

White Wines

Pinot Grigio, Barone Fini, Italy	16/62
Riesling, Dr Konstantin Frank, NY	16/62
Sauvignon Blanc, Arona, New Zealand	16/62
Sancerre, Domaine de Pauline, France	22/85
Chardonnay, Skyside, California	18/70

Rosé Wines

Rosé, Whispering Angel, France	19/74
Rosé, M de Minuty, France	17/66
Rosé, Villa des Anges, France	16/62

Red Wines

Pinot Noir, Accent de Vigne, California	16/62
Malbec, Bodega Cuarto, Argentina	16/62
Cabernet Sauvignon, Donati, California	17/66
Tempranillo, Valderiz Crianza, Spain	15/55
Merlot, Lava Cap, California	15/55

Champagne & Sparkling Wines

Moët & Chandon, Brut Imperial	26/130
Veuve Clicquot, Yellow Label, Brut	30/160
Dom Pérignon	400
Veuve du Vernay, Brut, France	16/80
Col Vitoraz, Prosecco, Italy	16/80
Jeio, Cuvee Rosé, Italy	15/75
Lyre's Classico Non Alcoholic Sparkling, 250 ml	15

Port Wines

Krohn 10 Year Tawny	18/100
Taylor Fladgate Late Bottle Vintage	17/95

Specialty Cocktails

19

The Pulitzer

Dorothy Parker gin, St. Germain, Fernet Branca, fresh lemon, agave nectar

Gone with the Gin

Empress gin, ginger liqueur, Chartreuse, fresh lemon

Tequila Mockingbird

Tequila, agave nectar, fresh lime, minced ginger

The Gatsby

Woodinville bourbon, brandy, foam, lemon

Midnight Espresso

Vodka, Licor 43, espresso

Rooftop Frosé

A blend of Rosé Wine, watermelon puree, and Belvedere Organic Infusions Lemon & Basil

19

Dante's Inferno

Mezcal, blood orange liqueur, fresh lime, Aperol

Catcher in the Rye

Sagamore rye, angostura and lavender bitters

The Spicy Romance

Habañero-infused vodka, thyme syrup, muddled raspberries, yuzu, chambord

The Bestseller

Pistachio liqueur, vanilla vodka, coconut cream, amaretto, garnished with crushed rose petals

Spring Awakening

Fort Hamilton Gin, Midori, kiwi puree, fresh lime

Alcohol Free Cocktails

15

N/Aperol Spritz

Lyre's Italian Spritz,
Lyre's Classico non-alcoholic sparkling

No-Spresso Martini

Lyre's Coffee Original, Lyre's White Cane Spirit,
Lyre's Amaretti, espresso

Pink Peach Fizz

Lyre's Pink London Spirit, white peach puree,
muddled basil, fresh lemon

Elderflower

Elderflower syrup, rosemary, blueberries,
fresh lemon, soda water

Beer

Montauk, Seasonal Ale	10
Five Boroughs, Tiny Juicy IPA	10
Modelo Especial	10
Kona, Light Blond Ale	10
Left Hand, Milk Stout Nitro	13
Stella Artois	10
Corona Non Alcoholic	8
Run Wild IPA, Alcohol Free	8

Happy Hour

(available daily 4-6 pm)

House White, Rose, Red Wines,

Aperol Spritz 14

House Beer 7



Bookmarks

Rooftop Garden Lounge and Terrace at The Library Hotel

Cognac

Hennessey VS	18
Martell VS	18
D'Usse VSOP	19

Single Malt Scotch

Glenmorangie, 10 Year, Highland	18
Laphroaig, 10 Year, Islay	18
The Macallan, 12 Year, Highland	30
The Macallan, 18 Year, Highland	80
Johnnie Walker, Blue Label, Blend	60

Bourbon/Rye

Basil Hayden 80°	18
Michter's 83.4°	17
Bulleit 90°	18
Woodford Reserve 90.4°	20
Angel's Envy 86.6°	19
WhistlePig 10 Year	18
WhistlePig PiggyBack Rye	17
Bulleit Rye	18

Aged Rum

El Dorado 12 Year	17
Havana Club Añejo Blanco	16

Tequila /Mezcal

Kah Reposado	18
Herradura Blanco	20
Herradura Añejo	20
Don Julio 1942	47
Volcan X.A.	40
Rompe Corazon Mezcal Reposado	18
Illegal Joven	38
Clase Azul Reposado	40
Del Maguey Mezcal Vida	17



Bookmarks

Rooftop Garden Lounge and Terrace at The Library Hotel

SMALL PLATES

MARKET FLATBREAD

Wild Arugula, Fresh Figs, Herbed Goat Cheese, Balsamic Glaze
20

MINI MACS

Mini Cheeseburgers, Shredded Lettuce, Pickles,
Onion, Special Sauce, Fries
24

JUMBO SHRIMP COCKTAIL

Classic Cocktail Sauce
22

CHEESE BOARD

Brie, Parmesan, Goat Cheese, Manchego,
Cornichons, Sliced Baguette, Honey Truffle Oil
25

CHEESE AND CHARCUTERIE BOARD

Garnished with Cornichons, Sliced Baguette, Honey Truffle Oil
30

TRUFFLED POPCORN

Spicy and drizzled with Truffle Oil
15

NUTS AND OLIVES

Cashew Nuts, Gourmet Olives,
Wasabi Peas
14

FRENCH FRY BASKET

14