



Welcome to **voco™ Times Square - Broadway**

New Hotel in Times Square, Near Broadway

Host meetings and private events at the center of it all, just moments from Times Square. With customized catering, private dining, and easy Midtown access, voco offers a lively, effortless setting for gatherings that leave a lasting impression.

VOCO®
— BY IHG —

Times Square
Broadway

At a glance

ROOMS & ACCOMMODATIONS

- Stylish guest rooms in the heart of Times Square
- Select skyline views to elevate any overnight stay
- A comfortable retreat amid Midtown energy

AMENITIES

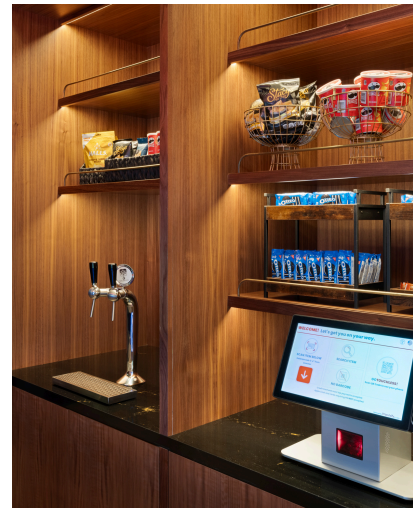
- Fitness center for guests and meeting attendees
- Complimentary Purified Water Stations throughout the hotel with Flat and Sparkling Water options
- Pet-friendly accommodations

MEETINGS & EVENTS

- Central Midtown location that drives attendance
- Ideal for meetings, private dining, and pre- or post-Broadway events
- A true NYC setting adding impact to any gathering

DINING

- Rooftop bar with skyline cocktails for networking or wind-down moments, offering flexible space for corporate events and full buyouts, paired with a curated tapas-style dining experience designed for sharing, connection, and elevated social gatherings.
- On-site Carnegie dining experience offering a refined yet welcoming NYC atmosphere, complemented by attentive service and a thoughtfully curated menu designed to accommodate a diverse range of guests and occasions.



Prime Location

- Located at the “Crossroads of the World,” just outside our front doors
- Surrounded by iconic LED displays, the NASDAQ screen, and world-class entertainment
- Steps from Broadway and the New York City Theater District
- Walk to 39 historic theaters, including the Lyceum, Shubert, and Winter Garden
- Close to pre- and post-show dining, drinks, and nightlife
- Easy access to Madame Tussauds, NBC Studios at Rockefeller Plaza, and TKTS for same-day Broadway show tickets



Carnegie Diner & Cafe

CARNEGIE
DINER & CAFE

BREAKFAST BUFFETS & PLATTERS

Continental — \$65

Seasonal Fresh Fruits & Berries, Yogurt, Granola, Assorted Pastries, Bagels, Cream Cheese, Butter, & Jam

Full Breakfast Buffet — \$80

Seasonal Fresh Fruits & Berries, Selection of Assorted Pastries, Mini Donuts, Individual Plain Yogurt with Fruit & Granola, Scrambled Organic Eggs, Hash Browns, Applewood Smoked Bacon, Chicken Sausage

Additional Options (Add-On to Above Packages) — \$45

Smoked Salmon with Sliced Tomatoes, Capers & Onions
Assorted Pastries

Minimum 15 people. Pricing is per person.

All Buffets Served With: Freshly Brewed Lavazza Coffee (Decaf Available) | Assorted Tea
Assorted Cream Cheeses | Butter

BREAKFAST ADDITIONS

Additions — \$10 Per Person

Steel-Cut Oatmeal, Served Warm with Traditional Accompaniments
Assorted Cold Cereals with Milk
Scrambled Organic Eggs (Egg-White Option Available)
Bacon (Pork or Turkey) or Sausage (Pork or Chicken)
Classic French Toast with Syrup
Plain Waffles with Butter & Syrup
Buttermilk Pancakes with Butter & Syrup

Additions — \$20 Per Person

Seasonal Fresh Fruits & Berries Platter

Prices are exclusive of 8.875% tax and 20% gratuity | Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies and event style.



BREAKS

Wake Up With Purpose | \$55

Freshly Brewed Lavazza Coffee & Assorted Teas

Energy Bars

Yogurt Parfaits

Freshly Prepared Breakfast Sandwiches

The Basic Coffee Break | \$30

Freshly Brewed Lavazza Coffee

Mini Cookies

Freshly Baked Coffee Cakes

Sweet & Salty | \$55

Assorted Pre-Packaged Chips, Popcorn & Pretzels

Assorted Candy Bars

Energy Bars

Freshly Brewed Lavazza Coffee & Assorted Teas

Pastries & Pours | \$45

Assorted Whole Fresh Fruit

Selection of Assorted Pastries

Freshly Brewed Lavazza Coffee & Assorted Teas

Prices are exclusive of 8.875% tax and 20% gratuity | Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies and event style.





Lunch & Dinner | \$100

Choose: 2 Salads · 3 Sandwiches · 2 Desserts

SALADS

Cranberry Salad

Organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette

Kale Chicken Caesar

Organic kale, grilled chicken, chopped romaine, parmesan cheese, cherry tomatoes, Caesar dressing

“Imagine” Strawberry Fields

Seasonal mixed greens, parmesan cheese, fresh sliced strawberries, roasted pecans, roasted beets, balsamic vinaigrette

Farmers Blue

Chopped organic kale & baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons, lime vinaigrette

Greek

Tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers, Greek vinaigrette

Caprese

Buffalo mozzarella, pesto, cherry tomatoes, croutons, basil, balsamic vinaigrette

Prices are exclusive of 8.875% tax and 20% gratuity | Assorted sodas and mineral water available upon consumption at \$5 each
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SANDWICHES

Siena

Fresh mozzarella, sliced tomato, basil, pesto cream

Tuscany

Prosciutto Toscano, Graviera cheese, truffle cream, hot honey

Florence

Capocollo, gorgonzola cheese, truffle cream, arugula

Napoli

Mortadella, fresh mozzarella, tomatoes, pesto cream

Baby Kale & Avocado

Kale, avocado, tomato, roasted red pepper, hummus

Tuna salad

Tuna salad, lettuce, tomato, scallions, mayonnaise

Smoked Turkey

Smoked turkey, lettuce, tomato, mayonnaise

Chicken Salad

Chicken salad, lettuce, tomato, mayonnaise

Ham

Sliced Black Forest ham, lettuce, tomato, mayonnaise

Grilled Chicken

Grilled Chicken, bacon, lettuce, tomato, Swiss cheese, mayo, homemade sauce

Grilled Chicken & Avocado

Grilled chicken, bacon, avocado, lettuce, tomato, Swiss cheese, mayonnaise

Turkey & Avocado

Smoked turkey, avocado, bacon, lettuce, tomato, Swiss cheese, mayonnaise

Prices are exclusive of 8.875% tax and 20% gratuity
Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies and event style.

SIGNATURE SANDWICHES + \$8

Pastrami

Half-pound Naval Wagyu pastrami

Egg-Strami

Sunny-side-up eggs, half-pound Naval Wagyu pastrami, Swiss cheese

Corned Beef

Half-pound corned beef

Wow Pastrami

18 ounces of Naval Wagyu pastrami

Corned Beef Reuben

Half-pound corned beef, Swiss cheese, Russian dressing

Pastrami Reuben

Half-pound pastrami, Swiss cheese, Russian dressing





DESSERTS

Chocolate Fudge Cake
Apple Pie
New York Style Cheesecake
Gourmet Red Velvet Cake
Gourmet Carrot Cake
Assorted Cupcakes
Assorted Fresh-Baked Cookies

ENHANCEMENTS

Additional Salad | +\$6
Additional Sandwich | +\$8
Additional Dessert | +\$6

*Prices are exclusive of 8.875% tax and 20% gratuity
Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies and event style.



Lunch & Dinner Buffet Options

Minimum of 15 guests | Pricing is per person | Buffet service includes 90 minutes

Option 1 | \$110

Includes:

1 Salad

1 Vegetable or Side

1 Pasta

1 Entrée

1 Dessert

Option 2 | \$125

Includes:

2 Salads

2 Vegetables or Sides

2 Pastas

2 Entrées

2 Desserts

Option 3 | \$140

Includes:

2 Salads

2 Vegetables or Sides

3 Pastas

3 Entrées

2 Desserts

SALADS

Cranberry Salad

Organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette

Kale Chicken Caesar

Organic kale, chopped romaine, grilled chicken, parmesan cheese, cherry tomatoes, Caesar dressing

“Imagine” Strawberry Fields

Seasonal mixed greens, parmesan cheese, fresh sliced strawberries, roasted pecans, roasted beets, balsamic vinaigrette

Farmers Blue

Chopped organic kale & baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons, lime vinaigrette

Greek

Tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers, Greek vinaigrette

Caprese

Buffalo mozzarella, pesto, cherry tomatoes, croutons, basil, balsamic vinaigrette

*Prices are exclusive of 8.875% tax and 20% gratuity | Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies and event style.



PASTA

Fettuccine Alfredo

Herbs & Parmigiano Reggiano in a light cream sauce

Spaghetti Bolognese

Beef ragù made with fresh tomato sauce,
Parmigiano Reggiano

Shrimp & Spaghetti

Jumbo shrimp, fresh cherry tomatoes & basil,
Parmigiano cheese, vodka sauce

Spaghetti Carbonara

Smoked bacon, mushrooms in parmesan cream sauce

Penne

Grilled chicken, garlic, chopped parsley, extra virgin olive
oil, Parmigiano Reggiano, herb tomato sauce

Pesto

Fettuccine, cherry tomatoes & Parmigiano Reggiano,
pesto sauce



VEGETABLES

Mixed Sautéed Vegetables

Broccoli, hearts of cauliflower & onions

Brussel Sprouts

Sautéed Brussels sprouts with bacon, onions,
parmesan cheese & balsamic glaze

Sautéed Organic Spinach

Baby spinach, garlic aioli & garbanzo beans

SIDES

Guacamole

Lime, tomatoes, onion & cilantro, served with tortilla chips

Mac & Cheese

Traditional recipe

Hand-Cut French Fries

Fresh-cut French fries

Sweet Potato Fries

Fresh-cut sweet potato

Mozzarella Sticks

Fried and served with marinara sauce

Onion Rings

Freshly fried and served with our signature homemade sauce

Prices are exclusive of 8.875% tax and 20% gratuity
Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies
and event style.



ENTRÉES

Grilled Chicken

Herbed grilled chicken breast with extra virgin olive oil and lemon sauce

Chicken Parmesan

Fried breaded chicken breast, fresh tomato sauce, baked with mozzarella cheese

Vegan Meatballs

Vegan meatballs baked in fresh tomato sauce

Grilled Shrimp

Grilled shrimp with Greek oregano, olive oil & lemon dressing

Roasted Salmon

Norwegian salmon, cooked medium, finished in a white wine & caper sauce

Alaskan Cod

Oven-baked with fresh herbs, capers, tomato and carrots



DESSERTS

Chocolate Outrageous Cake

Apple Pie

New York Style Cheesecake

Gourmet Red Velvet Cake

Gourmet Carrot Cake

Assorted Cupcakes

Assorted Fresh-Baked Cookies

Prices are exclusive of 8.875% tax
and 20% gratuity
Assorted sodas and mineral water available
upon consumption at \$5 each
Menus may be customized to accommodate
dietary preferences, allergies and event style.





Passed Hors D'oeuvres

Select Any 5 \$65 | Additional Hour +\$40 per person | Additional Selection \$7 per person

HOT HORS D'OEUVRES

Tier 1 | Included

Wild Mushroom Tart

Fresh Thyme and Smoked Mascarpone Cheese

Organic Beef Meatballs

Fresh Mint and Lemon Fusion Sauce

Mini Spinach Pie

Phyllo Dough Triangles with Fresh Spinach (Veg)

Mini Cheese Pie

Phyllo Dough Triangles with Feta Cheese

Pigs in a Blanket

Puff pastry wrapped mini hot dogs

Caprese salad skewers

Cherry tomatoes, fresh mozzarella, basil, balsamic glaze

Tier 2 | +\$5 Supplement

Organic Mini Chicken Skewers

Marinated with olive oil and lemon

Grilled Shrimp Skewers

Blistered shishito peppers with yuzu-chili glaze

Mini Filet Mignon Skewers

Finished with bordelaise drizzle and sunflower
microgreen garnish

Pork Souvlaki Skewers

Grilled and marinated in lemon, extra virgin olive oil, and
Greek oregano

*Prices are exclusive of 8.875% tax and 20% gratuity | Assorted sodas and mineral water available upon consumption at \$5 each
Menus may be customized to accommodate dietary preferences, allergies and event style.

COLD HORS D'OEUVRES

Tier 1- Included

Caprese Salad Skewers

Heirloom cherry tomatoes with marinated mozzarella and fresh basil in balsamic-peppercorn reduction

Tier 2 | \$5 Supplement

Tuna Tartare Bites

Sashimi-grade tuna tossed with citrus-soy vinaigrette, served on a crisp phyllo tart with avocado crema, wasabi crème, and black sesame

Mini Filet Mignon Skewers

Finished with bordelaise drizzle and sunflower microgreen garnish

Prosciutto Wrapped Melon

Prosciutto di Parma draped over sweet cantaloupe, garnished with fresh mint and balsamic reduction

Prices are exclusive of 8.875% tax and 20% gratuity

Assorted sodas and mineral water available upon consumption at \$5 each

Menus may be customized based on dietary preferences, allergies, and event style





Plated Menu

Minimum of 15 guests | Pricing is per person

Service includes 90 minutes

Plated Menu Pricing

3-Course Lunch starting at \$125 per person

3-Course Dinner starting at \$145 per person

4-Course Dinner starting at \$145 per person

Additional Entrée Selection | +\$20 per person

All Plated Menus Served With:

Rustic sourdough rolls, basket of assorted dinner rolls, Irish butter with sea salt and whipped butter



FIRST COURSE - SELECTION OF ONE

COLD SALADS

CRANBERRY SALAD

Organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette

KALE CHICKEN CAESAR

Organic kale, grilled chicken, chopped romaine, parmesan cheese, cherry tomatoes, Caesar dressing

"IMAGINE" STRAWBERRY FIELDS

Seasonal mixed greens, parmesan cheese, fresh sliced strawberries, roasted pecans, roasted beets, balsamic vinaigrette

FARMERS BLUE

Chopped organic kale and baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons, lime vinaigrette

GREEK

Tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers, Greek vinaigrette

CAPRESE

Buffalo mozzarella, pesto, cherry tomatoes, croutons, basil, balsamic vinaigrette

HOT PASTAS

FETTUCCINE ALFREDO

Herbs & Parmigiano Reggiano in a light cream sauce

SPAGHETTI BOLOGNESE

Beef ragù made with fresh tomato sauce, Parmigiano Reggiano

SHRIMP & SPAGHETTI

Jumbo shrimp, fresh cherry tomatoes & basil, Parmigiano cheese, vodka sauce

SPAGHETTI CARBONARA

Smoked bacon, mushrooms in parmesan cream sauce

PENNE

Grilled chicken, garlic, chopped parsley, extra virgin olive oil, Parmigiano Reggiano, herb tomato sauce

PESTO

Fettuccine, cherry tomatoes & Parmigiano Reggiano, pesto sauce

Prices are exclusive of 8.875% tax and 20% gratuity

Assorted sodas and mineral water are available upon consumption at \$5 each

Menus may be customized based on dietary preferences, allergies, and event style

MAIN COURSE - SELECTION OF ONE

Vegan Meatballs

Vegan meatballs, baked in fresh tomato sauce

Grilled Chicken

Herbed grilled chicken breast with extra virgin olive oil and lemon sauce

Pork Chop

Grilled bone-in pork chop with our signature rub

NY Strip Steak

14 oz prime cut Black Angus beef in our signature rub

Rib Eye Steak

16 oz prime cut Black Angus beef in our signature rub

Grilled Shrimp

Grilled shrimp with Greek oregano, olive oil & lemon dressing

Branzino Fillet

Lightly seasoned and pan-seared, finished with lemon and extra virgin olive oil sauce

Roasted Salmon

Norwegian salmon, cooked medium, wine & caper sauce

Alaskan Cod

Oven-baked with fresh herbs, capers, tomato, and carrots

Dessert - Selection of One

Apple Pie

New York Style Cheesecake

Tiramisu Cake

Strawberry Cheesecake

Chocolate Outrageous Cake

Gourmet Red Velvet Cake

Gourmet Carrot Cake

Oreo Cookie Layer Cake



Bar Menu

Minimum of 20 guests | Pricing is per person
1 bartender required for every 50 guests | \$250 bartender fee per every 50 guests

DIAMOND OPEN BAR

Wine

Sparkling: Decoy Brut, Cuvée
Chardonnay: Decoy, CA
Cabernet Sauvignon: Decoy, CA

Spirits

Vodka: Tito's
Gin: Citadelle & Bombay
Rum: Banks Island Blend
Tequila: Casamigos Blanco
Bourbon: Knob Creek
Whiskey: Jameson

Beer

Blue Moon
Bud Light
Miller Lite
Stella Artois
Modelo Especial
Brooklyn Lager
Heineken 0.0

BLUE OPEN BAR

Wine

Sparkling: Wycliff Brut, CA
Chardonnay: Proverb, CA
Cabernet Sauvignon: Proverb, CA

Spirits

Vodka: Smirnoff
Gin: New Amsterdam
Rum: Bacardi Black
Tequila: Sauza 100% Blue Agave
Bourbon: Jim Beam
Whiskey: Canadian Club
Cognac: Hennessy VS

Beer

Blue Moon
Bud Light
Miller Lite
Stella Artois
Modelo Especial
Heineken 0.0

BEER & WINE OPEN BAR

Wine

Sparkling: Wycliff Brut, CA
Chardonnay: Proverb, CA
Cabernet Sauvignon: Proverb, CA

Beer

Blue Moon
Bud Light
Miller Lite
Stella Artois
Modelo Especial
Heineken 0.0



Bar Pricing

Diamond Open Bar | \$55
1-hour service
\$25 per person, each additional hour
Blue Open Bar | \$45
1-hour service
\$23 per person, each additional hour
Beer & Wine Open Bar | \$35
1-hour service
\$20 per person, each additional hour





voco Roof Bar Menu



TAPAS (SERVED TO SHARE)

Carp Roe Mousse 17

Tarama, tomato confit, basil oil, pita bread

Grilled Baby Gem 19

Pickled mustard, blue cheese, prosciutto, truffle

Colored Quinoa 21

Wakame, chili, mango, tomato, scallions

Mini Tacos 29

(Pulled Black Angus Short Ribs)
Teriyaki glaze, coriander

Potato Mille-Feuille 28

Black Angus beef, pickled mustard seeds

Sea Bass Ceviche 22

Avocado, chili, tiger's milk

Ahi Tuna 27

Truffle ponzu, sweet chili, coriander

Shrimp Tempura 21

Spicy sweet chili mayo

Beef Tartare 26

'Nduja, egg, potato chips, tonnato sauce

Beef Carpaccio 25

Yuzu ponzu, sunchoke chips (topinambur)

Chicken Skewer 21

Tex-Mex spice, lemon, mustard, fresh oregano

Grilled Prawns 32

Garlic, sesame, ginger

Wagyu Souvlaki Skewer 34

Jalapeño-yuzu yogurt sauce, grilled broccolini

SIDES 15

Crushed Crispy Potatoes

Truffle mayo

Baby Broccolini

Grilled, yuzu, chili flakes

Grilled Corn on the Cob

Parmesan cheese, tajín spices



CRAFT COCKTAILS 24

Golden Hour Spritz

Vodka, yuzu, elderflower, prosecco — bright and bubbly

Broadway Blush

Vodka, lychee, rosé vermouth, lemon, aquafaba — soft and elegant

Atlas Mule

Blanco tequila, pomegranate, lime, ginger beer — vibrant and bold

Hiso Skyline

Gin, shiso, peppermint, lime — herbal and refreshing

Tokyo Rooftop Punch

Junmai sake, Pinot Grigio, peach liqueur, yuzu — light and balanced

Empire Dragon

Blanco tequila, Cointreau, dragon fruit, lime — tropical with bold citrus

Thyme Square Collins

Gin, fig, lemon, tonic — refined and refreshing

Lucky Cat Daiquiri

Mizunara cask-finished rum, umeshu, togarashi, ginger, lime — layered and exotic

Crimson Fizz

Mastiha, blood orange, rosemary, lemon, olive, soda — aromatic and savory

Sumac Sensei Mezcalita

Olive oil-infused mezcal, passion fruit, lime, sumac — smoky and tropical

Athena Mojito

Rum, mastiha, basil, mint, lime — Mediterranean-inspired and herb-forward

MOCKTAILS 20

Lost Dragon

Non-alcoholic tequila, togarashi, lime, ginger, grapefruit — lightly spicy and refreshing

Golden Koi

Non-alcoholic gin, passion fruit, lemon, tonic — bright and sophisticated



WINES-BY THE GLASS

Sparkling

Champagne Blend, R. Dumont & Fils,
Champagne, France NV 39

Pinot Meunier Rosé, De Villepin Vignoble,
Champagne, France NV 38

Moscato, Alasia Moscato d'Asti,
Piedmont, Italy 2024 18

Pinot Noir/Gamay, Bailly Lapierre Crémant de Bourgogne,
Rosé, France NV 20

Rosé

Syrah/Grenache/Cinsault, Commanderie de la Bargemone,
Provence, France 2025 18

White

Pinot Grigio, Necotium,
Friuli Venezia Giulia, Italy 2023 17

Grüner Veltliner, Steininger,
Kamptal, Austria 2023 18

Chardonnay, BonAnno,
California, USA 2024 18

Sauvignon Blanc, Kivelstadt Cellars,
California, USA 2024 21

Red

Sangiovese, Sangervasio Chianti,
Tuscany, Italy 2024 17
Pinot Noir, The Withers,
California, USA 2022 18

Malbec, Blancat Estate,
Mendoza, Argentina 2023 19

Syrah/Merlot/Cabernet Sauvignon,
Maison Noir, Oregon NV 20

WINES-BY THE BOTTLE

Champagne

Pinot Meunier/Chardonnay,
José Michel Brut, NV Magnum 350

Champagne Blend, R. Dumont & Fils,
France NV 130

Chardonnay/Pinot Noir/Pinot Meunier,
Jacquart Mosaïque Brut, NV 375 ml 60

Pinot Meunier Rosé, De Villepin Vignoble,
France NV 130

Pinot Meunier/Pinot Noir/Chardonnay,
Franck Pascal Tolérance Extra Brut
Rosé, NV 200

Sparkling

Pinot Noir/Gamay,
Bailly Lapierre Crémant de Bourgogne,
Rosé, France NV 90

Grüner Veltliner, Steininger Reserve,
Kamptal, Austria 2021 120

Moscato, Alasia Moscato d'Asti,
Piedmont, Italy 2024 80

Rosé

Pinot Noir, Domaine de la Pauline Sancerre Rosé
Loire Valley, France 2025 85

Syrah/Grenache/Cinsault
Commanderie de la Bargemone
Provence, France 2025 75





BEER & READY-TO-DRINK

Budweiser	9
Corona Extra	10
Stella Artois	11
Michelob Ultra	11
Heineken Lager	10
Blue Moon Belgian White	12
High Noon	14

LIQUOR LIST



Vodka

ALB	20
Absolut	22
Haku	22
Titos	22
Reyka	23
Ketel One	23
Stolichnaya	25
Absolut Elyx	25
Grey Goose	26
Belvedere	27
Kastra Elion	28
Beluga Gold Line	40

Gin

Broker's London Dry	20
Fords	21
Beefeater	23
Roku	24
Bombay Sapphire	24
Tanqueray	25
Sipsmith	26
Plymouth	27
Hendricks	28
Gray Whale	28
Tanqueray No. TEN	28
Monkey 47	30
The Botanist	30

Tequila

Real Del Valle Tequila Blanco	20
Mezcal Union Joven	20
Espolon Blanco	22
Milagro Silver	23
Don Fulano Blanco	24
Casamigos Blanco	25
Herradura Silver	26
Sieta Los Misterios Doba	27
Don Julio Reposado	27
Don Fulano Reposado	28
Casamigos Repo	28
400 Conejos Tobala	30
Illegal Anejo Mezcal	32
Tequila Ocho Repo	33
Gran Coramino Tequila Cristalino	34
Don Fulano Anejo	35
Clase Azul Plata	40
Clase Azul Repo	45
Komos Reposado Rosa	45
Casa Dragones Anejo	65



LIQUOR LIST - CONT

Rum

Don Q Cristal 20
Bacardi Superior White 21
J. Wray & Nephew Overproof White 21
Captain Morgan Original Spiced 22
Havana Club Anejo Blanco 23
Ten To One Caribbean White 24
Planteray Original Dark Stiggins'
Fancy Pineapple 25
Minoki Mizunara Cask Finished 25
Planteray Cut & Dry Coconut 25
Diplomatico Reserva Exclusiva 28
Ten To One Caribbean Dark 28
Ron Zacapa 23 30

Japanese & Cognac

Toki 20
D'Usse VSOP 28
Nikka Coffey Malt 30
Nikka Coffey Grain 32
Hennessy VS 33
Hibiki Harmony 42
Hakushu Distillery 12 Year Old Single
Malt 65
Yamazaki 12year Old Single Malt 65
Hennessy X.O 84

Scotch & Irish

Monkey Shoulder 20
Laphroaig 10 Year Old Single Malt 25
Tullamore D.E.W. 25
Jameson 27
The Glenlivet 15 Year Old 28
Redbreast 12 Year Old 30
Glenfiddich 18 Year Old Single Malt 40
Oban 14 Year Single Malt 42
The Balvenie DoubleWood
12 Year Old Single Malt 44
Talisker 10 Year Old 45
Johnnie Walker Blue Label 65

Bourbon & Rye

Sagamore Straight Rye 20
Great Jones Straight Bourbon 20
Michter's US*1 Small Batch
Kentucky Straight Bourbon 26
Michter's US*1 Single Barrel
Kentucky Straight Rye 26
E.H. Taylor Jr. Small Batch Bourbon 30
Woodford Reserve
Kentucky Straight Bourbon 28
Basil Hayden Bourbon 32
Booker's 48
WhistlePig Rye 10yr 44
Eagle Rare 10yr 27
Knob Creek 7 Year Rye 28
Sazerac Straight Rye 24
High West Double Rye 26
Rittenhouse Rye 21

