

the ★
★ DJANGO

NEW YORK CITY

COCKTAILS



SHOWSTOPPER 15

TEQUILA CABEZA, STRAWBERRY,
THAI BASIL, APEROL, LIME

SOUL STATION 16

LUSTAU BRANDY DE JEREZ, MANGO,
PLANTATION JAMAICAN RUM,
ANCHO REYES, CARDAMOM

THE DJANGO 16

FORD'S GIN, COCONUT,
AVUA PRATA CACHACA, LIME,
ELEMKULE TIKI BITTERS

FREE MAN IN PARIS 17

BELVEDERE VODKA, KIWI,
LILLET BLANC, LIME, ABSINTHE

BANANAFISH GARDEN 15

TYRCONNEL IRISH WHISKEY, BANANA,
KROGSTAD AQUAVIT, ORGEAT, LEMON



COCKTAILS



TAKE FIVE 15
REPOSADO TEQUILA,
COCA COLA, TAMARIND, LIME

BLOSSOM DEARIE 16
FORD'S GIN, CUCUMBER,
CHAREAU ALOE,
SANCERRE, LIME, SELTZER

THE TINY GIANT 16
TEQUILA CABEZA, COCO LOPEZ,
ST. GEORGE, GREEN CHILE, LIME

LOVE SUPREME 15
WILD TURKEY RYE WHISKEY,
CARPANO ANTICA VERMOUTH,
BRENNEVIN, PAMPLEMOUSSE, CURRY

DOUBLETIME 17
PERRY'S TÔT GIN, DOLIN BLANC
VERMOUTH, DRAMBUIE,
CHICHICAPA MEZCAL, CELERY



COCKTAILS

THE AUTOGRAPH 15

PLANTATION JAMAICAN RUM,
RASPBERRY, MOLE, GRAPEFRUIT, LIME

KING OF COOL 16

FAMOUS GROUSE SCOTCH,
BLOOD ORANGE,
CAMPARI, HONEY, LEMON

CAT IN THE CELLAR 20

DUDOGNON COGNAC,
YUZU, SANTA TERESA 1796 RUM,
PEPPER KOSHU, LEMON

MONKEY BUSINESS 15

OLD OVERHOLT RYE, PINEAPPLE,
TEPACHE, GINGER

JITTERBUG 16

HENNESSY VSOP, ST. GEORGE CHILE VODKA,
GREEN CHARTRUSE, CURRY, LIME CORDIAL



WINE

SPARKLING

AVINYÒ, CAVA BRUT NATURE	15/60
PIERRE MONCUIT, BLANC DE BLANCS '13	20/80

WHITE

ISABELLE ET DENIS POMMIER, CHABLIS '16	16/60
DOMAINE VINCENT CARÈME, VOUVRAY '15	15/55
DOMAINE DU NOZAY, SANCERRE '16	17/65
BENITO SANTOS, RIAS BAIXAS, ALBARINO '17	13/45
SELBACH-OSTER, RIESLING KABINETT HALBTROCKEN '15	14/50

RED

DOMAINE DU SEMINAIRE, CÔTES DU RHÔNE '15	15/55
ALEXANDER KÖPPITSCH, 'UNFILTERED', BLAUFRÄNKISCH '14	14/50
CHATEAU LA VIEILLE CURE, 'SACRISTIE', BORDEAUX '11	16/60
PETITE MAIRE, 'BUTTE DE TYRON', BOURGUEIL '15	13/45
TIKAL, MENDOZA, 'PATRIOTA', MALBEC '14	15/55
DOMAINE EDMOND CORNU, BOURGOGNE '16	17/65

ROSÉ

COMMANDERIE DE PEYRASSOL, PROVENCE '17	15/63
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BEER/CIDER

STELLA ARTOIS 10

ITHACA FLOWER POWER 10

SAM SMITH 10

WOLFER NO. 139 DRY ROSE CIDER 12



CHAMPAGNE BY THE BOTTLE

DELAMOTTE CHAMPAGNE BRUT (LE MESNIL-SUR-OGER)	100
CHARTOGNE TAILLET, CUVÉE ST.ANNE (MERFY)	115
BOURGEOIS-DIAZ, CHAMPAGNE EXTRA BRUT CUVÉE 3C (REIMS)	154
VEUVE CLICQUOT LA GRANDE DAME (REIMS)	500
VILMART & CIE CHAMPAGNE PREMIER CRU BRUT CŒUR DE CUVÉE 2007 (EPERNAY)	332
DOM PERIGNON CUVÉE 2006 (EPERNAY)	500
KRUG CHAMPAGNE GRAND BRUT (REIMS)	460
KRUG CHAMPAGNE BRUT VINTAGE 2003 (REIMS)	650
PIERRE MONCUIT HUGUES DE COULMET BLANC DE BLANCS 2013(LE MESNIL-SUR-OGER)	95
LOUIS ROEDERER CHAMPAGNE 1ER CRU BRUT 1.5L (CÔTE DES BLANCS)	460
LECLERC BRIANT BRUT CUMIÈRES 1ER CRU LES CHÈVRES PIERREUSES (EPERNAY)	200
CHAMPAGNE CHARLOT-TANNEUX GRAND CRU BRUT CUVÉE HONORÉ (EPERNAY)	155
RUINART BLANC DE BLANC (CÔTE DES BLANCS)	150

SPECIAL CLUB

PIERRE GIMONNET & FILS CHAMPAGNE 1ER CRU BRUT SPECIAL CLUB 2009 (CÔTE DES BLANCS)	208
GASTON CHIQUET, CHAMPAGNE BRUT SPECIAL CLUB MILLÉSIME, 2008 (Aÿ)	210
HENRI GOUTORBE, CHAMPAGNE SPECIAL CLUB MILLÉSIME 2005 (Aÿ)	225

ROSÉ

BILLECART-SALMON, CHAMPAGNE BRUT ROSÉ (Aÿ)	235
PERRIER-JOUET CHAMPAGNE BLASON ROSÉ (EPERNAY)	145
GATINOIS BRUT ROSÉ (Aÿ)	135
MOUSSÉ FILS, CHAMPAGNE SPECIAL CLUB ROSÉ DE SAIGNEE, 2012 (MARNE)	215

the 
DJANGO

MENU

BITES

CRUDITÉ 14

ALMOND CARROT HUMMUS,
CRISP GREEN VEGGIES

CHICKEN LIVER TOASTS 14

CHERRY SHALLOT JAM,
CROSTINI

MINI BRICK SANDWICHES 12

SALAMI, HAM, RED PEPPER, CUCUMBER,
PROVOLONE, GENTLEMAN'S RELISH

BEEF TARTARE 21/30

HAND CHOPPED RAW STRIP STEAK,
ORGANIC EGG YOLK, SHOESTRING POTATOES

OYSTERS: 

HAND SHUCKED OYSTERS 24/46

DAILY SELECTION OF EAST COAST OYSTERS 

HALF DOZEN/ONE DOZEN 

SALADS

KALE CAESAR 16
PARMESAN GARLIC CROUTONS

DJANGO CHOPPED SALAD 16
RADICCHIO, CELERIAC, GRAPEFRUIT,
WALNUTS, BLUE CHEESE



PLATES

MEAT & CHEESE PLATE 24
CHEF'S CURATED SELECTION
SERVED WITH BREAD, FRUIT AND LOCAL HONEY

MAC & CHEESE 14
BACON +7 BROCCOLINI +5

CHICKEN TRUFFLE VOL AU VENT 24
WHITE TRUFFLE SAUCE,
SERVED IN PUFF PASTRY SHELL

FRIED CHICKEN SANDWICH 18
PICKLES, MAYO, WATERCRESS

DJANGO BURGER 25
CHEDDAR, ONION, TOMATO, LETTUCE, HAND CUT FRIES

BAR STEAK 30
GRASS FED SKIRT STEAK, ROASTED RADISHES,
POTATOES, HERBED BUTTER, CRISPY ONIONS





DESSERTS

ALMOND FLOUR
CHOCOLATE CAKE 12
RASPBERRIES

CHEESE PLATE 12
FRUIT CHUTNEY
CRANBERRY WALNUT BREAD



WARNING: MANY CLASSIC COCKTAILS INCLUDE RAW EGG WHITE, YOLK OR BOTH. SOME OF OUR SMALL PLATES ALSO INCLUDE RAW OR UNDERCOOKED EGG, MEAT OR SEAFOOD. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CARRIES THE RISK OF FOOD-BORNE ILLNESS. THESE WILL ONLY BE SERVED IF SPECIFICALLY REQUESTED.



SPIRITS



BOURBON

BLANTON'S	20
BULLEIT	18
EAGLE RARE 12YR.	24
FOUR ROSES YELLOW LABEL	16
MAKER'S MARK	16
OLD GRAND DAD 114 PROOF	16
WOODFORD RESERVE	18
FOUR ROSES SINGLE BARREL	20

RYE

RUSELL'S RESERVE RYE	18
BULLEIT RYE	18
SAZERAC RYE	16
TEMPLTON RYE	20
WILD TURKEY 101	16
WOODFORD RESERVE RYE	19

IRISH WHISKEY

JAMESON	15
BUSHMILL'S IRISH GOLD	15
POWER'S	15
RED BREAST 12YR.	17
TALISKER 10YR.	22
TYRCONNEL SINGLE MALT	18

SPIRITS



SINGLE MALT WHISKEY

AUCHENTOSHEN 12YR	19
BALVENIE 12YR. DOUBLEWOOD	26
BALVENIE CARRIBEAN CASK	30
BOWMORE 12YR	21
GLENLIVET 12YR	20
GLENMORANGIE LASANTA	22
HIBIKI HARMONY	20
AKASHI	27
LAGAVULIN 16YR.	24
LAPHROAIG 10YR	18
OBAN 14YR	35
MACALLAN 12YR	20
MACALLAN 15YR.	35
MACALLAN 18YR.	64

BLENDED WHISKEY

FAMOUS BLENDED	15
JOHNNIE WALKER BLACK	18
CHIVAS REGAL 18YR.	32





SPIRITS



RUM

APPLETON ESTATE VX	15
APPLETON ESTATE RESERVE	15
AVUA CACHACA PRATA	15
DAMOUSIEAU AGRICOLE RHUM	15
EL DORADO 3YR.	15
GOSLING'S BLACK SEAL RUM	15
PLANTATION JAMAICAN RUM	15
PLANTATION OVERPROOF	15
RON ZACAPA 23YR.	20
SANTA TERESA 1796	17
SMITH & CROSS	15

AGAVE

CALLE 23 REPOSADO 23	18
CASAMIGOS ANEJO	21
CASAMIGOS REPOSADO	23
CORRELEJO SILVER	16
DEL MAGUEY VIDA	18
DON JULIO ANEJO	18
DON JULIO BLANCO	16
DON JULIO REPOSADO	17
SIETE LEGUAS BLANCO	17
SIETE MISTERIOS JOVEN	15
PUEBLO VIEJO	15
TEQUILA CABEZA	15
CASA DRAGONES	55

SPIRITS



GIN

BEEFEATER	15
JENSEN'S OLD TOM	15
BOL'S GENEVER	15
BOMBAY SAPPHIRE	17
FORD'S GIN	15
HENDRICK'S	17
PORTOBELLO ROAD	15
PLYMOUTH	15
NEW YORK DISTILLING CO. DOROTHY PARKER	15
NEW YORK DISTILLING CO. PERRY'S TOT	15

EAU DE VIE/COGNAC

BLUME MARILLEN	18
CLEAR CREAK KIRSCHWASSER	18
CLEAR CREAK PEAR	18
DUDOGNON RESERVE	18
HENNESSY MASTER BLEND	25
HENNESSY VSOP	20
LAIRD'S APPLEJACK	15
MACHU PISCO	14
MASSENEZ FRAMBOISE	18
PEACH ST. PEACH BRANDY	18
PIERRE FERRAND 1840	16
PIERRE FERRAND AMBRE 1ER CRU	18
SINGANI 63	15
ST. GEORGE SPICED PEAR	15
CAMP0 DE ENCANT0	15
BRENNIVIN AQUAVIT	15
KROGSTAD AQUAVIT	15
LINIE AQUAVIT	14

SPIRITS



AMAROS/BITTERS

AMARO CIO CIARO	12
AMARO NONINO	18
AMARO SFUMATO	13
BRANCA MENTA	14
BRAULIO	14
CAMPARI	14
CYNAR	14
FERNET BRANCA	16
GRAN CLASSICO	14
AMARO MONTENEGRO	16
RAMMAZOTTI	16
WOLFBERGER WOLFAMER	14

PASTIS/ABSINTHE

VIEUX PONTARLIER 21	21
KUBLER SWISS BLANCHE	19
HERBSAINT 100	14
RICARD	14

CORDIALS/LIQUEURS

BÉNÉDICTINE	18
DRAMBUIE	14
GRAND MARNIER	16
LAZZARONI AMARETTO	14
ST. GERMAIN	14
BAILEY'S IRISH CREAM	14
YELLOW CHARTREUSE	16
GREEN CHARTREUSE	18

Open Tuesday thru Saturday FROM 7PM

Performances 7:30PM TIL LATE

- *Cover Charge* -

TUESDAY: *Subject to change.*

WEDNESDAY: \$15 *per person for table seating from 9pm til 12:30am. No cover for bar seating or bar standing.*

THURSDAY: \$10 *per person for table seating from 7:30pm til 10pm and \$15 per person for table seating from 10pm til 1am. No cover for bar seating or bar standing.*

FRIDAY & SATURDAY: \$15 *per person for table seating from 7:30pm til 10:30pm and \$20 per person for table seating from 10:30pm til 1:30am. \$10 per person for bar standing & bar seating.*

There is a 2 drink minimum per person.

No cover for hotel guests.

PLEASE VISIT OUR CALENDAR AT

THEDJANGONYC.COM

FOR MORE INFORMATION

