1520’s - 1650’s

A colony built on commerce, exploration and tolerance, in the heart of the Six Nations. The mighty Iroquois preside over a confederacy of freedom and independence, which will later inspire the founders of a fledgling republic. Settlers flock to the mouth of the Hudson and discover the bounty of a New World.

FIRST VOYAGE

Mancino Vecchio Vermouth • Rutte Old Simon Gin
Penfold’s Father Port Wine • Luxardo Maraschino • Orange Bitters

Clay pots have been used since ancient times to store foods and purify water. The porous clay imparts the character of earth to the spirits aged within.

BONFIRE

Los Danzantes Blanco Mezcal • Smoked Ham
Cherry Tobacco Bitters • Maple

The center of social life for native people, the communal fire is a place of ceremony, storytelling and public debate which shape a shared culture.

TAVERN

Home Brew Cider • Knickerbocker Lager

The Colonial tavern serves as inn, meeting hall and a place to conduct business for a growing town. Hops for ale are scarce, but apples thrive in the hot summers of the Northeast.

SWITCHEL

Plantation Jamaican Rum • Cocchi Rosa • Blueberry • Balsamic
Ferrand Dry Curacao • Amaro Montenegro • Lemon

Colonists blend vinegar, ginger and molasses for a refreshing, health giving tipple. Blueberries, native to the Eastern Seaboard, are introduced to Europe.

CRISPY COD BRANDADE

Salted Cod • Risotto
Squid Ink and Basil Aioli

GREEN GODDESS KETTLE CHIPS

Russet Potato • Tarragon and Parsley Mayonnaise (v)

REBELLION BURGER

Angus Beef • Paprika Bun
Artisan Nicasio Cheese
Tomato • Onion • Butter Lettuce

SILVER DOLLAR CAKE

Carrot • Cinnamon
Chantilly Cream • Pecan

The Place is free for all Persuasions, for the Church of England and the Quakers bear equal Share in the Government. They live Friendly and Well together; there is no Persecution for Religion, nor ever like to be....

— GABRIEL THOMAS, COLONIST
1860’s - 1890’s
A thriving nation beckons immigrants in search of the American Dream, and New York is the first port of call for the Irish, Italians, Germans and Jews who flock to its shores. Fortunes are made from the land and the sweat of the workingman. New money, new technology, and a global marketplace spark a Golden Age of cocktails.

COAL
Mozart Dark Chocolate Liqueur • Ferrand Dry Curaçao Bowmore 12 Years
Black heart of the industrial revolution, coal powers the great machines that build a new society.

IRON HORSE
Monkey 47 Sloe Gin • Lillet Blanc • Crème de Cacao Lemon • Grenadine
The railroad connects a continent and carries fresh fruits and ice to industrial cities, a gift to the bon vivants who frequent the city’s fine drinking establishments.

THE NEW COLOSSUS
Willett 3 Years Rye • Mancino Rosso Vermouth • Bénédictine Peychaud’s Bitters
Lady Liberty stands as a symbol of welcome to a generation of new Americans. The statue was commissioned by the French as a monument to the ideal of International Republicanism.

PINEAPPLE STREET
Del Maguey Vida Mezcal • Pineapple • Earl Grey Tea • Lemon Bitter Orange Marmalade • Rhubarb Bitters • Peychaud’s Bitters
New moneyed aristocrats are glorified with streets named in their honor. A Lady Middagh disapproves, and replaces the signs with fruit names.

CRISPY GOLDEN CAULIFLOWER
Tahini Sauce • Pomegranate • Blue Cheese • Pistachio (v)

THE DRUNKEN STEAK
Wine-infused Beef Tenderloin
Purple Moon Cheddar • Mutsu Apple • Grape • Walnut

CITRUS CHEESE FILO CIGARS
Filo Pastry • Lemon Cream Cheese (v)
The city seen from the Queensboro Bridge is always the city seen for the first time, in its first wild promise of all the mystery and beauty in the world.

— F. Scott Fitzgerald

1920’s – 1930’s

Titans of industry erect monuments of glass and steel as a modern metropolis takes shape. Prohibition exposes the public to the jazz music of Harlem, the soundtrack to a glamorous era of unprecedented elegance, excess, and vice.

12 MILE OUT

Plantation Pineapple Rum • Michter’s US1 Straight Rye
Ferrand Dry Curacao • Lemon • Grenadine

Prohibition can only extend so far. Hardly an obstacle to ambitious entrepreneurs who sail wealthy patrons to international waters for a day of carousing.

SCARFACE

Del Maguey Vida Mezcal • Carpano Antica Formula • Cynar
Fernet-Branca

A generation of legendary gangsters organize and thrive, serving a nation thirsty for illicit spirits and tales of daring and violence.

BELLINI

Perrier-Jouët Grand Brut • White Peach • Peach Liqueur • Lemon

Out of work bartenders introduce American cocktails to the continent, founding elegant institutions such as Harry’s Bar in Venice, which gives us this luxurious aperitif.

ULTIMA PALA VRA

Maracatu Cachaça • Mango Tea • Mancino Secco Vermouth
Yellow Chartreuse • Lemon


PORK POLPETTE

Meatball • Grilled Pineapple Tomato Sauce • Jalapeño

18

ZITI POT

Ziti Pasta • Truffle Cream
Smoked Cheddar • Asparagus

18

BLACK FOREST TARTINE

Black Forest Ham • Lettuce
Tomato • Ciabatta

19

BIG APPLE CHEESECAKE

Cream Cheese • Vanilla Sable
Apple Essence

12
“Those who can, build. Those who can’t, criticize.”
-Robert Moses, architect of 20th Century NYC

1950’s - 1960’s
An era of post-war peace and prosperity fuels visions of a modernist utopia. Radical ideas percolate from the underground, and a new decade ushers in whispers of change to come. New York City is the epicenter of innovative art forms and experimentation, laying the foundation for an age of idealism and rock & roll.

**MONOCHROME**
Penfold’s Father Tawny Port • Noe 30 Years PX Sherry
Luxardo Hazelnut Liqueur • Plum Bitters
Minimalism and modernism push painting in exciting new directions as New York City evolves into the center of the fine arts world.

**JACK ROSE**
Laird’s Applejack • Peach • Lemon • Grenadine • Egg White • Seltzer
The ambassador of New Jersey’s native spirit, so popular in mid-century Manhattan as to be considered one of the six basic cocktails in David Embury’s “Fine Art of Mixed Drinks”.

**KERMAN**
Ocho Blanco Tequila • Pistachio • Lime • Raspberry Sea Salt
In 1950, a strain of pistachio is developed that thrives in New World climates, introducing the nut to a global market.

**BLACK PUDDING**
Lagavulin 16 Years • Noe 30 Years PX Sherry
Being one of the most popular desserts in New York for the past 100 years. Pudding and Sherry has become an ideal dessert in the 1950’s

**CHICKEN DRUMLETS**
Shoyu and Mirin-infused Paprika
House-made BBQ Ketchup
18

**HASH-BOXTY**
Crab Cake • Mustard
Salmon Roe • Avruga Caviar
19

**BRISKET ROLL**
Wagyru Beef • Sriracha
Mayonnaise • Filo Pastry
22

**CHEDDAR AND S’KRAUT**
Fermented Sauerkraut
Multigrain Bread • Cocktail Sauce (v)
12
1980's - 1990’s
The cold war ends as communism crumbles and capitalism reigns supreme. “Greed is good”, as young, affluent Yuppies make the city their playground. New Wave, Punk and an emerging Hip-Hop scene present a sharp counterpoint to commercialism and reveal a grittier side to the “City That Never Sleeps”.

NATIVE TONGUE
Plantation Original Dark Rum • Koko Kanu Coconut Rum
Rooibos Falernum • Pineapple Lime • Egg White
A collective of hip-hop artists create a New School sound built on positive minded, good-natured, lyrics, Afro-centric beats, eclectic samples and heavy jazz influences.

DIRTY MARTINI
Grey Goose Vodka • Mancino Secco Vermouth • Parmesan Olives
Salty, savory, and icy cold, this favorite of bankers and party girls comes to define a generation of drinkers.

TKH
Michter’s US1 Straight Rye • Averna Amaro
Knickerbocker Lager Syrup • Angostura Bitters
A legendary New York City landmark reborn, The Knickerbocker Hotel stands atop Times Square, overlooking the bright lights of Broadway.

BRUNCHIN’
Rutte Celery Gin • Tomato • Lemon • Spices • Egg White
Weekend warriors take boozy brunch to new levels, establishing an enduring New York City tradition.

BOSTON LOBSTER TACO
Yuzu Kosho Mayonnaise
Crispy Wanton • Edamame • Prawn Tobiko

PEPPER DOG
Pork and Beef • Pepper Bun
Mustard Aioli
Pickled Vegetable Relish

KNICKERBOCKER POPSICLE
Beer Sherbet • White Chocolate

When you leave New York, you are astonished at how clean the rest of the world is. Clean is not enough.
— Fran Lebowitz, NYC author and social commentator
THE FLOWING BOWL
Communal punches mixed and served tableside from our trolley. Designed for groups of four or more, each bowl is topped with a full bottle of champagne, fresh fruit and a hand-cut block of crystal clear ice.

FROM THE RICKHOUSE
Rested in custom oak barrels to develop flavor and character, we offer a mix of reconstructed classics and a few contributions from our friends in the industry.

CORPSE REVIVER NO. 47
Monkey 47 Gin • Monkey 47 Sloe Gin • Lillet Blanc
Ferrand Dry Curaçao • Lemon • St. George Absinthe

EL PRESIDENTE
by Jim Meehan, PDT, NYC
Banks 7 Rum • Banks 5 Rum • Mancino Secco Vermouth
Mancino Bianco Vermouth • Ferrand Dry Curaçao • Grenadine

MARTINI PAMPLEMOUSSE NO. 2
by Alex Kratena, P(our) Symposium, London
Absolut Elyx Vodka • Lillet Rosé • Pampelmousse

SOLERA-AGED NEGRONI
St. George Dry Rye Gin • Citadelle Gin • Campari
Mancino Rosso Vermouth • Tempus Fugit Gran Classico Bitter

EIGHTH WARD
High West Campfire • Cocchi Vermouth di Torino
Luxardo Sangue Morlacco Cherry Brandy • Ferrand Dry Curaçao

50/50 SAZERAC
Pierre Ferrand 1840 Cognac • Rebel Yell Rye • Coffee
Peychaud’s Bitters • Angostura Bitters • St. George Absinthe

LA LOUISIANE
High West OMG Pure’s Rye • Mancino Rosso Vermouth • Bénédictine
Peychaud’s Bitters • Angostura Bitters • St. George Absinthe

SINGAPORE SLING
Plantation 3 Star Rum • Koko Kanu Coconut Rum
Peter Heering Cherry Liqueur • Dry Fino Sherry • Pineapple
MANHATTAN SIGNATURES

Some of our most beloved cocktails from previous menus, returning for your imbibing pleasure.

NEW YORK SOUR
Michter’s US1 Bourbon • Ruby Port Wine • Lemon • Lavender
Maple • Plum Bitters • Egg White
25

MANHATTAN
Michter’s US1 Straight Rye • House Cherry Brandy
Mancino Rosso Vermouth • Angostura Bitters
25

THE MAD DOG
Greenore 8 Years • Ferrand Dry Curaçao • Drambuie
Luxardo Maraschino • St. George Absinthe • Angostura Bitters
Peychaud’s Bitters • Walnut Bitters
25

THE FIGHTING 69TH
Sipsmith London Dry Gin • Chamomile-infused St. Germain Elderflower Liqueur • Basement Bitters
East Imperial Burma Tonic
23

REGALO
Bacardi 8 Rum • Earl Grey Tea • Lemon
Black Walnut Bitters • Knickerbocker Lager
24

PREMIUM CHAMPAGNES,
WINES AND BEERS

New Yorkers always have demanded the best. In keeping with this tradition, our selection features unusually beautiful offerings from around the globe.

CHAMPAGNES
Billecart-Salmon Brut Réserve 27
Billecart-Salmon Brut Rosé 38
Ruinart Blanc de Blancs 49

WHITE WINES
Attems Pinot Grigio 24
Italy, Venezia Giulia
Honig Sauvignon Blanc 25
USA, California
Vincent Girardin St. Aubin Chardonnay 35
1er Cru Murgers des Dents de Chien
France, Burgundy

RED WINES
Ruffino Riserva Ducale Chianti Classico 24
Italy, Tuscany
Melville Pinot Noir 30
USA, California
Château Gazin Pomerol 35
L’Hospitalet de Gazin
France, Bordeaux

DRAUGHT BEER
Knickerbocker Lager 15

BOTTLED BEERS
Hitachino Nest White Ale 16
Schneider Weisse Mein Blondes (500ml) 20
Pilsner Urquell 16
Little Creatures Pale Ale 16
Kinshachi Nagoya Red Miso Lager 17
Stone IPA 16
Guinness Extra Foreign Stout 17
FROM THE SODA FOUNTAIN

DELICIOUS
Cucumber • Apple • Cinnamon • Egg White

LITTLE LOMA
Pink Grapefruit • Agave • Lime • Sea Salt • Soda Water

MALTED MILKSHAKE
Vanilla Bean Ice-cream • Malt • Chocolate

SPICED APPLE SODA
Apple • Lemon • Spices • Soda Water

OLD THYME LEMONADE
Lemon • Thyme • Sugar • Soda Water

SWEET 'N' SALTY
Salted Caramel • Lemon • Soda Water

Prices are in SGD, subject to 10% service charge and applicable government tax