



JAZZ

at KITANO

Music • Restaurant • Bar

BAR MENU

French Onion Soup 10

Cheese Quesadilla with Guacamole and Salsa 13
Add Shrimp 7

Fresh Figs Topped with Blue Cheese (Seasonal) 12
Honey and Balsamic Drizzle

Mac and Cheddar Cheese with Topped with Gruyere 14

Vegetable Spring Rolls 14
Sweet Chili Sauce

Bruschetta with Shrimp 16
Tomato, Goat Cheese, Basil, Rustic Toast

Jumbo Shrimp Cocktail 15
Cocktail Sauce and Lemon

Crab Cakes 18
Spicy Chipotle Sauce

Seared Tuna 16
Wasabi, Pickled Ginger, and White Soy

Scallops 16
Cauliflower Mash, Grapefruit Vinaigrette, and Dill

Crispy Calamari Rings 14
Spicy Marinara Sauce

Chef's Selection of Domestic Cheeses 15

SANDWICHES

Grilled Half Pound Natural Angus Burger 19
Sherry Braised Onions, Aged White Cheddar, and Arugula

Tuna Steak 18
Grilled Tuna, Red Onions, Pickled Ginger, Arugula, and Basil Aioli

Grilled Eggplant, Zucchini, Peppers, and Tomato 12
Cilantro Aioli on Scooped Ciabatta Roll

Trio of Snacks 10
Mixed Nuts, Pretzels,
and Cheddar Cheese Popcorn

DESSERTS

Mango Mousse Cake 10

Chocolate Mousse Cake 10

New York Cheesecake 10

Pear Tart with Vanilla Ice Cream 10

Fresh Seasonal Berries with Vanilla Ice Cream 10

Chocolate, Vanilla, and Strawberry Ice Cream 10

MarieBelle Hot Chocolate Small 5 | Large 7



HANDCRAFTED COCKTAILS 19

Deep Purple Old Fashioned
Orange, Blackberries, Chambord, White Tequila

Chocolate Martini
Godiva Chocolate Liqueur, Vodka,
Marie Belle Chocolate Flakes

Hemingway
St. George Absinthe Verte, Sparking Wine, and
A Touch of Simple Syrup

Avionetta
Bourbon, Fernet Branca, Apricot Brandy, and Lemon Juice

Midtown East
Midori, Orange Vodka, and Grapefruit Juice

Calypso
Apricot Brandy, Tia Maria, and Lemon Juice

Aphrodite
Molasses Dark Rum, Apricot Brandy, and Pineapple Juice

Haru "Spring" Martini
Midori, Grand Marnier 100, and Lemon Juice

Dolce Amaro
Molasses Dark Rum, Fernet Branca, Lime Juice, and
Ginger Ale

Boulevardier
Bourbon, Lillet Rouge, and Campari

Sazerac
Templeton Rye, Absinthe, and Orange Bitters

Jazz Groove
Bourbon, Benedictine, Apricot Brandy, and Peychaud's

CHAMPAGNE

	GLASS
Glass of Champagne	20
Bellini, Champagne, and Peach Schnapps	20

SPARKLING WINE

	GLASS BOTTLE
NV Brut – Nicolas Feuillatte Épernay 187ML	21
Prosecco – La Marca Italy 187ML	16

WHITE WINE

	GLASS BOTTLE
Chardonnay – Stuhlmuller	16 64
Sancerre - Pascal Jolivet	18 75
Fume Blanc – Ferrari-Carano	14 62
Pinot Grigio – Pighin	14 50
Riesling – Chateau Ste. Michelle	14 50
Rosé – Jean-Luc Colom	12 46
Sauvignon Blanc – Rodney Strong	14 52
Sake – Hakkaisan Tokubetsu Junmai, 300ml	30

RED WINE

	GLASS BOTTLE
Red Blend – Skyside, Newton	20 80
Pinot Noir – Estancia	16 64
Merlot – SIMI	16 64
Malbec – Don David	16 60
Cotes du Rhone – Perrin & Fils	14 56
Shiraz – Penfolds	

SINGLE MALT WHISKEY

Macallan 18 Years	45
Macallan 12 Years	23
Oban 14 Years	22
Lagavulin 16 Years	22
Yamazaki	22

BOURBON AND RYE

Bulleit	17
Knob Creek	18
Maker's Mark	16
Blanton's	18
Wild Turkey	18
Jim Beam	14
Woodford Reserve	18
Hudson Small Batch	17
Templeton Rye	17
Crown Royal	16

BEER

Brooklyn Lager	10
Kirin Ichiban	10
Amstel Light	10
Heineken	10
Sapporo Light	10
Corona	10
Asahi Super Dry	10

DRAUGHT BEER

Sapporo Draught	GLASS 10
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SOFT DRINKS 7

roof
at 66 park

Roof at 66 Park Bar

Monday - Saturday
5:00 PM- 12:00AM

*Available for meetings and private events.



HAKUBAI
Japanese Restaurant

Hakubai Japanese Restaurant

Lunch:	Dinner:
Tuesday-Friday 11:45AM-2:30PM	Tuesday-Sunday 6:00PM-10:00PM

*Private Parties Available on Mondays

For meetings and private events. Please contact 212-885-7017 or
cateringsales@kitano.com for more information.