“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
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 the 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.

JANEIRAS
Penfold’s Father Port Wine • Mozart Dark Chocolate
St. George Spiced Pear • Orange Bitters
Portuguese are the early pioneers of exploration which makes way to the discovery of America and the spread of their culture and beliefs.

SWITCHEL
Plantation Jamaican Rum • Cocchi Rosa • Blueberry
Balsamic • Ferrand Dry Curaçao • Amaro Montenegro • Lemon
Colonists blend vinegar and molasses for a refreshing, health-giving tipple. Blueberries, native to the Eastern Seaboard, are introduced to Europe.

Prices are in SGD, subject to 10% service charge and applicable government taxes.
"IT'LL BE A GREAT PLACE IF THEY EVER FINISH IT."
— O. HENRY, AMERICAN WRITER AND SATIRIST
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 • Ferrand Dry Curaçao
Bowmore 12 Years
The ‘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.

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"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 build 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 Curaçao • 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
Mathilde Peach • 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 PALAVRA

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

“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.

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**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 • Mathilde Peach • Lemon • Grenadine
Egg White • Seltzer

The ambassador of New Jersey’s native spirit, so popular in mid-century Manhattan, it is 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

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

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Prices are in SGD, subject to 10% service charge and applicable government taxes.
The idealism of Flower Power gives birth to an age of hedonism and excess. Legendary discotheques fuel the fantasies of a generation who dance the nights away while the city burns. Colourful, bold, and naughty, the cocktails of the era reflect the spirit of the times.

**MAD MEN**
Balvenie Double Wood 12 Years • St. Germain
Black Walnut Bitters • Perrier-Jouët Grand Brut
*The hard drinking, hard partying kings of Madison Avenue would approve of this masculine year elegant delight.*

**CUBAN OLD FASHIONED**
Havana Club 7 Years • Cola-Mint Syrup • Cherry Tobacco Bitters
*An old-fashioned take on the Cuba Libre, first popularised by the service men and women returning from WWII.*

**GRASSHOPPER**
Mozart Dry Chocolate • Wondermint • Fernet Branca
Clarified Milk Punch
*A NOLA classic gets new life in the fern bars that come to define single life in the City.*

**HARVEY WALLBANGER**
Absolut ELYX • Heavy Cream • Egg White • Orange Vanilla Syrup
Chocolate Bitters • Soda Water
*A goofy icon of the era, rehabilitated with fine spirits and house made cordials.*

*Prices are in SGD, subject to 10% service charge and applicable government taxes.*
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 fruits and a hand-cut block of crystal clear ice.

390

REGENT
Plantation Jamaican Rum • Monkey 47 Sloe Gin
Luxardo Apricot Brandy • Lime • Regent Tea Blend • Spices • Berries
Perrier-Jouët Grand Brut

ELIXIR
Star Of Bombay Gin • Linie Aquavit • Freak Of Nature Oolong Tea
Lemon • Fine Sugar • Yuzu • Spices
Perrier-Jouët Grand Brut

UPSTATE NEW YORK
Michter’s US1 Bourbon • Laird’s Applejack • Mathilde Peach • Lemon
Fine Sugar • Lapsang Souchong Tea • Spices • Apples
Perrier-Jouët Grand Brut

VINEYARD & GROVE
Pierre Ferrand 1840 Cognac • Mandarin Napolean • Lemon
Fine Sugar • Yuzu • Spices • Orange • Panettone Tea
Perrier-Jouët Grand Brut

UPGRADE FOR CHAMPAGNE

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Billecart - Salmon Brut Reserve</td>
<td>+ 20</td>
</tr>
<tr>
<td>Billecart - Salmon Rosé</td>
<td>+ 70</td>
</tr>
<tr>
<td>Bruno Paillard Blanc de Blancs 2004</td>
<td>+ 150</td>
</tr>
<tr>
<td>Dom Perignon 2006</td>
<td>+ 350</td>
</tr>
<tr>
<td>Krug Grand Cuvée</td>
<td>+ 430</td>
</tr>
<tr>
<td>Perrier-Jouët Belle Epoque 2007</td>
<td>+ 330</td>
</tr>
</tbody>
</table>

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

AVIATION 26
Roku Gin • Luxardo Maraschino
Lemon • Tempus Fugit violetteres

CORPSE REVIVER NO. 47 25
Monkey 47 Gin • Monkey 47 Sloe Gin
Lillet Blanc • Ferrand Dry Curaçao
Lemon • St. George Absinthe

COMTE DU SUREAU 25
Tanqueray Ten Gin • Campari
St. Germain

SOLERA - AGED NEGRONI 25
St. George Dry Rye Gin • Citadelle Gin
Campari • Mancino Rosso Vermouth
Tempus Fugit Gran Classico Bitters

EL PRESIDENTE 25
Plantation Original Dark • Mancino Secco • Luxardo Sangue Morlacco
Cherry Brandy • Angostura Bitters

RUSTY NAIL 33
Macallan Double Cask 12 Years Drambuie

EIGHTH WARD 25
High West Campire • Cocchi
Vermouth di Tortino • Luxardo Sangue Morlacco
Cherry Brandy
Ferrand Dry Curaçao

50/50 SAZERAC 25
Pierre Ferrand 1840 Cognac • Rebel Yell Rye • Coffee Peychaud’s Bitter’s
Angostura Bitters • St. George Absinthe

LA LOUISANE 26
High West OMG Pure Rye
Mancino Rosso Vermouth • Bénédiction Peychaud’s Bitter’s • Angostura Bitters
St. George Absinthe

BONAPARTE’S MANHATTAN 26
Michter’s Unblended American
Mancino Rosso • Amaro Nonino
Mandarin Napoleon

HOUSE-FINISHED SPIRIT

This is an archive collection of every project that has been through our Rickhouse over the years. Most are in limited quantity but ask for availability and you may just get lucky!

Hakushu Distiller’s Reserve Port - Finished 35
Hakushu Distiller’s Reserve Coffee - Finished 33
Hakushu Distiller’s Reserve Sherry - Finished 36
Sazerac 6 Years Port - Finished 27
Buffalo Trace Maple - Finished (Aged 1 year) 24

FRIEND OF MANHATTAN SERIES 27

Industry legends who travelled the world and came to share their wit and expertise. Each barrel is creatively filled with a unique concoction and creations are single cask, making them one-of-a-kind.

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

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

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

UPTOWN GIRL
Death's Door Gin • Chamomile • Lemon • Egg White
Perrier-Jouët Grand Brut
25

SPECTRUM PUNCH
Plantation Jamaica Rum • Rooibos Falernum • Lime
Honey • Peychaud’s Bitters
24

Prices are in SGD, subject to 10% service charge and applicable government taxes.
PREMIUM CHAMPAGNES AND WINES

New Yorkers have always 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
Schlossgut Diel Dorsheim Riesling 23
Nahe, Germany
Attems Pinot Grigio 24
Venezia Giulia, Italy
Honig Sauvignon Blanc 26
California, USA
Chateau - Fuissé, Chardonnay Pouilly - Fuissé Tete de Cru 33
Burgundy, France

ROSE
Chateau d'Eclans Whispering Angel 25
Provence, France

RED WINES
Ruffino Riserva Ducale Chianti Classico 24
Tuscany, Italy
Melville Pinot Noir 30
California, USA
Torres Salmos Priorat 34
Penedes, Spain
Château Gazin Pomerol
L'Hospitalet de Gazin 35
Bordeaux, France

Prices are in SGD, subject to 10% service charge and applicable government taxes.
FROM THE SODA FOUNTAIN

Delicious  14
Cucumber  •  Apple  •  Cinnamon  •  Egg White

Little Loma  14
Pink Grapefruit  •  Agave  •  Lime  •  Sea Salt  •  Soda Water

Malted Milkshake  14
Vanilla Bean Ice-cream  •  Malt  •  Chocolate

Spiced Apple Soda  12
Apple  •  Lemon  •  Spices  •  Soda Water

Old Thyme Lemonade  12
Lemon  •  Thyme  •  Sugar  •  Soda Water

Sweet ‘n’ Salty  12
Salted Caramel  •  Lemon  •  Soda Water

Prices are in SGD, subject to 10% service charge and applicable government taxes.
## FOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ATLANTIC SMOKED SCALLOPS</td>
<td>22</td>
</tr>
<tr>
<td>Smoked Scallops • Celery Root Purée • Dried Chorizo</td>
<td></td>
</tr>
<tr>
<td>BOSTON LOBSTER TACOS</td>
<td>28</td>
</tr>
<tr>
<td>Yuzu Kosho Mayonnaise • Crispy Wanton • Edamame • Flying Fish Roe</td>
<td></td>
</tr>
<tr>
<td>BREADED PORK CHOP</td>
<td>28</td>
</tr>
<tr>
<td>Pork Chop • Baked Apple • Mustard Sauce</td>
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</tr>
<tr>
<td>CRISPY CHICKEN BURGER</td>
<td>18</td>
</tr>
<tr>
<td>Crispy Chicken • Bacon • Blue Cheese • Pineapple • Jalapeños</td>
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</tr>
<tr>
<td>CRISPY DUCK SPHERE</td>
<td>16</td>
</tr>
<tr>
<td>Duck Leg Confit • Mustard</td>
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</tr>
<tr>
<td>CRISPY GOLDEN CAULIFLOWER (V)</td>
<td>14</td>
</tr>
<tr>
<td>Tahini • Pomegranate • Blue Cheese • Pistachio</td>
<td></td>
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<tr>
<td>GREEN GODDESS KETTLE CHIPS (V)</td>
<td>13</td>
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<tr>
<td>Russet Potato • Tarragon • Parsley Dressing</td>
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<tr>
<td>LAMB HOT DOG</td>
<td>18</td>
</tr>
<tr>
<td>Lamb • Cucumber • Celery • Green Herb Aioli</td>
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<tr>
<td>MANHATTAN FRIES (V)</td>
<td>12</td>
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<tr>
<td>Home-made Fried Potatoes</td>
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</tr>
<tr>
<td>POTATO SALAD (V)</td>
<td>18</td>
</tr>
<tr>
<td>Russet Potatoes • Spring Beans, Artichokes • Mayonnaise Espuma</td>
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<tr>
<td>REBELLION BURGER</td>
<td>20</td>
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<tr>
<td>Angus Beef • Onion Jam • Nicasio Cheese • Manhattan Fries</td>
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## DESSERTS

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>BIG APPLE CHEESECAKE</td>
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<tr>
<td>Cream Cheese • Vanilla Sable • Apple Essence</td>
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<tr>
<td>CHURROS</td>
<td>14</td>
</tr>
<tr>
<td>Spiced Chocolate Ganache</td>
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<tr>
<td>CITRUS CHEESE FILO CIGARS</td>
<td>12</td>
</tr>
<tr>
<td>Filo Pastry • Lemon • Cream Cheese</td>
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</tr>
<tr>
<td>KNICKERBOCKER POPSICLE</td>
<td>12</td>
</tr>
<tr>
<td>Beer Sherbet • White Chocolate</td>
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</tbody>
</table>

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