



SEASONAL COCKTAILS

MANGO BELLINI 17

Designed with Finlandia Mango Fusion Vodka
Néktar Liqueur and Mango Purée
Topped with Prosecco in a Chilled Champagne Flute

CUCUMBER VODKA LEMONADE 17

Designed with Cucumber Infused Ketel One Vodka
Fresh House Made Lemonade
Fashioned with a Fresh Cucumber Ribbon

LIBRADO LUXE 18 PITCHERS 65

Designed with Red Pepper Infused Montelobos Mezcal
Fresh Avocado Purée, Fresh Lime Juice, Organic Agave Syrup
Fashioned with a Chipotle Salt Rim

OASIS 19

Designed with Bombay Sapphire East, Chateau Aloe Vera Liqueur
Fresh Cantaloupe Purée, Fresh Lime Juice
Fashioned with a Fresh Cantaloupe Ball

SUMMER SANGRIA 18 PITCHER 65

Designed with Grey Goose Melon Vodka, Limoncello Liqueur
Muddled Fresh Strawberries, Fresh Cucumber Purée
Topped with Vie Vite Rose
Fashioned with a Fresh Strawberry Slice

SUMMER SENSATION 18

Designed with Grey Goose Citron Vodka, Veev Acai Liqueur
Fresh Watermelon Juice, Topped With Prosecco
Fashioned with an Edible Flower

LYCHEE NOIR MARTINI 19

Designed with Grey Goose Cherry Noir Vodka
Fresh Muddled Raspberries and Blackberries
Fresh Lychee and Lime Juice
Fashioned with a Blackberry Stuffed Lychee

SIGNATURE COCKTAILS

PASSIONATE BLUEBERRY POP ROCKS 18

House Made Passion Fruit-Blueberry Sorbet Ice Cream Cube
Designed with Stolichnaya Blueberry Vodka
White Cranberry Juice and Fresh Lemon Juice

PIÑA POP ROCKS 18

House Made Piña Colada Ice Cube
Designed with Malibu Coconut Liqueur
Fresh Pineapple Juice and Coconut Almond Milk

DESIRE 20

Designed with Stolichnaya Elit, Crème de Violette,
St. Germain Elderflower Liqueur and White Cranberry Juice
Fashioned with Clear Ice Sphere Edible Flower

TOAST OF MIDTOWN 19

Designed with Hendrick's Gin, Canton Ginger Liqueur,
Fresh Muddled Raspberries, Fresh Lemon Juice
Topped with Veuve Clicquot Champagne
Fashioned in a Chilled Champagne Flute



NEOCLASSIC COCKTAILS

MILICA'S LOVE 17

Designed with The Botanist Gin, Martini Extra Dry Vermouth
Solerno Blood Orange Liqueur, Grapefruit Bitters
Fashioned with a Campari Ice Sphere and a Fresh Grapefruit Peel

THE JOKER 17

Designed with Macallan 10 Year Scotch, Néktar Liqueur
Fresh Muddled Peaches, Fresh Lemon Juice, Egg Whites
Fashioned with a Fresh Slice of Peach

FRED & GINGER 18

Designed with Hudson Baby Bourbon, Amaro Averna Liqueur,
Whiskey Barrel and Orange Bitters; Fresh Muddled Ginger
Fashioned with a Candied Ginger Skewer

BOURBON BLISS 18

Designed with Bulleit Bourbon, Xante Liqueur;
Fresh Muddled Mint and Lemon
Fashioned with a Fresh Mint Sprig

* **MARGARITA MADNESS 18 PITCHER 65**

Designed with Herradura Silver Tequila
Cointreau Liqueur, Fresh Honey Dew Melon Juice
Fashioned with a Fresh Honey Dew Melon Ball

MANHATTAN MADE 19

Designed with Woodford Reserve Bourbon, Carpano Antica
Vermouth, Cherry Heering Liqueur,
Whiskey Barrel and Woodford Spiced Cherry Bitters
Fashioned with a Brandied Cherry

LAVENDER SAZERAC 20

Designed with Remy Martin 1738 Cognac
Fresh Muddled Basil, Lavender and Paychaud's Bitter
Fashioned with a Fresh Lemon Twist

WANDERLUST COCKTAILS

* **GINGER MINT MOJITO 16**

Designed with Bayou Rum; Fresh Ginger,
Fresh Muddled Mint, Fresh Lime with Agave
Fashioned with a Fresh Lime Wheel

SASSY PEACH MARGARITA 17 PITCHER 65

Designed with DeLeon Tequila Infused with Fresh Jalapeños,
Fresh Orange Juice, Cointreau, Fresh Lime Juice and Peach Purée
Fashioned with a Fresh Peach

MANHATTAN MULE 18

Designed with Woodford Reserve Bourbon, Muddled Fresh
Strawberries, Fresh Lime Juice, Topped with Ginger Beer
Fashioned with a Fresh Strawberry and a Lime Wheel

A JAMAICAN TING 18

Designed with Brugal 1888 Rum, Cherry Herring, Yellow Chartreuse,
Cointreau Liqueur, Fresh Pineapple Juice, Fresh Lime Juice,
Angostura and Bittercube Jamaican #1 Bitters;
Fresh Muddled Ginger
Fashioned with a Fresh Pineapple Slice



WHITE WINE SELECTIONS

CHARDONNAY SOUVERIAN
NORTH COAST, CALIFORNIA 14 / 54

Inviting aromas of roasted pears, lemon citrus and baking spice meet elegant layers of pineapple, Lemon-lime and crème brulee flavors.

CHARDONNAY SONOMA-CUTRER
SONOMA COUNTY, CALIFORNIA 19 / 76

Aromas of Fuji apple, fresh roses, lime, lemon blossom and nectarine.

SAUVIGNON BLANC FLEUR DU CAP
STELLENBOSCH, SOUTH AFRICA 13

Notes of fig leaves, gooseberries, asparagus and tropical fruit.

SAUVIGNON BLANC TABLELANDS
EAST COAST, NEW ZEALAND 16 / 64

Classic grapefruit and gooseberry notes, accented by hints of tomato leaf.

SANCERRE DOMAINE LA BARBOTAINE
SANCERRE, FRANCE 19 / 76
Classic lemon, cut grass and fresh asparagus nose, Fresh acidity and great mineral elegance makes this Sancerre stand out from the crowd

PINOT GRIGIO ZELLINA
FRIULI, ITALY 14 / 56
Lemon citrus and subtle melon fruit, light body and crisp acidity.

RIESLING DR KONSTANTIN FRANK
FINGER LAKES, NEW YORK 15 / 60
Apple, lime and floral notes matched to a light, elegant and juicy frame

ROSÉ SELECTIONS

VIEVITÉ
PROVENCE, FRANCE 16 / 64
Opulent fruit flavors of peach, grape, apricot and blackcurrent.



The **48 LOUNGE EXPERIENCE** represents premium cocktails and wine, exquisite food and outstanding service in a luxurious yet inviting atmosphere.

Proprietors, Brian and Carrie Packin, and Dave and Lori Nader want to thank you for your patronage and hope that you truly enjoyed your **48 LOUNGE EXPERIENCE**.

48 LOUNGE, an establishment of **City Nights Hospitality**, specializes in corporate, celebrity and social events. For more information or to book an event, please contact our Events Director at 212.554.4848 or visit our website at www.48nyc.com.

For more information on our special events and special promotions follow us,
Facebook at /48Lounge
Twitter @48LoungeNYC



RESERVE WINE SELECTIONS

2011 CAKEBREAD CHARDONNAY
Napa Valley, California 110

2011 LADoucETTE POUILLY-FUMÉ SAUVIGNON BLANC
Loire Valley, France 105

2012 ETUDE PINOT NOIR
Carneros, California 105

2011 COL SOLARE CABERNET BLEND
Columbia Valley, Washington 150

2011 JOSEPH PHELPS CABERNET SAUVIGNON
Napa Valley, California 160

2012 STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON
Napa Valley, California 140

2010 SILVER OAK CABERNET SAUVIGNON
Alexander Valley, California 160

2010 DARIOUSH SIGNATURE CABERNET SAUVIGNON
Napa Valley, California 195

2011 ANTINORI TIGNANELLO
Tuscany, Italy 240

SPARKLING WINE/CHAMPAGNE

CANTINE MASCHIO PROSECCO 16 / 70

BRUT ROEDERER ESTATE NV 19 / 80

NICOLAS FEUILLATTE ROSÉ NV 23

GEKKEIKAN ZIPANG SAKE 250 ml 18

CHAMPAGNE

MOËT & CHANDON IMPERIAL 170

RUINART BLANC DE BLANCS NV 220

VEUVE CLICQUOT NV 750 ml 24 / 180

VEUVE CLICQUOT ROSÉ 750 ml 200

VEUVE CLICQUOT NV Magnum 400

HENRIOT SOUVERIAN NV Magnum 250

DOM PERIGNON LUMINOUS 2004 550

DOM PERIGNON ROSÉ 2003 650

LOUIS ROEDERER CRISTAL 2006 550

KRUG 1998 450



LOUNGE

NEAT OR ROCKS

SINGLE MALT SCOTCH

ABERDEFLY 12 YEAR	17
ARDBEG 10 YEAR	18
BALVENIE 12 YEAR	19
BALVENIE 14 YEAR	20
BRUICHLADDICH SCOTTISH	16
BRUICHLADDICH ISLAY	18
BRUICHLADDICH PORT	18
DALWHINNIE 15 YEAR	19
GLENFIDDICH 12 YEAR	19
GLENFIDDICH 14 YEAR	19
GLENFIDDICH 15 YEAR	24
GLENLIVET 12 YEAR	19
GLENLIVET 15 YEAR	25
GLENLIVET 18 YEAR	50
GLENMORANGIE 10 YEAR	18
GLENMORANGIE QUINTA RUBA	19
HIGHLAND 12 YEAR	18
HIGHLAND 18 YEAR	50
HIGHLAND DARK ORIGINS	23
LAGAVULIN 16 YEARS	26
LAPHROAIG 10 YEAR	17
OBAN 14 YEAR	23
TALISKER 10 YEAR	21
THE MACALLAN 10 YEAR	18
THE MACALLAN 12 YEAR	19
THE MACALLAN 12 YEAR DBL	19
THE MACALLAN 15 YEAR	35
THE MACALLAN 18 YEAR	75
THE MACALLAN 25 YEAR	270
THE MACALLAN RARE CASK	125

SCOTCH BLENDS

BUCHANAN'S 18 YEAR	26
BUCHANAN'S 12 YEAR	17
CHIVAS 12 YEAR	17
CHIVAS 18 YEAR	30
CHIVAS 25 YEAR	125
CUTTY SARK	15
CUTTY SARK PROHIBITION	16
CROWN ROYAL	15
DEWAR'S 12 YEAR	17
DEWAR'S 18 YEAR	25
JOHNNIE WALKER BLUE LABEL	65
JOHNNIE WALKER GOLD LABEL	26
JOHNNIE WALKER BLACK LABEL	17
JOHNNIE WALKER RED LABEL	15
MONKEY SHOULDER	15
THE FAMOUS GROUSE	15

IRISH WHISKEYS

BUSHMILLS BLACK	15
JAMESON 12 YEAR	25
JAMESON CASK	16
OLD BUSHMILLS	15
TULLAMORE DEW	15
TULLAMORE DEW 15 YEAR	25
TULLAMORE DEW PHONEIX	17

COGNAC

COURVOISIER VSOP	20
D'USSÉ VSOP	17
HENNESSEY BLACK	19
HENNESSEY VSOP	22
HENNESSEY XO	60
REMY 1738	22
REMY VSOP	22
REMY V	20
REMY XO	65

BOURBON - RYE & OTHER WHISKEYS

ANGEL'S ENVY	15
BAKER'S	19
BASIL HAYDEN'S	18
BLADE AND BOW BOURBON	15
BLANTON'S	18
BOOKER'S	22
BULLEIT 10	20
BULLEIT	15
BULLEIT RYE	15
GEORGE DICKEL BOURBON	15
GEORGE DICKEL RYE	15
GENTLEMAN JACK	17
HIBIKI HARMONY	18
HUDSON BABY	17
JACK DANIEL'S SINGLE BARRELL	22
I.W. HARPER YEAR	22
KNOB CREEK	16
MAKER'S MARK	15
MITCHER'S RYE	16
NIKKA	19
RHEOTORIC BOURBON	25
STRANAHAN'S	17
WHISTLE PIG	19
WOODFORD RESERVE	17
WOODFORD RESERVE DOUBLE	20
WOODFORD RESERVE RYE	17

RUM

BAYOU RUM	14
BACARDI OCHO	15
BRUGAL 1888	17
MOUNT GAY	15
MOUNT GAY BLACK	16
MOUNT GAY 1703	50
RON ZACAPA 23 YEAR	17
RON ZACAPA XO	40
FACUNDO NEO	17
FACUNDO EXIMO	20
FACUNDO EXQUISITO	30
FACUNDO PARAISO	85

CALVADOS

COQUEREL FINE CALVADOS	17
------------------------	----

TEQUILA

CASA DRAGONES BLANCO	18
CASA DRAGONES JOVEN	70
CLASE AZUL SILVER	25
CLASE AZUL REPOSADO	35
DELEON PLATINUM	16
DELEON REPOSADO	19
DELEON ANEJO LEONA	195
DON JULIO BLANCO	17
DON JULIO REPOSADO	19
DON JULIO ANEJO	22
DON JULIO 70	20
DON JULIO 1942	50
PATRON SILVER	17
PATRON REPOSADO	19
PATRON ANEJO	21
GRAN PATRON PLATINUM	65
GRAN PATRON PIEDRA	100
GRAN PATRON BURDEOS	150
HERRADURA ANEJO	18
HERRADURA REPOSADO	17
HERRADURA SILVER	16
AVION RESERVA 44	50
MILAGRO SELECT REPOSADO	20
MONTELOBO MEZCAL	16



BOTTLE SERVICE

VODKA

GREY GOOSE	350
GREY GOOSE VX	550
STOLICHNAYA	350
STOLICHNAYA ELIT	500
CHOPIN	350
BELVEDERE	350
CHOPIN	350
CIROC COCONUT	350
KETEL ONE	350

GIN

HENDRICKS	350
BOMBAY SAPPHIRE	350
THE BOTANIST	350
TANQUERAY	350

RUM

FACUNDO EXIMO	450
BRUGAL 1888	350
MOUNT GAY BLACK BARREL	350
BACARDI	350
RON ZACAPA	350

TEQUILA

DELEON PLATINUM	350
DELEON EXTRA ANEJO	600
PATRON SILVER	350
HERRADURA SILVER	350
DON JULIO BLANCO	350
DON JULIO REPOSADO	400
DON JULIO 1942	650
MILAGRO SEL BARREL REPOSADO	400

COGNAC

COURVOISIER VSOP	450
D'USSÉ VSOP	450
HENNESSEY VSOP	450
REMY 1738	450
REMY MARTIN VSOP	450

BOURBON / SCOTCH

JOHNNIE WALKER BLACK	350
JACK DANIEL'S	350
GENTLEMAN JACK	375
WOODFORD RESERVE	375
BASIL HAYDEN'S	375
MACALLAN 12	400
JOHNNIE WALKER BLUE	850

ADDITIONAL BOTTLE SELECTIONS UPON REQUEST



RED WINE SELECTIONS

DOMAINE D' ANDENZON

COTES-DU-RHONE, FRANCE 15 / 60

Aromas of red berry fruits, plums, black cherries and violets.

CABERNET SAUVIGNON SOUVERIAN

NORTH COAST, CALIFORNIA 13

The Fully and balanced fruit, tannins and acidity, Lead to a juicy and lengthy finish.

PINOT NOIR MATTHEW FRITZ

NORTH COAST, CALIFORNIA 15 / 60

A complex nose of red raspberry, strawberry and cherry with a hint of vanilla.

PINOT NOIR ETUDE LYRIC 19 / 76

SANTA BARBARA COUNTY, CALIFORNIA

Rich in ripe cherry, red raspberry and fresh strawberry, This youthful Pinot Noir drinks complex with hints of cinnamon, Cardamom, sandalwood and cola.

CABERNET SAUVIGNON UPPERCUT

NAPA VALLEY, CALIFORNIA 18 / 72

An elegant, dark-fruit and velvety texture. The Rick Expansive flavor abound blackberry, black cherry and cocoa expression, while layers of spice and espresso linger on the fruit-imbued finish.

MALBEC TRIVENTO GOLDEN RESERVE

LUJAN DE CUYO, ARGENTINA 15 / 60

Trivento has a bouquet of berry fruits, plum jam, coffee and tobacco notes. The wine is elegant and powerful on the palate with velvety tannins.

CHIANTI CLASSICO POGGIO DELLA TORRE

TUSCANI, ITALY 16 / 64

Clear, purple-red in colour, with good depth and good structure. On the nose, the wine is spicy with perfumes of cherries and flowers. On the Palate, the wine is ripe and well balanced. Harmonious from start to finish.



BEER

DOMESTIC

ABITA LIGHT	4.0 A/V	8
BUDWEISER	5.0 A/V	8
BUDWEISER LIGHT	4.2 A/V	8
SAMUEL ADAMS BOS LAGER	4.9 A/V	8
GOOSE ISLAND INDIA PALE ALE	5.9 A/V	8
BLUE MOON BELGIAN WHITE	5.4 A/V	8
LAGUNITAS IPA	5.9 A/V	9
BELL'S TWO HEARTED ALE	7.0 A/V	9

IMPORTED

REKORDERLIG STRAWBERRY-LIME CIDER	16.9 oz	14
CLAUSTHALER N.A.	.45 A/V	7
AMSTEL LIGHT	3.5 A/V	9
HEINEKEN	5.4 A/V	9
HEINEKEN LIGHT	3.5 A/V	9
STELLA ARTOIS	5.2 A/V	9
CORONA	4.6A/V	9
MODELO ESPECIAL	4.4 A/V	9
GUINNESS STOUT	5.0 A/V	9
HOEGAARDEN WITBIER	4.9 A/V	9
PERONI	5.1 A/V	9
LA CHOUFFE BELGIAN STRONG PALE ALE	8.0 A/V	13
CHIMAY BLUE "GRAND RESERVE"	9.0 A/V	13

SEASONAL

SAMUEL ADAMS SUMMER ALE	5.3 A/V	8
BALAS POINT PINEAPPLE SCULPIN	7.0 A/V	10



SNACKS

- ROASTED ALMONDS** 7
Seasoned with Cumin & Sea Salt
- OLIVES** 8
Assorted Kalamata, Niçoise & Cerignola Olives with Fennel & Chiles
- TATER TOTS** 9
Presented with Truffle Oil, Roasted Shallots & Chive Dipping Sauce
- ROASTED SHISHITO PEPPERS** 9
With Maldon Sea Salt
- ROASTED BRUSSEL SPROUTS** 10
Presented with a Maple Lemon & Thyme Dipping Sauce
- VEGETABLE CRUDITÉ** 14
Carrots, Celery, Fennel, Radish & Cucumber with a House Made White Bean Dip
- HUMMUS SPREAD** 14
Housemade Hummus Topped with Tomatoes, Kalamata Olives, Lemon Oil & Chopped Red Onion
Presented with Rosemary Parmesan Matzo Crackers
- CHEESE PLATTER** 15
Assorted Local & Regional Cheeses, Sliced Granny Smith Apples & Fig Spread, Presented with Gourmet Crostini
- BEEF EMPANADAS** 13
House Made Beef Empanadas Presented with a House Made Enchilada Dipping Sauce
- TRUFFLE MAC & CHEESE** 15
Housemade with Fontina, Mozzarella & Parmesan Cheeses Topped with Bread Crumbs & Truffle Oil
- ADD LOBSTER TAIL** ADDITIONAL 8
ADD DOUBLE SMOKED BACON ADDITIONAL 3
- CHICKEN CAESAR BRUSCHETTA** 9
Grilled Chicken, fresh Romaine Lettuce and fresh Tomato, presented on Garlic Crostini drizzled house Made Caesar Dressing topped with shaved Parmigiano Reggiano
- ASIAN STYLE CHICKEN LETTUCE WRAP** 15
Thai Style Marinated Chicken, Julienned Carrots, Jicama, Cucumber and Mint presented in fresh Lettuce Wraps with a Chilli Lime Dipping Sauce



LOUNGE

SEAFOOD

- SHRIMP & CHORIZO SKEWERS** 15
Presented with a Drizzle of Arugula & Fennel Oil
- SPICY YELLOWFIN TUNA TARTARE** 20
Presented on a Wonton with Avocado Cream & Mango Habanero Puree
- FISH TACOS** 21
Marinated & Grilled Mahi Mahi Topped with House Made Jicama, Carrot & Cilantro Slaw Wrapped in Corn Tortilla
- SURF & TURF SKEWERS** 27
Lobster Tail & Filet Mignon Skewers Presented with Garlic Butter Dipping Sauce
- LOBSTER TAIL SKEWERS ONLY** 31
- FILET MIGNON SKEWERS ONLY** 21

MEAT

- MANGO CHIPOTLE BBQ CHICKEN SKEWERS** 17
Baked Chipotle BBQ Chicken Tender Skewers Presented with Chipotle Mayo Dipping Sauce
- MEATBALLS** 17
House Made Veal & Pork Meatballs with House Made Honey & Pineapple Glaze
- SEARED SKIRT STEAK SKEWERS** 17
With Grilled Portobello Mushrooms, Roasted Red Onion & Romaine Lettuce, Drizzled with House Made Soy Sauce & Horseradish Cream
- NEW ZEALAND LAMB LOLLIPOPS** 25
Teriyaki Marinated Lamb Lollipops with Arugula Salad and Drizzle Soy Reduction
- 48 MIXED PLATTER** 69
Roasted Almonds, Assorted Olives, Assorted Cheeses, Roasted Baby Carrots, Shrimp & Chorizo Skewers, Mango Chipotle BBQ Chicken Skewers, Honey & Pineapple Glazed Meatballs, Filet Mignon Skewers & Lobster Tail Skewers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items are the Tuna Tartare (served rare) and the New Zealand Lamb Lollipops (served medium rare.)



LOUNGE

PANINIS & SLIDERS

GRILLED CHEESE 15

With Fontina & Manchego Cheese & Roasted Tomato on Fresh Challah Bread, Presented with Tomato Mayo Dipping Sauce

ADD DOUBLE SMOKED BACON ADDITIONAL 3

ADD LOBSTER TAIL ADDITIONAL 8

PORTOBELLO & MOZZARELLA PANINI 15

With House Basil and Pesto & Balsamic Vinaigrette on Fresh Challah Bread

MISO LOBSTER ROLLS 16

Lobster dressed with Miso Butter on fresh baked Challah Rolls

CHICKEN BURGERS, "CLT" 16

House Made Chicken Burgers Topped with Jalapeno & Cilantro Mayo, Lettuce & Tomato on Fresh Baked Challah Rolls

WAGYU BEEF SLIDERS 16

Wagyu Beef topped with Manchego Cheese, Doubled Smoked Bacon and Truffle aioli on fresh Challah Rolls

PIZZA

ROASTED TOMATO & CHORIZO PIZZA 13

House Made Roasted Tomato Spread Topped with Fresh Mozzarella, Chorizo & Baby Arugula on Fresh Garlic Flatbread

PESTO PIZZA 13

House Made Basil Pesto Topped with Fresh Mozzarella & Roma Tomato on Fresh Garlic Flatbread

SWEETS

WARM CHOCOLATE BROWNIES 11

House Made

BREAD PUDDING 13

House Made with Cranberries & Almonds

PASSIONATE BLUEBERRY POP ROCKS 18

House Made Passion Fruit-Blueberry Sorbet Ice Cream Cube Designed with Stolli Blueberry Vodka White Cranberry Juice and Fresh Lemon Juice

PIÑA POP ROCKS 18

House Made Piña Colada Ice Cube Designed with Malibu Coconut Liqueur Fresh Pineapple Juice and Coconut Almond Milk