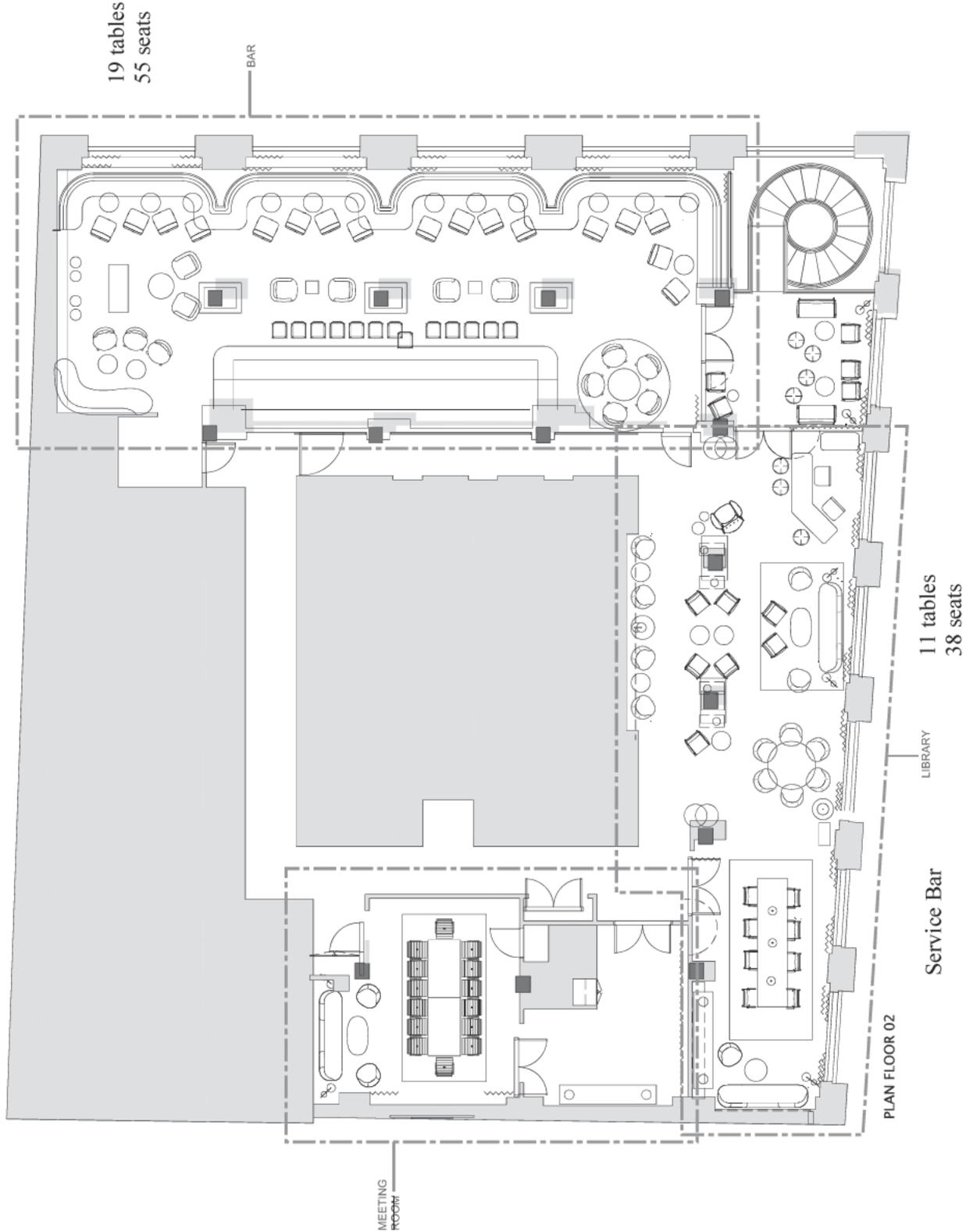
Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

LAYOUTS

NA-0343-22-130941

**2ND FLOOR
(furniture layout)**

Bar with 13 seats



19 tables
55 seats

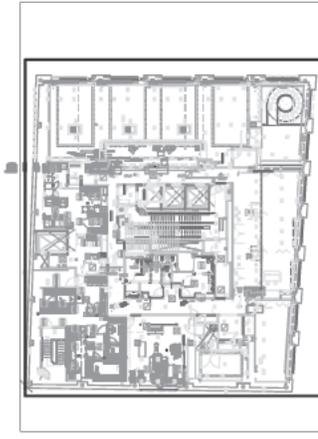
BAR

11 tables
38 seats

LIBRARY

Service Bar

PLAN FLOOR 02



NOTE

This drawing is for the sole purpose of expressing design intent and is not provided for actual construction. It is not to be used for procurement, fabrication, and installation. All measurements are to be controlled and verified on site. All site dimensions as indicated in drawings supplied by local franchisee.

B	New Layout	JBF	SH/PB
REV	Description	Date	Drawn
			Approved

RFR Realty LLC
138 Lafayette

Floor 02
Overall furniture layout

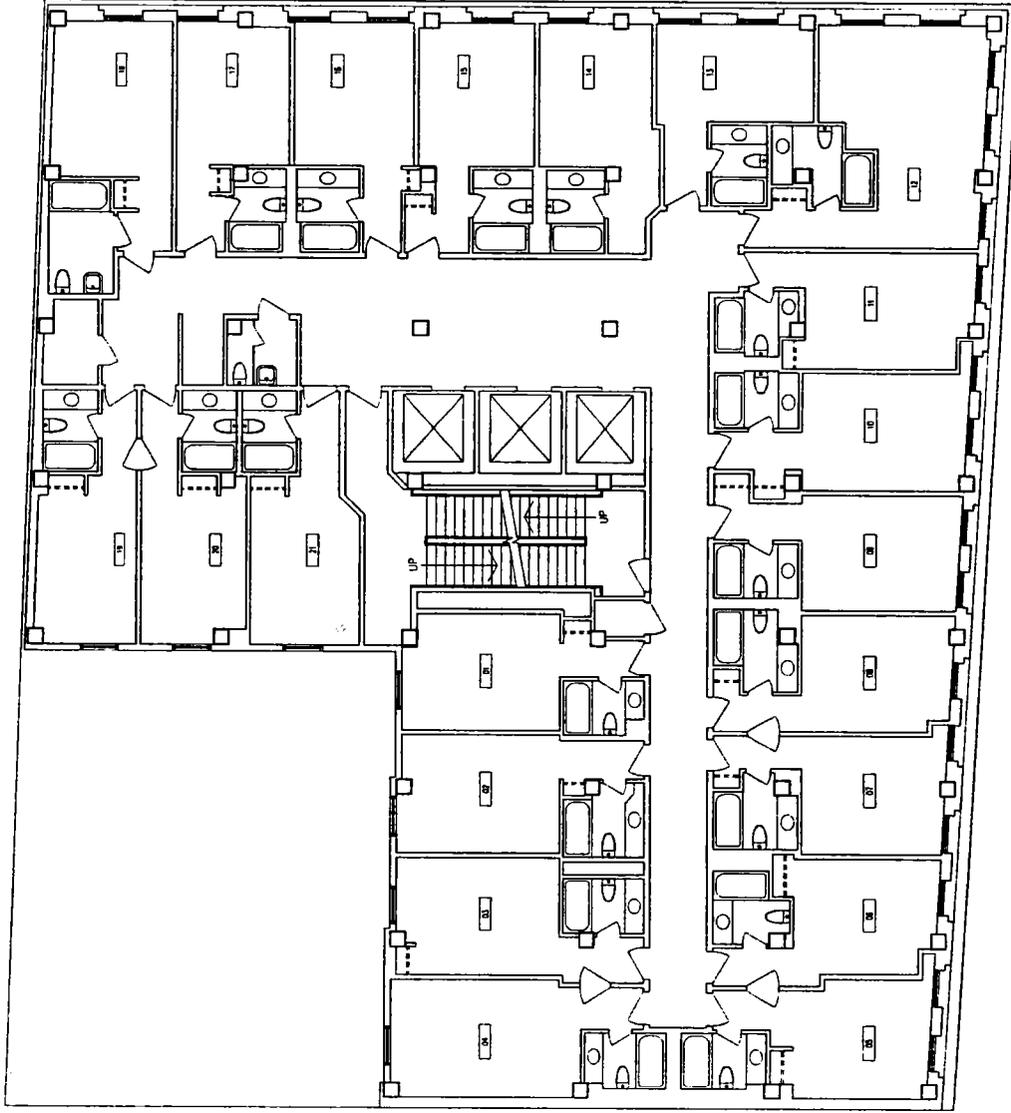
PRELIMINARY
DRAWN BY: JD CONTROLLED BY: SH/PB SCALE: 1:125 DATE: 15/12/2014

REVISION
DRAWING NUMBER: 1414-02-01 REVISION: B

SPACE
Space Copenhagen Projects Aps

NA-0343-22-130941

3RD - 11TH FLOORS
(20 guest rooms per floor)



Issue Revised

Revision Method

Project Team

ARCHITECT:
STONEMILL TAVO
138 LAFAYETTE STREET
NEW YORK, NY 10013
TEL: 212.675.9777

Project

HOLIDAY INN SOHO
138 LAFAYETTE STREET
NEW YORK, NY

STONEMILL TAVO

THIRD THRU ELEVENTH
FLOORS
EXISTING CONDITIONS

Drawing Number

EX.3-11

DATE: 11.07.2008 NOV 23 2008

NA-0343-22-130941

13TH-14TH FLOORS
(13 guest rooms per floor)

Issue Record

Revision Record

Project Team

ARCHITECT
STONEHILL TAYLOR
138 LAFAYETTE STREET
NEW YORK, NY
TEL: 212.204.1000

Project

HOLIDAY INN SOHO
138 LAFAYETTE STREET
NEW YORK, NY

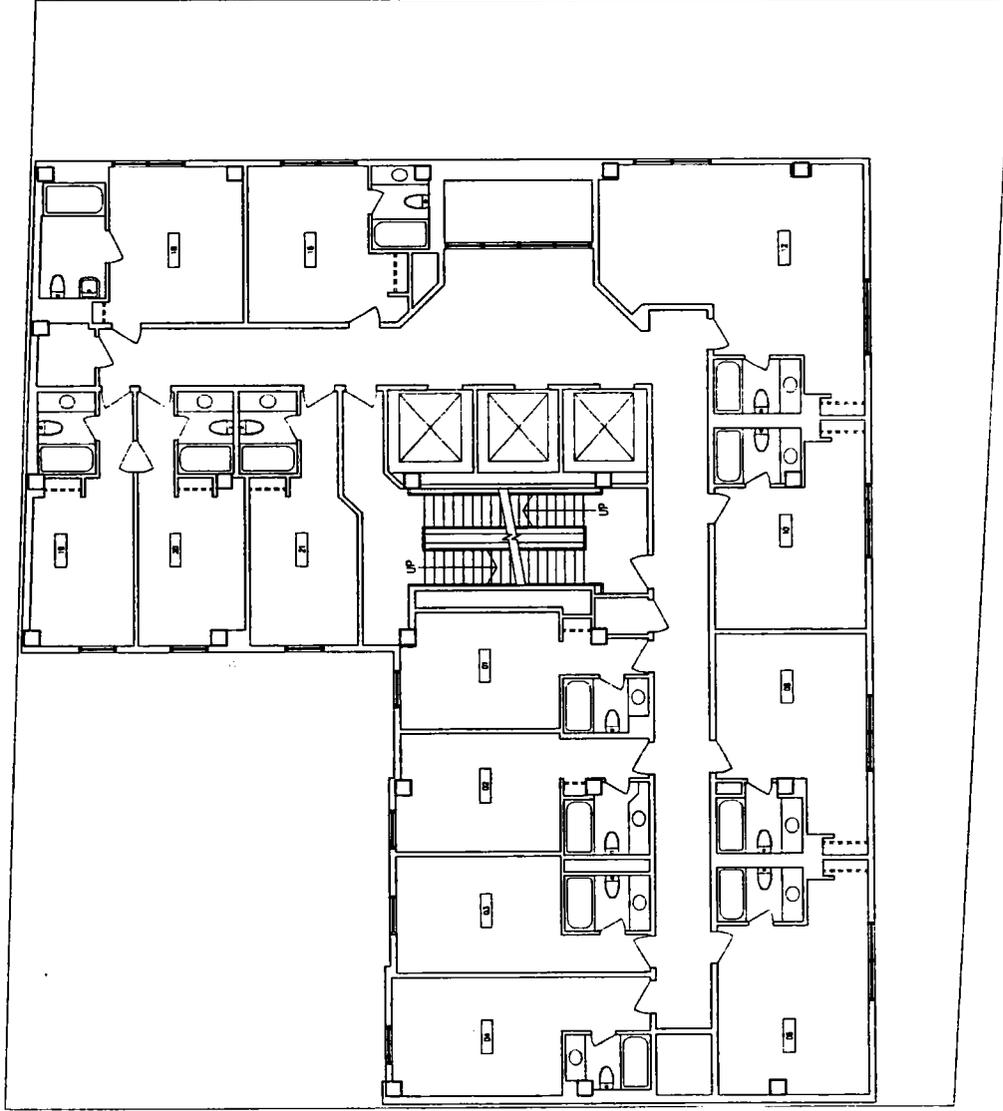
STONEHILL TAYLOR

TWELFTH THRU
FOURTEENTH FLOORS
EXISTING CONDITIONS

Drawing Number

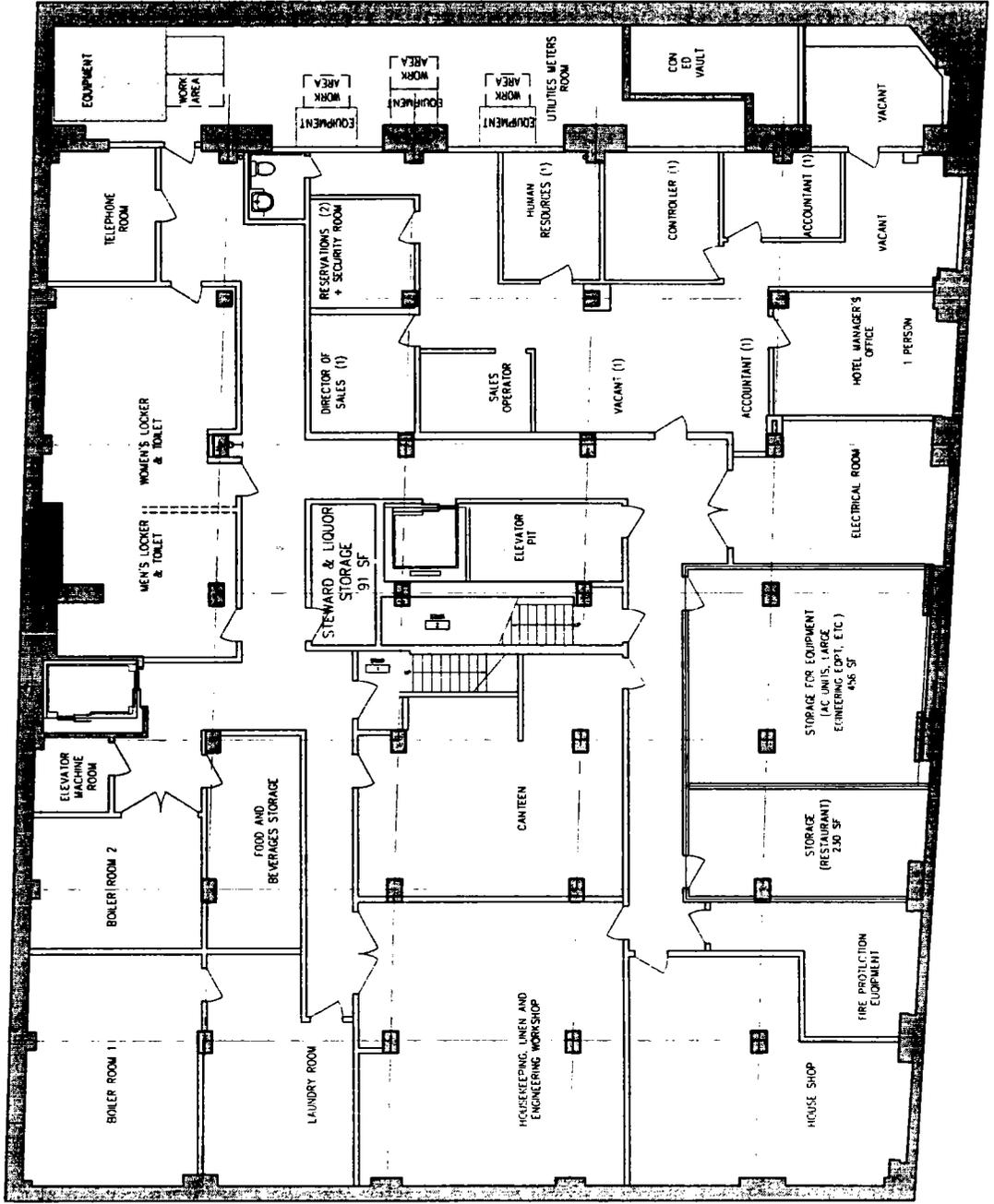
EX.12-14

3/16" = 1'-0" 3/16" NOV. 10, 2004



NA-0343-22-130941

CELLAR
(Back of House)



MENUS

ALL DAY MENU

11:00 AM / 11:00 PM



WINE LIST

Red

Domaine de L'Aigle, Pinot Noir 24/96
Languedoc, France 2022

Chateau Saint Julian, Bordeaux Superieur 19/76
Bordeaux, France 2019

Terrazas De Los Andes, Cabernet Sauvignon 19/76
Mendoza, Argentina 2022

Chateau la Grangere, Saint Emilion 25/100
Bordeau, France 2019

Terrazas De Los Andes, Malbec 19/76
Mendoza, Argentina 2022

White

La Marechaude, Pouilly-Fuissé 1er Cru 25/100
Burgundy, France 2022

La Chablisienne, Chablis 20/80
Bourgogne, France 2023

Les Grands Monts, Sancerre 25/100
Loire Valley, France 2024

Frank Family, Carneros, Chardonnay 20/80
Sonoma, California 2022

Minuty Prestige, 20/80
Cotes de Provence, France 2024

Rose

Hampton Water 20/80
Cotes De Provence

Whispering Angel 21/85
Cotes De Provence 2022

Chateau D'esclans, Garrus 25/100
Cotes De Provence 2022

Bubbles

Moët & Chandon Brut 25/175
Perrier Jouët, Belle Epoque Rose 35/210
Della Contessa 1925, Prosecco 21/125

COCKTAILS

OLD FASHIONED 20
Bourbon, Bitters, Sugar

COSMOPOLITAIN 20
Vodka, Triple Sec, Lime,
Cranberry juice

ESPRESSO MARTINI 20
Vodka, Espresso Coffee
Liqueur

MOCKTAILS 15

WATERMELON MOJITO
Watermelon, Agave, lime

LIME MARGARITA
Lime, Lemon, Agave, Salt

PHONY NEGRONI
From St. Agrestis

BEER 11

Heineken, Corona, IPA Lagunitas
Heineken O N/A, Guinness O N/A

Please inform your server of any food allergies.
An automatic 20% gratuity will be added to your order.

FOOD MENU

Avocado Toast 20
Grilled Sunflower Batard, Avocado, Chili
Add a Fried Egg +5

Buttermilk Fried Chicken Bites 15
Served with Charred Lime and Spicy Aioli

Hand Cut French Fries 11
Spicy Aioli

Mezze 14
Hummous, Tziki, Taramasalata, Pita Breads

Chips & Guacamole 16
Jalapeño, Red Onions, Cilantro
Served with Homemade Tortilla Chips

Grilled Cheese & Tomato Soup 20
Roasted vine Tomato Soup, Sourdough Grilled Cheese

Charcuterie Board 30
Cured meat, local cheese, olives, pickles, sourdough

Salads

Cobb Salad 22
Cucumber, avocado, blue cheese, pretzel, tomato,
Gem hearts, grilled chicken

Burrata & Tomato 19
Fresh Burrata, Heirloom Tomato, Basil, Mint

Main Plates

Steak Sandwich 32
Grilled flat iron, caramelised onion, wholegrain mustard,
arugula, served with French fries

Penne Tomato 20
Sundried tomato sauce, parmesan, confit cherry tomatoes
Add Chicken + 8

Mac & Cheese 22
Toasted breadcrumbs and sautéed wild mushrooms
Add Chicken + 8

11 Howard Burger 28
Sliced cheddar, gem, dill pickles, apple smoked bacon,
burger relish served with fries
Add a Fried Egg + 5

Sweets

Chili and Lime Popcorn 7
Chocolate Chip Cookies 10

BEVERAGES

Coffe	6
Espresso Double Shot + 2	4
Latte	7
Cappuccino	7
Americano	7
Hot Chocolate	7
Matcha Latte	7
La Colombe Cold Brew	8
Iced Tea	8
Mexican Soda Coke, Sprite, TopoChico 'Twist Of Lime	8
A'Siciliana ' Sicily Blood Orange Soda	8
Health-Ade KOMBUCHA 'Pink Lady Apple'	8
Recess "MOOD" Raspberry Lemon	8
Coconut Water, Harmless Harvest 16oz	8

	330ML	750ML
Evian	7	11
Evian Sparkling	7	11

BREAKFAST MENU

7:00 AM / 11:00 AM



CAFE / TEA

Coffe	6
Espresso	4
Double Shot + 2	
Latte	7
Cappuccino	7
Americano	7
Hot Chocolate	7
Matcha Latte	7
La Colombe Cold Brew	8
Iced Tea	8

Palais Des Thés Tea - 7

Earl Grey Queen Blend
Sencha Yama
Big Ben Breakfast
Golden Darjeeling

The Vert a la Menthe
7 Citrus Russian Blend
Rooibos Bourbon
Infusion De Camomille

Mexican Coke	8
Mexican Sprite	8
TopoChico 'Twist Of Lime'	8
Diet Coke	6
A'Sicilliana ' Sicily Blood Orange Soda	8
Health-Ade KOMBUCHA 'Pink Lady Apple"	8
Recess "MOOD" Raspberry Lemon	8
Orange, Grapefruit, Cranberry Juice	7
Coconut Water, Harmless Harvest 16oz	8

	<u>330ML</u>	<u>750ML</u>
Evian	7	11
Evian Sparkling	7	11

pressed

WELLNESS SMOOTHIE 11

Apple, Celery, Cucumber, Banana, Avocado, Spinach,
Lemon, Kale, Spirulina, Macha

DAILY GREENS + CUCUMBER LEMON 11

Cucumber, Celery, Spinach, Lemon, Kale, Parsley

DAILY ROOTS + GINGER 11

Apple, Lemon, Ginger, Beef

PROBIOTIC LEMONADE

MANGO TURMERIC 11

Mango, Lemon, Monk Fruit, Turmeric

STRAWBERRY BASIL 11

Mango, Lemon, Monk Fruit, Turmeric

SHOT

WELLNESS 7

Ginger, Lemon, Cayenne

VITALITY 7

Coconut Water, Turmeric, Lemon, Black Pepper

Main Plates

Açaí Bowl 22

Fresh Strawberries, Banana, Berries, Coconut,
Homemade Gluten-Free Granola
Add Almond Butter +3.50

Avocado Toast 20

Grilled Sunflower Batard, Avocado, Chili Flakes

Yogurt Parfait 15

Greek Yogurt, Homemade Gluten-Free Granola
Add Seasonal Berries +8

Fresh Fruit Bowl 16

Oranges, Berries, Pineapple, Lime Zest

Eggs Benedict 20

Poached Egg, Hollandaise Sauce, Ham
Served With Seasonal Fresh Fruit

Cheese Omelette 20

Three Eggs, Gruyère & Home-Fried Potatoes
Add Seasonal Vegetables +8

French Toast 20

Vanilla Oat Crusted, Kumquat Mint Syrup,
Whipped Cream & Powdered Sugar

Breakfast Sandwich 19

Fried Egg, Gruyère, Bagel
Choice of Bacon or Sausage

Pancakes 19

Vermont Butter, Maple Syrup, Seasonal Berries
Gluten-Free

Howard Breakfast 26

Two Eggs Your Way, Seasonal Fresh Fruit, Avocado
Choice of Sausage or Bacon
Substitute Smoked Salmon +9

Pastries & Bread

Plain Bagel 6

Add Cream Cheese +1.50

Croissant 6

Chocolate Croissant 6

Sunflower Batard 6

With Butter & Jam

Sides

Home-Fried Potatoes 8

Granola 8

Nueske's Bacon

Homemade Sausage 9

Smoked Salmon 15

Seasonal Fresh Fruit 9

Sautéed Seasonal Vegetables 8

Fresh Avocado 8

COCKTAILS

MIMOSA 20

Prosecco, Orange Juice

BLOODY MARY 21

Vodka, Bloody Mary mix

APEROL SPRITS 23

Aperol, Prosecco, Soda

MOCKTAILS 15

WATERMELON MOJITO

Watermelon, Agave, lime

LIME MARGARITA

Lime, Lemon, Agave, Salt

PHONY NEGRONI

From St. Agrestis

Please inform your server of any food allergies.
An automatic 20% gratuity will be added to your order.

LUNCH

ENTRÉES

Consommé a l'alsacienne

"triple" consommé with gewürztraminer, sauerkraut dumplings

Poireaux vinaigrette

leeks, hazelnuts

Thon à l'espelette*

yellowfin tuna, espelette oil

Tartare de bœuf*

hand chopped prime filet, traditional condiments, caviar +68

Salade verte au parmigiano « extra vecchio »

lettuces, cucumber, herbs, 5-year parmesan, chardonnay vinaigrette

Avocat homard

lobster, organic avocado, French cocktail sauce +19

Aubergine voyageuse

glazed eggplant, sauce tonnato

POISSONS

Bar noir en souvenir de la Plaka

grilled black bass, tomato, cucumber, kalamata olive

Halibut beurre blanc

fermented daikon +18

Quenelle de brochet, sauce américaine

pike mousse, lobster sauce

Homard « bourse et la vie »

Maine lobster, green peppercorns, cognac and cream, pommes dauphine +29

VIANDES

Vol-au-vent Coucou

sweetbreads, lobster, mushroom, vermouth cream with tomato, pâte feuilleté

'Crepinette' de volaille au foie gras

chicken and foie gras, last year's pear, pommes purée

Poulet au citron

half heritage chicken, lemon, thyme

Canette aux figues

duckling with figs +22

Paleron de bœuf, sauce chateaubriand*

prime flat iron, jus with white wine and herbs

Filet de bœuf, sauce au poivre*

prime filet, sarawak green peppercorn sauce +23

2 Courses 79

3 Courses 125

A Very Coucou
Lunch 150



DINNER

HORS D'OEUVRES

Poireaux vinaigrette leeks, hazelnuts	20
Thon à l'espelette* yellowfin tuna, espelette oil	28
Lotte frite au sarrasin buckwheat fried monkfish, cucumbers and curry vinaigrette	29
Tartare de bœuf* hand chopped prime filet, traditional condiments, caviar	98
Homard grillé aux oignons half lobster, onions, honey-lime vinaigrette	46
Galantine de pintade et foie gras à la chartreuse guinea hen and foie gras roulade, yellow chartreuse gelée, haricots verts, jamón	32
Aubergine voyageuse glazed eggplant, sauce tonnato	26

GOURMANDISES

Quenelle de brochet, sauce américaine pike mousse, lobster sauce	35
Morilles farcies stuffed morel mushrooms, jamón	40
Ris de veau à l'estragon veal sweetbreads, cream, tarragon, maitake mushrooms	44

PLATS

Bar noir en souvenir de la Plaka grilled black bass, tomato, cucumber, kalamata olive	52
Halibut beurre blanc fermented daikon <i>+ caviar 60</i>	51
Filet de sole meunière "Tradition" ou "aux huitres" dover sole, golden butter, spinach, with or without oysters	80
Homard « bourse et la vie » Maine lobster, sauce au poivre, pommes dauphine	95
Tout le lapin all of the rabbit	69
Canette aux figues duckling with figs	68
Agneau printanier lamb chop with wild garlic, braised neck and young carrots	67
Filet de bœuf prime filet, marrow bone, pommes purée, sauce chateaubriand	81

A VERY COUCOU DINNER
220 per person

WINE
145 per person



MAIN PLATES

Steak Sandwich. 32

Grilled flat iron, caramelised onion, wholegrain mustard, arugula, served with French fries

Penne Tomato. 20

Sundried tomato sauce, parmesan, confit cherry tomatoes
Add Chicken + 8

Mac & Cheese. 22

Toasted breadcrumbs and sautéed wild mushrooms
Add Chicken + 8

11 Howard Burger. 28

Sliced cheddar, gem, dill pickles, apple smoked bacon, burger relish served with fries
Add a Fried Egg + 5

SWEET

Chili and Lime Popcorn. 7
Chocolate Chip Cookies. 10

***Please Check with the Server for Allergies

* An automatic 20% gratuity will be added to this order

THE BLOND CLASSICS

Bombshell. 25

Del Maguay Vida Mezcal, Passion Fruit, Lime & Tabasco

Dirty Blond. 25

Belvedere X Vodka, Olive Brine, Poblano Chili & Chili Oil

Midnight Express. 30

Volcan Tahona Tequila, Mr Black, Espresso, Vanilla & Coffee Bitters

Old Hollywood. 25

Sipsmith Strawberry Gin, Lemon, Argostura & Champagne

Mr. Lee's Manhattan. 25

Toki Whiskey, Cynar, Sweet Vermouth, Maraschino & Bitters

Exit Row. 25

Codigo Reposado Tequila, Celery, Lime & Cucumber

Casino Nights. 25

Aspen Vodka, Maraschino, Lemon & Orange Bitters

ZERO PROOF COCKTAILS. 15

St. Agrestis, Phony Negroni
Recess "Lime Margarita"
Recess "Watermelon Mojito"

***Please Check with the Server for Allergies

* An automatic 20% gratuity will be added to this order

WHITE WINE

La Marechaude, Pouilly-Fuissé 1er Cru 25/100
Burgundy, France 2022

La Chablisienne, Chablis 20/80
Bourgogne, France 2023

Les Grands Monts, Sancerre 25/100
Loire Valley, France 2024

Frank Family, Carneros, Chardonnay 20/80
Sonoma, California 2022

Minuty Prestige, 20/80
Cotes de Provence, France 2024

BUBBLES

Moët & Chandon Brut 25/175

Perrier Jouet, Belle Epoque Rose 35/210
Dom Pérignon 2012. 350

BEER 11

Corona
Heineken
laguanita IPA
Heineken NA
Guinness NA

* An automatic 20% gratuity will be added to this order

RED WINE

Domaine de L'Aigle, Pinot Noir 24/96
Languedoc, France 2022

Chateau Saint Julian, Bordeaux Superieur 19/76
Bordeaux, France 2019

Terrazas De Los Andes, Cabernet Sauvignon 19/76
Mendoza, Argentina 2022

Chateau la Grangere, Saint Emilion 25/100
Bordeau, France 2019

Terrazas De Los Andes, Malbec 19/76
Mendoza, Argentina 2022

ROSE WINE

Hampton Water 20/80
Cotes De Provence

Whispering Angel 21/85
Cotes De Provence 2022

Chateau D'escians, Garrus 25/100
Cotes De Provence 2022

* An automatic 20% gratuity will be added to this order

STARTERS

Chips & Guacamole. 16

Pickled Jalapeno & Homemade Tortilla Chips

3 Tiers Snacks. 12

Marinated Olives, Nuts, Pretzels

Buttermilk Fried Chicken Bites. 15

Spicy Aioli

Mezze. 14

Hummous, Tziki, Taramasolata, Pita Breads

Chicken Dumplings. 21

Served with Soy Ginger

Hand Cut French Fries. 11

Spicy Aioli

Charcuterie Board. 30

Cured meat, local cheese, olives, pickles, sourdough

SALADS

Cobb Salad. 22

Cucumber, avocado, red onion, blue cheese, pretzel, tomato, Gem hearts, grilled chicken

Burrata & Tomato. 19

Fresh Burrata, Heirloom Tomato, Basil, Mint

***Please Check with the Server for Allergies

* An automatic 20% gratuity will be added to this order

SEASONAL COCKTAILS 25

New Order

LeMone, Cinnamon, Lemon, Cranberry & Champagne

Counterpoint

Toki whiskey, Amaretto, Lemon, Campari & Sage

Moon Safari

Still G.I.N., Juliette Peach Liqueur, Pineapple, Lemon, Basil & Yuzu Sake

Howard St

Sir Davis Whiskey, Sherry PX & Chocolate Bitters

Private Dancer

Flecha Azul Blanco, Sweet Vermouth, Raspberry, Bitters & Rose Petal Foam

Dream Nation

Jameson Whiskey, Fernet Branca, Falernum, Lemon & Mint

*****Badlands**

Casa Lotos Sotol, Flecha Azul Reposado, Lime, Pistachio Orgeat & Jalapeno Oil

CANS COCKTAILS 15

Gin & Juice

Still G.I.N., Pineapple, Passionfruit, Ginger

***This Cocktail Contains NUTS. Please Check with the Server for Allergies

* An automatic 20% gratuity will be added to this order

PHOTOGRAPHS





