



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		glass bottle		REDS		glass bottle	
Rosé hampton water, cotes de provence, fr		17	68	Bordeaux villa pierre, l'éclat, fr		16	64
Rosé chateau minuty, cotes de provence, fr		17	68	Pinot Noir la crema, sonoma county, ca		21	82
Pinot Grigio villa puccini, it		16	64	Malbec terrazas de los andes reserva, ar		16	64
Chardonnay line 39, ca		16	64	Sangiovese mocali rosso di montalcino, it		15	60
Albariño val de meigas rias baixas, galicia, sp		17	68	Tempranillo finca torremilanos los cantos, sp		16	64
Sauvignon Blanc brancott, marlborough, nz		18	72	Cabernet Sauvignon concha y toro gran reserva, cl		18	72
Sancerre château de sancerre, fr		27	130	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		16	64	Champagne pierre-jouët, grand brut, epernay, 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	550

BEERS, CIDERS, & SELTZERS

DRAFTS

Five Boroughs Pilsner new york, 5%	10
Modelo Especial mexico, 5.4%	10
Sam Adams Seasonal boston	10
Montauk Wave Chaser IPA new york, 6.4%	10

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%	10
New Belgium Voodoo Ranger Imperial IPA 9%	10
Dogfish Head 60 Minute IPA 6%	10
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

Aqua Panna Water	still	7/11
Pellegrino Water	sparkling	7/11
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 (V) (GF)		
mediterranean spiced hummus, toasted pine nuts	13	
Marinated Olives (V) (GF)		
marcona almonds	11	
Guacamole & House-Made Blue Corn Tortilla Chips (V) (GF)	14	
Birria Quesadilla		
braised steak, three cheese blend, cilantro, roasted salsa, lime crema	21	
Spicy Tuna Tostada (GF)	22	
crispy corn tortilla, sriracha mayo, avocado		
Wings (GF)		
choice of: plain, dry rub, or buffalo sauce, buttermilk dressing		21
Crispy Calamari		
over remoulade, marinara, cajun seasoning		21
Spinach & Artichoke Dip (V)		
mascarpone, garlic naan bread		20
Quimby Caesar		
pickled shallots, sourdough croutons, pecorino		17
Herb Fries (V) (GF)		
sriracha mayo		12

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

(V) vegetarian (V) (GF) vegan (GF) (GF) gluten free

BOARDS & FLATBREADS

Selection of Cured Meats and Cheeses

olives, nuts, sliced bread

26

Margherita Flatbread

basil, mozzarella di bufala

20

Pepperoni Flatbread

fontina, hot honey

22

Q Burger

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

26

Bistro Burger

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

20

Chicken Caesar Wrap

grilled chicken, caesar salad, pecorino

19

Crispy Chicken Sandwich

lettuce, tomato, calabrian chili aioli

21

DESSERT

Chocolate Bread Pudding

vanilla kahlua cream, cacao powder

13

Chocolate Caramel Crunch

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

14

Seasonal Panna Cotta

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.



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Concrete Hospitality Group

