

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.

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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

Taittinger Brut Rosé

35

Light Meals

Hamachi Tartare*

Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette

28

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

*Truffle Tremor/Goat, Hudson Flower/Sheep, San Andreas/Sheep
Cavemaster Barden Blue/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

Peruvian Ceviche* (6 pcs) *GF* 27
Long Island Striped Bass, Onion, Jalapeño, Lime, Cilantro

Mini Lump Crab Cake 27
Grain Mustard Aioli, Arugula

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 Terrine 31
Tea Infused Figs and Fig Jam, Marcona Almonds, Brioche

Mediterranean Spreads *V* 22
Hummus, Labneh, Baba Ghanoush, Pita Bread

Oven Dried Roma Tomato & Prosciutto 27
Burrata Cheese, Basil, Aged Balsamic, Olive Bread Crouton

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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>	
Steak Frites* <small>GF</small>	44
<i>8oz Prime Brandt Farms Flat Iron Steak, Béarnaise Sauce</i>	
Mini New York Rubens	26
<i>Corn Beef, Toasted Rye, Swiss Cheese, Sauerkraut, Smoked Tomato Remoulade</i>	
Steak Tartare* <i>(Prime)</i>	29
<i>Aïoli, Capers, Cornichons, Crispy Baked Sourdough Crostini</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>Truffle Tremor/Goat, Hudson Flower/Sheep, San Andreas/Sheep</i>	
<i>Cave Master Barden Blue/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
008	Ruinart, Blanc de Blanc, Brut, Reims, NV	195
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	585
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 , 2008, Brut	58/250
Canard-Duchêne , NV, Brut Rosé	27/145
Taittinger , NV, Brut “Prestige” Rosé	35/155
Mionetto , NV, Brut, Treviso, Italy	21/80

WHITE WINE

Girard	20/80
Chardonnay, 2013, 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>	
Newton Vineyard (Unfiltered)	35/150
Chardonnay, 2013, Napa Valley, USA <i>The aromas of grapefruit, honey, vanilla, brioche and apricot are fresh and inviting. The palate is intense and powerful with rich fig and pear fruit flavors balanced by subtle creamy oak, nutty savory notes and a long lingering finish.</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>	
Stoneleigh Latitude	18/70
Sauvignon Blanc, 2013, Marlborough, New Zealand <i>The palate is naturally balanced with bright seamless acidity, flavors of Honeydew melon and grapefruit with nuances of zesty citrus.</i>	

WHITE WINE

CONTINUED

Il Conte

18/70

Pinot Grigio, 2015, Veneto, Italy

Fresh and inviting with bright fruit and an easy drinking style with a pleasing hint of almonds in the aftertaste.

King Estate

19/80

Pinot Gris, 2014, Willamette Valley, USA

Nuances of honeydew, pear, wild honey and lime zest are framed by mineral notes. The palate provides a seamless balance of ripe fruit and acidity. Clean, long and generous finish

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, 2011, 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.

Château Laplagnotte

27/95

Saint-Emilion, 2013, Grand Cru, France

A good hand of fresh earth, fine herbs, coffee, currant and cassis berry fruit with a very fruit forward bouquet. A big and fruity style of Bordeaux with a good amount of red currant berry fruit and silky smooth tannins.

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

RED WINE

CONTINUED

Clos de los Siete

19/75

Malbec, 2013, Mendoza, Argentina

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

ROSÉ WINE

Billette

19/70

Grenache, 2015, 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)

Karoyaca Junmai Ginjo, "Chikurin"

17

Bamboo Forest, Organic

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
Erdinger Weissbier (Germany)	12

India Pale Ale

Otherside Greenport	12
Lagunitas	12

Dry Stout

Guinness (Ireland)	12
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Non-Alcoholic

Buckler (Netherlands)	10
Erdinger (Germany)	12

BEMELMANS' FAMOUS COCKTAILS

The Old Cuban *β*

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

23

Match Point

*Casa Dragones Blanco Tequila, Tio Pepe Fino Sherry,
Fresh Grapefruit & Lime Juice, Agave Syrup,
Peychaud's Bitters*

23

La Poire and Ginger *β*

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

23

Red Velvet* *β*

*Bulleit Rye Whiskey, Spiced Plum Syrup,
Egg White, Fresh Lemon Juice, Bee Pollen*

24

Passion Royale *β*

*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

Midnight Express *β*

*Stolichnaya Vanilla Vodka, Calvados, Godiva Liqueur
Kahlua, Grand Marnier, Espresso Coffee*

23

β: Bemelmans Signature Cocktail

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BEMELMANS' FAMOUS COCKTAILS

Luxury Sidecar

*Martell Cordon Bleu Cognac, Calvados, Cointreau, Grand Marnier,
Fresh Lemon Juice, Simple Syrup*

23

Maple Leaf*

*Michter's Rye Whiskey, Fresh Lemon Juice, Egg White
Maple Syrup, Angostura Bitters*

21

Whiskey Smash *B*

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

23

Jaimacan Firefly

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

22

The Gin-Gin Mule *B*

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

21

Pisco Sour*

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

21

Agave Gingerita*

*Casamigos Tequila by George Clooney & Rande Gerber,
Cointreau, Ginger Liqueur,
Egg White, Lime Juice, Simple Syrup*

23

B: Bemelmans Signature Cocktail

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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
Greenhook Ginsmiths, United States	17
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	
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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
Balvenie 21yr	43
Balvenie 30yr	185
Pinch 15yr	23
Johnny Walker Blue Label	65
Oban 14yr	26
Laphroaig 10yr	18
Lagavulin 16yr	27
Lagavulin '98 The Distillers Edition	45
Chivas Regal 12yr	18
Chivas Royal Salute 21yr	65

SINGLE MALTS & BLENDS

CONTINUED

Old Pulteney Navigator	24
Old Pulteney 21yr	58
Tullamore Dew, Ireland	25
Tullamore Dew 12yr Special Reserve	32

AMERICAN WHISKEY & JAPANESE WHISKY

Stranahan's, United States	19
Tincup, United States	18
Hudson, United States	19
Hibiki Harmony, Japan	23
Hakushu 18yr, Japan	85
Yamazaki 18yr, Japan	110

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 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
Lustau, "Solera Reserve", Puerto Fino	16

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*