

## EAGLE BAR

### UPPER EAST

A reimagined American bar, inspired by the enduring elegance of Manhattan's Upper East Side. It celebrates the ritual of classic American cocktails, and a deep reverence for exceptional spirits. Drawing on the old-world glamour of New York's most storied neighbourhood, Eagle Bar honours the legacy of America's great bars while offering a distinctly contemporary sense of occasion.

## THE COCKTAIL RENAISSANCE

Under the leadership of Dale DeGroff modern cocktail culture found its compass. By reviving classic recipes, disciplined technique and a sense of occasion, the “King of Cocktails” helped spark a global renaissance in the art form of bartending, standards first refined in the Rainbow Room, New York and now embedded in bars around the world.

Eagle Bar draws from this heritage, reinterpreting its spirit with a poised confidence; where craft, elegance and occasion come together in an expression of one of the world’s great cocktail institutions.

## CLASSICS

### **COSMOPOLITAN** 25

Ketel One Vodka, Orange Liqueur, Cranberry, Lime

Born in Brooklyn at the Long Island Bar, the Cosmopolitan became a defining symbol of modern city glamour. Immortalised by figures such as Madonna and Carrie Bradshaw, this icon paved its place into today's popular culture.

### **FLORADORA** 27

Tanqueray N° TEN Gin, Raspberry, Ginger

Named after the hit Broadway production *Florodora*, this classic captures the theatrical spirit of early New York. Popularised in the city's golden-age bars and performed just steps away from the Rockefeller Center, it is light, poised, and unmistakably made for the spotlight.

### **FLAME OF LOVE** 27

Boatyard Vodka, Fortified Wines, Burnt Orange Oils

Created for the legendary Dean Martin, this bracingly cold, impeccably dry martini riff replaces garnish with spectacle, as ignited orange oils are expressed over the glass; an arresting flourish synonymous with Rat Pack nonchalance.

### **BETWEEN THE SHEETS** 27

Remy VSOP Cognac, El Dorado 12yr Rum, DOM Benedictine, Lemon

A name that moves quietly through the more discreet side of cocktail culture, where indulgence is understood rather than announced. Between the Sheets remains a study in balance, restraint and enduring taste.

### **OLD FASHIONED** 25

Sazerac Rye, Demerara Sugar, Angostura Bitters

A classic Old Fashioned, refined through the bold clarity of rye whiskey. Dry, poised, and unmistakably timeless.

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## REINSPIRED

**WHISKEY SMASH** 25  
Eagle Rare 10YR Bourbon, Lemon, Mouneyrac Pear, Mint

Originating in the mid-19th century, the Whiskey Smash fell from favour during Prohibition before its revival in the late 1990s by Dale DeGroff, who returned it to a celebration of freshness and seasonality. Here, it is reinterpreted with pears harvested at their peak.

**PISCO SOUR** 27  
Barsol Pisco Blend, Wild Blueberry, Huacatay, Egg White

A celebration of Peru in three elements: its national spirit, a prized fruit, and huacatay, a defining herb of its cuisine. Bold in flavour and vivid in colour, it is a vibrant expression where, indeed, good things come in threes.

**PEACHES & CREAM** 27  
Michter's Bourbon, Peach, Vanilla, Whey, Almond, Oolong Tea

All the creaminess, none of the cream. American whiskey meets ripe peach and a soft whisper of vanilla, creating a velvety texture and a finish defined by quiet indulgence.

**PLANTERS PUNCH** 27  
Diplomatico Riserva, Three Rum Blend, Guava, Coconut

Our tropical take on a Rainbow Room classic, inspired by its elusive reference to "*exotic flavourings*." Driven by curiosity, it honours the past while confidently expressing something new.

**ALGONQUIN** 25  
Sazerac Rye, Talisker 10, Cocchi Americano, Pineapple, Tobacco

Rooted in the dual legacy of the Algonquin name, this cocktail honours both Indigenous tradition and a storied New York institution. Inspired by the Four Sacred Medicines, sage, cedar, sweetgrass, and tobacco, it is dry, rye forward, and quietly cerebral, with a refined 1920s elegance.

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## SPOTLIGHT

### CELEBRATING THE HOME OF EAGLE RARE

#### **RARE ASCENT** **24**

Eagle Rare 10yr Bourbon, Manzanilla, Apple, Tarragon, Bubbles

In crafting Rare Ascent, we connect the majestic eagle perched proudly atop our building, with the distinguished character of Eagle Rare 10yr. Celebrating rarity and craftsmanship, this evokes the spirit of rising above.

#### **FIFTH AVENUE FADE** **30**

Eagle Rare 12yr, Californian Pinot Noir, Raspberry, Lemon, Egg White

A refined American twist on the classic New York Sour, a cocktail born in 19th century saloons and polished by the city's bartenders. Eagle Rare 12yr meets a silky float of raspberry-infused Pinot Noir, creating a slow, Fifth Avenue fade of bright citrus, warm oak and berry tinted elegance.

#### **SIDE WALKS** **59**

Eagle Rare 17yr, Cacao, Campari, House Vermouth Blend

Inspired by Erskine Gwynne's Parisian creation, this twist on a Boulevardier bridges old-world and American boldness. Highlighting Eagle Rare 17yr amongst a bitter-sweet expression of the cocktail's transatlantic journey.

#### **THE CONVOCATION** **40**

Eagle Rare 10yr, Eagle Rare 12yr, Eagle Rare 17yr  
(25ml pours)

Indulge in a perfectly poured, curated flight showcasing Eagle Rare's signature and premium blends.

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## NON-ALCOHOLIC COCKTAILS

**GOLDEN SPRITZ 0%** 15  
Almave Ambar, Grapefruit, Ginger, Soda, Osmanthus

Pioneers of the 0% cocktail this mix of grapefruit and ginger was a mainstay at the Rainbow Room. The perfect blend of bright citrus and warming spices.

**ALMOST AMERICANO 0.5%** 15  
Martini Bitter 0%, Martini Vibrante, Rhubarb, Soda

Engineered for all day alfresco drinking for the American palate. A bitter and bold twist on the classic aperitif that brings a hint of British charm with the addition of Yorkshire rhubarb bringing a sense of place.

**EAGLE SMASH 0.5%** 17  
Sylva, Lemon, Mouneyrac Pear, Mint

Inspired by the Whiskey Smash but with the choice of being non-alcoholic, we showcase the season's harvest at its peak.

**PLANTERS POKE 0%** 17  
Tropicall, Guava, Tonka, Coconut, Lime,  
Exotic Flavourings

Inspired by our Planter's Punch. This one doesn't punch, it gently pokes but leaves no compromise in flavour.

**BEERS** 9

**SOHO Lager**

**SOHO West Coast American Ale**

**Lucky Saint N/A Lager, 0.5%** 8

**SOFTS**

**Soft Drinks & Mixers** 5

**Juices** 9

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## WINES BY THE GLASS

<b>Champagne &amp; Sparkling</b>	<b>125ml/750ml</b>
<b>Nyetimber</b> NV, Classic Cuvée, West Sussex, England	<b>22 / 95</b>
<b>Nyetimber</b> 2014, 1086 Prestige Cuvée, West Sussex, England	<b>50 / 295</b>
<b>Pol Roger</b> NV, Brut Réserve, Champagne, France	<b>25 / 125</b>
<b>Pol Roger</b> 2015, Cuvée Sir Winston Churchill, Champagne, France	<b>75 / 425</b>
<b>Pol Roger</b> 2018, Rosé Brut, Champagne, France	<b>45 / 225</b>
<b>Billecart Salmon</b> ( <i>by magnum only</i> ) NV, Rosé Brut, Champagne, France	<b>35 / 395</b>
<b>Dom Pérignon</b> 2017, Vintage Brut, Champagne, France	<b>75 / 425</b>
<b>Salon</b> 2013, Blanc de Blancs Grand Cru, Champagne, France	<b>250 / 1500</b>
<b>Louis Roederer</b> NV, Quartet, California, USA	<b>28 / 149</b>

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have any food allergies or intolerances, please inform your server.

## WINES BY THE GLASS

White

175ml/750ml

**Christophe Mittnacht**

46 / 195

2022, Riesling Grand Cru Rosacker,  
Alsace, France

**Les Héritiers du Comte Lafon**

23 / 95

2023, Mâcon Milly Lamartine,  
Burgundy, France

**William Fèvre**

41 / 175

2021, Chablis 1er Cru Vaillons,,  
Burgundy, France

**Bodegas Albamar**

33 / 139

2023, Albariño Pepe Luís,  
Rías Baixas, Spain

**Snowden Vineyards**

34 / 145

2023, Sauvignon Blanc Sunninghill,  
Napa, USA

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have any food allergies or intolerances, please inform your server.

## WINES BY THE GLASS

Red

175ml/750ml

**Philippe Le Hardi** 52 / 220  
2021, Gevrey-Chambertin,  
Burgundy, France (*coravin*)

**Jean Chauvenet** 30 / 125  
2022, Bourgogne Pinot Noir,  
Burgundy, France

**Reverdito** 27 / 115  
2020, Barolo Castagni, Piedmont, Italy

**Turley** 35 / 149  
2021, Cedarman Zinfandel,  
Napa Valley, USA

**Matthiasson** 54 / 229  
2019, Cabernet Sauvignon,  
Napa Valley, USA

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## WINES BY THE GLASS

<b>Rosé</b>	<b>175ml/750ml</b>
<b>Rumor</b> 2025, Provence, France	<b>23 / 110</b>
<b>Château Simone</b> 2024, Palette, France	<b>34 / 150</b>
<b>Arnot-Roberts</b> 2024, California, USA	<b>21 / 95</b>
<b>Sweet Wine</b>	<b>100ml/750ml</b>
<b>Château Delmond</b> 2022, Sauternes, Bordeaux, France	<b>19 / 95</b>
<b>Sandeman</b> 20 Year Old Tawny Port, Portugal	<b>25 / 149</b>

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## WINES BY THE BOTTLE

White	750ml
<b>Vincent Girardin</b> 2023, Bourgogne Blanc Terroir Noble, Burgundy, France	<b>94</b>
<b>Lucie Thieblemont</b> 2022, Chablis Village, Burgundy, France	<b>105</b>
<b>Eleni &amp; Edouard Vocoret</b> 2022, Chablis 'Bas de Chapelot', Burgundy, France	<b>155</b>
<b>Vincent Dauvissat</b> 2007, Chablis Grand Cru Les Preuses, Burgundy, France	<b>800</b>
<b>Alex Moreau</b> 2022, Chassagne-Montrachet, Burgundy, France	<b>275</b>
<b>Etienne Sauzet</b> 2023, Puligny-Montrachet, Burgundy, France	<b>225</b>
<b>Nicolas Maillet</b> 2023, Mâcon-Verzé Le Chemin Blanc, Burgundy, France	<b>115</b>
<b>Domaine Leflaive</b> 2019, Puligny-Montrachet 1er Cru Les Pucelles, Burgundy, France	<b>1195</b>
<b>Vincent Girardin</b> 2022, Bienvenues-Bâtard-Montrachet Grand Cru, Burgundy, France	<b>1195</b>
<b>Etienne Sauzet</b> 2020, Le Montrachet Grand Cru, Burgundy, France	<b>3995</b>
<b>Pierre-Yves Colin-Morey</b> 2009, Montrachet Grand Cru, Burgundy, France	<b>6500</b>

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## WINES BY THE BOTTLE

White	750ml
<b>Domaine du Vieux Télégraphe</b> 2023, Châteauneuf-du-Pape Blanc, Rhône Valley, France	195
<b>Domaine Vacheron</b> 2021, Sancerre Blanc Le Paradis, Loire Valley, France	180
<b>Domaine du Pélican</b> 2021, Savagnin Ouillé, Jura, France	125
<b>Roagna</b> 2021, Solea, Piedmont, Italy	279
<b>Egon Müller</b> 2020, Scharzhoffberger Riesling Kabinett, Mosel, Germany	295
<b>Chateau Montelena</b> 2022, Potter Valley Riesling, Napa Valley, California, USA	155
<b>Ceritas</b> 2021, Trout Gulch Chardonnay, Santa Cruz Mountains, California, USA	259
<b>Zuccardi</b> 2021, Poligonos San Pablo Chardonnay, Mendoza, Argentina	110
<b>Scions of Sinai</b> 2022, Granietsteen Single Vineyard Chenin Blanc, Stellenbosch, South Africa	140

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## WINES BY THE BOTTLE

Red	750ml
<b>Château Durfort-Vivens</b> 2019, Le Plateau de Durfort-Vivens Margaux, Bordeaux, France	<b>150</b>
<b>Château Le Crock</b> 2017, Saint-Estèphe, Bordeaux, France	<b>130</b>
<b>Château Pichon Longueville Comtesse de Lalande</b> 2007, Pauillac 2ème Cru Classé, Bordeaux, France	<b>470</b>
<b>Château Latour</b> 1996 Pauillac 2ème Cru Classé, Bordeaux, France	<b>1750</b>
<b>Petrus</b> 2008, Pomerol, Bordeaux, France	<b>7500</b>
<b>Launay-Horiot</b> 2017, Pommard Les Perrières, Burgundy, France	<b>185</b>
<b>Benjamin Leroux</b> 2021, Volnay 1er Cru Clos de la Cave de Ducs, Burgundy, France	<b>395</b>
<b>Clos du Tart</b> 2012, Clos du Tart Grand Cru Monopole, Burgundy, France	<b>895</b>
<b>Mugneret-Gibourg</b> 2007, Clos de Vougeot Grand Cru, Burgundy, France	<b>2495</b>
<b>Dujac</b> 1996, Clos de La Roche Grand Cru, Burgundy, France	<b>5995</b>
<b>Armand Rousseau</b> 2009, Chambertin Grand Cru, Burgundy, France	<b>12000</b>

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## WINES BY THE BOTTLE

Red	750ml
<b>Etienne Guigal</b> 1996, Côte-Rôtie 'La Turque', Rhône Valley, France	995
<b>Domaine du Vieux Télégraphe</b> 2019, Châteauneuf-du-Pape, Rhône Valley, France	195
<b>Sandrone Luciano</b> 2020 Barolo Le Vigne, Piedmont, Italy	275
<b>Biondi-Santi</b> 2016, Brunello di Montalcino Riserva, Tuscany, Italy	1475
<b>Dominio del Águila</b> 2020, Dominio del Águila Reserva, Ribera del Duero, Spain	195
<b>Chateau Montelena</b> 2017 Estate Cabernet Sauvignon, Napa Valley, USA	350
<b>Screaming Eagle</b> 2011 Cabernet Sauvignon, Napa Valley, California USA	4500
<b>Shafer</b> 2018, Hillside Select Cabernet Sauvignon, Napa Valley, USA	750
<b>Harlan Estate</b> 2013, Proprietary Red, Napa Valley, USA	2500
<b>Vasse Felix</b> 2020, Cabernet Sauvignon, Margaret River, Australia	119
<b>Chateau Musar</b> 2018, Musar Rouge, Bekaa Valley, Lebanon	125

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**CAVIAR**  
**MAISON PETROSSIAN**

<b>Sevruga Steluga Special Reserve</b> 50g	<b>210</b>
<b>Ossetra</b> 30 / 50g	<b>195 / 325</b>
<b>Beluga Tsar Imperial</b> 50g eggs, sour cream, blinis	<b>528</b>

**TO SHARE**

<b>Shaved Nebrodi Black Pig Prosciutto</b> seasonal fruit, olive oil, mizuna	<b>28</b>
<b>Hafod's Cheddar – Colston Basset Stilton</b> Scottish heather honey, quince, pecan, poppy seed cracker	<b>16</b>

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## SAVOURY

<b>Louët-Feisser Oyster</b> red snapper granita, extra virgin olive oil, celery	<b>6 ea</b>
<b>Cornish Crab Tartlet</b> Cornish crab salad, caviar	<b>22</b>
<b>Reuben Croquettes</b> pastrami, sauerkraut, Gruyere cheese	<b>14</b>
<b>Drumettes</b> BBQ sauce, coleslaw	<b>12</b>
<b>Triple Cooked Chips</b> truffle, goat's cheese snow	<b>14</b>
<b>Wagyu Beef Slider</b> British Wagyu beef, Appleby's Cheshire cheese, crispy bacon	<b>18</b>
<b>Cep Doughnut</b> cep and parmesan cream, parsley dust	<b>11</b>

## SWEET

<b>Tennessee Tart</b> bourbon chocolate ganache, chilli jam, popcorn	<b>9</b>
<b>Bourdaloue Pear Mini Tart</b> Lapsang Souchong cherrywood, almond cream, poached pear	<b>12</b>
<b>Hazelnut Financier</b> praline hazelnut, black truffle	<b>12</b>

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## CAVIAR MAISON PETROSSIAN

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<b>Ossetra</b> 30 / 50g	<b>195 / 325</b>
<b>Beluga Tsar Imperial</b> 50g	<b>528</b>

All served with eggs, sour cream, blinis

## TO SHARE

<b>Seasonal Crudites</b>	<b>13</b>
mint, coriander cream cheese dip, sumac	
<b>Guacamole &amp; Corn Tortilla Chips</b>	<b>15</b>
crushed avocado, charred corn, ricotta salata	
<b>Wild Sea Bass Crudo</b>	<b>21</b>
fried capers, lemon, extra virgin olive oil, basil	
<b>Courgette Fritti</b>	<b>14</b>
Garlic ailoli, Calabrian chilli	
<b>Hafod's Cheddar &amp; Colston Basset Stilton,</b>	<b>21</b>
Scottish heather honey, quince, pecan, poppy seed cracker	
<b>Shaved Nebrodi Black Pig Ham</b>	<b>32</b>
mostarda di Frutta, olive oil	

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## SAVOURY

<b>Louët-Feisser Oyster on the Half Shell (3pcs)</b>	<b>19</b>
lemon, spiced bloody mary sauce	
<b>Reuben Croquettes</b>	<b>14</b>
salt beef, sauerkraut Gruyere cheese, English mustard	
<b>BBQ Wings</b>	<b>14</b>
chicken wings, BBQ sauce, coleslaw	
<b>Crispy Layer Potato Fries</b>	<b>12</b>
truffle aioli, chives	
<b>Crispy Buttermilk Chicken &amp; Caviar</b>	<b>45</b>
crème fraîche	
<b>Beef Slider</b>	<b>19</b>
British Wagyu beef, Appleby's Cheshire cheese, crispy bacon (Add extra slider + 9)	
<b>Scottish Blue Lobster Roll</b>	<b>25</b>
celery, cocktail sauce crispy shallots	

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