

the ★
★ DJANGO

NEW YORK CITY

COCKTAILS



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

THE MASQUERADE 18
(BITTER SPRITZ)
CYNAR AMARO, POUILLY FUME, CUCUMBER, SALT
SPARKLING ROSE

THE TINY GIANT 18
TEQUILA CABEZA, COCONUT MILK
PINEAPPLE VELVET FALERNUM
SPICY CHILI

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

KING OF COOL 18
TYRCONNELL IRISH WHISKEY
BANANA, KROGSTAD AQUAVIT
ORGEAT, LEMON

FREE MAN IN PARIS 18
BELVEDERE VODKA, KIWI
LILLET BLANC, LIME, ABSINTHE



COCKTAILS



THE DJANGO 18

FORD'S GIN, COCONUT
AVUA PRATA CACHACA, LIME
ELEMAKULE TIKI BITTERS

DOUBLETIME 18

PERRY'S TQT GIN, DOLIN BLANC
VERMOUTH, DRAMBUIE
CHICHICAPA MEZCAL, CELERY

LOVE SUPREME 18

WILD TURKEY RYE WHISKEY
CARPANO ANTICA VERMOUTH
BRENNEVIN, CURRY
PAMPLEMOUSSE

BLOSSOM DEARIE 18

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

BLOOD & SAND 18

BLENDED SCOTCH, CHERRY HEERING
COCCHI AMERICANO, ORANGE
CITRIC ACID, SALT



RAY'S PEACH FIX 18

PEACH, MEZCAL, PEYCHAUD'S, CITRUS

the ★
★ DJANGO
MENU

BITES

CRUDITÉ 16

ALMOND CARROT HUMMUS
CRISP GREEN VEGETABLES

FOIE GRAS MOUSSE 20

PISTACHIO & CHERRY GASTRIQUE

BEEF TARTARE 23/32

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

CLASSIC SHRIMP COCKTAIL 24

COURT BOUILLON, COCKTAIL SAUCE, CITRUS

OYSTERS 24/46

DAILY SELECTION OF EAST COAST OYSTERS
HALF DOZEN/ONE DOZEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
DIETARY ALTERNATIVES AVAILABLE UPON REQUEST.

SALADS

KALE CAESAR 21
PARMESAN GARLIC CROUTONS
CHICKEN +10 SALMON +12 LOBSTER +16

DJANGO CHOPPED SALAD 20
RADICCHIO, CELERIAC, GRAPEFRUIT
WALNUTS, BLEU CHEESE

PLATES

MEAT & CHEESE PLATE 25
CHEF'S CURATED SELECTION

MAC & CHEESE 19
THICK CUT BACON +7 BROCCOLINI +5 LOBSTER +19

ROAST CHICKEN BREAST 26
SWEET PEAS, CARROTS, POTATOES, CHICKEN CONFIT

FRIED CHICKEN SANDWICH 21
PICKLES, MAYO, WATERCRESS

DJANGO BURGER 28
CHEDDAR, ONION, TOMATO, LETTUCE, HAND CUT FRIES
AVOCADO +5 THICK CUT BACON +7

CLUB STEAK 32
PETIT FILET, GRILLED ASPARAGUS, MUSHROOM JUS

DESSERT

CHOCOLATE POT DE CREME 14
ALMOND BISCOTTI, FRESH WHIPPED CREAM

CHEESE PLATE 14
CHEF'S CURATED SELECTION



Nite Owl Menu

Available starting at Midnight





MEAT & CHEESE PLATE 25
CHEF'S CURATED SELECTION
FRUIT CHUTNEY, CRANBERRY WALNUT BREAD

KALE CAESAR 21
PARMESAN GARLIC CROUTONS
CHICKEN +10 SALMON +12 LOBSTER +16

DJANGO BURGER 28
CHEDDAR, ONION, TOMATO, LETTUCE
HAND CUT FRIES
AVOCADO +5 THICK CUT BACON +7

GRILLED CHEESE 18
NY CHEDDAR, PEPPERJACK, MONTEREY JACK
MUSTARD, MAYO, JAPANESE WHITE BREAD
AVOCADO +5 THICK CUT BACON +7

BAR STEAK 32
SKIRT STEAK, HORSERADISH BUTTER
ONION RINGS

HAND CUT FRIES 12
SMOKY HOUSE SAUCE

WINES

WHITE

GL/BTL

GRUNER VELTLINER, JURTSCHITSCH, KAMPTAL, AT '17	16/52
SAUVIGNON BLANC, POUILLY FUME, FR '15	17/64
CHARDONNAY, NAVARRO, MENDOCINO, US '15	19/75
CHARDONNAY, GILBERT PICQ, CHABLIS, FR' 17	74
ALBARINO, LA CANA, RIAS BAIXAS, ES '17	60
SAUV BLANC, DOMAINE DU NOZAY, SANCERRE, FR '16	87
RIESLING, SELBACH-OSTER, MOSEL, DE '16	61
MELON DE BOURGOGNE, MUSCADET, FR '16	50
PINOT GRIS, EYRIE VINEYARDS, DUNDELL HILLS, US '16	67
CHARDONNAY, CHASSAGNE MONTRACHET, FR '15	160
RIESLING, DOM MAURICE SCHOECH, ALSACE	84
SAUTERNES, BORDEAUX, FR, '12, 375 ML.	75

RED

GL/BTL

PINOT NOIR, VIEILLES VIGNES, LADOIX '14	23/90
DOLCETTO, SAN FEREOLO, VALDIBA '17	16/60
GRENACHE, DOM LA MANARINE, COTE DU RHONE, FR '16	16/57
MALBEC, BONARDA, TIKAL, MENDOZA, AR '15	18/68
PINOT NOIR, LADOIX, FR '16, 375 ML	48
TEMPRANILLO, RIOJA RESERVA '15, 375 ML	40
PINOT NOIR, FOURRIER, MOREY ST. DENIS, FR '17	150
PINOT NOIR, DOM JEAN CHAUVENET, NUITS ST GEORGE	210
GAMAY, DOM CHAPELLE DES BOIS, MORGON, FR '15	57
CABERNET SAUVIGNON, DOM JAUGARET, "ST JULIAN," FR '14	275
HAUT SEGOTTES, ST EMILION, FR '15, 375 ML	44
CAB SAUV, BELREGARD, SAINT EMILION, FR '15	93
MERLOT, CLOS ST ANDRE, POMEROL, FR '13	177
NEBBIOLO, DE FORVILLE, BARBARESCO, IT '15	97
CAB SAUV, NAPA, US '15, 375 ML	55

SPARKLING

LAURENT-PERRIER, FR NV	25/95
DELAMOTTE, BRUT, FR NV	80
LAHERTE FRERES, BLANC DE BLANCS, FR NV	110
GUY LARMANDIER, BRUT ZERO, FR NV	115
CHRISTOPHE MIGNON, PINOT MEUNIER, FR NV	135
LARMANDIER-BERNIER, EXTRA BRUT LATITUDE, FR NV	150
ROGER COULON, 1ER CRU, FR NV	177
RUINART, BLANC DE BLANC, BRUT, FR NV	250
DOM PERIGNON, FR '09	400
KRUG, 'GRANDE CUVÉE 163EM', BRUT, FR NV	420
LOUIS ROEDERER, BRUT, FR NV, 1.5L	475

SPECIAL CLUB

BTL

MOUSSE FILS, MEUNIER, FR '13	189
PIERRE GIMONNET, FR '12	267
GASTON CHIQUET, BRUT, FR '09	180

ROSÉ

GL/BTL

JURTSCHITSCH, BRUT ROSE, FR NV	22/88
CAVA RECAREDO, 'INTENSE ROSATO', BRUT, SP'13	75
BILLECART-SALMON, BRUT ROSE, FR NV	150

BEER/CIDER

SEASONAL LAGER 10

SEASONAL IPA 10

SEASONAL DARK 10

SEASONAL CIDER 12

SEASONAL LAMBIAC 15

ROTATING IPA BY OTHERHALF BREWING 15



Spirits



AMAROS/BITTERS

APEROL	16
AVERNA	15
BRANCA MENTA	15
BRAULIO	15
CAMPARI	15
CIO CIARO	15
CYNAR	15
FERNET BRANCA	16
MONTENEGRO	16
NONINO	18
RAMAZZOTTI	15

AGAVE

CALLE 23 REPOSADO	18
CASAMIGO BLANCO	19
CASAMIGOS REPOSADO	20
CASAMIGO ANEJO	23
CASA AZUL REPOSADO	45
CORRALEJO SILVER BLANCO	16
DEL MAGUEY CHICHICAPA	21
DEL MAGUEY VIDA	17
DON JULIO BLANCO	16
DON JULIO REPOSADO	21
DON JULIO ANEJO	23
DON JULIO 1942	50
PUEBLO VIEJO BLANCO	15
SIETE LEGUAS BLANCO	17
SIETE MISTERIOS	15
TEQUILA CABEZA BLANCO	16

BRANDY/EAU DE VIE

BLUME MARILLEN	16
BRENNEVIN	16
CLEAR CREEK PEAR	25
CLEAR CREEK KIRSCHWASSER	16
DUDOGNON RESERVE	18
HENNESSY VSOP	24
HENNESSY XO	50
KROGSTADT	15
LAIRD'S APPLE BRANDY	15
LANDY VS	15
MASSENEZ FRAMBOISE	18
MACCHU PISCO	15
PIERRE FERRAND 1840	18
SINGANI 63	15

CORDIALS/HERBAL LIQUEURS

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

FORTIFIED WINE

CARPANÒ ANTICA FORMULA	15
SALERS APERITIF GENTIANE	15
COCCHI TORINÒ	15
COCCHI AMERICANO BIANCO	15
DOLIN DRY	15
DOLIN BLANC	15
LILLET BLANC	15

GIN

BEEFEATER	15
BOLS GENEVER	18
BOMBAY SAPPHIRE	17
DOROTHY PARKER	18
FORD'S	15
HENDRICK'S	20
MONKEY 47	20
PERRY'S TÔT	15
PLYMOUTH	18
TANQUERAY	16

VODKA

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

RUM

EL DORADO 5YR.	15
HAMILTON JAMAICAN BLACK	15
LA FAVORITE	15
PLANTATION O.F.T.D	15
SMITH & CROSS	15
WRAY & NEPHEW	15
AVUA CACHACHA PRATA	15
NEISSON RHUM 104 PROOF BLANC	15
SANTA TERESA 1796	20
RON ZACAPA 23YR.	20
EL DORADO 15YR.	20

BOURBON

BLANTON'S	35
EAGLE RARE 10YR.	18
FOUR ROSES YELLOW LABEL	16
FOUR ROSES SINGLE BARREL	35
MAKER'S MARK	17
OLD GRAND DAD 114	16
RUSELL'S RESERVE 10YR.	20
WOODFORD RESERVE	20

IRISH WHISKY

BUSHMILLS IRISH GOLD	15
JAMESON	16
REDBREAST 12YR.	18
TYRCONNELL SINGLE MALT	18

JAPANESE WHISKY

AKASHI	24
TOKI	22

RYE WHISKEY

OLD OVERHOLT	15
RITTENHOUSE	16
RUSELL'S RESERVE 6YR.	20
SAZERAC	16
TEMPLETON	20
WHISTLE PIG 10YR.	22
WHISTLE PIG 12YR.	30
WILD TURKEY 101.	22

SCOTCH

BOWMORE 12YR.	20
GLENMORANGIE 10YR.	20
LAPHROAIG 10YR.	20
ABERLOUR 12YR.	20
GLENLIVET 12YR.	20
HAZELBURN 10YR.	22
SPRINGBANK 15YR.	35
GLENLIVET 18YR.	40
BALVENIE 12YR. DOUBLEWOOD	20
BALVENIE 14YR. CARRIBEAN CASK	22
BALVENIE 21YR. PORTWOOD	63
OBAN 14YR.	23
TALISKER 10YR.	25
LAGAVULIN 16YR.	26
MACALLAN 12YR.	28
MACALLAN 18YR.	76

Open Tuesday thru Saturday

FROM 7PM

Performances

1ST SHOW: 7:30PM - 10PM

2ND SHOW: 10:30PM - 1:30AM

- Cover Charge -

TUESDAY *thru* THURSDAY

\$20 Per Person, Per Performance

Bar Seating and Bar Standing - No Cover

FRIDAY *and* SATURDAY

\$20 Per Person, Per Performance

\$15 Per Person, Bar Seating and Bar Standing

There is a 2 menu item minimum per person

PLEASE VISIT OUR CALENDAR AT
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