



## BEER

\$12

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### DOMESTIC

- Blue Moon** Denver, CO
- Brooklyn** Lager Brooklyn, NY
- Budweiser** St. Louis, MO
- Coors Light** Golden, CO
- Lagunitas IPA** Petaluma, CA
- O'Doul's (Non Alcoholic)** St. Louis, MO

### IMPORTED

- Chang** (THA)
- Stella Artois** (BEL)
- Amstel Light** (NLD)
- Corona** (MEX)
- Heineken** (NLD)
- Kronenburg 1664** (FR)

### NON ALCOHOLIC BEVERAGES

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- Fiji or Evian Water - Large **\$13**
- Fiji or Evian Water - Small **\$9**
- San Pellegrino - Large **\$13**
- San Pellegrino or Perrier - Small **\$9**
- Sodas **\$9**

## GIN

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Beefeater	\$19
Bombay Sapphire	\$20
Bombay	\$19
Botanist	\$20
Plymouth	\$20
Citadelle	\$19
Hendricks	\$23
Nolets	\$20
Tanqueray 10	\$20
Tanqueray	\$19
Roku	\$24
Monkey 47	\$24
Arbikie AK'S	\$20
Arbikie Kirsty's	\$20

## BOURBON WHISKEY

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Angel's Envy Cask Strength	\$90
Bakers	\$21
Blanton's Bourbon	\$25
Booker	\$23
Bulleit 95 Rye	\$22
Bulleit Bourbon	\$22
Hudson Manhattan Rye Whiskey	\$24
Hudson Bourbon	\$24
Jack Daniels	\$19
Jim Beam	\$19
Knob Creek	\$23
Maker's Mark	\$22
Michter's	\$26
Michter's 10 Years	\$90
Wild Turkey 81	\$19
Wild Turkey 101	\$24
Woodford Reserve	\$22
Woodford Double Oaked	\$26

## TEQUILA & MEZCAL

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1800 Anejo	\$25
Cuervo Gold	\$19
Herradura Silver	\$19
Don Julio Blanco	\$24
José Cuervo, Réserve de la Familia	\$63
Mezcal Joven Los Amantes	\$22
Casamigos Silver	\$23
Casamigos Reposado	\$27
Casamigos Anejo	\$29
Clase Azul Plata	\$34
Clase Azul Reposado	\$36
Clase Azul Anejo	\$89
Patrón Silver	\$21
Patrón Reposado	\$23
Patrón Platinum	\$72
Patrón Anejo	\$29
Roca Patrón Reposado	\$24
Roca Patrón Anejo	\$31

## VODKA

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Grey Goose	\$22
Ketel One	\$22
Ketel One Citroen	\$22
Absolut	\$20
Belvedere	\$22
Chopin	\$22
Ciroc	\$20
Russian Standard	\$22
Stolichnaya	\$23
Tito's Handmade Vodka	\$23
Arbikie Tattie Bogle	\$22
Arbikie Haar	\$22

# SCOTCH WHISKY- SINGLE MALT

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Macallan 12 Years	<b>\$27</b>
Macallan 15 Years	<b>\$36</b>
Macallan 18 Years	<b>\$53</b>
Macallan Rare Cask	<b>\$53</b>
Macallan 30 Years	<b>\$305</b>
Old Pulteney Navigator	<b>\$21</b>
Old Pulteney 12 Years	<b>\$26</b>
Old Pulteney 17 Years	<b>\$35</b>
Laphroaig 10 Years	<b>\$22</b>
Laphroaig Quarter Cask	<b>\$37</b>
Laphroaig Triple Wood	<b>\$39</b>
Dalmore 15 Years	<b>\$45</b>
Dalmore King Alexander III	<b>\$75</b>
Glenkinche 10 Years	<b>\$21</b>
Glenkinche 12 Years	<b>\$24</b>
Glenfiddich 12 Years	<b>\$25</b>
Glenfiddich 14 Years Bourbon Barrel Reserve	<b>\$30</b>
Glenfiddich 21 Years Gran Reserva	<b>\$65</b>
Glenfiddich 23 Years Grand Cru	<b>\$72</b>
Balvenie 14 Years Caribbean Cask	<b>\$30</b>
Balvenie 21 Years Portwood	<b>\$65</b>
Balblair 2003	<b>\$25</b>
Balblair 1990	<b>\$65</b>
Talisker 10 Years	<b>\$21</b>
Glenmorangie 10 Years	<b>\$24</b>
Speyburn 10 Years	<b>\$21</b>
Glenlivet 12 Years	<b>\$24</b>
Oban 14 Years	<b>\$24</b>
Dalwhinnie 15 Years	<b>\$25</b>
Lagavulin 16 Years	<b>\$38</b>

# Entrée

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<b>Cobb Salad</b>	<b>27</b>
Grilled Chicken, Egg, Crisp Bacon, Avocado, Blue Cheese & Creamy Buttermilk Herb Dressing	
<b>Chicken Paillard</b>	<b>27</b>
Pounded & Grilled Chicken Breast with Arugula, Tomato & Mozzarella Salad, Olive Oil, Lemon	
<b>Seared Ahi Tuna Nikkei</b>	<b>29</b>
Ginger Teriyaki Crusted Tuna, Soba Noodles, Baby Bok Choy, Sesame & Seaweed with Ponzu Sauce	
<b>Steak Frites</b>	<b>42</b>
Filet Mignon, Black Truffle, French Fries	
<b>New York Strip Steak</b>	<b>38</b>
Broccolini, Roasted Garlic, Mashed Potatoes, Red Wine Demi Glaze	
<b>Berkshire Porterhouse Pork Chop</b>	<b>33</b>
14 oz. Porterhouse with Sweet & Spicy Peppers, Broccolini and Lemon Thyme Risotto	
<b>Pan Seared Scallops</b>	<b>36</b>
Pan Roasted Gnocchi, Morel Mushrooms and Pea Puree	
<b>Chicken Club</b>	<b>27</b>
Crisp Bacon, Avocado, Lettuce, Tomato, Herb Mayonnaise on White Toast	
<b>Shrimp Trio</b>	<b>31</b>
Crunchy Tempura Style, Classically Chilled and Grilled Served with Soy-Yuzu, Cocktail and Remoulade	
<b>Lobster Maccheroni Al Torchio</b>	<b>29</b>
Maine Lobster, Apple Smoked Bacon, Light Parmesan Broth	
<b>Plaza Athénée Black Angus Burger</b>	<b>28</b>
Aged Cheddar on Brioche Bun with Crispy Fries	

# BAR SEINE MENU

## Appetizers / Shares

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<b>Chef's Selection of Daily Soup</b>	<b>18</b>
<b>Baby Beet Salad</b> Red And Yellow Beets, Orange Segments, Arugula and Goat Cheese with White Balsamic	<b>17</b>
<b>Athénée Sliders</b> Three Black Angus Mini Burgers, Aged Cheddar, Sriracha Mayo on Sesame Seed Bun	<b>26</b>
<b>Smoked Salmon Tartare</b> Lemon Caper Chive Vinaigrette, Crispy Onions	<b>28</b>
<b>Muscovy Duck Salad</b> Smoked Muscovy Duck Breast, Baby Frisée Salad, Pickled Red Onions with Pumpkin Seed Vinaigrette	<b>27</b>
<b>Burrata</b> Poached Pear, Plum Purée, Toast Points and Frisee Arugula Salad	<b>21</b>
<b>Roasted Cauliflower</b> Lemon Infused Hummus, Toasted Curry Aioli	<b>23</b>
<b>Maryland Crab Cakes</b> Grilled Sweet Corn Salad, Avocado, Sweet Pepper Glaze	<b>31</b>
<b>Grilled Flatbread</b> Garlic Herb Goat Cheese, Caramelized Onions, Gruyere Cheese, Apple Smoked Bacon	<b>29</b>
<b>Charcuterie Plate</b> Selection of Prosciutto, Pâté De Campagne, Soppresseta, Saucisson, Olives & Dijon Mustard	<b>28</b>
<b>Artisanal Cheeses</b> Selection of Three Cheeses Accompanied by Fig Jam & Dried Fruit	<b>28</b>

## CANADIAN WHISKEY

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Canadian Club	\$19
Crown Royal	\$21
Seagrams 7	\$19
Seagrams VO	\$19

## IRISH WHISKEY

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Black Bush	\$19
Bushmills	\$19
Bushmills 21 Years Rare	\$34
Jameson	\$19
Jameson 1780 12 Years	\$21
The Irishman Founders Reserve	\$25

## SCOTCH WHISKY- BLENDED

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Famous Grouse	\$19
Black Grouse	\$20
Chivas Regal	\$23
Chivas Royal Salute	\$58
Dewars	\$20
Dewars 18	\$24
Dimple Pinch	\$20
Monkey Shoulder	\$21
J&B	\$19
Johnnie Walker 18	\$40
Johnnie Walker Black Label	\$22
Johnnie Walker Gold Label	\$44
Johnnie Walker Blue Label	\$70
Johnnie Walker Odyssey	\$239

## JAPANESE WHISKY

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Hibiki Harmony	\$34
Suntory Toki	\$23
The Yamazaki 12 Years	\$37



# RUM

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Phraya	\$20
Captain Morgan	\$20
Flor de Cana 4 Year	\$20
Myer's Dark Rum	\$20
Mount Gay	\$20
Don Q Gran Anjeo	\$24

# COGNAC & ARMAGNAC

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Hennessy V.S.	\$21
Hennessy V.S.O.P.	\$35
Hennessy X.O.	\$62
Hennessy Paradis	\$180
Martell V.S.	\$21
Martell V.S.O.P.	\$25
Martell Cordon Bleu	\$52
Martell X.O. Supreme	\$55
Rémy Martin V.S.O.P.	\$25
Rémy Martin X.O.	\$53
Rémy Martin Louis XIII	\$450
Saint Vivant Armagnac	\$19
Courvoisier V.S.O.P.	\$26
Delamain Grande Champagne	\$28
Jacques Cardin V.S.O.P.	\$20

# PORT

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Rozès Infanta Isabel 10 Years	\$19
Taylor 10 Years	\$19
Taylor 20 Years	\$28

# SELECTIONS BY THE GLASS CHAMPAGNE & SPARKLING

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La Marca Prosecco, Veneto, Italy	<b>\$21</b>
Taittinger Cuvée Prestige, France	<b>\$25</b>
Taittinger Cuvée-Prestige Rosé, France	<b>\$38</b>
Veuve Clicquot-Ponsardin Brut Reserve, France	<b>\$31</b>
Veuve Clicquot-Ponsardin Rosé, France	<b>\$45</b>
Dom Perignon Brut, France	<b>\$75</b>

## WHITE

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Pinot Grigio - Altanuta, Alto Adige, Italy	<b>\$18</b>
Sauvignon Blanc- JNSQ, Central Coast, California	<b>\$19</b>
Chardonnay - Landmark, Sonoma, California	<b>\$19</b>
Chardonnay - Rodney Strong, Sonoma, California	<b>\$19</b>
Bourgogne Blanc - Louis Jadot, Burgundy, France	<b>\$19</b>
Sauvignon Blanc - Kim Crawford, New Zealand	<b>\$20</b>
Sancerre - Sauvion, Loire Valley, France	<b>\$22</b>
Chassagne-Montrachet - Domaine Drouhin, Burgundy, France	<b>\$38</b>

## ROSÉ

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JNSQ Rose Cru - Central Coast, California	<b>\$20</b>
Domaine Ott Rose - Cotes de Provence, France	<b>\$23</b>

## RED

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Cotes du Rhone - Famille Perrin, Rhone, France	<b>\$19</b>
Cotes du Rhone - Cassagnes De La Nerthe, France	<b>\$20</b>
Malbec - Alamos Terrazas Reserva, Argentina	<b>\$21</b>
Pinot Noir - Laetitia Estate, Paso Robles, California	<b>\$21</b>
Merlot - St. Francis, Sonoma County, California	<b>\$23</b>
Brancaia Tre Toscana - Tuscany, Italy	<b>\$22</b>
Bordeaux - Chateau Moncets, Lalande De Pomerol, France	<b>\$23</b>
Cabernet Sauvignon - Rodney Strong, Sonoma, California	<b>\$23</b>
Cabernet Sauvignon - William Hill, Napa Valley, California	<b>\$23</b>
Pinot Noir - Jadot Santenay Clos de Gatsulard, Burgundy, France	<b>\$29</b>



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### **BASIL LIME GIMLET**

*REYKA VODKA, FRESH BASIL & LIME, SIMPLE SYRUP SERVED ON THE ROCKS*

### **GINGER SPARKLER**

*TAITTINGER CHAMPAGNE & DOMAINE DE CANTON LIQUOR, CANDIED GINGER*

### **TOKI HIGHBALL**

*TOKI SANTORY WHISKY, FRESH GRAPEFRUIT PEEL TOPPED WITH CLUB SODA*

### **THE HENDRICKS SOUR**

*HENRICKS GIN, APEROL, FRESH LEMON JUICE, SIMPLE SYRUP WITH EGG WHITE*

### **BAR SEINE MARTINI**

*ARBIKIE KIRSTY'S, COINTREAU, RODNEY STRONG CABERNET, LIME & LEMON JUICE, POMEGRANATE JUICE*

### **THE HUDSON MANHATTAN**

*SWEET VERMOUTH, HUDSON MANHATTAN RYE WHISKY GARNISH WITH BRANDIED CHERRIES*

### **GUAVA MOSCOW MULE**

*RUSSIAN STANDARD VODKA, GUAVA & FRESH LIME, GINGER BEER SERVED IN TRADITIONAL COPPER CUP*

### **THE GRACENOTE**

*TITO'S VODKA, ST. GERMAIN, FRESH LIME AND CUCUMBER JUICE TOPPED WITH SPARKING WINE, GARNISHED WITH A CUCUMBER SPIRAL*

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## **COCKTAIL MENU**

**\$22**



B A R

S E I N E