

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!

Oaxaca Old Fashioned

A classic take on a classic with Viva Reposado, Vida mezcal, agave syrup and a dash of angostura and mole bitters with an orange peel

White Russian

For the Lebowski in you, we shake up Tito's vodka with Kahlua coffee liqueur and heavy cream and grate nutmeg over the top

Hot Toddy

Snuggle up with a mug of Elijah Craig bourbon, honey syrup, fresh lemon juice with a lemon wheel and cloves

Blood & Sand

Not as spooky as it seems when we combine Copper Dog scotch, Cherry Heering liqueur, Antica sweet vermouth and orange juice

Cloak & Dagger

This mysterious cocktail combines the deep flavors of Goslings dark rum, Hamilton rum, fresh squeezed lime juice and simple syrup and angostura bitters

Paloma

A refreshing burst of fresh fruit flavors with Cazadores blanco tequila, grapefruit juice, fresh lime juice, salt, simple syrup, club soda and a lime wheel

Vieux Carre

Meaning "Old Square" referring to French Quarters in New Orleans, the french stirred up Pierre Ferrand cognac, Rittenhouse Rye, Antica sweet vermouth, Peychauds and Angostura bitters

Brandy Crusta

Cheers like Gatsby with a coupe of Pierre Ferrand cognac, lemon juice, dry curucao, Luxardo Maraschino

After Party

When you're not ready to go home yet, stir up a burnt marshmallow infused Vida Mezcal, Kahlua coffee liqueur, Creme de Cacao, mole bitters, cayenne and sugar

Boris N' Natasha

Remember cereal? Well we took Capn' Crunch and we infused Tito's vodka with it, stirred it with coffee liqueur and topped it off with a Grand Marnier cream

Ember Breeze

Enjoy fall foliage with some Fratello hazelnut liqueur, apple cider reduction, Ragtime Rye, and fresh lemon juice which can be steamed hot, or shaken up cold

Hot Date

Cuffing season is upon us, let us help you ease in with a cinnamon infused Pernod absinthe shaken with Copper Dog scotch, smoked salt, blood orange juice and date syrup

Let's Elope

Escape to an exotic island when the cold is too much with a fresno chili infused Yellow Chartreuse, El Dorado rum, fresh cantaloupe juice and lime juice, and demerara

Chiquita

Keep the vacation going with Banane de Bresil, Viva Reposado, pomegranate molasses, shaken with pink peppercorn and bergamot juice topped with soda and garnished with gooseberries

Harvest Moon

Howl through the night after a sip of this beauty blending Calvado and Torres brandy with Allspice Elizabeth Dram liqueur, house-made orgeat and plum shrub served with peychauds bitters & a dehydrated plum

Hollywood

Feel your most glamorous with this Luxardo Maraschino, OFTD Plantation rum, sherry vinegar, cherry-coconut cream, and lavender bitters



25% of the proceeds from this drink will be donated to Save the Children

spotlight cocktail
\$17

Gather 'Round

Absolut Vodka, fig syrup, Domaine de Canton, and lime juice topped with strawberry-ginger flavored sparkling VOSS and granished with a cranberry-ginger candy

HAPPY THANKSGIVING!

Punch Bowls

\$68

Serves 2 to 4 people

La Festa

Gather around this liquid canolli! House made lemon vanilla curd, lemon juice, Plantation rum, Hamilton gold, Grappa di Camomila, and Martini Rossi Rubino

Going Glamping

Roast those chestnuts in style without the work. We pureed them with condensed milk, Hamilton Black rum, China-China and Combier l'orange liqueur

WINE

by the glass

Rosé

Isabel Mondavi 15
Napa Valley, California

Tormaresca Rosata Calafuria 14
Apulia, Italy

White

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

Patz n Hall 19
Russian River Valley *Chardonnay*
Sonoma County, California

Pastou Paul et Jean Marc 17
“Vieilles Vigne,” Sancerre,
Sauvignon Blanc, Loire, France

Coppo “La Rocca” 14
Gavi, Piedmont, Italy

Chateau St. Michelle 14
“Eroica” *Riesling*
Columbia Valley, Washington

Red

I Greppi, “Greppicante” 15
Tuscan Blend, Tuscany, Italy

Erath Vineyards 16
Pinot Noir, Oregon

Ben Marco 15
Malbec, Mendoza, Argentina

Oberon 16
Cabernet Sauvignon, Napa Valley, California

The Prisoner Wine Co, “Saldo” 18
Zinfandel, Napa Valley, California

Ferrari-Carano 17
Merlot, Sonoma County, California

Sparkling

Villa Sandi “Il Fresco” Prosecco 14
Veneto, Italy

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

Moet & Chandon Champagne 26
Brut Rose, NV, France

Draft

Founders All Day, IPA 10
Grand Rapids, Detroit

Montauk, Driftwood Ale 10
Long Island, NY

Cans

Delirium Tremens 15
14.9 oz, Belgium

Old Speckled Hen 12
English Ale, 14.9 oz, England

1911 Apple Cider 10
16 oz, New York

Bottles

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

Weihenstephaner Hefeweizen 12
12 oz, Germany

Goose Island, IPA 10
12 oz, Michigan

Stella Artois 9
12oz, Belgium

Spotlight Beer

\$7

Alphabet City, IPA
12 oz, New York

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