



CRAFTED COCKTAILS

Quimbees belvedere vodka, honey, lime	17
Standby bacardi superior rum, maraschino liqueur, lime, grapefruit	17
The Layover courvoisier, dry curaçao, lemon, simple syrup, bitters	19
The Red Eye jefferson bourbon, dry vermouth, maraschino liqueur, amaro	20
Jet Fuel casamigos mezcal, aperol, amaro, triple sec, lemon, simple syrup, jalapeño	19
The Take Off don julio blanco tequila, pomegranate liqueur, lemon, simple syrup	21
Kiss & Fly aperol, licor 43, grapefruit, lemon, prosecco	18
The Sky Miles tanqueray gin, campari, grapefruit, lemon, honey	18

CLASSIC COCKTAILS

Harriet Spritz st. germain, sparkling wine	18
Cosmopolitan belvedere vodka, cointreau, cranberry	18
Mezcal Negroni del maguey vida mezcal, campari, carpano antica sweet vermouth	18
Espresso Martini absolut vanilla vodka, kahlua, espresso	18
Paper Plane jefferson bourbon, aperol, amaro nonino, lemon juice	18
Manhattan woodinville rye, carpano antica sweet vermouth, bitters	18

WINE LIST

WHITES & ROSÉ		REDS	
	glass bottle		glass bottle
Rosé hampton water, cotes de provence, fr	17 68	Bordeaux villa pierre, l'éclat, fr	15 60
Rosé chateau minuty, cotes de provence, fr	17 68	Pinot Noir la crema, sonoma county, ca	21 82
Pinot Grigio villa puccini, it	15 60	Malbec terrazas de los andes reserva, ar	16 64
Chardonnay newton skyside, ca	15 60	Sangiovese mocali rosso di montalcino, it	15 60
Albariño val de meigas rias baixas, galicia, sp	17 68	Tempranillo finca torremilanos los cantos, sp	15 60
Sauvignon Blanc brancott, marlborough, nz	18 72	Cabernet Sauvignon concha y toro gran reserva, cl	18 72
Sancerre jacques dumont, fr	24 96	Cabernet Sauvignon banshee, sonoma county, ca	18 72
Riesling lucien albrecht reserve, alsace, fr	16 64		

BUBBLES			
	glass bottle		glass bottle
Prosecco della contessa 'treviso' 1925, it	15 60	Champagne pierre-jouët, grand brut, eprenay, fr	200
Brut Champagne paul laurent, fr	25 100	Champagne moët & chandon brut imperial, fr	200
Brut Champagne veuve clicquot yellow label, fr	175	Champagne la grande dame, veuve clicquot, fr	200

BEERS, CIDERS, & SELTZERS

DRAFTS

Five Boroughs Pilsner new york, 5%	9
Modelo Especial mexico, 5.4%	9
Sam Adams Seasonal boston	9
Montauk Wave Chaser IPA new york, 6.4%	9

CIDERS & SELTZERS

Bad Seed Dry Hard Cider 6.9%	11
High Noons 5% peach, grapefruit, lime, watermelon tequila lime, tequila strawberry	10

BOTTLED / CANNED

Bud Light 4.2%	9
New Belgium Voodoo Ranger Imperial IPA 9%	10
Dogfish Head 60 Minute IPA 6%	9
Heineken 5%	10
Stella Artois 5%	10
Guinness 4.2%	10
Athletic Brewing Upside Dawn NA	10

NON-ALCOHOLIC

COFFEE & HOT BEVERAGES

local for five roastery

Drip Coffee regular or decaf

4

Espresso

6

Cappuccino / Latte / Macchiato

7

Flat White

7

Hot Chocolate

6

Matcha Latte

8

TEA SELECTION

Harney & Sons

earl grey, sencha green tea, english breakfast,
chamomile herbal, rooibos peppermint herbal

6

CHILLED

Saratoga Water still	5/9
Saratoga Water sparkling	6/9
Fresh Orange Juice	7
Grapefruit Juice	7
Apple Juice	7
Cranberry Juice	7
Iced Coffee <i>local for five roastery</i>	5
Cold Brew <i>local for five roastery</i>	6/8
Carbonated	5
pepsi / diet pepsi / starry / ginger ale	

LOUNGE BITES

TO SHARE

Market Crudités

mediterranean spiced hummus, toasted pine nuts 13

Marinated Olives

marcona almonds 11

Guacamole & House-Made

Blue Corn Tortilla Chips   14

Birria Quesadilla

braised steak, three cheese blend, cilantro,
roasted salsa, lime crema 21

Spicy Tuna Tostada

crispy corn tortilla, sriracha mayo, avocado 22

Wings

buffalo sauce, buttermilk dressing 21

Crispy Calamari

over remoulade, marinara, cajun seasoning 21

Spinach & Artichoke Dip

mascarpone, garlic naan bread 20

Quimby Caesar

pickled shallots, sourdough croutons, pecorino 15

Herb Shoestring Fries

sriracha mayo 12

18% gratuity will be added to parties of 6 or more

 vegetarian  vegan  gluten free

BOARDS & FLATBREADS

Selection of Cured Meats and Cheeses

olives, nuts, sliced bread

Margherita Flatbread

basil, mozzarella di bufala

Pepperoni Flatbread

fontina, hot honey

Bacon & Caramelized Onion Flatbread

bacon lardon, rosemary, fontina, mozzarella

Q Burger

8oz short rib blend, vermont cheddar,
grilled onions, b+b pickles, kimchi house sauce 26

Bistro Burger

6oz short rib blend, caramelized onion,
american cheese, smoked garlic aioli, b&b pickles 20

Chicken Caesar Wrap

grilled chicken, caesar salad, pecorino 19

DESSERT

Croissant Bread Pudding

26 vanilla kahlua cream, cacao powder 13

Chocolate Caramel Crunch

20 flourless chocolate-almond cake,
creamy caramel filling, hazelnuts, chocolate drizzle 14

Cheesecake

22 chambord liqueur, seasonal fruit compote 13

Hazelnut Crème Brûlée

vanilla and chocolate biscotti 13

Ice Cream & Sorbets

your choice of 2 scoops 12

ice cream:

vanilla, chocolate, strawberry 

sorbet:

lemon, raspberry  

consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.



@THEQUIMBYNYC | THEQUIMBYNYC.COM



Concrete Hospitality Group

