

shorty.

at jacques 1534

DRAFT BEER

STELLA (LAGER) \$8

LAGUNITAS (IPA) \$8

HOEGAARDEN (WHEAT) \$8

BOTTLED BEER

KRONENBOURG (LAGER) \$8

PALM (ALE) \$10

DUVEL (GOLDEN ALE) \$10

JENLAIN (AMBER) \$10

CHIMAY RED PREMIERE (ALE) \$11

CHIMAY BLUE G. RESERVE \$12

RED WINE

BORDEAUX \$14

PINOT NOIR \$13

MALBEC \$12

WHITE WINE

SANCERRE \$14

CHARDONNAY \$13

PINOT GRIGIO \$12

ROSE COTE DE PROVENCE \$13

BUBBLES

CHAMPAGNE \$18

ROSE SPARKLING \$12

BRUT SPARKLING \$13

BARTENDER CHOICE

If nothing on this menu seems to your fancy, please ask a server or inquire with the bartender about getting a specialty cocktail crafted for you.

Just let the bartender or waitress know your **spirit of choice, style of cocktail, fruits or flavor profile** of your drink, and we will craft you a cocktail.

SHOTS TO START THE NIGHT

Liquid Energy \$5

A liquid reviver with orange

HUNGRY ???

ASK BARTENDER FOR FULL MENU FROM JACQUES 1534

Reservations are recommended for partie of 8 or more.
events@jrgnyc.com



COCKTAIL \$13

DUBONNET COCKTAIL

Gin. Dubonnet. Orange Bitters. Lemon Twist.

SPRING SOUTH SIDE

Gin. St Germain. Cucumber.
Muddled Mint.

GRILLED PINEAPPLE

Anejo Rum, Lime, Agave
Mint and Grilled Pineapple, Seltzer

SAZERAC

Rye whisky. Absinthe. Simple Syrup.
Bitters. Lemon Twist.

BOULEVARDIER

Bourbon. Campari. Carpano Antica.
Orange Twist.

COCKTAIL \$13

STRAWBERRY SHUB

Premium Vodka. Amaro.
Fresh Strawberry. Tarragon. Balsamic.
Cracked Pepper. Citrus.

BOUVIER

Zu bison Grass Vodka. Cranberry.
Peach. Champagne.

PALOMA

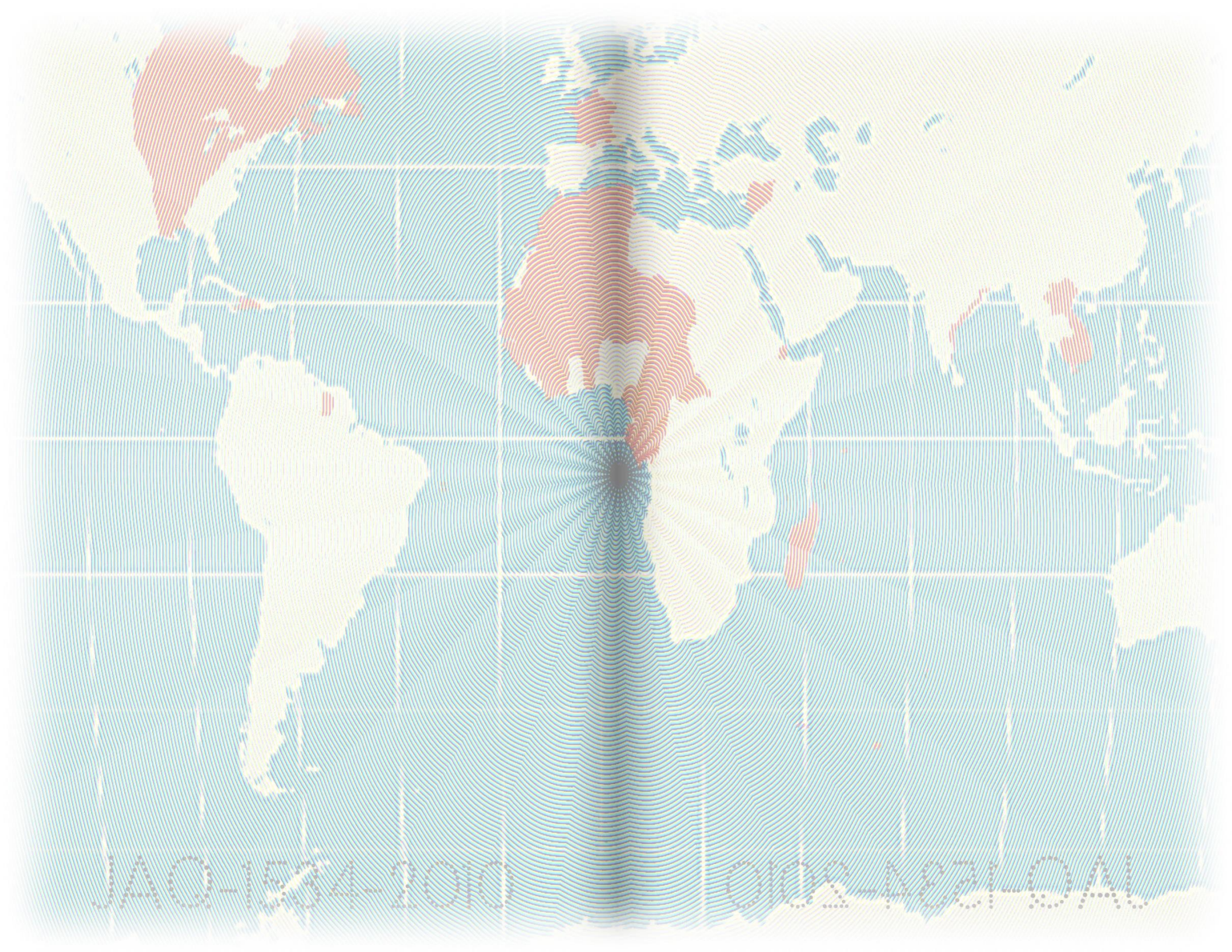
Silver Tequila. Grapefruit.
Fresh Lime juice. Sprite.

SMOKE AND FIRE

Gold Tequila. Reposado Mezcal.
Lemon. Honey. Red Chili.
Smoked Salt.

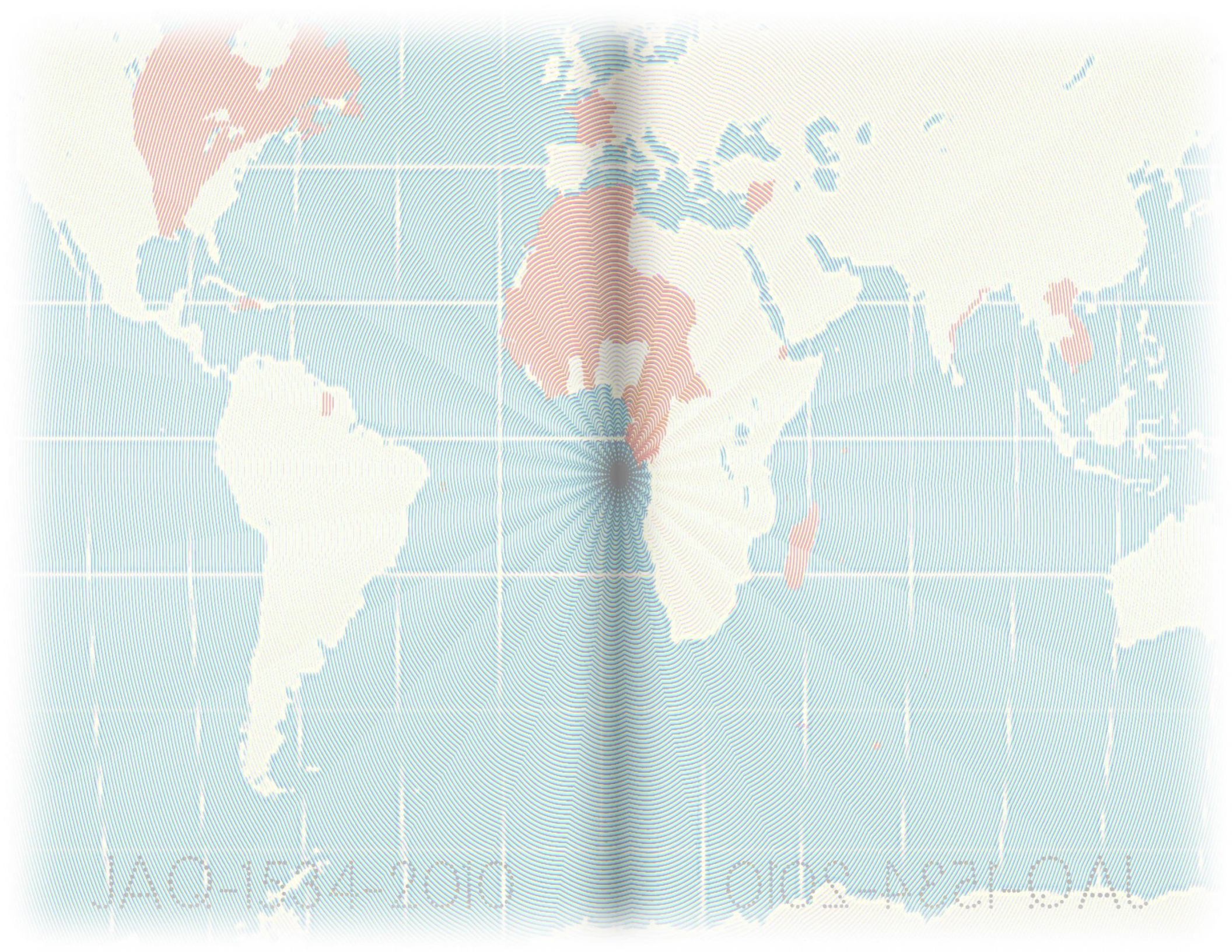
BRAZILIAN LAST WORD

Cachaca. Muddled Lime. Green Chartreuse.
Marichino Liqueur.



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