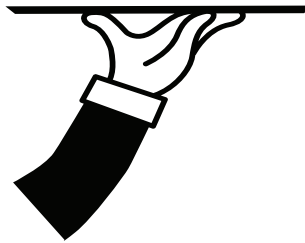


THE NTL

MIDDAY



SERVED DAILY FROM 3^{PM} - 5^{PM}



GREENWICH MEANS THYME 14
 Barr Hill Reserve Tom Cat Gin, Fresh Lemon Juice,
 Honey Syrup, Muddled Thyme

OLD KING COLE 14
 Pierre Ferrand Cognac, Prosecco, Mulling Spice Syrup

THE PERFECT MARTINEZ 16
 Greenhook Greensmith's Gin, Lillet Blanc, Dubbonet Rouge,
 Orange Bitters

BLOOD ORANGE PICANTE 14
 El Tesoro Blanco, Grand Marnier, Fresh Lime Juice, Blood Orange
 Purée, Jalapeño, Basil, Agave Nectar

HEMINGWAY DAQUIRI 16
 El Dorado White Rum, Luxardo Maraschino Liqueur,
 Fresh Grapefruit Juice, Fresh Lime Juice

RUBY HAZE 16
 Xicaru Mezcal, Sandeman's Ruby Port, Fresh Lemon Juice,
 Cinnamon

FAMOUS LAST WORDS 15
 Xicaru Mezcal, Luxardo Maraschino Liqueur, Chartreuse,
 Fresh Lime Juice, Spicy Secret Sauce

EAST OF NEW YORK 15
 Redemption Rye, Carpano Sweet Vermouth, Cherry Heering,
 Angostura Bitters

SMASHED 15
 Redemption Bourbon, Branca Menta, Fresh Lemon Juice, Fresh Mint



MARTHA'S MARTINI - SHAKEN TABLE-SIDE - 15PP
 Plymouth Gin or Imperia Vodka, Dolin Dry Vermouth
 (for two or more)

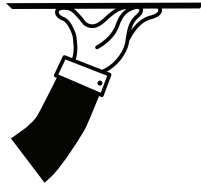
- FEATURED CRAFT CLASSIC -

These Cocktails Are Crafted From Rare & Antique Liqueurs

***SMOKIN MARGARITA 24**
 Don Julio Reposado Tequila,
 Del Maguey Mezcal,
 Agave Nectar, Fresh Lime Juice,
 Egg White, Black Lava Salt

BLUE BLOOD & SAND 75
 Johnnie Walker Blue Label,
 Cherry Heering Liqueur, Carpano
 Antica Formula Sweet Vermouth,
 Fresh Blood Orange Juice

THE **NTL**



CITRUS-MARINATED OLIVES 5

SPICED MARCONA ALMONDS 7

SMOKED SALMON DEVILED EGGS 12

THE NTL. COCKTAIL BOARD 23

NORTHERN STYLE MEATBALLS & BAKED RICOTTA 13

BLISTERED SHISHITO PEPPERS 10

WOOD-GRILLED TUSCAN GARLIC BREAD 1.50

CRISPY PARMESAN-CRUSTED POTATOES 10

THE NTL. CALAMARI 17

Pickled Jalapeños & Fresno Chili Aioli

THE NTL. UGLY BURGER 19

Cabot Cheddar, Crispy Shallots, Ntl. Sauce, Fresh-Cut Fries

THE NATIONAL BY GEOFFREY ZAKARIAN
EXECUTIVE CHEF GREGORI PEÑA