



Jbird Cocktails

339 East 75th Street

212-288-8033

jbirdny.com

COCKTAIL MENU

Old-Fashioned Cocktails

The Original; as defined in 1806; Spirit, sweet and a dash of bitter, stirred and served over hand-cut ice

Coco Viejo Coco & Coffee Bean Aged Rum, Cane Syrup, Grapefruit Bitters

KSBW Bourbon, Lemongrass Acacia Honey, Aromatic Bitters

Thornybush Cocktail London Dry Gin, Elderflower Liqueur, Kaffir Lime, Celery Bitters

North Garden Apple Brandy, Bourbon, Islay Scotch

Honey-Nut Old-Fashioned Roasted Peanut-Infused Bourbon, Honey Syrup, Aromatic Bitters

(Courtesy of Marcos Tello, The Varnish, Los Angeles)

Brush of the Bush Anejo Tequila, Reposado Mezcal, Sage Agave Nectar, Cherry Bark, Vanilla Bitters

Sours

A shaken measure of strong, sour and sweet, carefully built for balance

Lavender Lining Bianco Tequila, Lavender Petal Bianco Vermouth, Lime, Lavender Froth*, Market Herbs

Everyman After All Oak-Aged Caribbean Rum, Apple Brandy, Crème de Pecha, Citrus, House Peach Bitters, Green Cardamom

Chief's Hunt Amber and Aged White Rums, Passion Fruit, Lime, Orange, Apricot Brandy, Coconut Liqueur

20th Century London Dry Gin, House-Made Crème de Cacao, Cocchi Americano Wine, Lemon

(From Café Royal Bar Book 1937)

Sadie Hawkin's Sling Bourbon, Falernum, Pear Brandy, Apricot Liqueur, Lemon, Pineapple, Tiki Bitters

(Served for two) \$32

Collinses, Fizzes and Effervescent

The original 'coolers', served tall and topped with bubbles

Manu Chao Bay Leaf Infused Cachaca, Lemon, Demerara, Green Chartreuse, Soda Water

Hudson Breeze Fizz London Dry Gin, Apple Brandy, Pomegranate Syrup, Lemon, Baked Apple Foam*
(Contains Egg-whites)

Palomito Reposado Tequila, Grapefruit Juice, Salt, Lime, Negra Modelo, Tamarind Soda

The Imperial March Chinese Black Tea Cognac 1st Cru, Raspberry Syrup, Lime Juice, Champagne

Afternoon Delight Old Tom Gin, Pear Brandy, Orange & Lemon, Cane Sugar, Soda Water

Aromatized Cocktails

Spirit-on-spirit cocktails served in the manner of their famous predecessors; The Martini, The Manhattan, et al.

Camomila Cocktail Rye Whiskey, Chamomile Grappa, Bianco Vermouth, Elderflower, Orange Bitters

Maddow Old Tom Gin, Dry Vermouth, Elderflower Liqueur, Antica Vermouth, Whiskey Barrel-Aged Bitters

La Rosita Anejo Tequila, Antica Vermouth, Campari

ICBM Vodka, French Vermouth, Celery Bitters Mist, Vermouth-Cured Onions

Moon on the Rain Calvados VSOP, Dubbonet Rouge, Quince-Pecan Gastrique, Whiskey Barrel-Aged Bitters

(Courtesy of Daniel Shoemaker, Teardrop Lounge, Portland, OR)

Swizzles, Juleps, and Fixes

Frosty cold mixes as old as any in the America's...Served on crushed ice

JBird Swizzle Jasmine Flower Rum, Don's Spices, Lime, Pineapple, Blueberry Syrup, Orgeat, Bitters

Satchmo Swizzle London Dry Gin, Agave Nectar, Lime Juice, Crème Yvette, Mezcal, Ginger Beer, Aromatic Bitters,
Blackberry Garnish

(Courtesy of Chris Hannah, Arnaud's French 75 Bar, New Orleans, LA)

Daisy de Obeah Oak-Aged Caribbean Rum, Lime, Falernum, Cane Sugar, Strega Float

Behind God's Back Aged Rum, Pineapple and Lime Juice, Cane Sugar, Cinnamon Syrup, Orgeat, Aromatic Bitters

Prescription Julep from Harper's Monthly 1857 Rye Whiskey, Cognac 1st Cru, Demerara, Market Mint, Jamaican
Rum Float

WINE

Whites

2010 Pierre Boniface, Vin Savoie, Jacquere \$11

Refreshing light with hints of apple and floral to the nose

2009 Domaine Chene, Macon La Roche Vineuse, Vin de Bourgogne, Chardonnay \$12

A touch of pineapple, acacia and violet, finished with a hint of oak

2010 Bishop's Peak, Central Coast, Chardonnay \$12

Fruit forward theme of green apple, key lime, finished with pear and pineapple

2010 Rain, Marlborough New Zealand, Sauvignon Blanc \$12

Bright floral and herbaceous notes, layered with hints of citrus, gooseberry and guava

2010 Neiss Pflaz Germany, Riesling Kabinett \$12

Pure floral and citrus notes finished with the complexity of stone fruits and minerals

Rose

2010 Cammanderie del la Bargemone, Coteaux d'Aix \$12

Aromas of red current and strawberries with a crisp finish

Reds

2010 Humberto Canala, Argentina, Pinot Noir \$12

Subtle hints of vanilla with a burst of bright berries and spices

2009 Domaine Grand Veneu, Cotes du Rhone \$12

Full bodied red with light tannins, bursting with raspberry, black currents, licorice and pepper

2008 Seis de Luberri Rioja, Spain \$12

Bright cherry fruit, surrounded by spices and wood tones

2008 Pitch Columbia Valley, Washington State, Cabernet \$12

Medium-bodied with cassis and cherries finished with mocha and vanilla notes

2009 Alhambra, Mendoza Argentina, Malbec \$12

Juicy raspberry and plum with soft tannins

BEER

Cans \$6

Budweiser "tall boys"

Pork Slap

Bottles \$8

Negra Modello

Innis & Gunn Original