

# COCKTAILS MENU



# BEEFBAR SIGNATURES

Our new cocktail menu is driven by the creativity of our bartenders and inspired by Beefbar destinations around the world.

Our cocktails are classic and timeless, but above all, they are truly surprising creations that reflect the Beefbar identity and are perfectly paired with our dishes, especially our wide selection of Street Food.

Our selection evolves with the seasons, and our syrups and infusions are prepared with great care at Beefbar.

## LEAF GARDEN \$22

*Fresh & Herbal, sour cocktail  
easy to drink a modern riff of the famous Basil Smash*

Tanqueray Gin, Cinzano 1757 Bianco, Lemon juice, Basil, Simple Syrup, Cardamom Bitters & Egg white

### PAIRING STREET FOOD

Super Kale / Bao Bun / Avocado Hummus

## BEEFBAR REMEDY \$23

*A fresh & fruity strong medium sour cocktail riff of the Penicillin*

Calvados Selection, Honey & Ginger syrup, Lemon juice, Aromatic Bitters

### PAIRING STREET FOOD

Rock Corn / Tartare & Tartine / Crispy Rolls

## BORN TO LOVE \$22

*Sparkling fancy drink, sweet & light !*

Fords Gin, Lemon juice, Flower syrup, Champagne & Candy Floss

### PAIRING STREET FOOD

Crispy Rice / Hamachi Pastrami / Passion Fruit Tiradito

## PEAR GIMLET \$22

*Acid, savoury and funky a surprising riff of the classic Gimlet*

Belvedere Vodka, Clarified Pear Cordial, Tio Pepe Sherry, Saline Solution

### PAIRING STREET FOOD

Crispy Rice / Unami Caesar / Hamachi Pastrami

## BEEFBAR MILK PUNCH \$23

*A clarified milk punch a bit citrusy, fruity, silky & pop !*

Rum Brugal 1888, Calvados Selection, Passion fruit puree, Yuzu Juice, Amaro Braulio, Simple syrup & Milk

### PAIRING STREET FOOD

Bao Bun / Kathi Roll / Rock Corn

## TROPICAL NEGRONI \$22

*Fruity, medium bitter drink a tropical riff of the classic Negroni*

Rum Brugal 1888, Coconut Fatxashed Campari, Vanilla Pineapple Vermouth

### PAIRING STREET FOOD

Ribeye Ham / Wagyu Beef Bresaola / Tartare & Tartine

## REFORM CLUB \$23

*Fruity, velvety & sexy. An elegant riff of the Clover Club*

Hendrick's infused Elderflower, Tio Pepe Fino Sherry, Lemon juice, Raspberry syrup, Egg white & Champagne float

### PAIRING STREET FOOD

Passion Fruit Tiradito / Crispy Rice / Hamachi Pastrami

## BEEFBAR MEZCALITA \$23

*Smoky, herbal and cool our version of the Mezcalita*

Mezcal Su Casa infused with Rosemary & Pineapple, Yellow Chartreuse, Lime juice, Limoncello, Agave syrup

### PAIRING STREET FOOD

Quesadillas / Gyozas / Bao Bun

# NEW YORK SIGNATURES

## LOBBY MARTINI \$24

*A classic Martini that is an homage to the Waldorf Salad created at the Waldorf Astoria in NYC. Spirit forward with notes of Grapes, Apples, Celery and dansk Blue cheese*

Ketel one infused with Blue Cheese,  
Dry vermouth, Saline Solution

### PAIRING STREET FOOD

Caesar Salad / Burger / Steak Frites

## DOCTOR'S ORDER \$24

*An old Fashion with Notes of Smoke,  
Dark Cherry, and Walnut*

Bourbon Old Forester 1920, Smoked Black Cherry  
Reduction, Cherry & Walnut Bitters

### PAIRING STREET FOOD

Bao Buns / Burger / Korean BBQ skirt

## CONTESSA \$24

*A bright clarified Rhubarb Margarita*

Tequila Don Julio 70, Cointreau, Lime juice,  
Rhubarb Juice, Solution Saline

### PAIRING STREET FOOD

Quesadillas / Bao Buns / Gyoza

## PRETTY TONY \$23

*A Riff on the Junglebird,  
Bitter tart and smooth*

Tequila Herradura Bianco, Select Aperitivo,  
Orgeat, Lime juice, Pineapple & Yuzu

### PAIRING STREET FOOD

Quesadillas / Korean BBQ skirt / Spinach Salad

## LITTLE TORTILLA BOY \$35

*A play on a Oaxacan old fashioned,  
featuring masa and nutty champagne*

Tequila Casa Dragones, Nixta Corn Liquor,  
Saline Solution, Champagne & Corn syrup

### PAIRING STREET FOOD

Burger / Gyoza / Ribeye Ham

# NO ALCOHOLICS COCKTAILS

## CAPITALISE THE CAPER \$16

*Fresh, floral, sapid & slightly spicy*

Flower syrup, Roasted Lemon juice,  
Saline Solution & Ginger Beer

## DILL WITH IT \$16

*A NA Roasted pineapple Margarita*

Roasted Pineapple Juice,  
Lime juice, Agave & Dill oil

## CAN'T HURT \$16

*Melon Collins topped with a bright mint foam*

Cantaloupe juice, Lemon juice  
& Simple Syrup, Mint Foam

## GEEKSPEAK A SLING \$16

*Citrusy, thirst quenching, Italian*

Seedlip Citrusy, Lemon juice,  
Orange juice, Simple syrup & Crodino

# ELEVATED CLASSIC COCKTAIL

## PJ \$22

Gentleman Jack Daniels, Amarao Nonino Riserva,  
Amante 1530 Aperitif, Lemon Juice

## I NEVER MISS \$22

Gin Citadelle, Truman Vodka, Rockey's Botanical Liquor

## MAITRE PALOMA \$22

Tequileo Bianco Tequila, Ruby Mommenpop, Lime juice, Agave,  
Grapefruit juice, Badger Grapefruit Soda & Saline Solution

## TUSCAN NEGRONI \$22

Winestillery Gin, Sweet Vermouth & Bitters

## FREE TRANSFER \$22

Woodenville Rye, Method Dry Vermouth,  
Luxardo Maraschino, Juliette Peach Liquor

## SALT OF THE EARTH \$22

Meili Vodka, Method Dry Vermouth

*beefbar*<sup>®</sup>

Born in Monte-Carlo



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