

# FOR THE COLONY

SHAREABLE BITES



## ***NY CHEESES & STINGER HONEY*** 24

St. Stephen Four Fat Fowl, Old Chatham Ewe's Blue,  
Sprout Creek Farm Toussaint, rooftop honey

## ***SALUMI*** 22

Chorizo seco, prosciutto di parma, finocchiona, Olive Tapenade

## ***SALUMI AND NY CHEESES*** 33

## ***AVOCADO TOASTS*** 16

Jumbo lump crab, lime aioli, pickled red onion

## ***MEZZE TASTING*** 17

Baba ganoush, hummus, marinated vegetables, grilled naan

## ***MINI LOBSTER ROLLS*** 18

Garlic aioli, butter lettuce, brioche

## ***SALMON POKE*** 15

Spicy tomato aioli, sesame seeds, wasabi tobiko, rice crackers

## ***SHRIMP DUMPLINGS*** 16

Truffle honey, shallots, chili

## ***HONEY GRILLED SHRIMP COCKTAIL*** 23

Mango salsa, honey cocktail sauce

## ***BUFFALO CHICKEN LOLLIPOPS*** 16

Creamy blue cheese dressing

## ***BBQ CHICKEN NACHOS*** 15

Black beans, cheddar, jalapeño, charred tomato salsa

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**STINGER CHEESTEAK SLIDERS** 17

Shaved beef tenderloin, American cheese, peppers, onions, bread & butter pickles

**SMOKED RIBS** 19

Honey, chili, apple vinegar

**TOMATO AND RICOTTA FLATBREAD** 16

Mozzarella, cherry tomatoes, arugula

**MARINATED OLIVES** 6

**TRUFFLE MAC 'N CHEESE** 16

Torchio pasta, Stinger cheese blend, shaved black truffles

**TRUFFLE PARM FRIES** 10

**FRENCH FRIES** 8

**NECTAR**  
SWEET TREATS

**FLOURLESS CHOCOLATE CAKE** raspberries, vanilla sauce 11

**NEW YORK STYLE CHEESECAKE** strawberry compote 11

**MINI APPLE PIE** cinnamon ice cream, cranberry crème anglaise 12

**ICE CREAM** espresso, vanilla, chocolate, strawberry 10

**SORBET** lemon, raspberry or chocolate 10



**THE  
STINGER**  
COCKTAIL BAR  
& KITCHEN  
INTERCONTINENTAL  
NEW YORK TIMES SQUARE

Since 2011, The InterContinental New York Times Square Hotel has been at the forefront of urban bee conservation by harvesting honey twice a year from our two rooftop beehives, a habitat for more than 60,000 bees. The Stinger Cocktail Bar & Kitchen is Chef Todd English's first ever cocktail focused concept in collaboration with world-renowned mixologist, Francesco Lafranconi. Together, this dynamic pair incorporates the rooftop honey in shareable dishes of worldly comfort food and selection of inventive, and meticulously crafted cocktails. Guests can sip, sample and share new creations offered in three sizes: "Beehave", "Buzz", and "Sting", which are two, six and twelve ounces respectively. Punch bowl cocktails are also offered for parties of four to eight people, along with a selection of wine and beer.

# WINES BY THE BOTTLE

## RED



<b>LOUIS LATOUR</b> Marsannay, Pinot Noir, Côte-d'Or France 2013	68
<b>ANDRE NEVEU "SANCERRE ROUGE"</b> Pinot Noir, France 2012	74
<b>MARQUES DE RISCAL "RIOJA RESERVA"</b> Tempranillo, Spain 2009	74
<b>MONTINORE</b> Pinot Noir, Willamette Valley, OR 2013	75
<b>HECHT &amp; BANNIER "FAUGERES"</b> Syrah, Languedoc, France 2010	79
<b>CLARENCE DILLON CLARENDELLE</b> Bordeaux, France 2011	80
<b>SANFORD</b> Pinot Noir Carneros, CA 2012	85
<b>JOSEPH DROUHIN "GEVREY-CHAMBERTIN"</b> Pinot Noir, France 2011	98
<b>PENNER ASH</b> Pinot Noir, Willamette Valley, OR 2012	110
<b>BERGSTROM SHEA VINEYARD</b> Pinot Noir, Willamette Valley 2011	112
<b>FLANAGAN</b> Cabernet Sauvignon, Bennett Valley, Sonoma 2010	170

All outside bottles will be subject to a \$35 corkage fee.



## WINES BY THE BOTTLE

### SPARKLING

<b>VEUVE CLICQUOT "YELLOW LABEL"</b> Reims, France NV	150
<b>MOET AND CHANDON</b> Nectar Imperial Rose	210
<b>RUINART BRUT</b> Blanc de Blancs, France NV	240
<b>LOUIS ROERDERER</b> Cristal, Champagne, France	375
<b>KRUG BRUT GRAND CUVEE</b> Reims, Champagne, France	445

### WHITE

<b>ZACA MESA</b> Viognier, Santa Ynez Valley, CA, 2010	60
<b>CONUNDRUM 25yr ANNIVERSARY</b> White Blend, CA 2014	62
<b>NEWTON RED LABEL</b> Chardonnay, Napa County CA 2013	62
<b>PETALUMA</b> Riesling, Hanlin Hill, Clare Valley, AU 2013	70
<b>DOMAINE J.A. FERRET</b> Pouilly-Fuisse, Burgundy, France 2012	72
<b>REMY PANNIER</b> Sancerre, Loire Valley, France 2014	75
<b>LOUIS LATOUR CHASSAGNE-MONTRACHET</b> Chardonnay, France 2013	90
<b>BARON DE LADOUCETTE</b> Pouilly-Fume, Loire, France 2010	98
<b>LOUIS LATOUR MEURSALT-BLAGNY</b> 1er Cru, Burgundy, France 2010	105
<b>PAUL HOBBS</b> Chardonnay, Russian River Valley, CA 2008	110

## CRAFT SIGNATURE COCKTAILS

AVAILABLE  
IN THREE  
SIZES  
Behave 2oz \$9  
Buzz 6oz \$18  
Stung 12oz \$28

### THE STINGER

Grey Goose Le Citron Vodka shaken with Yellow Chartreuse Herbal Liqueur & fresh squeezed lemon, finished with light house-made demi-sec mead foam

### MR. TRIPPE

Mister Katz's Rock & Rye Whiskey & Campari Aperitif shaken with fresh lemon juice, Genevieve's Grenadine & a splash of Highland Park 12yr Single Malt Scotch

### GOOD OLD TIMES

Havana Club Añejo Clásico & Fino Sherry swizzled with Crème de Pêche, adorned with mint, served over ice

### BARBEE DOLL

Bombay Sapphire East Gin muddled with fresh ginger & house-made strawberry coulis, shaken with St-Germain Elderflower Liqueur, finished with Chandon Rosé

### JETSETTER

Pavan French Liqueur & Aperol Aperitif shaken with fresh lemon juice, finished with sharp passion fruit sorbet & spritzed with earl grey infused vodka fragrance

### THE KILLER BEE

Jack Daniel's Single Barrel Rye Whiskey & Illegal Mezcal shaken with fresh grapefruit juice, agave nectar, Fever-Tree Ginger Beer, served tall

### GRINGO


Roca Patrón Reposado shaken with Yuzu Sorbet, finished with a splash of Lejay Crème de Cassis & a pinch of black lava salt

### SMOKIN' SIPPER

House Smoked Woodford Reserve Bourbon & Ardbeg Single Malt stirred with Adelaide's Orgeat Syrup & rosemary infused Noilly Prat Dry Vermouth

### BEE GOOD

Lemon juice, rooftop honey, mint

 A portion of the proceeds from the Bee Good cocktail will be donated to The Best Bees Company & Urban Beekeeping Laboratory and Bee Sanctuary, Inc, a nonprofit organization that funds research to improve bee health, educational programs for local schools, and provides beehives for communities in need.

## BEEHAVE TASTING FLIGHT 18

Choose 3 from the above



## **SPIRITS**

### **IRISH & CANADIAN WHISKEY**

<i>JAMESON</i>	16
<i>CANADIAN CLUB</i>	15
<i>CROWN ROYAL</i>	17

### **BOURBON WHISKEY**

<i>WOODFORD RESERVE DOUBLE OAKED</i>	21
<i>WOODFORD RESERVE</i>	18
<i>OLD FORESTER</i>	15
<i>OLD FORESTER 1870</i>	17
<i>ANGELS ENVY</i>	18
<i>BULLEIT</i>	17
<i>MAKER MARK</i>	17

### **RYE WHISKEY**

<i>JACK DANIELS SINGLE BARREL</i>	25
<i>WOODFORD RESERVE RYE</i>	16
<i>BULLEIT</i>	17
<i>RITTENHOUSE</i>	16
<i>MR. KATZ ROCK &amp; RYE</i>	15

### **TENNESSEE WHISKEY**

<i>JACK DANIELS</i>	17
<i>JACK DANIELS SINATRA</i>	40
<i>JACK DANIELS SINGLE BARREL</i>	25
<i>GENTLEMAN JACK</i>	18

### **BLENDED SCOTCH**

<i>JOHNNIE WALKER BLACK</i>	18
<i>JOHNNIE WALKER BLUE</i>	65
<i>DEWARS WHITE LABEL</i>	15
<i>CUTTY SARK AGED PROHIBITION EDITION</i>	16
<i>THE FAMOUS GROUSE</i>	15



## SPIRITS

### SINGLE MALT SCOTCH

ABERFELDY 12YR	16
CRAIGELLACHIE 13YR	16
DEVERON 12YR	16
ROYAL BRACKLA 12YR	19
AULTMORE 12YR	19
ARDBEG	16
MACALLAN 12YR	19
MACALLAN RARE CASK	65
MACALLAN 18YR	85
MACALLAN 25YR SHERRY OAK	295
HIGHLAND PARK 12YR	17
HIGHLAND PARK 18YR	37
GLENMORANGIE 10YR	18

### COGNAC

HENNESSY XO	56
HENNESSY VSOP	28
HENNESSY VS	18

### PORT

GRAHAM'S 40YR	38
TAYLOR FLADGATE 20YR	17
TAYLOR FLADGATE 10YR	14
FONSECA BIN 27	12

### CORDIALS

ST GERMAIN	15
BAILEY'S	15
AMARETTO DI SARONO	18
DRAMBUIE	15
FRANGELICO	15
GRAND MARNIER	18
PIMMS	15
CAMPARI	15
FERNET BRANCA	15
CHARTREUSE GREEN	15
PERNOD	15
LILLET WHITE	15
SAMBUCA ROMANA	15
CARAVELLA LIMONCELLO	15

## CLASSIC COCKTAILS

### DRY MARTINI 20

Your Choice of Gin or Vodka, stirred with Carpano Bianco Vermouth fragrance, served with a trio of stuffed olives

### MANHATTAN 19

Woodford Reserve Rye, Carpano Antica Aged Vermouth, custom bitters blend & house infused fabbri cherries

### DAIQUIRI 16

Havana Club Añejo Blanco Rum shaken with fresh lime juice & house-made syrup

### NEGRONI 18

Bombay Sapphire East Gin stirred with Campari Aperitif & Carpano Aged Vermouth, finished with an orange peel, served over ice

### MOSCOW MULE 17

Stolichnaya Vodka & Ginger Liqueur shaken with fresh lime juice, orange bitters, finished with Fever-Tree Ginger Beer, served in a copper mug

### MARGARITA 21

Roca Patrón Silver Tequila & Cointreau Orange Liqueur shaken with fresh lime juice & agave nectar, half-rimmed with sea salt, served over ice

### OLD FASHIONED 19

Old Forester 1870 Original Batch Bourbon stirred with aromatic bitters saturated sugar cube, orange peel & fabbri cherry, served over ice

### COSMOPOLITAN 23

Stoli Elit Vodka & Cointreau Orange Liqueur shaken with fresh lime juice & cranberry juice

### BEES KNEES 16

Dorothy Parker Gin, shaken with fresh lemon juice & rooftop honey

### SIDECAR 26

Hennessy Privilege V.S.O.P Cognac & Cointreau Orange Liqueur shaken with fresh lemon juice, half-rimmed raw sugar, served up

## WINES BY THE GLASS

### SPARKLING

<i>DOMAINE CHANDON</i> Brut Classic, California, NV	16/60
<i>DOMAINE CHANDON</i> Rosé, California, NV	17/64
<i>MOËT &amp; CHANDON</i> Brut Impérial, Champagne, France, NV	24/92

### WHITE

<i>DANZANTE</i> Pinot Grigio, Veneto, Italy 2015	14/50
<i>WHITEHAVEN</i> Sauvignon Blanc, Marlborough, NZ 2015	16/56
<i>HESS</i> Chardonnay, Shirttail Creek, Monterey County, CA 2015	16/56
<i>JEAN-PAUL BALLAND</i> Sancerre, Loire, France 2014	15/54
<i>LICIA</i> Albarino, Rias Baixas, Spain 2014	14/50
<i>DR. LOOSEN "EROICA"</i> Riesling, Columbia Valley, WA 2014	18/60
<i>SONOMA-CUTRER</i> Chardonnay, Sonoma Coast, CA 2014	18/60
<i>ROBERT MONDAVI OAKVILLE</i> Fume Blanc, Napa 2012	24/90

### ROSÉ

<i>FLEUR DE MER</i> Grenache, Provence, France 2015	15/54
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## WINES BY THE GLASS

### RED

<i>MACMURRAY RANCH</i> Pinot Noir, Sonoma Coast 2014	17/60
<i>CHÂTEAU ST JEAN</i> Merlot, California 2013	14/50
<i>TERRAZAS DE LOS ANDES</i> Malbec, Mendoza, Argentina 2014	14/50
<i>LOUIS M. MARTINI</i> Cabernet Sauvignon, Sonoma, CA 2014	15/54
<i>HACIENDA DE ARINZANO</i> Tempranillo, Navarra, Spain 2011	18/68
<i>ACHAVAL-FERRER</i> Malbec, Mendoza, Argentina 2014	20/76
<i>MODUS RUFFINO</i> Super Tuscan, Tuscany, Italy 2012	21/78



## BEERS

### AMERICAN CRAFT DRAFT BEER 9

<i>LAGUNITAS IPA</i> , Petaluma, US
<i>ALLAGASH WHITE</i> Witbier, Maine, US
<i>BRONX BANNER</i> Golden Ale, New York, US

### BOTTLED BEER 8

<i>STELLA ARTOIS</i>	<i>SIERRA NEVADA</i>
<i>CORONA / LIGHT</i>	<i>BLUE MOON</i>
<i>HEINEKEN</i>	<i>AMSTEL LIGHT</i>
<i>GUINNESS</i>	<i>COORS LIGHT</i>
<i>BUDWEISER</i>	<i>BUD LIGHT</i>
<i>SAM ADAMS</i>	<i>MILLER LIGHT</i>

## SPIRITS

### VODKA

STOLI ELIT	22
BELVEDERE UNFILTERED	20
BELVEDERE	18
GREY GOOSE	18
SNOW LEOPARD	17
TITOS	16
ABSOLUT	16
STOLICHNAYA	15

### GIN

HENDRICKS	18
BOMBAY SAPPHIRE	17
BOMBAY SAPPHIRE EAST	17
TANQUERAY	16
BEEFEATER	16
DOROTHY PARKER - NY DISTILLERY CO	15

### TEQUILA

GRAN PATRON ANEJO BURDEOS	98
GRAN PATRON EXTRA ANEJO PIEDRA	70
GRAN PATRON PLATINUM	42
DON JULIO 1942	45
ROCA PATRON ANEJO	27
ROCA PATRON REPOSADO	23
ROCA PATRON SILVER	20
PATRON SILVER	17

### RUM

FACUNDO EXIMO	22
FACUNDO NEO	17
HAVANA CLUB	15
BACARDI 8	16
BACARDI SUPERIOR	15
PYRAT RUM	15
BRUGAL 1888 RON GRAN RESERVA FAMILIAR	15
CAPTAIN MORGAN	16
LEBLON CACHACA	17

## FOR THE HIVE

PUNCH BOWL COCKTAILS  
WITH GARNISHES  
FOR 4 OR 8 GUESTS

48 | 75

### QUEEN BEE

Belvedere Unfiltered Vodka, Crème de Pêche, Chandon Rosé, fresh berries, lemon juice, mint & house-made rooftop honey syrup

### HONEYED RUM PUNCH

Bacardi 8yr Aged Rum, house-made black tea demerara syrup, fresh lime juice, rooftop honey & Peychaud's Bitters

### THE POLO CLUB

BarSol Pisco Torontel-Grape, Marie Brizard Apry Apricot Liqueur, iced mint tea, citric acid, Fever-Tree Ginger Ale & Angostura Bitters

### PUNCH ME

Jack Daniel's Single Barrel Rye Whiskey, Aperol Aperitif, fresh grapefruit juice, Chandon Brut Classic Sparkling Wine

### RED-EYE ESPRESSO

Hennessy Privilege VSOP Cognac, Frangelico Hazelnut Liqueur, Kahlúa Coffee Liqueur, Lavazza Espresso Coffee, Wilks & Wilson Gertrude's Gomme with dashes of Chocolate Aztec Bitters

## AGELESS COCKTAILS

NON-ALCOHOLIC

11

### THE STINGER ICED TEA

Fresh lemon juice, organic peppermint tea, rooftop honey

### PERFECT STRANGER

Fresh raspberries & lemon juice, raspberry syrup, Fever-Tree Ginger Ale

### EXOTIC THINKING

Passion fruit coulis, fresh lime juice, Orgeat syrup, Fever-Tree Seltzer