

Bemelmans' Famous Cocktails

19

Tommy Rowles

(Bartender 50 Years)

Martell Cordon Bleu Cognac, Ten Cane Rum,
Fresh Lime Juice, Simple Syrup
and House-made Tonic Water

Passion Royale

Passion Fruit infused Vodka, Lime Juice,
Champagne, Served over Crushed Ice

Agave Gingerita

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

Pear-adise

Grey Goose Poire Vodka, Prosecco,
Fresh Lime Juice, Simple Syrup and Angostura Bitters

The Gin-Gin Mule

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

Whiskey Smash

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

The Old Cuban

"Champagne Mojito" with Bacardi 8 Rum,
Muddled Mint, Fresh Lime Juice and Angostura Bitters
20

Vesper Martini

19

"A dry martini," [Bond] said. "One in a deep Champagne
Goblet."

"Oui, monsieur."

"Just a moment. Three measures of Gordon's, one of
vodka, half a measure of Lillet Blanc. Shake it very well
until it's ice-cold, then add a large thin slice of lemon
peel. Got it."

"Certainly, monsieur." "Gosh, that's certainly a drink,"
[bartender]

Bond laughed. "When I'm...er...concentrating," he
explained, "I never have more than one drink before
dinner. But I do like that one to be large and very strong
and very cold and very well-made. I hate small portions
of everything, particularly when they taste bad. The
drink's my own invention. I'm going to patent it when I
can think of a good name..." Ian Fleming, Casino Royale

Bemelmans Bar

A Note from Our Mixologist

On behalf of The Carlyle, A Rosewood Hotel please
allow me to welcome you to the renowned Bemelmans
Bar.

In the city that never sleeps, New Yorkers know there
are some remarkable cocktail lounges available. Some
have great atmosphere, others have quality live jazz
and a select few take the care needed to make truly
fantastic cocktails. In my experience I have learned
that there is no place, which provides the perfect blend
of all three, like Bemelmans.

We are committed to making this cocktail lounge the
best in the city. The atmosphere speaks for itself.
The musical styling of Loston Harris, Chris Gillespie
and Earl Rose continue to draw a huge following in
the tradition of the legendary Bobby Short.

I have designed a new list of cocktails which utilizes
fresh juices, quality spirits and a proper balance of
acid, sugar and alcohol. Our goal is to return to pre-
prohibition values by creating original flavor profiles
which are balanced and offer an amazing taste.

Our professional wait staff and bartenders are
committed to making your experience a pleasant one.
Collectively the bar staff, of ten, have over 200 years
of experience which they employ daily. Thank you for
joining us, and I hope you enjoy the Bemelmans
experience.

Until our next cocktail together...

Cheers!

--Brian Van Flandern

Single Malts and Rare Blended Scotches

Glenmorangie 10 yr, Highlands	16
Glenfiddich 12 yr, Highlands	17
Glenlivet 12 yr, Highlands	17
Macallan 12 yr, Highlands	17
Macallan 18 yr, Highlands	36
Oban 14 yr, Highlands	18
Balvenie 21 yr, (Port Wood), Highlands	30
Laphroaig 10 yr, Islay	18
Lagavulin 16 yr, Islay	16
Johnny Walker Blue Label	65

Single Barrel and Small Batch Whiskeys

Michters Rye	26
Blanton's (single barrel)	18
Baker's 107 (small batch)	18
Knappogue Castle 1951 (Ireland)	120

Armagnac & Cognac

Larressingle XO Armagnac	20
Remy Martin VSOP	20
Delamain Pale & Dry XO	25
Martel Cordon Bleu	30
Hennessy XO	38
Hennessy Paradis	70
Remy Martin XO	40
Remy Martin Louis XIII	190

Calvados

Busnel Vieille Reserve	16
Danflou	18

Eau de Vie

Massenez	
Poire, Framboise, & Mirabelle	15

Port

Dows, "Fine Ruby"	14
Dows, "Fine Tawny"	16
Fonseca, BIN 27	14
Kopke, "10 Year Tawny"	18
Ramos Pinto, "Quinta do Bom Retiro- 20 Year Tawny"	26
Cockburns, "Quinta dos Canais," 1998	30

Wines by the Glass

Sparkling Wine & Champagne

Prosecco Casa Vinicola Zonin "Special Cuvee" Brut, Veneto, Italy MV	15
Champagne, Louis Roederer, "Brut Premier," Reims, France MV	25

Sparkling Rosé

Schramsberg, Brut, North Coast, California 2004	25
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White Wine

Riesling, Kabinett, Weingut J&H.A Strub "Soil to Soul" Rheinhessen, Germany 2007	14
Pinot Grigio, Il Conte, Veneto, Italy 2007	15
Sancerre, Domaine Jean-Paul Balland, Loire Valley, France 2007	17
Sauvignon Blanc, Small & Smith Family Estate, "Fairhall Downs," Marlborough, New Zealand 2007	16
Chablis, Louis Jadot, Burgundy, France 2007	18
Chardonnay, Morgan, "Highland," Santa Lucia Highlands, California 2006	17

Red Wine

Burgundy, "Savigny les Beaune " 1 ^{er} cru les Narbantons , France 2006	28
Chianti, "Casale Daviddi" Colli Senesi, Italy 2007	16
Pinot Noir, Laetitia, Arroyo Grande Valley, California 2006	16
Merlot, Carmen, "Reserve," Casablanca Valley, Chile 2005	15
Château Lalande-Borie, Saint-Julien, France 2004	21
Cabernet Sauvignon, Raymond R Collection Napa Valley, California 2004	18

Sweet Wine

Sauternes, La Chapelle de Lafaurie-Peyraguey 2004	20
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Evening Light Snacks

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

Carlyle Classics

Bemelmans Mini Burgers	19
Shrimp Cocktail	19
Maryland Crab cakes	19
Tomato and Basil Pizza	19
Croque Monsieur	19
Selection of Imported Cheeses	
Served with Grapes, Raisin Bread and Condiments	19

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

Siberian Osetra Caviar 275

Originating from Siberian sturgeon stocks of the Lena River, our exclusive farm raised baerii osetra expresses clean, focused flavor, representing the pinnacle of aquacultured caviar.

Caspian Golden Osetra Caviar 325

Historically reserved for the Tsar and his Royal Court, these extremely rare golden eggs remain firm and distinctive, with complex and abundant flavor.

Fresh Oysters on Half Shell (each) 4

Fresh Top Neck Clams (each) 4

Dinner Menu

Appetizers and Salads

Smoked Salmon with Seven Grain Bread	23
Classic Caesar Salad	23
With Grilled Chicken	28
With Lobster	38
Cobb Salad	29
Lobster, Crabmeat and Shrimp Salad	38

Entrées and Sandwiches

Bemelmans' Triple Decker Club	22
<i>Bacon, Turkey, Avocado and Egg Salad</i>	
Chicken Paillard, Cherry Tomato and Basil	25
9-Ounce Black Angus Beef Burger	27
Steak Frites with Béarnaise Sauce	28
Macaroni Gratin, Mixed Seasonal Salad	20
Grilled Baby Lamb Cutlets, Yogurt & Mint Sauce	24

Side Orders

Pommes Frites	9
Asparagus (Steamed or Sautéed)	9
Creamed Spinach	9

Desserts

New York Cheesecake	15
Traditional Apple Pie	15
Crème Brulée	15