



CRAFTED COCKTAILS

Quimbees belvedere vodka, honey, lime	17
Standby bacardi superior rum, maraschino liqueur, lime, grapefruit	17
Taste of Fall beefeater gin, dry vermouth, dom benedictine, lime, simple syrup	19
The Red Eye jefferson bourbon, dry vermouth, maraschino liqueur, amaro	20
Jet Fuel mezcal, aperol, dom benedictine, lime	19
The Take Off don julio blanco tequila, pomegranate liqueur, lemon, simple syrup	21
Kiss & Fly aperol, licor 43, grapefruit, lemon, prosecco	18
Pumpkin Pie Martini absolut vodka, mozart pumpkin liqueur, cream, agave syrup	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, south of france	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		BOTTLED / CANNED	
Five Boroughs Pilsner	new york, 5%	Bud Light	4.2%
Modelo Especial	mexico, 5.4%	New Belgium Voodoo Ranger Imperial IPA	9%
Sam Adams Seasonal	boston	Dogfish Head 60 Minute IPA	6%
Montauk Wave Chaser IPA	new york, 6.4%	Heineken	5%
		Stella Artois	5%
		Guinness	4.2%
		Athletic Brewing Upside Dawn NA	

CIDERS & SELTZERS	
Bad Seed Dry Hard Cider	6.9%
High Noons	5%
peach, grapefruit, lime, watermelon	
tequila lime, tequila strawberry	

NON-ALCOHOLIC

COFFEE & HOT BEVERAGES

<i>local for five roastery</i>	
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 pepsi / diet pepsi / starry / ginger ale	5

LOUNGE BITES

TO SHARE

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

 vegetarian  vegan  gluten free

BOARDS & FLATBREADS

Selection of Cured Meats and Cheeses	26	Pistachio Cake 	12
olives, nuts, sliced bread		vanilla cream sauce	
Margherita Flatbread 	20	Chocolate Caramel Crunch 	
basil, mozzarella di bufala		flourless chocolate-almond cake, creamy caramel filling, hazelnuts, chocolate drizzle	14
Pepperoni Flatbread	22	Berry Crostata 	13
fontina, hot honey		salted caramel sauce, vanilla cream	12

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
Nashville Hot Chicken Sandwich	
pepper jack cheese, B&B pickles, aleppo aioli	21

DESSERT

Ice Cream & Sorbets	12
your choice of 2 scoops	
ice cream:	
vanilla, chocolate, strawberry  	
sorbet:	
lemon, raspberry  	

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

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



@THEQUIMBYNYC | THEQUIMBYNYC.COM



Concrete Hospitality Group

