The *Living* Room

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Irish Whiskey

Red Breast 12 Yr Single Pot Still	30

Brandy

Château de Briat Hors d'Âge Armagnac	25
Courvoisier XO	45
Hennessy XO	80
Hennessy Richard Paradis	325
Michel Guillemot Marc de Borgogne 4 Yr	44
Rémy Martin XO	75

Calvados

Roger Groult 12 Yr	35

Amari

Fernet Branca	18
Camatti	18
Fred Jerbis	22
Nonino	18
Noveis	20
Fernet Noveis	18
Santa Maria Al Monte	18
Varnelli Dell'Erborista	24

Liqueur

Bénédictine	18
Bordiga Centum Herbis	20
Chartreuse Yellow	25
Chartreuse Green	25

Spirits

Bourbon

Knob Creek	20
Four Roses Single Barrel	24
Hillrock Solera	30
Michter's Small Batch	20
Peerless Small Batch	27

Rye

Jaywalk	18
Michter's Single Barrel	20
Michter's 10 Yr	45
Russell's Reserve	26
WhistlePig 10 Yr	30

Japanese Whisky

Hibiki Harmony	30
Nikka Yoichi	40
Hakushu 12 Yr	70
Yamazaki 12 Yr	60

Scotch

Chivas 18 Yr	34
Johnnie Walker Black	20
Johnnie Walker Blue	75
Aberlour 12 Yr	30
Bruichladdich Classic Laddie	25
Lagavulin 8 Yr	32
Laphroaig 10 Yr	28
The Macallan 12 Yr	40
The Macallan 18 Yr	80
Oban 15 Yr Sherry Cask	68
Springbank 10 Yr	35
Springbank 15 Yr	50

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Smoothies & Juices

Pomegranate Smoothie — 15
Pomegranate, mango, ginger, carrot, yogurt, mint

Açaí Smoothie — 15
Açaí, almond butter, banana, strawberry, blueberry, date

Green Smoothie — 15
Spinach, peanut butter, yogurt, banana, date

Orange Juice — 10
Freshly squeezed

Green Juice — 14
Kale, celery, cucumber, apple, ginger, lemon juice

Red Juice — 14
Apple, pomegranate, ginger

Coffee

Espresso	7
Cappuccino	8
Latte	8
Americano	8
Macchiato	8
Cold Brew	8

Teas

Chamomile	7
Fresh mint	7
Lemon Ginger	7
Rooibos	7
Genmaicha	7
Oolong	7
Darjeeling	7
Earl Grey	7
Assam English Breakfast	7
Iced Ceylon Orange Pekoe	7
Matcha	8

Tequila

Casa Dragones Blanco	38
Casa Dragones Reposado	60
Casa Dragones Añejo	70
Casa Dragones Joven	70
Cascahuín Tahona	40
Clase Azul Plata	35
Clase Azul Reposado	40
Clase Azul Añejo	115
Clase Azul Ultra Añejo	475
Don Julio Blanco	24
Don Julio Reposado	26
Don Julio 1942 Añejo	70
El Tesoro Blanco	70
El Tesoro Extra Añejo	70
G4 Blanco	26
G4 Reposado	30
G4 Añejo	36
Siete Leguas Blanco	26
Siete Leguas Reposado	28
Siete Leguas Añejo	32

Rum

Bacardi Reserva 8, Puerto Rico	18
Diplomático Ambassador, Venezuela	85
Diplomático Planas, Venezuela	18
Diplomático Riserva, Venezuela	22
El Dorado 15 Yr, Guyana	28
Flor de Caña 18 Yr, Nicaragua	26
Rhum JM Volcanique, Martinique	25
Ron Zacapa XO, Guatemala	48
Ron Zacapa 23 Yr, Guatemala	25

Spirits

Vodka

Haku	18
Beluga Goldline	40
Belvedere	24
Chopin Family Reserve	45
Grey Goose	26
Ketel One	24

Gin

Sipsmith	18
Bombay Sapphire	22
Himbrimi	18
Monkey 47	28
Nolet's Reserve	130
Old Raj 110	26
SeventyOne	60
Tanqueray No. 10	22
Tokyo Distillery Ki No Bi	35
Xoriguer Gin de Mahon	24

Mezcal

Del Maguey Vida	18
Del Maguey Chichicapa	28
Del Maguey Pechuga	70
Agua Mágica	26
Cinco Sentidos Cuishe	45
Lalocura Tobasiche	45
Lalocura Cuishe	50
Mal Bien Zacate Limon	18
Real Minero Barril	52
Yola Espadín & Madrecuixe	22
Cardenxe Sotol de Desierto	26

Breakfast

(until 11am)

Seasonal Fruit — 13
Selection of assorted fruits & berries

Açaí Bowl — 16
banana, blueberries, granola

Yogurt with Pistachio Granola — 17
Pomegranate, mint

Steel - Cut Oats — 18
Macerated berries, brown butter

Smashed Avocado Toast — 20
On sourdough
+ egg 4

Bagel & Lox — 27
wild-caught smoked salmon, cucumber, dill, capers & lemon

The 22 Breakfast Sandwich — 25
Griddled egg, cheddar cheese, bacon, spiced herbal aioli, arugula

Soft Scrambled Eggs — 21
brioche, confit tomato

Classic Omelette Or Egg White Omelette — 26
+ cheese | ham | spinach | mushroom | tomato | onion

Eggs Benedict — 21
ham, hollandaise

NY Breakfast — 30
two eggs any style, butchers' bacon, potato hash, milk bread & greens

Lemon Ricotta Pancakes — 25
citrus & maple syrup

French Toast — 26
apricot coulis & candied walnuts

Bakery

Croissant	7
Pain au chocolat	8
Almond croissant	9
Sea salt chocolate chip cookie	8
Spinach & feta	12
Pastry basket, assorted breads, pastries, butter & preserves	26

Sides

Avocado	6
Hash browns	10
Wild-caught smoked salmon	12
Bacon	11

All Day Dishes

(from 11am)

Selection Of Cheeses — 34
raw honey, seasonal fruit, crackers

Selection Of Charcuterie — 38
cornichon, crackers

Burrata — 25
cherry tomato, basil, extra virgin olive oil

Steak Tartare — 32
prime filet, harissa, egg, baguette

Tuna Toro — 48
cold pressed olive oil, lemon, pink peppercorn

Ossetra Caviar Bites — 40
caviar, crème fraîche, toasted pullman & chives

Caesar Salad — 26
little gem, parmesan, croutons, Cantabrian anchovy, caesar dressing

Niçoise Salad — 26
tuna, boiled egg, green beans, olives, tomato, anchovy, potatoes

Avocado Salad — 24
avocado, shaved fennel, baby artichokes, crispy chickpeas

Greek Salad — 26
tomatoes, cucumber, peppers, red onion
Kalamata olives, feta, oregano

Dessert & Fortified Wine

2013	Domaine Marengo, Muscat du Cap Corse, France	20
2022	Château Rieussec Les Carmes De Rieussec, Sauternes, France	22
2009	Marco de Bartoli Marsala Riserva Superiore, Sicily, Italy	38
2016	Estate Argyros First Release, Santorini, Greece	35
1977	L'archiviste, Maury, France	40
2009	Niepoort Colheita Port, Portugal	22

Beer

Foam Brewers Dead Flowers IPA, 6% ABV, 16 oz	15
Untitled Art Italian Pilsner (non-alcoholic), Wisconsin 12oz	11
Industrial Arts Safety Glasses IPA (non-alcoholic), New York 12oz	11

Soft Drinks

Coke	10
Diet Coke	10
Coke Zero	10
Ginger Beer	10
Ginger Ale	10
Grapefruit Soda	10
Fresh Lemonade	12

Champagnes & Sparkling Wine

NV	Billecart-Salmon Brut Reserve, Champagne, France	32 | 160
NV	Billecart-Salmon Rosé, Champagne, France	45 | 225
NV	Ruinart Blanc de Blancs, Champagne, France	50 | 250
NV	Telmont Reserve Blanc de Noirs Brut, Champagne, France	60 | 300
NV	Krug Grande Cuvée, 171st Edition, Brut, Champagne, France	80 | 400

White Wine

2025	Abbazia di Novacella Pinot Grigio, Alto Adige, Italy	18 | 72
2024	Didier Raimbault Sancerre, Loire Valley, France	25 | 100
2023	Daniel Dampt, Chablis 1er Cru Beauroy, Burgundy, France	28 | 120

Rosé Wine

2024	Rumor Rosé, Provence, France	22 | 88
2024	Château d'Esclans Rock Angel Rosé, Provence, France	24 | 96

Red Wine

2022	Paolo Conterno Barbera d'Alba La Ginestra, Piedmont, Italy	19 | 80
2022	Marchand-Tawse Côte d'Or Pinot Noir, Burgundy, France	28 | 120
2021	E. Guigal Gigondas, Rhône Valley, France	28 | 120
2023	Le Marquis de Calon Ségur, St-Estèphe, Bordeaux, France	32 | 160
2020	Grgich Estate Cabernet Sauvignon, Napa Valley, United States	30 | 150

Zero Proof Wine

Moderato Blanc de Noirs, Bordeaux, France	18

All Day Dishes

(from 11am)

Classic Omelette Or Egg White Omelette — 26
+ cheese | ham | spinach | mushroom | tomato | onion

The 22 Club Sandwich — 28
roasted chicken, pancetta, tomato jam, frisée, parmesan aioli

Tuna Melt — 27
tuna, white cheddar, tomato, green chili mayo, toasted sourdough

Reuben Sandwich — 29
wagyu pastrami, swiss, sauerkraut, whole grain mustard, toasted rye

The 22 Burger — 34
dry-aged beef, white cheddar, caramelized onions, the 22 sauce

Bagel & Lox — 27
wild-caught smoked salmon, cucumber, dill, capers & lemon

Spaghetti Al Limone — 29
lemon butter, parmesan, breadcrumb

Truffle Tagliatelle — 36
parmesan

Cacio e Pepe — 30
pecorino, black pepper

SIDES

AVOCADO	6	SIDE SALAD	15
FRENCH FRIES	15	BROCCOLINI	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.

Signature Cocktails 26

House 22
Don Julio Blanco, lime & pink grapefruit cordial, Aperol, ginger liqueur

All Over The World
Maker's Mark, Montenegro, Amontillado sherry, banana liqueur

Allure
Grey Goose, St-Germain, almond syrup, passionfruit puree, Champagne

Mango Mingle
Belvedere, J.F. Haden's mango liqueur, mango cordial, lime, ginger ale

After One Kiss
Patrón Reposado, strawberry infused mastiha, Amaro Santoni

Bergamot Vesper
Haku Vodka, Roku Gin, bergamot liqueur, dry vermouth

Hazelnut Espresso Martini
Hennessy VSOP, Frangelico, Baileys, espresso

Classic Cocktails 26

Espresso Martini
Belvedere Vodka, Belvedere Dirty Brew Coffee Liqueur, espresso

Margarita
Don Julio Reposado, Cointreau, lime

Naked & Famous
Union Mezcal, Aperol, yellow Chartreuse, lime

The Last Word
The Botanist Gin, green Chartreuse, Maraschino cherry, lime

Paper Plane
Westland 8yr Whiskey, Aperol, Amaro Nonino, lemon

Basil Smash
Himbrimi Gin, basil liqueur, Cointreau, lemon

Zero Proof 18

Strawberry Royale
Seedlip Garden 108, strawberry Verjus, lime, NA Rosé

Negroni Sbagliato
Giffard Aperitivo, Seedlip Grove, Moderato Blanc de Noirs

Pink Moon
Giffard Aperitif, star anise honey, lemon, egg white, soda water

22
Club