

Bemelmans Bar

COVER CHARGE

Cover Charge is Applied

*On Sunday and Monday at 9:00 p.m. and Tuesday through
Saturday at 9:30 p.m.
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 \$35 per person

Cover Charge at Bar is \$15 per person

*Should you wish to move from the bar to a table at any stage, please note that a supplemental cover charge will be added to your check.

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@thecarlylehotel #bemelmansbar



The Legacy of Bemelmans Bar

Like the perfect cocktail, artist and author Ludwig Bemelmans' murals in Bemelmans Bar combine good taste and sophistication with a dash of wit. Bemelmans' depiction of New York's Central Park has been a beloved landmark for more than half a century. Commissioned in 1947, Ludwig Bemelmans, creator of the renowned *Madeline* Children's books, asked only for rooms at The Carlyle in exchange for his creations. Today, bar patrons enjoy a privileged view of the legendary murals, the artist's only surviving commission open to the public, in an atmosphere suffused with classic New York glamour.

TABLE OF CONTENTS

Selections of the Week.....	4
Light Meals & Dessert.....	5 - 6
Bubbles All The Way.....	7
Champagne, Prosecco & White Wine.....	8-9
Red Wine.....	9-10
Rosé, Sweet Wine & Sake.....	10
Beer.....	11
Bemelmans' Famous Cocktails.....	12-13
Vodka & Gin.....	14
Rum, Tequila & Mezcal.....	15
Single Malts & Blends.....	16-17
American & Japanese Whisky, Bourbon & Rye.....	17-18
Cognac & Armagnac.....	18
Calvados & Fruit Brandy Port, Sherry, Madeira & Mocktails.....	19-20

SELECTIONS OF THE WEEK

Passion Royale *B*

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

24

Champagne Dream *B*

*Pama Pomegranate Liqueur, Cointreau, Fresh Orange Juice
Canard – Duchêne Champagne*

34

Light Meals

Lobster Roll*

*Maine Lobster Salad, Celery, Shallot, Grapefruit,
Zeres Aioli, Micro Cilantro*

34

Six East Coast Oysters* *GF*

Champagne & Pear Mignonette, House Made Cocktail Sauce

29

Bemelmans Mini Burgers*

*Kobe Beef, Tomato, Lettuce, Choice of American, Swiss or Cheddar Cheese.
Served with French Fries.*

26

Selection of Artisanal Cheese from Murray's

*Coach Farm Rawstruck/Goat, Soft Brie/Cow, Hazen Blue Jasper Hill/Sheep
Beecher's Dutch Hollow Dulcet/Cow, Cato Corner Hooligan/Cow
House Made Condiments, Walnut-Raisin Bread*

33

B: Bemelmans Signature Cocktail

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

V: Vegetarian | GF: Gluten Free  Carlyle Classic

LIGHT MEALS TO SHARE

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

Caspian Sea Caviar

The Carlyle Osetra Private Reserve* 235 per oz

Classic Osetra* 210 per oz

To Share

Six East Coast Oysters* ^{GF} 29

Mignonette, House Made Cocktail Sauce

Hamachi Tartare* 28

Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette

Salt & Pepper Calamari* 26

Spiced Sesame Aioli

Yellowfin Tuna Tartare Taco 25

Nappa Cabbage, Avocado, Soft Taco, Spicy Aioli

Mini Crab Cake Sliders 27

Piquillo Pepper, Aioli, Pickled Vegetables

Steamed Dumplings (3 Pork, 3 Shrimp, 3 Vegetarian) 29

Chili Ponzu Sauce

Charcuterie Plate 37

Locally Selected Handmade Selection of Cold Cuts & Pâté

Cornichons, Olives, Dijon Mustard

Foie Gras & Chicken Mousse 31

Reserved Port Wine Gelee, Baguette Crostini


Mediterranean Spreads ^V 22

Hummus, Labneh, Baba Ghanoush, Pita Bread

Vegetable Arancini 25

Saffron rice, Broccoli, Zucchini, Sun Dried Tomato, Marinara Sauce

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Carlyle Classics

Bemelmans Mini Burgers*	26
<i>Kobe Beef, Tomato, Lettuce, Choice of American, Swiss or Cheddar Cheese</i>	
<i>Served with French Fries</i>	
Lobster Roll*	34
<i>Maine Lobster Salad, Celery, Shallot, Grapefruit, Zeres Aioli, Micro Cilantro</i>	
Steak Frites* <small>GF</small>	44
<i>8oz Prime Brandt Farms Flat Iron Steak, Béarnaise Sauce</i>	
Truffle & Prosciutto Croque Monsieur	26
<i>Prosciutto, Vermont Truffle Cheese, Pullman Bread, homemade chips</i>	
Jumbo Shrimp Cocktail <small>GF</small>	28
<i>House Made Cocktail Sauce</i>	
Smoked Salmon*	26
<i>Seven Grain Bread, Traditional Garnishes</i>	
The Carlyle Seafood Salad <small>GF</small>	48
<i>Lobster, Jumbo Lump Crab, Shrimp, Avocado, Romaine, Tomato, Mustard Dressing</i>	
Cobb Salad <small>GF</small>	34
<i>Chicken, Bacon, Baby Romaine, Avocado, Tomato, Blue Cheese, Ranch Dressing</i>	

Chef's Favorites

Vegetable Burger <small>V</small>	27
<i>Sweet Corn, Avocado, Eggplant, Lettuce & Tomato with a Cilantro, Tarragon & Cumin Yogurt</i>	
Selection of Artisanal Cheese from Murray's	33
<i>Coach Farm Rawstruck/Goat, Soft Brie/Cow, Hazen Blue Jasper Hill/Sheep</i>	
<i>Beecher's Dutch Hollow Dulcet/Cow, Cato Corner Hooligan/Cow</i>	
<i>House Made Condiments, Walnut-Raisin Bread</i>	

DESSERT

New York Cheesecake	18
Bittersweet Flourless Chocolate Cake <small>GF</small>	16
Crème Brûlée <small>GF</small>	19
Vanilla & Chocolate Panna Cotta, Nougatine Crunch <small>GF</small>	16
Ice Cream or Sorbet <small>GF</small>	15

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BUBBLES ALL THE WAY

Full Wine List Available Upon Request

Champagne Non-Vintage

030	Krug, Brut, Reims, NV	350
225	Laurent-Perrier, Brut, NV	140
195	Moët and Chandon "Imperial" Brut, Reims, NV	140
062	Perrier-Jouët, Grand Brut, Epernay, NV	125
240	Taittinger, "Cuvee Prestige" Brut, Reims, NV	140
245	Veuve Clicquot, "Yellow Label" Brut, Reims, NV	140

Champagne-Vintage

1043	Moët and Chandon Gran Vintage Brut, 2002	215
009	Dom Ruinart, Blanc de Blanc, Brut, Reims, 2004	475
1044	Krug, Brut, Reims, 1988	1700
103	Taittinger, Brut, Reims, 2008	250

Champagne-Tête de Cuvée

076	Laurent-Perrier, "Grand Siècle" Brut, NV	495
085	Louis Roederer, "Cristal" Brut, Reims, 2006	620
063	Moët and Chandon, "Dom Pérignon" Brut, 2005	475
140	Veuve Clicquot, "La Grande Dame" Brut, Reims, 2004	450

Rosé-Sparkling Wine & Champagne

035	Krug, Brut, Reims, NV	800
095	Louis Roederer, "Cristal" Brut, Reims, 2006	980
253	Laurent Perrier, Brut, Tours-sur-Marne, NV	245
242	Ruinart, Rosé, Brut, Reims	245
071	Moët and Chandon, "Dom Pérignon" Brut, 2003	875
061	Moët and Chandon, "Dom Pérignon" Brut, 1995	1650

CHAMPAGNE & PROSECCO

Canard-Duchêne , NV, Brut	26/130
Taittinger , NV, Brut “Prestige”	30/140
Canard-Duchêne , NV, Brut Rosé	27/145
Mionetto , NV, Brut, Treviso, Italy	21/80

WHITE WINE

Girard	20/80
Chardonnay, 2015, Russian River Valley <i>Hints of prickly pear, roasted hazelnuts and vanilla bean. On the palate are dazzling notes of crisp apple, lemon blossom and nutmeg.</i>	
Seguinot Bordet	21/85
Chardonnay, 2014, Chablis, France <i>Its intense and complex nose evokes spicy, floral, fruity and mineral notes. On the palate, it offers a medium finish with dry, medium-bodied and fruity white character featuring refreshing acidity.</i>	
Domaine La Gemière	21/85
Sauvignon Blanc, “French Blonde”, 2015, Sancerre, France <i>Broad grapefruit and citrus pith with flavors provide the sturdy structure of this wine, while hints of smoke and green spice add depth.</i>	
Brancott Estate	18/70
Sauvignon Blanc, 2015, Marlborough, New Zealand <i>Pale straw in colour, this well-balanced wine presents a beautiful ripe fruit character reminiscent of citrus blossom and tropical fruit with crisp nettle highlights.</i>	
Il Conte	18/70
Pinot Grigio, 2015, Veneto, Italy <i>Fresh and inviting with bright fruit and an easy drinking style with a pleasing hint of almonds in the aftertaste.</i>	

RED WINE

Stag's Leap, Hands of Time

24/97

Cabernet Sauvignon, 2013, Napa Valley, USA

Pleasing aromas of spiced fruit, clove and vanilla. The palate offers a sweet fruit entry of cherry and raspberry, which wrap around the structured tannins and lead to a lingering spice-filled finish.

Au Bon Climat

21/85

Pinot Noir, 2015, Santa Barbara County, USA

Bright aromas of strawberries, red cherries, spice and sandalwood. Refreshing flavors of red cherries and a very slight confectioned tone.

Château Reysson

24/95

Haut-Médoc, 2012, Cru Bourgeois, France

Medium to full-bodied with notes of blackberry and delicious blackcurrant. Velvety tannins, complex bouquet of Indian spice and herbs with mocha and cedar finishing off with some coffee and sour cherry

Domaine Arlaud

24/97

Hautes-Côtes de Nuits, 2014, Burgundy, France

Medium-bodied and plush yet with a good lift; harmonious. Aromas of purple fruits and flowers, baking spices, light licorice

Terrazas de los Andes

20/80

Malbec, 2015, Mendoza, Argentina

It is nicely balanced with good depth and length, underpinned by a solid core of toasty blackberry and raspberry fruit.

ROSÉ WINE

Aime Roquesante

21/84

Grenache & Syrah, 2016, Côtes de Provence, France

Light and delicate, with a beautiful hue, elegant, lively nose, and noble acidity to enhance its freshness.

SWEET WINE

Château Petit Vedrines

22/85

Sauternes, 2012, Bordeaux, France

It tastes of vanilla, coconut, dried apricots, and subtle spices.

SAKE

(BY THE GLASS)

Junmai, “Shichi Hon Yari”

21

BEER

Lager

Amstel Light (Netherlands)	11
Budweiser	9
Blue Point Toasted Lager	11
Brooklyn Lager	10
Heineken (Netherlands)	11
Sam Adams	10
Stella Artois (Belgium)	10
Corona (Mexico)	9

Pilsner

Bitburger (Germany)	10
Pilsner Urquell (Czech Republic)	11

Wheat Beer

Blue Moon	10
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India Pale Ale

Otherside Greenport	12
Lagunitas	12

Dry Stout

Guinness (Ireland)	12
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Non-Alcoholic

Buckler (Netherlands)	10
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BEMELMANS' FAMOUS COCKTAILS

The Old Cuban *B*

*“Champagne Mojito” with Bacardi 8 Rum, Muddled Mint, Fresh Lime Juice
Angostura Bitters*

23

Velvet Orchid

*Bulleit 10 Bourbon, Fresh Lime Juice,
Simple Syrup, Topped with Argentinian Malbec*

23

The Carlyle Punch *B*

*Stoli Raspberry Vodka, Southern Comfort, St. Germain, Grand Marnier, Chambord,
Fresh Fruit Punch, Topped with Champagne*

24

High & Tight

*Casa Dragones Blanco, Canton Ginger Liqueur, Muddled Mint,
Fresh Lime Juice, Agave Syrup, Grapefruit Juice*

23

Passion Royale *B*

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

24

Tequila Manhattan

*Casamigos Añejo Tequila by George Clooney & Rande Gerber,
Carpano Antica Formula Sweet Vermouth,
Angostura Orange Bitters*

26

Fleur de Paradis

*Hendricks, St-Germain, Fresh Grapefruit Juice, Fresh Lemon Juice, Orange Bitters,
Simple Syrup, Topped with Champagne*

22

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BEMELMANS' FAMOUS COCKTAILS

The Gin-Gin Mule *B*

*Tanqueray, Ginger Beer, Muddled Mint,
Fresh Lime Juice, Simple Syrup*

21

La Poire and Ginger *B*

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

23

Hemingway Daiquiri

*Bacardi Silver, Maraschino Liqueur, Fresh Lime Juice,
Fresh Grapefruit Juice*

21

Whiskey Smash *B*

*Maker's Mark Bourbon Whisky, Muddled Mint
Muddled Lime, Simple Syrup*

23

Spicy Pineapple Margarita *B*

*Don Julio Blanco Jalapeño Infused Tequila,
Cointreau, Pineapple Juice, Fresh Lime Juice*

22

Pisco Sour*

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

21

Earl Grey Martini

*Earl Grey Infused Grey Goose,
Fresh Lemon Juice, Simple Syrup*

21

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VODKA

Tito's, United States	18
Bootlegger 21, United States	17
Stolichnaya, Russia	18
Absolut, Sweden	17
Chopin, Poland	19
Ketel One, Netherlands	19
Grey Goose, France	19
Belvedere, Poland	19
Stolichnaya Elite, Russia	25

GIN

Brooklyn, United States	18
Bombay, England	17
Bombay Sapphire, England	19
Hendricks, Scotland	19
Caorunn, Scotland	19
Plymouth Gin, England	18
Tanqueray, England	18
Tanqueray IO, England	19
Nolet's Silver, Netherlands	22
Nolet's Reserve, Netherlands	220

As a Martini add 3.75

RUM

Owney's, United States	17
Bacardi, Puerto Rico	15
Appleton Estate, Jamaica	17
Captain Morgan, Puerto Rico	17
Gosling's Black Seal, Bermuda	16
Malibu, Barbados	16
Myer's, Jamaica	16
Mount Gay, Barbados	16

TEQUILA

Don Julio Blanco	20
Don Julio Añejo	23
Patron Silver	21
Patron Añejo	23
Centenario Plata	20
Centenario Añejo	23
Casamigos Blanco	25
Casamigos Reposado	28
Casamigos Añejo	36
Maestro Dobel Diamante	22
Casa Dragones Blanco	32
Casa Dragones Joven	65
Amores Mezcal "Amarás"	19

SINGLE MALTS & BLENDS

Glenmorangie 10yr	18
Glenfiddich 12yr	21
Glenlivet 12yr	21
Glenlivet 18yr	55
Macallan 12yr	21
Macallan 15yr	41
Macallan 18yr	48
Macallan 25yr	265
Macallan "Reflexion" 1824 Series	290
Macallan "M" 1824 Series 20z	980
Macallan "M" 1824 Series 1.50z	735
Macallan "M" 1824 Series 10z	490
Macallan "M" 1824 Series .50z	245
Bowmore 23 yr, Scotland	145
Highland Park 30 yr	165
Glenrothes 1978	175
Ladyburn 41yr	270
Port Ellen 37yo	675
Cambus 40	245
Balvenie 21yr	43
Balvenie 30yr	185
Linkwood 37yo	220
Johnny Walker Blue Label	65
Oban 14yr	26
Laphroaig 10yr	18
Lagavulin 16yr	27
Lagavulin '98 The Distillers Edition	45

SINGLE MALTS & BLENDS

CONTINUED

Chivas Regal 12yr	18
Chivas Royal Salute 21yr	65
Old Pulteney Navigator	24
Old Pulteney 21yr	58
Tullamore Dew, Ireland	25
Tullamore Dew 12yr Special Reserve	32
Pinch 15yr	23

AMERICAN WHISKEY & JAPANESE WHISKEY

Stranahan's, United States	19
Hudson, United States	19
Hilhaven Lodge, United States	30
Hibiki Harmony, Japan	23
Yamazaki 12yr, Japan	26
Hakushu 12yr, Japan	29
Hakushu 18yr, Japan	85

BOURBON & RYE

Michter's 10yr	52
Bulleit 10yr	24
Woodford Reserve	24
Hudson Baby	19
Bookers	24
Willett Pot Still Reserve	19
Knob Creek	20
Blanton's	21

BOURBON & RYE

CONTINUED

Baker's 107	21
Bulleit Rye	22
WhistlePig Rye	27
Michter's Rye	18
Hudson Manhattan Rye	19
Willett Rye 2yr	17

COGNAC

Remy Martin V.S.O.P.	24
Remy Martin X.O.	46
Remy Martin Louis XIII	380
For the Aficionado 1/2 Oz	95
For the Connoisseur 1 Oz	180
For the Expert 1 1/2 Oz	280
Hennessy Privilege V.S.O.P	23
Hennessy X.O.	45
Hennessy Paradis	125
Hennessy Paradis Imperial	330
Hennessy Richard 2Oz	650
Hennessy Richard 1Oz	330
Hennessy Richard .5Oz	170
Martell Cordon Bleu	39
Jean Groperrin 1970, Grand Champagne le Cognac	115
Leopold Gourmel	23
Delamain Pale & Dry	28

ARMAGNAC

Larressingle V.S.O.P	23
Larressingle X.O.	25
Château de Laubade X.O.	28
Castarede 1982	29
Castarede 1968	55
Castarede 1964	68
Castarede 1959	99
Laubade 1956	118
Laubade 1945	325
Laubade 1930	345

CALVADOS & FRUIT BRANDY

Boulard V.S.O.P	19
Busnel "Pays D' Auge" V.S.O.P	19
Mirabelle, Massenez	16
Poire Williams, Massenez	16
Kirsch, Massenez	16
Framboise, Massenez	16
Joseph Cartron, Crème De Pêche De Vigne	17

PORT, SHERRY & MADEIRA

Dows, "Fine Ruby"	15
Dows, "Fine Tawny"	17
Fonseca, BIN 27	18
Ramos Pinto "Quinta do Bom Retiro-20yr Tawny"	28

PORT, SHERRY & MADEIRA

CONTINUE

Sandeman, “Rainwater”	16
Blandy’s 5yr	15
Tio Pepe	16

MOCKTAILS

12

Ananas Cooler

Pineapple Juice, Ginger Beer, Muddled Mint, Agave Nectar

The 76th Punch

*Cranberry Juice, Fresh Orange & Pineapple Juice,
Rose’s Lime, Agave Nectar*