

{ COCKTAILS }

<b>THE HELLFIRE</b> JALAPENO INFUSED DON JULIO / LEMON JUICE / AGAVE	17 USD
<b>THE ASTOR MARTINI</b> KETEL CITROEN / GRAPEFRUIT / APEROL	16 USD
<b>THE WEST SIDE</b> BULLEIT BOURBON / HONEY GINGER SYRUP / BLACKBERRIES	17 USD
<b>THE COLLIER FIZZ</b> TANQUERAY, FRESH LIME SOUR / MINT	16 USD
<b>THE DISTRICT</b> KETEL CITROEN / POMEGRANITE SYRUP	16 USD
<b>BITTER WITHERSPOON</b> TANQUERAY / BITTERS	15 USD
<b>THE GOLD LEAF</b> ZOCAPA RUM / LIME SOUR / POMEGRANITE SYRUP	16 USD
<b>THE HUDSON</b> KETEL ONE / MOET / DASH OF ABSINTHE	17 USD
<b>THE ANVIL</b> DON JULIO / AGAVE / PASSION FRUIT - OUR PASSION FRUIT MARGARITA	17 USD
<b>THE SAWDUST</b> ROSEMARY INFUSED BELVEDERE / MOET / LEMON JUICE / AGAVE	17 USD
<b>THE ELLEN ARTHUR COSMO</b> BELVEDERE / COINTREAU / PASSION FRUIT - OUR TWIST ON A COSMOPOLITAN	17 USD
<b>THE MINESHAFT</b> ALIBI WHISKEY / APEROL / ANGOSTURA BITTERS	16 USD

{ DESSERT }

<b>APPLE PIE</b> SPICED APPLES / VANILLA ICE CREAM / SUGARED PISTACHIOS / CRÈME ANGLAISE	12 USD
<b>PECAN BROWNIE</b> CANDIED PACANS / VANILLA ICE CREAM / ENGLISH TOFFEE	12 USD
<b>MASCARPONE CHEESECAKE W/ FRESH COMPOTE</b> CANDIED WALNUTS / SEASONAL FRUIT	13 USD
<b>CARROT CAKE W/ GINGER ICE CREAM</b> SPICED CAKE / CURRANTS / CRÈME FRAICHE FROSTING / WALNUTS / CANDIED GINGER	13 USD



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