

TRADITION,
MEET TOMORROW

COCKTAIL MENU

TDR

A NOTE FROM THE TEAM

On behalf of The Dead Rabbit team, we warmly
welcome you to the Parlor.

Inspired by the Ireland of today, we've set out to champion
the modern Irish maker. From the stools hand turned in
County Antrim, music from the island's best-emerging artists,
and the menu in your hands, The Parlor is a celebration of the
very best that contemporary Ireland has to offer, right here in
New York City.

In 2013, we opened The Dead Rabbit with a goal to bring the
Irish Pub into the 21st Century. Now, we pay tribute to the
time-honored tradition of Irish hospitality, while also looking
ahead to the future. Or as we like to say -
Tradition, Meet Tomorrow.

Inside your menu is a collection of cocktails that draws
inspiration from people, places, and stories - in Ireland, and the
rest of the world too. Each section is based on the traditional
classics we know and love, with a contemporary version that
represents the road that lies ahead.

SLÁINTE!



COCKTAILS

CLICK TO VIEW

04 EFFERVESCENT

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16 DAISY

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EFFERVESCENT



TRADITION

ELDERFLOWER CHAMPAGNE

*Orchard
fruit*



fresh



floral

McConnell's Sherry Cask Irish Whiskey, Elderflower
& Cherry Blossom Kombucha, Poachers Wild Tonic

\$21

TOMORROW

SEANCHAI

“SHAN-UH-KEE”

Coconut



Earthy



Crisp

Suyo Italia Pisco, Killowen Pangur Irish Poitín,
Potato, Cedar Wood, Bubbles

\$21

MARTINI



TRADITION

STEAKHOUSE MARTINI

Peachy



Fragrant



*Extra
Cold*

Konik's Tail Vodka, Rosemary, Late Harvest
Chenin Blanc, Rambutan

\$22

TOMORROW

FLORA

*Citrus
Zest*



Bracing



Flowers



Komasa Satsuma & Condesa Prickly Pear Gins,
Yuzu & Dry Vermouths, Sakura

\$24

GIMLET



TRADITION

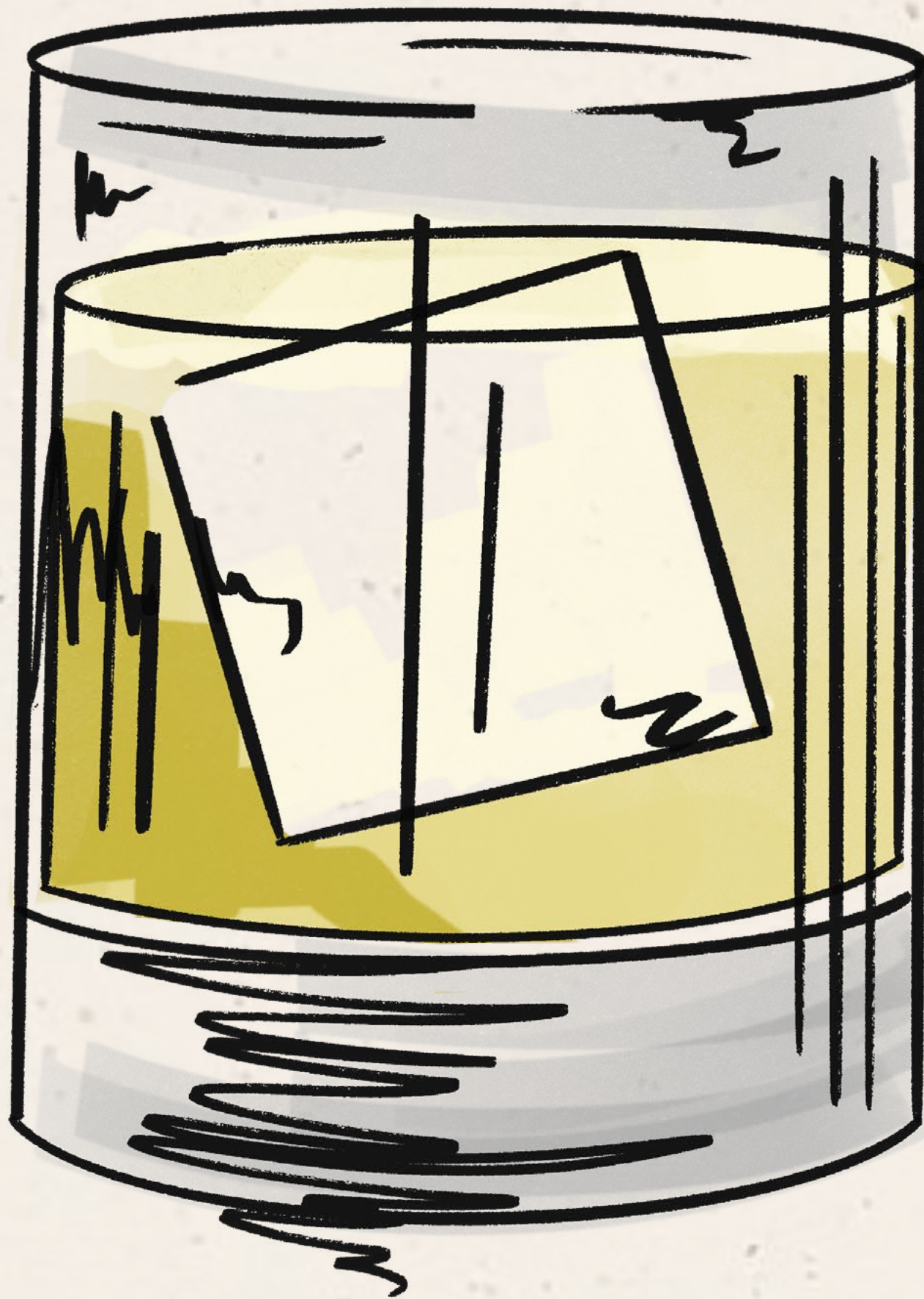
OVERBOARD

Punchy



Smoky

Spiced



Boatyard Irish Gin, Ki No Tea Gin, La Medida Mezcal,
Apricot, Guajillo, Ginger, Pineapple, Makrut Lime

\$24

TOMORROW

EMERALD EYE



Vibrant



Clean



Herbal

Drumshanbo Irish Vodka, Torontel Pisco, Basil, Lychee,
Emerald Falernum, Lime

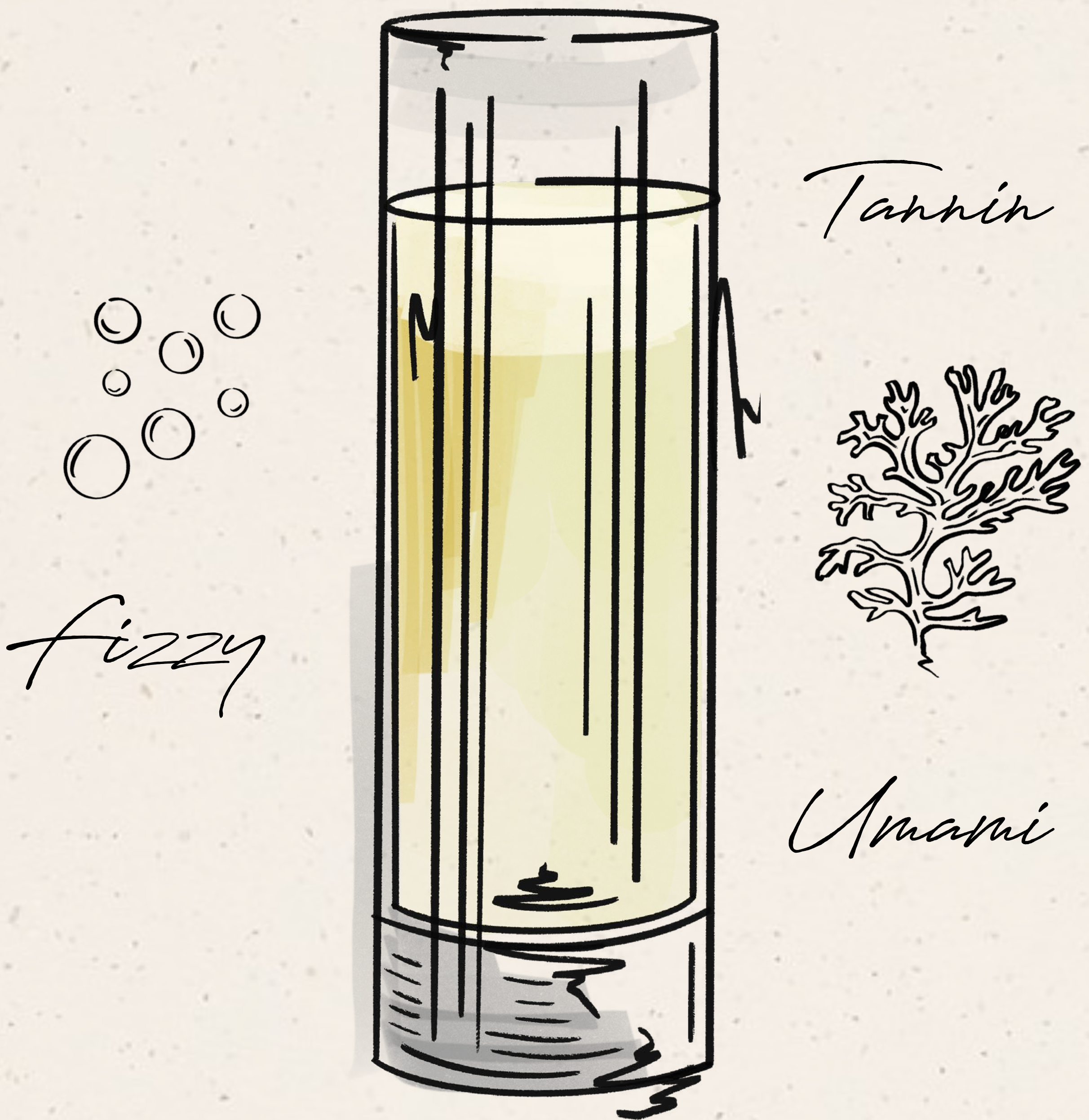
\$22

EGG WHITE



TRADITION

TRUE NORTH



Bushmills 10yr & Currach Kombu Cask Irish Whiskeys,
Green Apple, Corn, Lemon, Egg White, Cider

\$23

TOMORROW

MOONLIT

Decadent



Fruity



Fluffy



Neversink Gin, Damson Plum, Jackfruit, Saffron,
Lemon, NO2

\$22

DAISY



TRADITION

IRIS



Peppy



Green

Refreshing

Rémy Martin V Grape Spirit, Sesame Shochu,
Marigold Curaçao, Cucumber, Lemon

\$23

TOMORROW

DAHLIA

Bright



Melon

Chili



Don Julio Blanco Tequila, Empirical Ayuuk,
Muskmelon, Mint, Lime

\$23

WHISKEY SOUR



TRADITION

BLINK TWICE



Method & Madness Rye & Malt Irish Whiskey, Grapefruit, Raspberry, Chocolate Rye, Birch, Shiso

\$24

TOMORROW

AMAZAKE KICK



*Dried
fruit*



Bready

Robust

Bushmills 12yr & Killowen 5yr Rum & Raisin Irish Whiskeys,
Empirical Plum, Soda Bread Amazake, Currant, Lemon

\$26

SAVORY



TRADITION

UPSIDE DOWN



Morish



Honeyed



*Pineapple
Cake*

Hooghoudt 5yr Genever, Dry Curaçao,
Salt-Cured Kumquat, Pineapple, Lemon

\$21

TOMORROW

CROSS FIRE



Botanic



Tangy



*Cooked
Pineapple*

Matchbook 'Ritual Sister' Smoked Pineapple Distillate,
Manzanilla Sherry, Cucumber Shrub, Hibiscus,
Nasturtium, Tonic

\$22

TIKI



TRADITION

HOTMAIL

Velvety



Lush



Nutty



Monymusk 9yr, El Dorado 5yr + 12yr &
Dos Maderas 5yr + 3yr Rums, Curaçao Blend, Almond, Lime

\$23

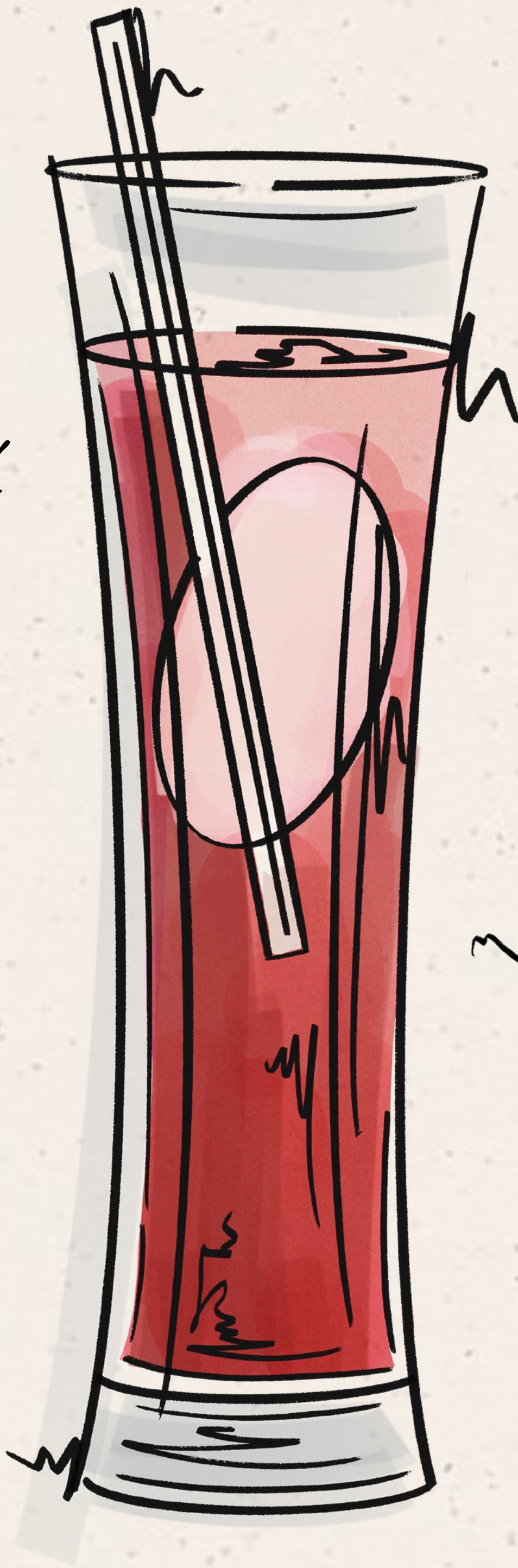
TOMORROW

TARIFA TO TANGIER

Perfumed



Spices



Roasty



Hacienda Santa Ana 138° Rum, Sweet Vermouth,
Coffee, Ras El Hanout, Tangerine, Lemon

\$21

OLD FASHIONED



TRADITION

BUTTONED UP

Opulent



Char



Berries

Angel's Envy Bourbon, Craigellachie Armagnac
Cask Scotch, Strawberry, Hickory

\$23

TOMORROW

LOCK & KEY

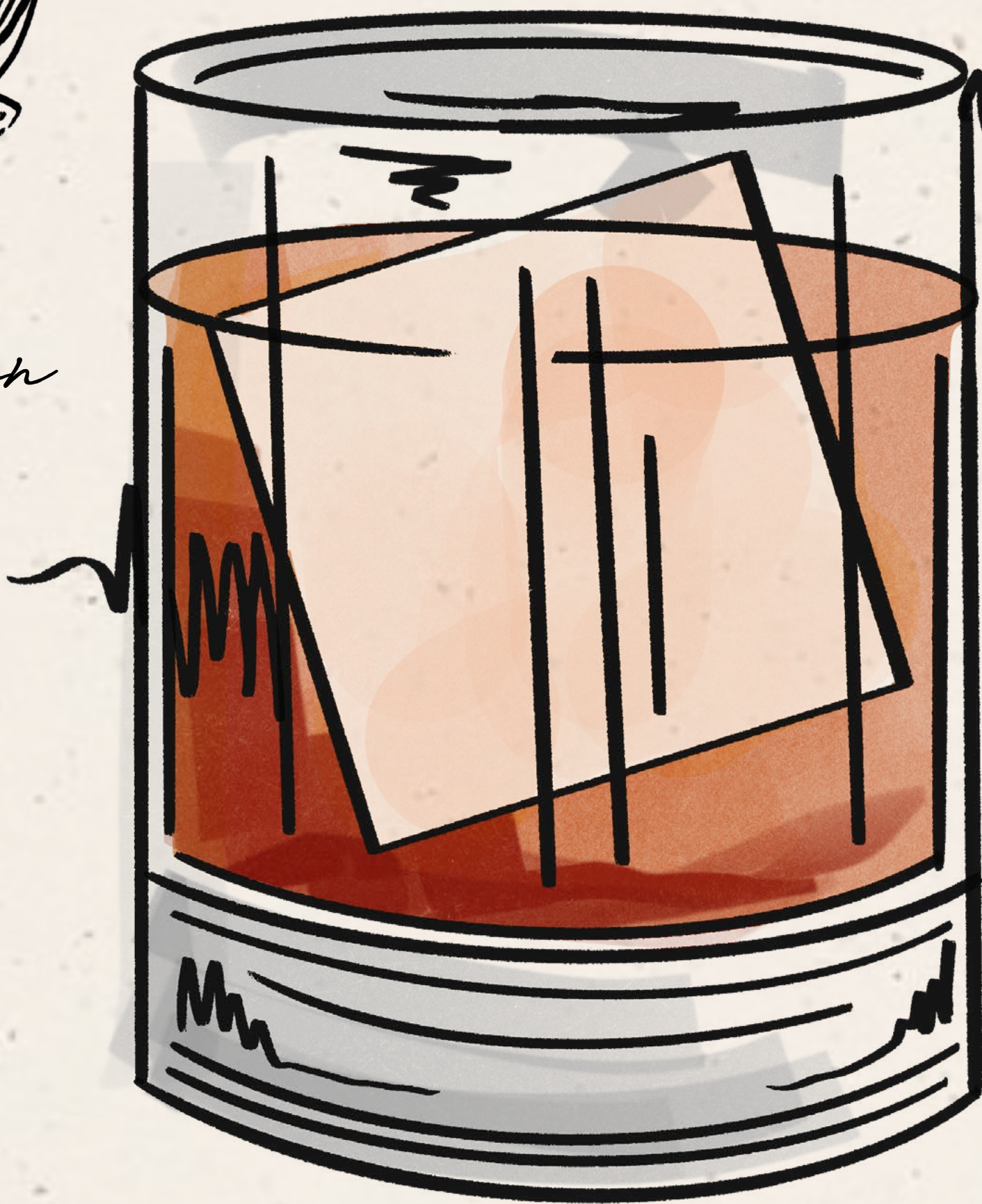
*Full
Bodied*



Marzipan



Toasty



Glendalough 7yr Mizunara Irish Whiskey, Ron Zacapa 23yr
Rum, Toasted Coconut, Bergamot, Burnt Almond

\$26

MANHATTAN



TRADITION

JUPITER SWITCH



W.D. O'Connell 10yr, Teeling Single Grain & Green Spot
Irish Whiskeys, Green Walnut Amaro, Eucalyptus, Cacao

\$27

TOMORROW

CLARE TO CÁDIZ



Luscious



Elegant

Sherried

J.J. Corry “Cask Series” Irish Whiskey, Nettle Blanco Vermouth, Neversink Apple Aperitif, Olive Leaf

\$24

BITTER



TRADITION

KISSA TANTO

Tropical



Terroire



Pine

Masahiro Gin, Blanc Vermouth, Passionfruit,
Carrot, Douglas Fir

\$22

TOMORROW

THIN RED LINE

*Black
Tea*



Guava



Plum

Empirical Symphony 6, Tamarillo, Green Plum,
Lime Leaf, Prosecco

\$21

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