

## SIGNATURE COCKTAILS

18

### WAKE UP CALL

*An Iced Coffee Cocktail made with Old Overholt Rye, Grand Marnier & a few other secret ingredients*

### AMERICAN WHISKEY PUNCH

*Prohibition Era Templeton Rye, 10 Year Port, Pomegranate, Yukon Jack, Egg White*

### BASIL SMASH

*Basil, Bombay Dry, Orange Cordial, Olive Oil*

### CHERRY SAMBA

*Cachaca, Lime Juice, Simple Syrup, Lime Wedges, Fresh Cherry Compote*

### NEVER SEE IT COMING

*Our house made pineapple vodka, shaken until frothy*

### ANTIQUÉ FASHION

*Hudson Rye, Brown Simple, Grapefruit Bitters*

### SECRET GARDEN

*Jasmine & Earl Grey Infused Bourbon, Mint Leaves, Champagne, Lavender Bitters*

### LOWER EAST SIDECAR

*Habanera Spiced Roca Patron, Brandy, Lemon, Cointreau, Cinnamon Simple Syrup*

### GIN GIN

*Hendricks Gin, Canton, Cucumber Mint Puree, topped with a splash of Ginger Ale*

### BARREL AGED MANHATTAN

*Aged in the Pierre's cellar for two months  
choice of Bourbon or Rye*

20

### ROSITA

*Roca Reposado Patron, Campari & Sweet Vermouth*

### CARRIAGE HOUSE

*Ultimat Vodka, Domain de Canton & Fresh Mint*

## CLASSIC COCKTAILS

18

### OSCAR HAIMO'S MACARTHUR

*The Pierre's vintage recipe from 1940's is combination of Dark & Light Rum with Cointreau, Fresh Lime & Egg White*

### MOSCOW MULE

*Pravda Vodka topped with Ginger Beer served in a traditional copper mug*

### BRAMBLE ROYALE

*Traditionally made with Gin, Creme de Mure, Fresh Lemon topped with Champagne*

### CLOVER CLUB

*Bombay Gin, Fresh Lemon, Egg White & Homemade Raspeberry Simple*

### LAST WORD

*Beefeater Gin, Luxardo Maraschino Liqueur, Green Chartreuse with Fresh Lime*

### OLD CUBAN

*Vizcaya Rum, Fresh Lime, Mint, topped with Champagne & a few dashes of Angostura*

### THE BOULEVARDIER

*John B. Stetson Bourbon, Campari, & Homemade Sweet Vermouth*

### PENICILIN

*Famous Grouse Scotch, Muddled Ginger, Honey, Fresh Lemon & a dash of Laphroig*

### RAFFLES SINGAPORE SLING

*Invented around 1915 by the Barman Ngiam Tong Boon at the legendary Raffles in Singapore*

### CHARTREUSE SWIZZLE

*Green Chartreuse, Pineapple Juice, Fresh Lime & Falernum*

# WINES

## CHAMPANGES & SPARKLING

<i>Cremant de Limoux Gérard Bertrand</i>	15/50
<i>Languedoc-Roussillon</i> 2013	
<i>Champagne Taittinger Cuvée</i>	25/110
<i>Prestige Brut,</i> NV	
<i>Champagne Veuve Cliquot Rosé</i> NV	36/150
<i>Champagne Drappier Brut</i>	25/110
<i>Nature Zero Dosage</i> NV	
<i>Champagne Billiecart Salmon</i>	32/125
<i>Bruit Reserve (Red)</i> NV	

## WHITES

<i>Chardonnay Au Bon Climat</i>	15 / 55
<i>Santa Barbara County</i> 2014	
<i>Pouilly-Fumé Jonathan Pabiot</i>	17 / 60
<i>Loire Valley</i> 2014	
<i>Sauvignon Blanc Cakebread Cellars</i>	18 / 75
<i>Napa Valley</i> 2014	
<i>Mas de Daumas Gassac Blanc</i>	22 / 100
<i>Viognier Blend, Languedoc</i> 2013	
<i>Beaune du Château Bouchard Père et Fils</i>	27 / 125
<i>Premier Cru, Bourgogne</i> 2011	
<i>Albariño Bodegas Fillaboa</i>	58
<i>Rias Baixas Spain</i> 2014	
<i>Riesling Poet's Leap Long Shadows</i>	60
<i>Columbia Valley Washington</i> 2013	
<i>Grüner Veltliner Weingut Laurenz V.</i>	65
<i>Kamptal Austria</i> 2014	
<i>Riesling Zilliken "Kabinett" Saarburger</i>	100
<i>Rausch Mosel</i> 2014	

## ROSÉ

<i>Rosé Château Miraval</i> <i>Côtes de Provence</i>	2014	16 / 65
<i>Rosé "Château la Sauvageonne"</i> <i>Du Languedoc</i>	2014	15 / 60

## RED

<i>Croze-Hermitage Jean-Luc Colombo</i> <i>"Les Fées Brunes" N Rhône</i>	2012	18 / 72
<i>Malbec Bodega Colome Estate</i> <i>Calchaquies Argentina</i>	2012	17 / 70
<i>Marsannay Audoin Cuvée</i> <i>Marie Ragonneau Bourgogne</i>	2012	21 / 100
<i>Pinot Noir Lynmar Estate</i> <i>Russian River Valley</i>	2012	26 / 110
<i>Cabernet Sauvignon Laurel Glen</i> <i>Sonoma Mountain</i>	2011	34 / 130
<i>Zinfandel Seghesio Family Vineyards</i> <i>Sonoma</i>	2013	70
<i>Châteauneuf-du-Pape Château de la Gardine S.</i> <i>Rhône</i>	2012	120
<i>Réserve de la Comtesse Château Pichon Longueville</i> <i>Lalande Pauillac</i>	2012	135

## BEERS

<i>Brooklyn Lager, Amber Lager, New York</i>	10
<i>Samuel Adams, Amber Lager, Massachusetts</i>	10
<i>Lagunitas IPA, California</i>	12
<i>Founder's Porter, Missouri</i>	12
<i>Kaliber (non-alcoholic), United Kingdom</i>	10
<i>Amstel Light, Pale Lager, Netherlands</i>	12
<i>Erdinger, Hefeweizen, Germany</i>	12
<i>Stella Artois, Lager, Belgium</i>	12
<i>Celt Cider (gluten free), France</i>	12

## SPECIALTY MOCKTAILS

<i>Cardamom Sensation</i>	10
<i>Cardamom, Freshly Squeezed Lime Juice, Simple Syrup, Ginger Beer</i>	
<i>Caribbean Holiday</i>	10
<i>Coconut Sorbet, Basil leaves, Pineapple Juice</i>	
<i>Cinnamon Devine</i>	10
<i>Cider, Cinnamon, Brown Syrup, Lime Juice</i>	

## BEVERAGES

<i>Freshly Squeezed Juice</i>	9
<i>Orange Juice &amp; Grapefruit Juice</i>	
<i>Assorted Juices</i>	6
<i>Cranberry, White Cranberry, Apple, Pineapple,</i>	
<i>Assorted Sodas</i>	7
<i>Coke, Diet Coke, Sprite, Pepsi, Diet Pepsi, Sierra Mist, Fevertree Ginger Ale &amp; Ginger Beer</i>	
<i>Bottled Water</i>	7/10
<i>Aqua Panna, Evian, San Pellegrino, Perrier</i>	

## FRENCH PRESSED COFFEES

<i>Brazil Boubon</i>	9
<i>Medium Roast: Sweet acidity, well balanced, rich with light aromas</i>	
<i>Blue Forest Haitian</i>	9
<i>Medium-Light Roast: Creamy mellow body, medium complexity, &amp; prominent nutty</i>	
<i>Afrique</i>	9
<i>Medium-Dark Roast: Low-acid, grassy fruit, &amp; a long roasty finish</i>	
<i>El Salvador</i>	9
<i>Medium Roast: Very balanced with a good mixture of smooth sweetness &amp; some tart</i>	

## ESPRESSO DRINKS

<i>Espresso (Regular &amp; Decaffeinated)/Double</i>	7/10
<i>Cafe Americano</i>	11
<i>Cappuccino (Regular &amp; Decaffeinated)</i>	11
<i>Cafe Latte</i>	11
<i>Cafe Mocha (White &amp; Dark)</i>	11
<i>Cafe Au Lait</i>	11
<i>Extra Shot</i>	3

## GREEN TEA SELECTION

*Grand Jasmine Chun Feng Green Tea* 9  
*One of the best Jasmine teas. Rich in antioxidants, nice, sweet, & mild nut-like flavor*

*Sencha Superior* 9  
*A soothing yet strong & robust single estate green tea from Japan*

## BLACK TEA SECTION

*The Pierre Blend* 9  
*Our custom blend of fine black tea spiced with green cardamom, pink peppercorns, cloves, cinnamom, ginger & orange zest*

*The Des Lords* 9  
*Earl Grey with a pronounced bergamot flavor & enhanced with safflower petals*

*Big Ben English Breakfast* 9  
*A wonderful blend of Yunnan & Assam teas. Both mild, invigorating, mellow & spicy*

*Margaret's Hope* 9  
*This fruity Darjeeling has a high proportion of Assam tea leaves which makes it dark & invigorating*

*Tie Guanyin Imperial* 9  
*A single estate oolong tea. Represents the darkest & woodiest of this green & black tea blend*

*Saint James* 9  
*A single estate from Sri Lanka. Light caramel color with aromas of cooked apple & wood*

*Traditional Chai* 9  
*Traditional Indian chai is a delicious blend of black tea and spices (Cloves, Cinnamon, & Cardamom). Most indians drink daily, steeped in boiling milk with sugar.*

## HERBAL SELECTION

*Garden of Dreams* 9  
*Refined blend of apple, lemon balm, chamomile, lavender, verbena, and rose petals*

*Rooibos Chamomile* 9  
*Relaxing red tea with chamomile flowers*

**AFTERNOON TEA**  
SERVED DAILY BETWEEN 2PM-6PM

**TRADITIONAL TEA SERVICE**  
*Choice of Tea with Sandwiches, Scones & Pastries*  
60

**ROYAL TEA SERVICE**  
*Choice of Tea with Sandwiches, Scones & Pastries*  
*With Taittinger Brut Champagne*  
70

**UNLIMITED ROYAL TEA SERVICE**  
*Choice of Tea with Sandwiches, Scones & Pastries*  
*With Taittinger Champagne*  
110  
1.5 Hour Limit Per Table

**TEA SANDWICHES**  
*Spiced Chicken Tarlet*  
*Babaganoush & Date Crepes (V)*  
*American Caviar & Buckwheat Blinis*  
*English Cucumber with Dill Cream Cheese (V)*  
*Deviled Eggs Brioche Buns With Red Sorrel (V)*  
*Boursin Cheese & Asparagus Crostini,*  
*Tomato Jam (V)*  
*Smoked Salmon, Rye Bread, Balsamic Onions*

**FRESHLY BAKED SCONES & BUTTER COOKIES**  
*Cranberry Scones with Devonshire Cream,*  
*Raspberry Preserves, & Meyer Lemon Curd*

**PASTRIES**  
*Fresh Fruit Tarlets*  
*Coffee Opera Cake*  
*Lemon Meringue Tartlets*  
*Chocolate Sand Cookies*  
*Red Cherry Financiers*  
*Walnut Cream Sugar Squares*  
*Lemon Apricot Sandwiches*  
*Coffee & Strawberry Macaroons*  
*Grand Marnier Chocolate Madelines*

(V) Vegetarian

18% Gratuity may be added to your check for parties of six or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of food borne illness.

Our dishes contain ingredients that are locally sourced.

Please ask your server to see our guide for details.

SERVED DAILY BETWEEN  
2PM-8PM

EVENING BITES

<i>Half Dozen Beau Soleil Oysters</i>	19
<i>Sauce mignonette</i>	
<i>Catskills Smoked Salmon</i>	18
<i>Traditional condiments, toast points</i>	
<i>Herb Poached Shrimp Cocktail</i>	24
<i>Celery root &amp; horseradish remoulade</i>	
<i>Chicken Samosas</i>	22
<i>Spiced chicken, cumin pastry, mint &amp; tamarind chutneys</i>	
<i>Mezze</i>	22
<i>Hummus, baba ghanoush &amp; tzatziki, olive salad &amp; pita points</i>	

SALADS & SOUP

<i>The Pierre Lobster Salad</i>	28
<i>Poached Maine lobster, apple celery remoulade, endives, asparagus, radishes, truffle vinaigrette</i>	
<i>Kale, Frisee &amp; Apple Salad</i>	22
<i>Poached egg, golden raisins, Dijon dressing</i>	
<i>Wild Mushroom Bisque</i>	16
<i>Chanterelles, sourdough croutons</i>	

BETWEEN THE TOASTS

<i>Pav Bhaji (V)</i>	22
<i>A recipe from Mumbai, perfected by our chefs, butter toasted soft rolls with a vegetable curry</i>	
<i>Quesadilla</i>	22
<i>Grilled chicken &amp; pepper jack cheese, sour cream, guacamole</i>	
<i>Chicken Club Sandwich</i>	25
<i>Poached chicken, tomatoes, romaine lettuce &amp; apple smoked bacon</i>	
<i>Parma Panini</i>	28
<i>Prosciutto, mozzarella, arugula, roma tomatoes, basil pesto</i>	
<i>Angus Beef Sliders</i>	22
<i>Pepper jack cheese, balsamic onion marmalade &amp; horseradish cream</i>	





## CAVIAR



*1 oz Royal Sterling Caviar* 95

*1 oz Ossetra Caviar* 190

## DESSERT MENU

*Chocolate Fudge Cake* 14  
*Streusel crunch, salted caramel  
cashew ice cream*

*Gala Apple Tart Tatin* 10  
*Vanilla cider ice cream*

*New York Cheesecake* 12  
*Graham cracker crust, stawberry compote*

*Selection of Sorbets* 10  
*Served with fresh berries*

## VODKA

<i>Absolut</i>	14
<i>Absolut Flavors</i>	14
<i>Belvedere</i>	16
<i>Chopin</i>	16
<i>Grey Goose</i>	16
<i>Ketel One</i>	16
<i>Pravada</i>	14
<i>Russian Standard Imperia</i>	16
<i>Stolichnaya</i>	14
<i>Stoli Flavors</i>	16
<i>Titos</i>	14
<i>Ultimat</i>	15

## GIN

<i>Beefeater</i>	14
<i>Bombay dry</i>	14
<i>Bombay sapphire</i>	16
<i>Hendrick's</i>	16
<i>Tanqueray</i>	14
<i>Tanqueray 10</i>	16

## RUM

<i>Bacardi</i>	14
<i>Captian Morgan Spice</i>	14
<i>Facundo Esquisito</i>	30
<i>Facundo Paraiso</i>	60
<i>Gosling Black</i>	14
<i>Leblon Cachaca</i>	14
<i>Malibu</i>	14
<i>Mount Gay</i>	14
<i>Myers</i>	14
<i>Ron Zacapa</i>	16
<i>Vizcaya</i>	16

## TEQUILA

<i>Don Julio Blanco</i>	14
<i>Don Julio Anejo</i>	38
<i>Don Julio 1942</i>	53
<i>Deleon Reposado</i>	28
<i>Deleon Anejo</i>	30
<i>Patron Silver</i>	16
<i>Patron Respasado</i>	24
<i>Patron Anejo</i>	38
<i>Patron Platinum</i>	70
<i>Patron Grand Burdeos</i>	148
<i>Patron Grand Piedra</i>	200
<i>Roca Patron Silver</i>	20
<i>Roca Patron Respasado</i>	30
<i>Roca Patron Anejo</i>	40

## CANADIAN WHISKY

<i>Crown Royal</i>	14
<i>Seagrams 7</i>	14
<i>Seagrams VO</i>	14
<i>Canadian Club</i>	14

## AMERICAN BOURBON

<i>Bakers</i>	19
<i>Blanton's</i>	17
<i>Booker's</i>	21
<i>Bulleit</i>	16
<i>Jack Daniels</i>	14
<i>Jim Beam</i>	14
<i>Knob Creek</i>	16
<i>Makers Mark</i>	14
<i>Wild Turkey</i>	14
<i>Woodford Reserve</i>	16

## AMERICAN WHISKY

<i>Bulliet Rye</i>	16
<i>Hudson Rye</i>	16
<i>Old Overholt</i>	14
<i>Templeton Rye</i>	15
<i>Whistle Pig</i>	19

## IRISH WHISKY

<i>Bushmills Old</i>	14
<i>Bushmills Black Bush</i>	16
<i>Jameson</i>	14
<i>Knappogue Castle</i>	16
<i>Tullamore Dew</i>	14
<i>Tullamore Dew 12yr</i>	16

## SCOTCH WHISKY (BLEND)

<i>Chivas 12yr</i>	16
<i>Chivas 18yr</i>	24
<i>Chivas 25yr</i>	80
<i>Cutty Shark</i>	16
<i>Dewars</i>	14
<i>Dimple Pinch</i>	16
<i>Johnny Walker Red</i>	14
<i>Johnny Walker Black</i>	16
<i>Johnny Walker Green</i>	30
<i>Johnny Walker Gold</i>	45
<i>Johnny Walker Blue</i>	75

## SINGLE MALT WHISKY

<i>Balvenie 12yr</i>	22
<i>Glenfiddich 12yr</i>	16
<i>Glenfiddich 15yr</i>	22
<i>Glenfiddich 18yr</i>	38
<i>Glenlivet 12yr</i>	16
<i>Glenlivet 15yr</i>	26
<i>Glenlivet 18yr</i>	32
<i>Glenmorangie 10yr</i>	16
<i>Glenmorangie 18yr</i>	36
<i>Lagavulin 16yr</i>	25
<i>Laphroig 10yr</i>	18
<i>Macallan 12yr</i>	18
<i>Macallan 18yr</i>	60
<i>Macallan 25yr</i>	100
<i>Oban 14yr</i>	25
<i>Talisker</i>	20

## JAPANESE WHISKY

<i>Suntory Toki</i>	18
<i>Yamazaki 12yr</i>	24
<i>Hibiki 17yr</i>	36
<i>Hukushu 12yr</i>	22

## COGNACS

<i>Courvoisier V.S.O.P</i>	20
<i>Courvoisier X.O</i>	44
<i>Hennessy V.S</i>	14
<i>Hennessy V.S.O.P</i>	22
<i>Hennessy X.O</i>	60
<i>Martel Cordon Bleu</i>	45
<i>Remy Martin V.S.O.P</i>	22
<i>Remy Martin X.O</i>	60
<i>Remy Martin V.</i>	70
<i>Remy Martin 1989 Extra</i>	165



### REMY MARTIN LOUIS XIII

<i>Half an ounce</i>	100
<i>One ounce</i>	200
<i>Two ounces</i>	400



## GRAPPAS

<i>Berta Bric del Gaian, de Moscato</i>	60
<i>Berta TreSoliTre</i>	50
<i>Castellare</i>	45
<i>Nonino</i>	16

