

Rlounge

at two times square

COCKTAILS

- Partners & Spade Absolut Bloody 12.
Raise your glass to the Best Bloody Day Ever. Designer Andy Spade concocted our signature version after waking up in our hotel from an overly festive night. Now, you too can concoct your perfect bloody mary.
- Sparkling Strawberry Cosmo 12.
Bacardi Dragon Berry strawberry rum, Nuvo Sparkling vodka, cranberry juice
- Amante Picante 14.
Patrón Silver tequila, cilantro, jalapeño, cayenne-salt rim
- Red Stag Manhattan 14.
Jim Beam White Label bourbon, Red Stag cherry infused bourbon, Sweet Vermouth, bitters
- The Brazilian Cure 14.
VeeV Açai Spirit, Leblon Cachaça, Grand Marnier, Açai juice
- Sorriso 12.
Plymouth gin, Absolut Pear vodka, Cherry Herring liquor
- Empire Apple 14.
Berentzen Apfelkorn apple liqueur, apple cider, brown sugar syrup, cinnamon-sugar rim
- Pineapple Sage Caipirinha 12.
Leblon Cachaça, pineapple, sage
- Cuban Society 12.
Bacardi Razz Rum, Galliano liqueur, fresh raspberries, mint

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Juvé y Camps, Brut Cava, Spain	14.	54.
Piper-Heidsieck, Brut, France		95.
Moët & Chandon, White Star, France		150.
Villa Sandi, Prosecco, Italy	14.	54.
Louis Roederer, Cristal, France		350.
Krug Grande, Cuvée Brut, France		300.

BLUSH

	GLASS	BOTTLE
Beringer White Zinfandel, California	10.	38.

WHITE

	GLASS	BOTTLE
Kris, Pinot Grigio, Italy	12.	48.
Conundrum, White Blend, California	17.	68.
Chateau St. Michelle, Riesling, Washington	13.	50.
Casa Lapostolle, Sauvignon Blanc, Rapel Valley	12.	48.
Rodney Strong, Sauvignon Blanc, California	14.	54.
Healdsburg Ranches, Chardonnay, California	11.	44.
Silver, Chardonnay, California	16.	65.
Stags' Leap Wine Cellars, Chardonnay, Napa Valley		70.

RED	GLASS	BOTTLE
Mark West, Pinot Noir, California	11.	44.
Meiomi, Pinot Noir, California	16.	58.
Frei Brothers Reserve, Pinot Noir, Russian River Valley		70.
Red Rock, Winemaker's Blend, California	11.	44.
Catena, Malbec, Argentina	14.	54.
Frog's Leap, Zinfandel, Napa Valley		68.
Sansonina, Merlot, Italy	18.	72.
Oberon, Cabernet Sauvignon, California	14.	54.
Beringer Knights, Cabernet Sauvignon, California		75.

SPLIT/HALF BOTTLES	187 ML	375 ML
Piper-Heidsieck Brut, France	20.	
Moët & Chandon White Star, France		75.
Rosa Regale Sparkling, Italy	16.	

BEER

DOMESTIC		7.
Budweiser, Bud Light		
Coors Light		
Michelob Ultra		
Miller Lite		
IMPORTED/CRAFT		8.
Amstel Light		
Bass		
Blue Moon		
Brooklyn Lager		
Brooklyn Pennant		
Corona, Corona Light		
Guinness		
Heineken, Heineken Light		
Sam Adams		
Stella Artois		



INTRODUCING BLUE RIBBON CLASSICS AT RENAISSANCE HOTELS

Bromberg Bros. Blue Ribbon Restaurants and Renaissance Hotels share a kindred spirit in being the best at what we do – offering our guests truly authentic experiences for everyday enjoyment and special occasions alike. Favorites such as the brothers' ridiculously good Fried Chicken are part of our special Blue Ribbon Classics Menu created by chefs Eric & Bruce just for us and our special guests. Enjoy!

Bromberg Bros. Blue Ribbon Restaurants are the creation of New York chefs and restaurateurs, Eric & Bruce Bromberg. Since 1992, Blue Ribbon has been the go-to place for chefs after their kitchens close. Blue Ribbon Restaurants includes nine restaurants dotted around New York City, each with its own style defined by its neighborhood and the locals who frequent each establishment. Now, the Bromberg Brothers and our Renaissance chefs, joined by our shared commitment to good food, have partnered to bring the taste of Blue Ribbon from Manhattan to Miami, San Francisco to Boston, and everywhere in between (and soon to other Renaissance Hotels around the globe).

BLUE RIBBON CLASSICS



BITES

- BBQ Pork Sliders 12.
Shredded Lettuce & Brioche Roll
- Fried Rock Shrimp 16.
Lemon Cayenne Sauce
- Grilled Cheese Panini 16.
Farm House Cheddar, Fontina & Taleggio
- Grilled Chicken Burger 17.
Lettuce, Tomato, Red Onions & Pickled Cucumbers
- Manchego and Mexican Honey Toast 10.
Toasted Country White
- “Northern Fried” Chicken Wings 12.
Blue Ribbon Mexican Honey
- Smoked Salmon Toast 11.
Three Onion Cream & Capers
- White Bean Hummus Toast 9.
Black Olives & Lemon Oil

COCKTAILS

- Hummingbird 12.
Cava, St. Germain & Fresh Raspberries
- Michelada 14.
Ithaca, NY Pale Ale, Fresh Lime Juice & Hot Sauce

BAR BITES

warm soft pretzel whole-grain mustard	6.
fish tacos crispy cod, cabbage slaw, pickled onions	17.
classic margarita flatbread pizza tomato, mozzarella, basil	15.
daily flatbread pizza seasonal toppings	15.
bar salad mixed green salad with cucumbers, tomato & sherry vinaigrette	9.
deviled eggs tomatoes, paprika	8.
steamed organic edamame sea salt	8.
housemade potato chips "green market" onion dip	.99
onion soup gruyère crouton	10.
mini lobster rolls toasted roll, bibb lettuce	18.
iced shrimp horseradish & cocktail sauces	15.
crispy calamari fried lemon, pomodoro sauce	12.
cheeseburger sliders house pickles, ketchup	15.
lamb sliders lemon yogurt, cucumber, tomato	17.
hot & cheesy spinach dip tortilla chips	12.

MEALS

caesar salad	14.
sourdough croutons, shaved parmesan cheese	
with grilled chicken	19.
with shrimp	19.
chopped cobb	18.
chicken, bacon, tomato, avocado, egg, blue cheese	
turkey club	16.
bacon, lettuce, tomato	
halibut sandwich	19.
pickled chili mayo, lettuce, tomato	
roasted free range chicken	25.
grilled asparagus, roasted fingerling potatoes	
mushroom hot pot	15.
mushroom dashi, cabbage, spinach, tofu	
simply grilled fish	market price
"green market" vegetables	
grilled angus chuck burger	18.
new york cheddar cheese, smoky bacon, brioche roll	
ny strip	29.
grilled bread, lacinato kale, wild mushrooms	
daily pasta	22.
Chef's selection of pasta	
parmigiano risotto	22.
with grilled chicken	27.
with shrimp	27.

DESSERTS

chocolate tart, caramel & sea salt	11.
brooklyn's finest key lime pie	10.
new york cheesecake	10.
apple crisp, butter pecan ice cream	10.
housemade sorbets & ice creams	8.
daily dessert sampler	12.

BEVERAGES

coffee	5.5
cappuccino, espresso or macchiato	5.75
iced tea	5.
red bull	5.75
evian or san pellegrino	(800 ml) 8.5
soft drinks	4.5

PORT/DESSERT WINE

	GLASS	BOTTLE
Taylor Fladgate, Port	12	.48.
Pindar Late Harvest, Riesling	14.	56.
Banfi Florus, Moscadello	11.	44.

CORDIALS

Grand Marnier	14.
Tia Maria	13.
Frangelico	11.
Bailey's	11.
Cointreau	12.
Sambuca	12.
Kahlúa	12.