

*Bernelmans Bar*

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**COVER CHARGE**

*Cover Charge is Applied After 9:30 PM  
or When the Jazz Trio Begins.*

**Sunday through Thursday**

Cover Charge at Table is 25 per person

Cover Charge at Bar is 15 per person

**Friday and Saturday**

Cover Charge at Table is 30 per person

Cover Charge at Bar is 15 per person

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## Bemelmans' Famous Cocktails

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### Passion Royale

Passion Fruit Infused Vodka,  
Fresh Lime Juice  
Topped with Champagne  
Served over Crushed Ice

### The Gin-Gin Mule

Gordon's Gin, Ginger Beer, Muddled  
Mint, Fresh Lime Juice, Simple Syrup

### Pisco Sour

Pisco 100, Egg White, Fresh Lemon Juice,  
Angostura Bitters, Simple Syrup

### Agave Gingerita

100% Blue Agave, Egg White,  
Cointreau, French Ginger Liqueur,  
Fresh Lime Juice, Simple Syrup

### Whiskey Smash

Makers Mark Bourbon Whiskey,  
Muddled Mint, Muddled Lemons,  
Simple Syrup

### The Old Cuban

"Champagne Mojito" with Bacardi 8 Rum,  
Muddled Mint, Fresh Lime Juice,  
Angostura Bitters

# Bemelmans Bar

## Single Malts and Rare Blended Scotches

Glenmorangie 10 yr, Highlands	18
Glenfiddich 12 yr, Highlands	18
Glenlivet 12 yr, Highlands	18
Macallan 12 yr, Highlands	18
Macallan 18 yr, Highlands	38
Oban 14 yr, Highlands	22
Balvenie 21 yr, (Port Wood), Highlands	30
Laphroaig 10 yr, Islay	18
Lagavulin 16 yr, Islay	18
Johnny Walker Blue Label	65

## Single Barrel and Small Batch Whiskeys

Michters Rye	16
Blanton's (single barrel)	18
Baker's 107 (small batch)	18

## Armagnac & Cognac

Larressingle XO Armagnac	20
Remy Martin VSOP	20
Delamain Pale & Dry XO	25
Martell Cordon Bleu	30
Hennessy XO	40
Hennessy Paradis	70
Remy Martin XO	40
Remy Martin Louis XIII	220

## Calvados

Busnel Vieille Reserve	16
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## Eau de Vie

Massenez	
Poire, Framboise, & Mirabelle	15

## Port

Dows, "Fine Ruby"	14
Dows, "Fine Tawny"	16
Fonseca, BIN 27	14
Ramos Pinto, "Quinta do Bom Retiro- 20 Year Tawny"	26
Cockburns, "Quinta dos Canais," 1998	30

## Evening Light Snacks

(Served from 5:30 p.m. to 11:30 p.m.)

### Carlyle Classics

Bemelmans Mini Burgers 20

Shrimp Cocktail 24

Chesapeake Bay Crab Cakes 21

Italian Meat Balls 20

Selection of Imported Cheeses

Served with Grapes, Raisin Bread

23

Croque Monsieur 18

Crispy Onion Rings 10

Chicken Liver Port Mousse  
Served with Toasted Baguette 20

Twice Cooked Giant Fries 15

### Bar Favorites

Smoked Salmon with Seven Grain Bread 23

Lobster, Crab, Shrimp Salad 38

Bemelmans' Triple Decker Club 22

9-Ounce Black Angus Beef Burger 25

### Specialty Coffees

Irish Coffee 19

Illy Latte 9

Black Coffee 8

Illy Cappuccino 9

Illy Espresso 8

## Winter Cocktail Selection

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### La Poire and Ginger

Grey Goose La Poire, Ginger Liqueur,  
Fresh Lemon Juice, Simple Syrup

### Spiced Cranberry Margarita

Herradura Silver Tequila, Cointreau,  
Cranberry Juice, Fresh Lime Juice  
Served with a Spicy Salted Rim

### Midnight Express

Stolichnaya Vanill, Navan Vanilla Cognac,  
Kahlua, Espresso, Simple Syrup

### Madison Fizz

Bombay Gin, Apricot Brandy,  
Fresh Lime Juice, Simple Syrup  
Topped with Champagne

### Jamaican Firefly

Goslings Rum, Ginger Beer,  
Fresh Lime Juice, Simple Syrup

## Bartender's Selection

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### Patron Starlet

Patron Silver Tequila, St. Germain,  
Muddled Mint,  
Fresh Lime Juice, Simple Syrup  
Topped with Champagne

## Sparkling Wine & Champagne

Brut, Roederer Estate, Anderson Valley, California	18/80
Champagne, Louis Roederer, Brut Reims, France MV	26/125
Rosé Champagne, Paul Goerg, Brut, Reims, France MV	26/135

### Premium Pours

Champagne - Tête de Cuvée Moët and Chandon, "Dom Pérignon" Brut, Epernay 2000	100/500
Chardonnay, Far Niente, Napa Valley, California 2008	35/150
Cabernet Sauvignon, Kathryn Kennedy, Santa Cruz, California 2003	65/295

## Caviar, Oysters & Clams Fresh from the Sea...

Royal Sterling Caviar	175 per oz
Imperial Russian Osetra Caviar	200 per oz
Kaluga River Beluga Caviar	285 per oz
Shellfish Platter	65
Shrimp, Lobster, Oysters, Clams, Crab Cocktail	
Fresh Oysters on Half Shell (each)	4
Fresh Top Neck Clams (each)	4

## White Wine

Gruner Veltliner, Loimer, Kamptal, Austria 2009	15/65
Pinot Grigio, Il Conte, Veneto, Italy 2009	16/70
Sancerre, Domaine Jean-Paul Balland, Loire Valley, France 2010	17/70
Chablis, Louis Jadot, Burgundy, France 2009	18/80
Chardonnay, Talbott, Santa Lucia Highlands, CA 2009	20/90

## Red Wine

Burgundy, Hautes Cotes de Nuits, Mongead-Mugneret 2007	24/85
Pinot Noir, Au Bon Climat, Santa Barbara County, California 2009	17/75
Merlot, Nickel and Nickel, "Harris Vineyard" Napa Valley, CA 2007	23/110
Château Paveil De Luze, Margaux, France 2008	21/95
Cabernet Sauvignon, Flora Springs, Napa Valley, California 2007	22/95
Syrah, Clos Mimi, "The Carlyle", Paso Robles, CA 2009	16/70

## Dessert Wine

Château Petit Vedrines 2007, Sauternes	20/85
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