



Est. NY 1965

DRINKS



LIVE PIANO AT JOE'S
EVERY EVENING AND EVERY
WEEKEND BRUNCH 12-4pm
STARRING LEE, ESTHER & ZINO

GIN	50ml
Beefeater	6.00
Tanqueray	7.00
Martin Millers	8.50
Sipsmith	9.00
Hendricks	9.00
Gin Mare	10.00
Monkey 47	10.50

VODKA

Stolichnaya	6.00
Ketel 1	7.00
Ketel Citron	7.50
Tito's	8.00
Belvedere	9.50
Koniks Tail	10.50

BOURBON

Buffalo Trace	7.00
Makers Mark	7.50
Wild Turkey 81	8.00
Bulleit 95	9.50
1792	10.50
Woodford Reserve	10.50

WHISKY

<i>Blended Malts</i>	
Famous Grouse	6.50
J. W. Black Label	8.00
Naked Grouse	8.50
Jameson	8.00
<i>Single Malts</i>	
Laphroaig 10	8.50
Glenfiddich 12	9.00
Auchentoshan 12	10.50
Macallan Gold	11.00
Lagavulin 16	14.00

CHAMPAGNE CLASSIC

Courvoisier VS, Angostura Bitters,
Sugar, Champagne 11.95

DEAR PRUDENCE

Sipsmith Gin, Apricot Brandy, Lemon
juice & Homemade Earl Grey syrup
(contains egg white) 9.95

THE CHITA RIVERA

Havana Club 7 Rum, Lemongrass
infused Martini Bianco, Mint syrup,
Grapefruit Bitters 10.50

OH DARLING!

Buffalo Trace Bourbon, Crème de
Cassis, Lime juice, Homemade
Raspberry & Lime Shrub 9.95

EST 1977

Sailor Jerry Rum, Tio Pepe Sherry,
Ginger syrup
(served over crushed ice) 9.95

LA BELLE

Orange Marmalade shaken with
Stolichnaya Vodka, Triple Sec, Lemon
juice, Orange Bitters 9.95

HENDRICK'S MOJITO

Hendrick's Gin, Lime juice, Cucumber,
splash of Tonic 9.00

AMARO PREMIO

Bulleit 95 Rye Bourbon, Amaro
Montenegro, Sweet Vermouth, Grand
Marnier, Angostura Bitters 10.95

PARA TODO MAL, MEZCAL

Monte Alban Mezcal, Galliano, Orange
& Lime juice, Orange Bitters with a Salt
and Paprika rim 9.95

IF YOU KNEW SUZE

Naked Grouse Blended Malt,
Chambord, Suze and Tio Pepe Sherry
finished with a spray
of Absinthe 12.50

BOTTOM OF THE BARREL

Sailor Jerry & Havana Club 7 Rum,
Pineapple & Lime juice, Angostura
Bitters, Pomegranate Molasses 9.95

BLACKJACK

Courvoisier V.S. Cognac, Martini
Bianco, Frangelico, Orange &
Grapefruit Bitters, Lemon Spray 10.95

MARTINIS, MANHATTANS & SOURS

From 9.95

All classic cocktails available on request

Sours contain egg white

RUM

Havana Club 3	6.00
Sailor Jerry	7.00
Havana Club 7	7.50
El Dorado 12	9.00
Diplomatico Reserva	10.50
Ron Zacapa 23	14.00

TEQUILA & PISCO

Aquariva Blanco	7.50
Aquariva Reposado	9.00
Monte Alban Mezcal	8.50
Pisco Alba	9.00
Patron XO	9.50

COGNAC & CALVADOS

Armagnac Janneau V.S.O.P	9.00
Courvoisier V.S	7.00
Courvoisier V.S.O.P	8.50
G. Champagne Cognac	13.00
Magloire V.S	7.50
Berneroy XO	14.00

USA BOTTLED BEER

Joe Allen Pilsner	5.75
Samuel Adams Boston Lager	5.75
Blue Moon Wheat Beer	6.25
Brooklyn Lager	6.25

SOFT

Fentiman's 4.00
*Ginger Beer /
Rose Lemonade*

Mississippi Cooler 5.50
*Cranberry, Peach,
Ginger Ale, Mint*

Over The Hedge 5.00
*Elderflower, mint, lime,
cucumber, tonic*

Green Juice 5.00
*(Cold Pressed)
Apple, spinach, celery,
ginger & lime*

Dominion
Root Beer 4.50

TEAS AND COFFEES

From 2.25

ALL SPIRITS ARE AVAILABLE IN 25ML MEASURES

2 Burleigh Street, WC2E 7PX || 326 W.46th Street, New York, NY 10036
a discretionary 12.5% gratuity will be added to your bill





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WINE



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EVERY EVENING AND EVERY
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STARRING LEE, ESTHER & ZINO

SPARKLING & DESSERT

	COUNTRY	125ml	250ml	500ml	Btl
Prosecco Extra Dry DOCG, Frassinelli, Veneto	IT	7.50			37.50
Cuvée Reserve Brut NV, Champagne Gallimard Père et Fils	FR	10.00			50.00
Laurent Perrier La Cuvée	FR				85.00

WHITE WINES

light & lively

		125ml	250ml	500ml	Btl
Grillo, Cantina Paolini, Sicily	IT 2017/18	4.75	8.50	16.00	19.95
Pinot Grigio Laboratory Label, Paolini, Sicily	IT 2017/18	5.50	10.00	19.00	24.50
Mono Airen, Barreda	SP 2017/18				26.50
Terrane Sauvignon, Labastide de Levis, Languedoc	FR 2018	6.50	12.00	23.00	28.00
Le Chapeau qui rit blanc, Gascony [Colombard / Ugni Blanc]	FR 2018				29.00
Muscadet sur Lie, Domaine des Hauts Pemions	FR 2017				31.50
Picpoul de Pinet, Domaine Font-Mars, Languedoc	FR 2018	8.50	16.00	29.00	32.50
Sancerre, Domaine Andre Dezat, Loire	FR 2017/18				47.00

Aromatic & full-bodied

		125ml	250ml	500ml	Btl
Sueno Noche Viura / Sauvignon Blanc, NW Spain	SP 2017	5.50	10.00	19.00	24.50
Kraal Bay Chenin Blanc, Swartland, South Africa	SA 2018	6.50	12.00	23.00	28.50
Burlesque Chardonnay, California	USA 2017/18	6.50	12.00	23.00	28.50
Chacotero Sauvignon Blanc, Central Valley, Chile	CHILE 2018				29.00
Rioja Blanco "Pharos", Bodega Classica	SP 2017				31.50
Torrentes, El Abasto, Mendoza	ARG 2017				32.00
Samurai Chardonnay, Free run, South Australia	AUS 2018				34.00
Gros Manseng / Sauvignon Blanc, Alain Brumont	FR 2017				34.00
Woodchester Bacchus, Cotswolds	ENG 2017	8.75	16.50	32.00	38.00
Pale Clouds Sauvignon Blanc, Marlborough	NZ 2018				40.00
Verdejo, Cantalapiedra	SP 2018				40.00
Château Gravelle Lacoste Semillon/Sauvignon Blanc	FR 2018				42.00
Toru White Blend [Gewürztraminer/Riesling/Pinot Gris]	NZ 2017				55.00

ROSE WINES

		125ml	250ml	500ml	Btl
Rosato, Cantina Paolini	IT 2017/18	5.50	10.00	19.00	24.50
Côtes de Provence Rosé, Domaine du Grand Cros (les 10%)	FR 2018				39.50

RED WINES

light & lively

		125ml	250ml	500ml	Btl
Frappato, Cantina Paolini, Sicily	IT 2017/18	4.75	8.50	16.00	19.95
El Caminito Malbec	ARG 2018	6.50	12.00	23.00	28.00
Naciente Pinot Noir, Maule Valley	CHILE 2017	8.00	15.00	28.00	32.00
Nero d'Avola, Tenuta Ibdini, Sicily [Nero D'Avola]	IT 2017	9.00	17.00	30.00	34.00

Juicy

		125ml	250ml	500ml	Btl
Vine Mues Tempranillo	SP 2018	5.50	10.00	19.00	24.50
Merlot, Les Vignes d'Oc	FR 2017/18				25.00
Le Sabounet, Roger Sabon, Rhône	FR NV	6.50	12.00	23.00	28.50
Pietas Carignan Vieilles Vignes, Languedoc [Carignan]	FR 2017/18				29.50
Côtes de Gascogne Rouge Aramis, Gascony [Syrah/Tannat]	FR 2016				30.00
Showdown Cabernet Sauvignon, California	USA 2017	7.00	13.00	25.00	32.00
Côtes du Rhône, Domaine de l'Espigouette	FR 2016/17				35.50
Barbera d'Asti Blina, Agostino Pavia	IT 2016				39.50
Deltablock Zinfandel, California	USA 2016				42.00

Full-bodied & classic

		125ml	250ml	500ml	Btl
Stone the Crows Shiraz / Cabernet, South East Australia	AUS 2018				31.00
Big Top Lodi Zinfandel, California	USA 2017				31.50
Rioja Tinto 'Montesc' Bodega Classica, Rioja Alta	SP 2016				32.50
De Martino Estate Cabernet Sauvignon, Maipo Valley, Chile	CHILE 2017				32.50
Château Puyard, Bordeaux Cotes de Blaye	FR 2015				42.00
DouRosa Tinto, Quinta de la Rosa, Douro	PORT 2016				46.00
Chianti Classico, Tenuta San Vincenti	IT 2016	10.50	20.00	38.00	48.00
Adegas Guimaro Mencia, Pedro Rodriguez Ribeira Sacra	SP 2016				55.00
Brunello di Montalcino, Argiano	IT 2014				79.50

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