

Library Bar Decimal System

- .000-.009 Sparkling Wines-White Wines
- .100-.199 Red Wines
- .200-.299 Vodka
- .300-.399 Gin
- .400-.499 Tequila
- .500-.599 Rum
- .600-.699 Cordials
- .700-.799 Scotch/Whiskey
- .800-.899 Bourbon
- .900-.999 Cognac

"One belongs to New York instantly, one belongs to it as much in five minutes as in five years"

- Tom Wolfe



THE LIBRARY BAR HAS A ONE DRINK MINIMUM

CURATED COCKTAILS

THE GREAT GATSBY 16

grey goose vodka.st germain elderflower
liqueur.grapefruit juice.

GANG'S OF NEW YORK 18

new amsterdam gin.simple syrup.fresh
lemon juice.champagne.

substitute hendrick's \$2

ANIMAL FARM'S MULE 18

stolichnaya vodka.ginger liquor.fresh
lime juice.bitter blend.ginger beer.

BREAKFAST AT TIFFANY'S 18

bacardi rum.peach liqueur.raspberry
liqueur.cranberry juice.pineapple
juice.

THE WOLF OF MANHATTAN 20

woodford reserve bourbon.
antica carpano.house bitter blend.

AMERICAN PSYCHO 17

jose cuervo silver tequila.blood orange
juice.fresh lime juice.cointreau.

substitute patron \$2

THE GODFATHER 18

dewars scotch.fresh lemon juice.simple
syrup.creme de cassis.

I, THE JULY 15

jack daniels whiskey.espresso.
orange bitters.simple syrup.

SPARKLING COCKTAILS 19

MARGARET MITCHELL

white peach puree.champagne.

ANTONIO VIVALDI

gin.sweet vermouth.campari.champagne.



indulge

WINES & BUBBLES

SPARKLING

.000 ROEDERER ESTATE 16/62
brut; mendocino, california

.001 RUFFINO 13/50
valdobbiadene, italy

.002 BARTON & GUESTIER SPARKLING ROSÉ 14/54
france

.003 TAITTINGER 'CUVEE PRESTIGE' 25/100
reims, france

WHITE WINE

.003 CAMBIRA 16/62
viognier; santa maria, california

.004 DARKHORSE 14/54
rosé; modesto, california

.005 JOSH 16/62
chardonnay; california

.006 KENDALL JACKSON 17/68
chardonnay; california

.007 JEAN PAUL BALLAND 15/58
sancerre; loire valley, france

.008 MAGNOLIA GROVE 14/54
chardonnay; sonoma valley, california

.009 MIRRASSOU 15/58
pinot grigio; russian river valley, california

.010 RODNEY STRONG 16/62
sauvignon blanc; sonoma county, california

.011 SAINT M 15/58
riesling; pfalz, germany

RED WINE

.100 DISENEO 15/58
merlot; mendoza, argentina

.101 ANTINORI TOSCANA 'VILLA ANTINORI' 17/66
red blend; tuscan, italy

.102 INTRINSIC 17/66
cabernet sauvignon; columbia valley, washington

.103 LOUIS MARTINI 16/62
cabernet sauvignon; sonoma county, california

.104 MACMURRAY RANCH 17/66
pinot noir; russian river valley, australia

.105 MAGNOLIA GROVE 14/54
cabernet sauvignon; sonoma, california

.106 RODNEY STRONG 17/66
merlot; sonoma county, california

.107 TENUTA SANTEDEME 16/62
chianti classico; tuscan, italy

SANDWICHES

PRIME HAMBURGER 24
lettuce.tomato.house sauce.aged white cheddar.

add: bacon 2

TURKEY CLUB 21
brioche.roasted turkey.bacon.LT.mayonaisse.

GRILLED LEMON CHICKEN 21
ciabatta.tomato.hess avocado.jack cheese.

choice of salad.or.fries.

KNIFE AND FORK

THREE CHEESE QUESADILLA 14
aged cheddar.monteray
jack.mozzarella.scallions.guacamole.salsa.sour
cream.

add: chicken 5 add: shrimp 7

PANKO AND HERB CHICKEN PAILLARD 24
arugula.heirloom tomato.parmesan.
white balsamic emulsion.

MEZZE RIGATINI 22
veal sausage.poached garlic.
baby spinach.romano.roma tomato.

ORA KING SALMON 25
quinoa cake.pea shoots.lemon thyme emulsion.

STEAK AND POTATO 27
grilled hangar steak.fingerling potato.
lacinato spinach. chimichurri.

TO FINISH

NEW YORK CHEESECAKE 12
lemon scented strawberry sauce

FLOURLESS CHOCOLATE CAKE 12
raspberry sauce

— THE —
LIBRARY
— B A R —
TIMES SQUARE

*If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food-borne illness. 15% service charge will be added to all checks including food items or to parties of six or more. The entire gratuity distributed to employees.



BITES

HOUSEMADE HUMMUS 16
chickpea.rosemary wedges.olives

CLASSIC BUFFALO WINGS 17
celery.carrot.gorgonzola dip.

FLATBREAD PIZZETTE 17
mushroom.truffle aioli.fontina.arugula.

COLOSSAL SHRIMP COCKTAIL 21
bloody mary cocktail sauce.lemon.

CHARCUTERIE AND CHEESE 25
chef's selection of cheese and meats.quince
paste.cornichons.toasted walnuts.whole grain
mustard.artisan bread.

STARTERS

BURRATTA 15
tomato water.basil.extra virgin olive oil.

PASTRAMI PREZEL SLIDERS 17
grilled pastrami.swiss.sauerkraut.kosher dill.

MONKFISH TACOS 19
mango de gallo.avocado crema.cilantro lime slaw.

CHICKEN RAMEN 13
noodle.shiitake.scallion.poached egg.

EARLY HARVEST BEETS 15
frisée.radish.pistachios.creamed chevre.
blood orange vinaigrette.

SEARED HALLOUMI 16
heirloom tomato.lemon.extra virgin olive oil.

SALADS

KALE CHOPPED SALAD 17
baby kale.brussel sprout.watermelon radish.red
radicchio.craisins.toasted sunflower
seeds.buttermilk poppyseed dressing.

GRILLED BABY GEM 16
maytag blue.neuske bacon.sweet 100's.

CLASSIC CAESAR 17
romaine.shaved parmesan.cROUTON.caesar dressing.

add: chicken 7 add: shrimp 9

— THE —
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TRIPLE SQUARE

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BEER

DRAUGHT

BROOKLYN LAGER

BUDWEISER

DOGFISH 90 MINUTE IPA

GOOSE ISLAND IPA

GREAT SOUTH BAY BLONDE AMBITION

MILLER LITE

SAM ADAMS SEASONAL

STELLA ARTOIS

BOTTLE

ANGRY ORCHARD

BLUE MOON

BRONX PALE ALE

BROOKLYN PILSNER

BUD LIGHT

CORONA EXTRA

HEINEKEN

HEINEKEN LIGHT

KEEGAN'S MOTHERS MILK

KUKA IPA

MODELO

OMMEGANGE WITTE ALE

O'DOULS (N/A)

SAM ADAMS BOSTON LAGER

YUENGLING PORTER

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LIQUORS

VODKA

- .200 ABSOLUT
- .201 GREY GOOSE
- .202 KETEL ONE
- .203 STOLICHNAYA
- .204 citros.205 vanil.206 razberi.207 ohranj.
- .208 TITO'S HANDMADE

GIN

- .300 BOMBAY SAPPHIRE
- .301 BEEFEATER
- .302 HENDRICK'S
- .303 TANQUERAY

TEQUILA

- .400 JOSE CUERVO GOLD
- PATRÓN
- .401 silver.402 añejo.403 xocafe.

RUM

- .500 BACARDI
- .501 CAPTAIN MORGAN
- .502 MALIBU

CORDIALS

- .600 BAILEYS
- .601 CAMPARI
- .602 CHAMBORD
- .603 COINTREAU
- .604 DISARONNO
- .605 DRAMBUIE
- .606 FRANGELICO
- .607 GRAND MARNIER
- .608 JÄGERMEISTER
- .609 KAHLUA
- .610 ROMANA SAMBUCA
- .611 SOUTHERN COMFORT
- .612 TIA MARIA

LIQUORS

SCOTCH . WHISKEY

- .700 BALVENIE 15yrs
- .701 CHIVAS
- .702 CROWN ROYAL
- .703 black.
- .704 DEWARS
- .705 signature.
- GLENFIDDICH
- .706 12 yrs.707 15 yrs.708 21 yrs.
- .709 GLENLIVET 12yrs
- .710 GLENMORANGIE
- .711 JAMESON
- .712 black.713 green.714 gold
- .715 LAGAVULIN 16yrs
- .716 LAPHROAIG
- MACALLAN
- .717 12yrs.718 15yrs.719 18yrs.720 rare.
- .721 OBAN 14yrs
- SEAGRAMS
- .722 7.723 VO.

BOURBON

- .800 BULLEIT
- .801 JACK DANIELS
- .802 JIM BEAM
- .803 MAKERS MARK
- .804 WOODFORD RESERVE

COGNAC

- COURVOISIER
- .900 VS.901 VSOP.902 XO
- HENNESSY
- .903 VS.904 VSOP
- REMY MARTIN
- .905 VSOP.906 XO

— THE —
LIBRARY
— B A R —
THREE SQUARE

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