

the ★
★ DJANGO

NEW YORK CITY



COCKTAILS

THE AUTOGRAPH 18
PLANTATION JAMAICAN RUM
RASPBERRY, MOLE, GRAPEFRUIT, LIME

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

SHOWSTOPPER 18
TEQUILA CABEZA, STRAWBERRY
THAI BASIL, APEROL, LIME

KING OF COOL 16
FAMOUS GROUSE SCOTCH
BLOOD ORANGE
CAMPARI, HONEY, LEMON

FREE MAN IN PARIS 17
BELVEDERE VODKA, KIWI
LILLET BLANC, LIME, ABSINTHE

THE DJANGO 18
FORD'S GIN, COCONUT
AVUA PRATA CACHACA, LIME
ELEMKULE TIKI BITTERS

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

COCKTAILS

LOVE SUPREME 18

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

MONKEY BUSINESS 15

OLD OVERHOLT RYE, PINEAPPLE
TEPACHE, GINGER

SOUL STATION 16

LUSTAU BRANDY DE JEREZ, MANGO
PLANTATION JAMAICAN RUM
ANCHO REYES, CARDAMOM

BLOSSOM DEARIE 16

FORD'S GIN, CUCUMBER, CHAREAU ALOE
WHITE WINE, SELTZER, LIME

BANANAFISH GARDEN 15

TYRCONNEL IRISH WHISKEY, BANANA
KROGSTAD AQUAVIT, ORGEAT, LEMON

BIRD UP! 17

(OUR RIFF ON A DIRTY MARTINI)
VODKA, CAPER BERRY INFUSED LILLET BLANC
ALLIUM OLIVE OIL

CAT IN THE CELLAR 20

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



WINES ✦

WHITE

GL/BTL

HALF BOTTLE, P. GRIGIO, VILLA RUSSIZ, IT '14	40
GRUNNER VETLINER, JURTSCHITSCH, KAMPTAL, AT '17	13/50
CHARDONNAY, GILBERT PICQ, CHABLIS, FR '17	74
ALBARINO, LA CANA, RIAS BAIXAS, ES '17	50
SAUV BLANC, DOMAIN DU NOZAY, SANCERRE, FR '16	80
SAUV BLANC, POUILLY FUME, FR '15	16/64
RIESLING, SELBACH-OSTER, MOSEL, DE '16	61
MACABEU & MUSCAT, L'HORIZON, LANGUEDOC FR '16	83
MELON DE BOURGOGNE, MUSCADET, FR '16	53
PINOT GRIS, EYRIE VINEYARDS, DUNDILL HILLS, US '16	61
CHARDONNAY, ST VERAN, POUILLY-FUISSÉ, FR '16	68
CHARDONNAY, NAVARRO, MENDOCINO, US '15	19/87
CHARDONNAY, CHASSAGNE MONTRACHET, FR '15	125
RIESLING, DOM MAURICE SCHOECH, ALSACE, FR '15	84
HALF BOTTLE, SAUTERNES, BORDEAUX, FR '12	71

RED

GL/BTL

HALF BOTTLE, PINOT NOIR, LADOIX, FR '16	48
PINOT NOIR, VIELLES VIGNES, LADOIX FR '14	84
HALF BOTTLE, TEMPRANILLO, RIOJA RESERVA, FR '15	48
PINOT NOIR, FOURRIER 1ER CRU, GEVREY CHAMBERTIN, FR '16	475
GAMAY, DOM CHAPPELLE DES BOIS, MORGON, FR '15	63
CAB SAUV, DOM JAUGARET, "ST JULIAN," FR '14	225
GRENACHE, DOM LA MANARINE, CÔTE DU RHONE, FR '16	16/57
MALBEC, BONARDA, TIKAL, MENDOZA, AR '15	17/63
HALF BOTTLE, HAUT SEGOTTES, ST EMILION, FR '15	44
CAB SAUV, BELREGARD, SAINT EMILION, FR '15	81
MERLOT, CLOS ST ANDRE, POMEROL, FR '13	125
NEBBIOLO, DE FORVILLE, BARBARESCO, IT '15	66
MONASTRELL, BODEGAS ALCENO, MURICA, ES '14	50
HALF BOTTLE, CAB SAUV, NAPA, US '14	55

SPARKLING

SINGLE SERVE BOTTLE, LAURENT-PERRIER, FR NV	28
HALF BOTTLE, LOMBARD, EXTRA BRUT, FR NV	50
BISSON, 'VINO FRIZZANTE,' PROSECCO, IT NV	48
DELAMOTTE BRUT NV	80
PIERRE MONCUIT, BLANC DE BLANCS, FR '13	97
LAHERTE FRERES, BLANC DE BLANCS, NV	110
GUY LARMANDIER, BRUT ZERO, FR, NV	113
ROGER COULON, 1ER CRU, FR, NV	189
RUINART, BLANC DE BLANC, BRUT NV	193
VILMART & CIE, 'COEUR DE CUVÉE', 1ER, BRUT '07	270
DOM PERIGNON, FR '09	450
KRUG, 'GRAND CUVÉE 163EM', BRUT NV	489
LOUIS ROEDERER, 1ER, BRUT NV 1.5L	393

SPECIAL CLUB

GL/BTL

GOUTORBE, BRUT '06	143
MOUSSE FILS, MEUNIER '13	158
PIERRE GIMONNET, '12	223
GASTON CHIQUET, BRUT, '09	150

ROSÉ

GL/BTL

ULACIA, TXAKOLINA ROSE, ES, NV	17/66
JURTSCHITSCH, BRUT ROSE, FR, NV	20/70
CAVA RECAREDO, 'INTENSE ROSATO', NATURE '13	88
BILLECART-SALMON, BRUT ROSE, NV	150



BEER/CIDER

STELLA ARTOIS 10 • ITHACA FLOWER POWER 10
SAM SMITH 10 • WOLFER NO. 139 DRY ROSE CIDER 12

THE ★
★ DJANGO
MENU

BITES

CRUDITÉ 14

ALMOND CARROT HUMMUS
CRISP GREEN VEGGIES

FOIE GRAS MOUSSE 18

PISTACHIO & CHERRY GASTRIQUE

BEEF TARTARE 21/30

HAND CHOPPED RAW STRIP STEAK
ORGANIC EGG YOLK, SHOESTRING POTATOES
FRIES +9 TOAST +3

CLASSIC SHRIMP COCKTAIL 22

COURT BOUILLON, COCKTAIL SAUCE, CITRUS

OYSTERS 24/46

DAILY SELECTION OF EAST COAST OYSTERS
HALF DOZEN/ONE DOZEN



SALADS

KALE CAESAR 18

PARMESAN GARLIC CROUTONS
AVOCADO +4 CHICKEN +10 SALMON +12

DJANGO CHOPPED SALAD 16

RADICCHIO, CELERIAC, GRAPEFRUIT
WALNUTS, BLUE CHEESE

PLATES

MEAT & CHEESE PLATE 25

CRANBERRY WALNUT BREAD
FRUIT CHUTNEY

MAC & CHEESE 18

BACON +7 BROCCOLINI +5 LOBSTER +19

ROAST CHICKEN BREAST 26

SWEET PEAS, CARROTS, POTATOES, CHICKEN CONFIT

FRIED CHICKEN SANDWICH 18

PICKLES, MAYO, WATERCRESS

DJANGO BURGER 28

CHEDDAR, ONION, TOMATO, LETTUCE, HAND CUT FRIES
BACON +7

CLUB STEAK 30

PETITE FILET, GRILLED ASPARAGUS, MUSHROOM JUS



DESSERTS

CHEESE PLATE 12
CRANBERRY WALNUT BREAD
FRUIT CHUTNEY

CHOCOLATE
POT DE CREME 12
ALMOND BISCOTTI
FRESH WHIPPED CREAM



*Warning: many classic cocktails include raw egg white, yolk or both.
Some of our 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.*

SPIRITS

AMAROS/BITTERS

APEROL	16
AVERNA	14
BRANCA MENTA	14
BRAULIO	14
CAMPARI	14
CIO CIARO	14
CYNAR	14
FERNET BRANCA	16
MONTENEGRO	16
NONINO	18
RAMMAZOTTI	14

AGAVE

CALLE 23 REPOSADO	18
CASAMIGO BLANCO	18
CASAMIGOS REPOSADO	19
CASAMIGO ANEJO	21
CASA AZUL REPOSADO	45
CORRELEJO SILVER BLANCO	16
DEL MAGUEY CHICHICAPA	18
DEL MAGUEY VIDA	15
DON JULIO BLANCO	16
DON JULIO REPOSADO	18
DON JULIO ANEJO	21
DON JULIO 1942	50
PUEBLO VIEJO BLANCO	15
SIETE LEGUAS BLANCO	17
SIETE MISTERIOS	15
TEQUILA CABEZA BLANCO	16

SPIRITS

BRANDY/EAU DE VIE

BLUME MARILLEN	16
BRENNEVIN	16
CLEAR CREAK PEAR	25
CLEAR CREAK KIRSCHWASSER	16
DUDOGNON RESERVE	18
HENNESSY VSOP	24
HENNESSY XO	50
KROGSTADT	13
LAIRDS APPLE BRANDY	14
LANDY VS	14
MASSENEZ FRAMBOISE	18
MACCHU PISCO	14
PIERRE FERRAND 1840	18
SINGANI 63	14

CORDIALS/HERBAL LIQUERS

BAILEY'S IRISH CREAM	15
BÉNÉDICTINE	14
GRAND MARNIER	16
GREEN CHARTREUSE	18
HERBSAINT 100	14
KUBLER SWISS BLANCHE	15
LAZZARONI AMARETTO	14
PIMM'S NO.1	14
RICARD	18
SALERS	12
YELLOW CHARTREUSE	18
VIEUX PONTARLIER	20



SPIRITS

FORTIFIED WINE

CARPANÒ ANTICA FORMULA	14
SALERS APERTIF GENTIANE	14
COCCHI TORINO	14
COCCHI AMERICANÒ BIANCO	14
DOLIN DRY	14
DOLIN BLANC	14
LILLET BLANC	14

GIN

BEEFEATER	15
BOL'S GENEVER	18
BOMBAY SAPPHIRE	17
DOROTHY PARKER	18
FORD'S	15
HENDRICK'S	20
JENSEN'S OLD TOM	15
MONKEY 47	20
PERRY'S TÒT	15
PLYMOUTH	18
TANQUERAY	16

VODKA

ABSOLUT ELYX	20
BELEVEDRE	18
KETEL ONE	18
TITO'S	16
WODKA	15

SPIRITS



RUM

AVUA CACHACA PRATA	15
EL DORADO 5 YR.	14
EL DORADO 15YR	20
HAMILTON JAMAICAN BLACK	14
LA FAVORITE	20
PLANTATION O.F.T.D	14
SANTA TERESA 1796	20
SMITH & CROSS	15
RON ZACAPA 23YR.	20
WRAY & NEPHEW	14

BOURBON

BLANTON'S	35
BULLEIT	20
EAGLE RARE 10YR.	18
FOUR ROSES YELLOW LABEL	16
FOUR ROSES SINGLE BARREL	35
MAKER'S MARK	16
OLD GRAND DAD 114	16
RUSELL'S RESERVE 10YR.	20
WOODFORD RESERVE	20

SPIRITS

IRISH WHISKY

BUSHMILL'S IRISH GOLD	14
JAMESON	16
RED BREAST 12YR.	18
TYRCONNELL SINGLE MALT	18

JAPANESE WHISKY

AKASHI	22
TOKI	22

RYE WHISKEY

BULLEIT	20
OLD OVERHOLT	14
RITTENHOUSE	16
RUSSELL'S RESERVE 6YR.	20
SAZERAC	16
TEMPLETON	20
WHISTLE PIG 10YR.	22
WHISTLE PIG 12YR.	30
WILD TURKEY 101.	22



SPIRITS

SCOTCH

ABERLOUR 12YR.	20
BALVENIE 12YR. DOUBLEWOOD	20
BALVENIE 14YR. CARRIBEAN CASK	22
BALVENIE 21YR. PORTWOOD	63
BOWMORE 12YR.	20
DALMORE 12YR.	20
FAMOUS GROUSE	15
GLENLIVET 12YR.	20
GLENLIVET 16YR. NADURRA	32
GLENLIVET 18YR.	52
GLENMORANGIE 10YR.	20
JOHNNY WALKER BLACK	18
LAGAVULIN 16YR.	26
LAPHROAIG 10YR.	20
MACALLAN 12YR.	23
MACALLAN 15YR.	35
MACALLAN 18YR.	50
MONKEY SHOULDER	16
OBAN 14YR.	23
TALISKER 10YR.	25



NITE OWL MENU

Available at Midnight

MEAT & CHEESE PLATE 25

CRANBERRY WALNUT BREAD
FRUIT CHUTNEY

KALE CAESAR 18

PARMESAN GARLIC CROUTONS
AVOCADO +4 CHICKEN +10 SALMON +12

DJANGO BURGER 28

CHEDDAR, ONION, TOMATO, LETTUCE, HAND CUT FRIES
BACON +7

GRILLED CHEESE 18

NY CHEDDAR, PEPPERJACK, MONTARY JACK
MUSTARD, MAYO, JAPANESE WHITE BREAD
THICK CUT BACON +7 AVOCADO +5

BAR STEAK 32

SKIRT STEAK, HORSERADISH BUTTER
ONION RINGS

HAND CUT FRIES 12

SMOKY HOUSE SAUCE

COOL HAUS

ICE CREAM SANDWICH 12

THERE IS A 2 MENU ITEM MINIMUM PER PERSON.

COVER CHARGE*

TUESDAY:

SUBJECT TO CHANGE

WEDNESDAY & THURSDAY:

TABLE SEATING - \$15 PER PERSON PER SHOW

BAR SEATING & STANDING - NO COVER

FRIDAY & SATURDAY

TABLE SEATING - \$20 PER PERSON PER SHOW

BAR SEATING & STANDING - \$15 PER PERSON

*NO COVER FOR HOTEL GUESTS.

OPEN TUESDAY THRU SATURDAY

DOORS AT 7:00PM

PERFORMANCES

1ST SHOW 7:30PM-10:00PM

2ND SHOW 10:30PM 'TIL LATE

PLEASE VISIT

THEDJANGONYC.COM

FOR FULL PERFORMANCE SCHEDULE