

Contemporary Cocktails

all cocktails \$ 15 each

Honey Deuce

grey goose vodka | chambord | organic lemonade

L'Orientale

russian standard vodka | domaine de canton ginger liqueur | chambord | oj

Dewar's and Ginger Beer

dewar's scotch | fentimans botanically brewed ginger beer

Asian Pear

grey goose la poire | st-germaine elderflower liqueur | champagne

Cazadores Margarita

cazadores blanco | cointreau | organic agave syrup | fresh lime juice

Bacardi Peach Red Iced Tea

bacardi peach red rum | the republic of tea iced darjeeling tea | organic agave syrup

Ginger Martini

russian standard vodka | domaine de canton ginger liqueur | fresh lemon juice

The Connoisseur's Club

Negroni – gin | campari | sweet vermouth

Silver	Beefeaters	12
Gold	Tanqueray	14
Platinum	Bombay Sapphire	16

French Martini – vodka | chambord | pineapple juice

Silver	Svedka	12
Gold	Stolichnaya	14
Platinum	Grey Goose	16

Sidecar – cognac | cointreau | fresh lemon juice

Silver	Remy VSOP	15
Gold	Hennessy XO	20
Platinum	Hennessy Ricard	200

Rusty Nail – malted whisky | drambuie

Silver	Glenfiddich	14
Gold	Macallan 12 year	20
Platinum	Yamazaki 18 year	32

An automatic 18% Gratuity added to Food and Beverage for groups of 6 or more

Champagne

	Bottle	Glass
NV Brut – Nicolas Feuillatte Épernay [187ml]	17	17
2005 Cava Brut – Loxarel 'Cuvée Henri' Penedes	40	12
NV Brut Excellence – Gosset Aÿ	75	
1999 Dom Pérignon – Moët et Chandon Épernay	275	
2000 Cristal – Louis Roederer Reims	360	

White

Pouilly-Fuissé '07 – Domaine les Vieux Murs Burgundy	40	12
Macabeo '07 – Emperador de Barros Ribera del Guadiana	37	10
Sauvignon Blanc '07 – Beyond by Buitenverwachting Constantia	45	13
Pinot Grigio '08 – Castello di Porcia Friuli	37	10
Vouvray '08 – Domaine des Aubuisières 'Cuvée de Silex' Loire Valley	40	12
Chardonnay '06 – Stuhlmuller 'Estate' Alexander Valley	55	16
Chardonnay '05 – Jordan Russian River	90	
Taste White '06 – Bedell Cellars '4 Grape Blend' North Fork	65	
Savennières '04 – Nicolas Joly 'Biodynamic Farming' Loire Valley	64	
Sauvignon Blanc\Semillon '06 – Jim Barry 'Silly Mid On' Clare Valley	38	
Chenin Blanc '06 – Raats Family 'Wood Aged' Stellenbosch	45	
Rosé '08 – Bodegas Los Aljibes 'VA' vinos de la tierra de castilla	35	10

Red

Petite Sirah '06 – Vinum Cellars El Dorado County	37	10
Barbaresco '04 – Rivella Serafino Piedmont	60	16
Malbec '06 – Petizos Mendoza	40	11
Pinot Noir '07 – Boedecker 'Pappas' Willamette Valley	55	15
Merlot '07 – Independent Producers Washington State	40	12
Monastrell '07 – La Bodega de Pinoso 'Arao' Alicante	37	10
Cabernet Sauvignon '03 – Laurel Glen Sonoma Mountain	68	
Pinot Noir '04 – J Vineyards & Winery 'Nicoles' Russian River	88	
Margaux '04 – Château Blason d'Issan Bordeaux	90	
Tempranillo '04 – Condado de Haza 'Tinto' Ribero del Duero	60	
Merlot '04 – Swanson 'Estate Grown' Napa Valley	58	
Reserve de Gassac '05 – Dumas Gassac Languedoc-Roussillon	38	

Bottle Beer

Sapporo Light	8
Kirin	8
Heineken	8
Budweiser	8
Sierra Nevada Pale Ale	8
Samuel Smith Organic Ale	8
Amstel Light	8
Hitachino Red Rice	11
Chimay Bleu	12
Yebisu	11

Draught Beer



Handcrafted in Brooklyn

Brooklyn Brewery

Local 1 [Blond] \$17

Bottle Conditioned Belgian Style Ale

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Selections from HAKUBAI Japanese Restaurant

Served Nightly 6:00 PM – 9:45 PM

寿司、刺身 **Sushi & Sashimi**

寿司ニューヨーカー **Sushi New Yorker**

yellow tail | tuna | salmon | eel | california roll

no substitutions

35

ちらし寿司 **Chirashi Sushi**

assortment of raw fish over sushi rice

30

刺身盛り合わせ **Assorted Sashimi**

40

巻物 **Sushi Rolls**

6 pieces per roll

ベジタブル	Vegetable Roll	8
鉄火巻	Tuna Roll	9
ネギハマ	Yellow Tail and Scallion Roll	9
うなキュー	Eel and Cucumber Roll	9
カリフォルニア	California Roll	9
サーモンアボガド	Salmon Avocado Roll	9
スパイシーツナ	Spicy Tuna Roll	9
枝豆	Edamame	7

FIVE 2 SEVEN

Every Monday - 2 - Friday

5:00 - 2 - 7:00

HAPPY HOUR

House Select Red and White Wine	5
Sapporo Draught Beer	2
Mixed Drinks	7

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Snack

Shrimp Ceviche jicama red onion cilantro	12
Chicken Quesadilla	16
Fried Calamari	16
Spicy Chicken Wings	15
Maryland Style Crab Cakes	12
French Onion Soup	10
French Fries – choice of old bay® truffle salt herbes de provence	7

Salad

Caesar Salad	10
Grilled Chicken Caesar Salad	17
Arugula spiced pumpkin seeds blue cheese maple-sherry vinaigrette	11
Mixed Green Salad red wine vinaigrette	10

Sandwich

The Kitano Turkey Club potato crisps	18
▶ Black Angus Burger french fries	19
▶ 5 spoke creamery tumbleweed 'cheddar' 2 <i>add smoked bacon</i> 2	

Sustenance

Steak Frites grilled flat iron steak french fries	28
Tuna Steak Frites maître d'hôtel butter french fries	28
Salmon au Poivre preserved lemon vinaigrette	27
Chick Pea Stew chorizo meatballs	22
Turkey Meatloaf mushroom gravy mashed potatoes	24

Pizza

Margherita	16
Shiitake Mushroom+Gruyère	16

Dessert

Cheesecake	10
Flourless Chocolate Cake	10

American Farmstead Cheese Plate

Old Chatham Ewe's Blue Hudson Valley, New York <i>sheep</i>	
Cypress Grove Humboldt Fog California <i>goat</i>	
Roth Kase Gran Queso Wisconsin <i>cow</i>	
5 Spoke Creamery Tumbleweed 'Cheddar' Pennsylvania <i>cow</i>	



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