

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,
ANCHÔ 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
TYRCONNELL IRISH WHISKEY, BANANA,
KROGSTAD AQUAVIT, ORGEAT, LEMON

DOUBLETIME 17
PERRY'S TÔT GIN, DOLIN BLANC
VERMOUTH, DRAMBUIE,
CHICHICAPA MEZCAL, CELERY





COCKTAILS

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

THE AUTOGRAPH 15
PLANTATION JAMAICAN RUM,
RASPBERRY, MOLE, GRAPEFRUIT, LIME

BLOSSOM DEARIE 15
FORD'S GIN, CUCUMBER,
CHAREAU ALOE,
SANCERRE, LIME, SELTZER



COCKTAILS

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

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

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



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



WINES BY THE GLASS

SPARKLING

AVINYO CAVABRUT NATURE	18/80
DOMAINE JOSEPH CATTIN, CREMANT D'ALSACE ROSE	18/80
PIERRE MONCUIT BLANC DE BLANCS '13	18/85
BILLECART SALMON BRUT RESERVE	100

WHITE

DOMAINE FICHET "CHATEAU LONDON" MACON-IGE '13	14/58
GRÜNER VELTLINER, MANTLERHOF '14	13/55
CHARDONNAY, FRANCE GONZALVEZ, "ESCAPADE" BEAUJOLAIS '15	14/59
SANCERRE, DIDIER RAIMBAULT '15	16/67
MONTLOUIS SEC, CHENIN BLANC, FRANCK BRETON, "LES CAILLESSES" '14	15

RED

DAUMEN COTES DU RHONE '12	14/56
BLAUFRÄNKISCH, ALEXANDER KOPPITSCH, "UNFILTERED" '14	15/63
PINOT NERO, CASÈ, "RIVA DEL CILIEGIO" '14	15/63
ST. NICOLAS DE BOURGEUIL, SEBASTIEN DAVID, "HERLUBERLU" '15	13/55
POCO A POCO ZINFANDEL '13	60
CHATEAUNEUF DU PAPE, CHATEAU MAUCOIL '13	95

ROSE

COSTIERES DE NIMES, NEMAUSA '15	15/63
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BEER

STELLA ARTOIS	10
THACA FLOWER POWER	10
SAM SMITH	10



CHAMPAGNE BY THE BOTTLE

DELAMOTTE CHAMPAGNE BRUT (LE MESNIL-SUR-OGER)	100
CHARTOGNE TAILLET, CUVÉE ST.ANNE (MERFY)	105
BOURGEOIS-DIAZ, CHAMPAGNE EXTRA BRUT CUVÉE 3C 1.5L (REIMS)	200
VEUVE CLICQUOT LA GRANDE DAME (REIMS)	475
VILMART & CIE CHAMPAGNE PREMIER CRU BRUT COEUR DE CUVÉE 2007 (EPERNAY)	500
DOM PERIGNON CUVÉE 2006 (EPERNAY)	500
KRUG CHAMPAGNE GRAND BRUT (REIMS)	460
KRUG CHAMPAGNE BRUT VINTAGE 2003 (REIMS)	600
PIERRE MONCUIT HUGUES DE COULMET BLANC DE BLANCS 2013(LE MESNIL-SUR-OGER)	85

SPECIAL CLUB

PIERRE GIMONNET & FILS CHAMPAGNE 1ER CRU BRUT SPECIAL CLUB 2009 (CÔTE DES BLANCS)	190
GASTON CHIQUET, CHAMPAGNE BRUT SPECIAL CLUB MILLESIME, 2008 (Aÿ)	175
MOUSSÉ FILS, CHAMPAGNE SPECIAL CLUB ROS DE SAIGNEE, 2012 (MARNE)	285
HENRI GOUTORBE, CHAMPAGNE SPECIAL CLUB MILLÉSIME 2005 (Aÿ)	175

ROSE

PERRIER-JOUET CHAMPAGNE BLASON ROSE (EPERNAY)	145
BILLECART-SALMON, CHAMPAGNE BRUT ROSE (Aÿ)	325

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 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

