



DEMI MONDE

SPRING OF 2012



HEADS UP

WATERMELON BLANC, APEROL, FIZZ 14

MISTER SPARKLE

GIN, SHERRY, LEMON, BITTERS, ORANGE CREAM FIZZ 14

BILLY GOAT

GRAPPA, CALVADOS, CINNAMON, LIME, GRAPEFRUIT, FIZZ 14

EL CID

TEQUILA, AMONTILLADO, GINGER, LIME, FIZZ 14

MAXX & LUCY

GIN, APEROL, RASPBERRY, LEMON, SPARKLING WINE 16

JEWEL BOX

LILLET, RUM, GENTIAN APERITIF, PEAR CIDER 16

WHISPER CAMPAIGN

CALVADOS, CHAMOMILE, CHARTREUSE, LEMON, SPARKLING WINE 16

FIELD MARSHAL

ARMAGNAC, ROYAL COMBIER, BITTERS, SPARKLING WINE 16

CHECK YOUR HEAD

BOURBON, CURAÇAO, LEMON, PEACH, MINT 14

PROSPERITIVO

AQUAVIT, GIN, COCONIB CAMPARI, GRAPEFRUIT, LEMON 14

SECOND WIND

COGNAC, PINEAU DES CHARENTES, VERJUS BLANC, BITTERS 14

BENJAMIN THOMAS

SCOTCH, LEMON, CHERRIES, BITTERS 14

GUN METAL

GIN, WATERMELON BLANC, BITTERS, ABSINTHE MIST 14

WOLF TONE

PISCO, GRAPPA, ELDERFLOWER, EUCALYPTUS, BITTERS 14

CUT & PASTE

EAU DE VIE DE POMME, IRISH WHISKEY, HONEY, BITTERS, ABSINTHE MIST 14

LADY JAMES

RYE WHISKEY, VERMOUTH, FRAMBOISE, BITTERS 14



HOUSE SODAS

CELERY SODA ⁶

WITH GIN OR VODKA ¹⁴

STRAWBERRY TARRAGON SODA ⁶

WITH GIN, VODKA, RUM OR TEQUILA ¹⁴

GRAPEFRUIT SODA ⁶

WITH GIN, VODKA, BOURBON OR TEQUILA ¹⁴

PINEAPPLE COCONUT EGG CREAM ⁶

WITH GIN, VODKA, RUM OR TEQUILA ¹⁴

BEERS

SESSION LAGER ⁶

SLY FOX PIKELAND PILS ⁷

VICTORY HEADWATERS PALE ALE ⁷

ST. PETER'S PORTER ⁹

BROOKLYN BREWERY SORACHI ACE ⁴⁰

SAVORY ALMONDS *CHERRY WOOD AROMA 6*

DEMI JACKS *CUBEB PEPPER CARAMEL, MACADAMIA NUTS 6*

***NEGRONI OYSTERS** *ORANGE CONFIT 14*

***SASHIMI** *MARKET AVAILABILITY MP*

CAVIAR SERVICE *BRIOCHE AND SEASONAL GARNISH*

————— *TOBIKO 14*

————— *SAKE STEELHEAD TROUT ROE 29*

————— *MAPLE CHAR ROE 40*

————— *SMOKED PADDLEFISH 76*

————— *AMERICAN HACKLEBACK 110*

————— *GOLDEN OSETRA 175*

TOFU SKINS *PORK FRIED RICE 9*

CRISPY POTATOES *SCOTCH KETCHUP 7*

BACON BUN *BEER MUSTARD SEEDS, SPROUT KRAUT 12*

AVOCADO FRITO *PASSION FRUIT PEPPER DIP 13*

KING CRAB ROLL *CELERY, SESAME, CHORIZO 31*

WAGYU STRIP STEAK *RYE WHISKEY AND ONION JUS 42*

CLAFOUTIS *ALMONDS, LILLET, DRIED FRUIT, CREAM 9*

COCKTAIL CHOCOLATES *15*

CHEF: PHILLIP KIRSCHEN-CLARK

*THE CONSUMPTION OF RAW OR UNDER COOKED FOODS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

SPARKLING BOTTLES

NON-VINTAGE CHAMPAGNE

DUC DE ROMET PRESTIGE BRUT *BLANC DE NOIR* 95

VARNIER-FANNIÈRE GRAND CRU *BLANC DE BLANC* 100

RUINART *BLANC DE BLANC* 130

VINTAGE CHAMPAGNE

MARC HEBRART BRUT 'SPECIAL CLUB' 2006 135

PIERRE GIMONNET 'SPECIAL CLUB DE COLLECTION' 2002 200

VILMART & CIE 'GRAND CELLIER D'OR' 2006 250

ROSÉ CHAMPAGNE

CHAMPAGNE FLEURY BRUT ROSÉ 110

SPARKLING WINE

SÉBASTIEN BRUNET *NATUREL* 75

RONCO CALINO *FRANCIACORTA BRUT ROSÉ* 80

SPARKLING SAKE

DEWAZAKURA "TOBIROKU" HALF BOTTLE 30

SPARKLING GLASSES

NON-VINTAGE CHAMPAGNE

RENÉ GEOFFROY *BRUT* 17

DUC DE ROMET PRESTIGE BRUT *BLANC DE NOIR* 19

VARNIER-FANNIÈRE GRAND CRU *BLANC DE BLANC* 22

RUINART *BLANC DE BLANC* 24

VINTAGE CHAMPAGNE

MARC HEBRART BRUT 'SPECIAL CLUB' 2006 28

PIERRE GIMONNET 'SPECIAL CLUB DE COLLECTION' 2002 34

ROSÉ CHAMPAGNE

CHAMPAGNE FLEURY BRUT ROSÉ 22

SPARKLING WINE

SÉBASTIEN BRUNET *NATUREL* 17

BRÜDER DR. BECKER SCHEUREBE *SEKT EXTRA TROCKEN* 2010 15

RONCO CALINO *FRANCIACORTA BRUT ROSÉ* 18

SPARKLING SAKE

DEWAZAKURA "TOBIROKU" 15

