

No stalgic + Mo dern

Cocktails 18

What sets NoMo Kitchen apart from other soho bars and hotels is its inventitive, seasonal mixology program and incredible team of bartenders. The clean execution of the vintage cocktails and the fresh, new interpretations of those classics allows you to sample the Nostalgic, the Modern or both!

Manhattan

Rittenhouse rye, Antica Formula and Angostura bitters stirred and served up with a maraschino cherry garnish

Cosmopolitan

Fair vodka, Cointreau, cranberry and fresh lime juice shaken and served up with a lime wedge garnish

New York sour

Elijah Craig bourbon, simple syrup, egg white, and fresh lemon juice with Oberon merlot float served on the rocks

Caipirinha

Avua cachaca, demerara and fresh lime muddled, shaken and served on crushed ice

Dark n' stormy

Goslings rum, house made ginger syrup, fresh lime juice shaken and strained over crushed ice and topped with soda

Bramble

Bombay gin, fresh lemon juice, Creme de Mure, simple syrup and muddled blackberries shaken with crushed ice

Tribeca

Copper dog scotch, Gran Classico bitters, stirred and rinsed with Laphroaig scotch with a honey-walnut rim

Spring fling

Tito's vodka infused with cilantro, shaken with a chili infused dry curuca, bergamot, and burnt simple syrup

#Famous

Crown Royal peach, Torres brandy, fresh lemon-lime juice, simple syrup, topped with a Fonseca port egg white foam

Samba

Yaguara cachaca infused with cilantro, guava puree, sugar cane syrup and muddled kumquats

Overcast

Vida mezcal, Creme de Cassis, fresh lime juice, house-made ginger syrup, and agave served up with a lime wheel garnish

Bouquet

Citadelle gin infused with blackberries, shaken with Combier rose liqueur, Aperol, fresh lemon juice and housemade rosemary syrup

spotlight cocktail

16

Smooth Operator

Coconut infused Citadelle gin, Bärenjäger honey liqueur, lemon juice, Coco Lopez, ginger syrup, fresh raspberries shaken and strained over crushed ice

Punch Bowls

60

Serves 2 to 4 people

Shallow shore

Appleton Rum, Mastiha Antica liqueur, St. Germain, peach puree, and tamarind

Coco corner

Remy V, Torres brandy, coco lopez, Manzanilla sherry, and passion fruit on crushed ice

WINE

by the glass

Rosé

Isabel Mondavi 15
Napa Valley, California

Tormaresca Rosata Califuria 14
Apulia, Italy

White

Gruner Veltliner 15
Laurenz V,
“Singing”, Kremstal, Austria

Chardonnay 19
Chateau St. Michelle, “Indian wells”
Washington

Sancerre 17
Domaine Jean-Paul Balland
Loire, France

Gavi Coppo “La Rocca” 14
Piedmonte, Italy

Red

Sangiovese Blend 15
Barone Ricasoli, Brolio Chianti Classico,
Tuscany, Italy

Pinot Noir 16
Erath Vineyards, Resplendent, Oregon

Malbec 15
Ben Marco, Mendoza, Argentina

Cabernet Sauvignon 16
Spellbound, Napa Valley, California

Sparkling

Villa Sandi “Il Fresco” Prosecco 14
Veneto, Italy

Charles Heidsieck Champagne 27
Reserve Brut, NV, Reims, France

Nicolas Feuillatte Champagne 26
Brut Rose, NV, Chouilly, France

B

Draft

Lagunitas Brewery, IPA 10

Victory, Prima Pils 10

E

Cans

American Pale Ale 10
Bronx Brewery, 12 oz, New York

Heineken Lager 8
12oz, Holland

Modelo Lager 8
12oz, Mexico

E

R

Bottles

“Victory at Sea” Porter 12
Ballast Point Brewing Co.,
12oz, California

Bell’s “Kalamazoo” Stout 12
12oz, Michigan

Heineken Lager 8
12oz, Holland

Brooklyn Seasonal 10
Unfiltered Pilsner, Brooklyn Brewery
12oz, New York