

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

DOUBLETIME 17

PERRY'S TONIC GIN, DOLIN BLANC
VERMOUTH, DRAMBUÏE,
CHICHICAPA MEZCAL, CELERY

TAKE FIVE 14

REPOSADO TEQUILA,
COCA COLA, TAMARIND, LIME

CAT IN THE CELLAR 20

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

MONKEY BUSINESS 14

OLD OVERHOLT RYE, PINEAPPLE,
TEPACHE, GINGER

LOVE SUPREME 15

WILD TURKEY RYE WHISKEY,
CARPANO ANTICA VERMOUTH,
BRENNEVIN, PAMPLEMOUSSE, CURRY



COCKTAILS

THE AUTOGRAPH 15

PLANTATION JAMAICAN RUM,
RASPBERRY, MOLE, GRAPEFRUIT, LIME

BLOSSOM DEARIE 15

FORD'S GIN, CUCUMBER,
CHAREAU ALGÈ,
SANCERRE, LIME, SELTZER

THE CARAVAN 17

SIETE MISTERIOS DOBA-VEJ MEZCAL,
POMEGRANATE, SUNTORY TOKI
JAPANESE WHISKY,
GRAPEFRUIT, MOROCCAN BITTERS

DR. SAX 16

EL DORADO 3 YEAR DEMERARA
RUM, GENMAICHA GREEN TEA,
VELVET FALERNUM,
GINGER, PEAR



KING OF COOL 16

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





COCKTAILS

THE PINK FLAMINGO 16
DOROTHY PARKER GIN, FRAMBOISE,
CAMPARI, DRY VERMOUTH

SATCHMO 16
MACCHU PISCO, PEACH, LEMON,
LIME, EGG WHITE

THE SIDE MAN 18
PLYMOUTH, PASSION FRUIT,
SUZE, APRICOT, VANILLA

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

BEER

STELLA ARTOIS⁸
SAM SMITH ORGANIC LAGER¹⁰
ITHACA FLOWERPOWER IPA¹⁰



WINE

SPARKLING

AVINYO CAVABRUT NATURE 16/80
DOMAINE JOSEPH CATTIN, CREMANT D'ALSACE ROSE 16/75
PIPER HEIDSIECK BRUT 19/90
BILLECART-SALMON, BRUT RESERVE 100

WHITE

DOMAINE FICHET "CHATEAU LONDON" MACON-IGE '13 14/56
SERGE LALOU SANCERRE '14 15/60
CORVERS-KAUTER RIESLING '13 13/52
DOMAINE ARNOUX CHOREY LES BEAUNE '13 70
DO FERREIRO ALBARINO '14 65
ROBERT SINSKEY PINOT GRIS '13 75

RED

HADEN FIG WILLAMETTE PINOT NOIR '13 17/68
MAURO VEGLIO BARBERA '14 13/52
DAUMEN COTES DU RHONE '12 14/56
POCO A POCO ZINFANDEL '13 60
CHATEAUNEUF DU PAPE, CHATEAU MAUCOIL '13 95
PIERO BUSSO BARBARESCO '11 90

ROSE

COSTIERES DE NIMES, NEMAUSA '15 14/54

the 
DJANGO


MENU







BITES

MINI LOBSTER ROLLS 21
NEW ENGLAND STYLE, DRAWN BUTTER,
SHOESTRING POTATOES

WELSH RAREBIT 11
BROILED TOAST TOPPED WITH A SAUCE OF
VERMONT CHEDDAR, MUSTARD AND BEER

PIGS IN A BLANKET 16/32
HOUSEMADE SAUSAGE, WHIPPED DIJON MUSTARD

BEEF TARTARE 21/30
HAND CHOPPED RAW STRIP STEAK,
ORGANIC EGG YOLK, SHOESTRING POTATOES

OYSTERS:
HAND SHUCKED OYSTERS 24/46 
DAILY SELECTION OF EAST 
AND WEST COAST OYSTERS 
HALF DOZEN/ ONE DOZEN 

SALADS

KALE CAESAR 16
GEM LETTUCE, ROMAINE HEARTS, KALE,
CAESAR DRESSING, PARMESAN GARLIC CROUTONS

 SMOKED TROUT SALAD 15
WATERCRESS, APPLE AND HORSERADISH


PLATES

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

CHICKEN MUSHROOM TRUFFLE
VOL AU VENT 24
CHICKEN AND MUSHROOMS IN A WHITE TRUFFLE
SAUCE SERVED IN A PUFF PASTRY SHELL

GRILLED CHICKEN SANDWICH 18
AVOCADO, CRISPY BACON, LETTUCE, TOMATO
AND CHIPOTLE AIOLI

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

BAR STEAK 30 
SKIRT STEAK, HORSERADISH BUTTER, ONION RINGS



DESSERTS

CHOCOLATE MOUSSE 11

NEW YORK CHEESECAKE 12
WITH STRAWBERRIES



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.



Open Wednesday thru Saturday FROM 7PM
Performances 7:30PM & 10PM

- *Cover Charge* -

Applied at 9:30pm

WEDNESDAY thru THURSDAY: \$15 per person

FRIDAY and SATURDAY: \$20 per person

No Cover for the 7:30pm Performance

No Cover for Bar Seating or Bar Standing

No Cover for Hotel Guests

Cover Charge is Subject to Change

PLEASE VISIT OUR CALENDAR AT

THEDJANGONYC.COM

FOR MORE INFORMATION

