



SEASONAL COCKTAILS

MANGO BELLINI 18

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

MIXOLOGIST'S LAGER 18

Designed with Turmeric Infused The Macallan 10 Year Scotch,
Mandarine Napoleon Liqueur, Fresh Apple and Lemon Juice
Fashioned with a Ginger Foam

SPRING SEDUCTION 18

Designed with Ciroc Apple Vodka, Strawberry Purée
Fresh Lime Juice, Topped with Rekorderlig Strawberry-Lime Cider
Fashioned with a Fresh Strawberry Slice
* Served in mini beer pint, yellow in color

LIBRADO LUXE 18 PITCHER 65

Designed with Smoked Mesquite Wood Patron Silver Tequila
Fresh Avocado Purée, Fresh Lime Juice, Organic Agave Syrup
Fashioned with Himalayan Smoked Black Salt

SPRING SANGRIA 18 PITCHER 65

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

PASSIONATE POP ROCKS 18

House-Made Passion Fruit Sorbet Cube
Designed with Grey Goose Cherry Noir Vodka
Fashioned with Fresh Lychee Juice, Fresh Lime Juice

SIGNATURE COCKTAILS

TOAST OF MIDTOWN 18

Designed with Bombay Sapphire East Gin,
Domaine De Canton Liqueur, Rose Water
Fresh Muddled Raspberries, Fresh Lemon Juice,
Topped with Veuve Clicquot Champagne
Fashioned in a Chilled Champagne Flute with a Fresh Raspberry

ABOVE AND BEYOND 30

Designed with Red Cabbage Infused Grey Goose VX Vodka
Aloe Vera, Red Cabbage Infused Syrup,
Chateau Aloe Liqueur, Fresh Lemon Juice
Fashioned with FireStix Edible Flower

SMOKED OLD FASHIONED 35

Designed with Pistachio Infused I.W. Harper 15 Year Bourbon,
Maple Syrup aged in Bourbon Barrel,
Angostura Bitters and Woodford Spiced Cherry Bitters
Fashioned with a Dehydrated Orange Wheel and
Brandied Cherries



WANDERLUST COCKTAILS

MILICA'S LOVE 17

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

MOJITO DE CARNAVAL 17

Designed with LeBlon Cachaca, Fresh Ginger Juice, Fresh Muddled Mint, Fresh Lime Juice, Turbinado Sugar
Fashioned with a Fresh Lime Wheel and Mint Sprig

CUCUMBER VODKA LEMONADE 18

Designed with Cucumber Infused Crop Organic Vodka, Fresh House-Made Lemonade
Fashioned with a Fresh Cucumber Ribbon
*Low Calorie and Gluten Free

MANHATTAN MULE 18

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

JAMAICAN TING 18

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

SASSY PEACH MARGARITA 18 PITCHER 65

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

NEOCLASSIC COCKTAILS

FRED & GINGER 18

Designed with Bulleit Bourbon, Amaro Averna Liqueur, Whiskey Barrel and Orange Bitters, Fresh Muddled Ginger
Fashioned with a Crystallized Ginger Skewer

MANHATTAN MADE 20

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

LAVENDER SAZERAC 20

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



WHITE WINE SELECTIONS

CHARDONNAY A BY ACACIA
CARNEROS, CALIFORNIA 15 / 60

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

CHARDONNAY SONOMA-CUTRER
SONOMA COUNTY, CALIFORNIA 19 / 76

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

SAUVIGNON BLANC STERLING VINEYARDS
CENTRAL COAST, CALIFORNIA 14

Light gold color in the glass and offers bright aromas of stone fruit, pear, grapefruit and lemon citrus.

SAUVIGNON BLANC TABLELANDS
EAST COAST, NEW ZEALAND 16 / 64

Very crisp aromatic wine with notes of grapefruit, tropical fruit and cut grass.

SANCERRE DOMAINE LA BARBOTAINE
SANCERRE, FRANCE 19 / 76

Classic lemon, cut grass and fresh asparagus notes, fresh acidity and great mineral elegance makes this sancerre stand out from the crowd.

PINOT GRIGIO CASTELLO BANFI SAN ANGELO
TUSCANY, ITALY 16 / 64

White gold color. A fresh bouquet with notes of pear, peach, anise and honey.

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 black current.



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, celebratory 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.

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LOUNGE

RESERVE WINE SELECTIONS

2011 CAKEBREAD CHARDONNAY
Napa Valley, California 110

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

2015 DOMAINE SERENE EVENSTAD CHARDONNAY
Willamette Valley, Oregon 170

2015 ETUDE PINOT NOIR
Carneros, California 105

2011 COL SOLARE CABERNET BLEND
Columbia Valley, Washington 150

2011 JOSEPH PHELPS CABERNET SAUVIGNON
Napa Valley, California 160

2013 STAG'S LEAP "THE INVESTOR" CABERNET SAUVIGNON
Napa Valley, California 140

2010 SILVER OAK CABERNET SAUVIGNON
Alexander Valley, California 160

2011 DOMINUS ESTATE BORDEAUX RED BLENDS
Napa Valley, California 400

SPARKLING WINE/CHAMPAGNE

STELLINA DI NOTTE PROSECCO 17 / 68

BRUT ROEDERER ESTATE NV 20 / 100

NICOLAS FEUILLATTE ROSÉ NV 23

CHAMPAGNE

MOËT & CHANDON IMPERIAL 200

RUINART BLANC DE BLANCS NV 280

VEUVE CLICQUOT NV 750 ml 26 / 220

VEUVE CLICQUOT ROSÉ 750 ml 250

VEUVE CLICQUOT NV Magnum 420

HENRIOT SOUVERAIN NV Magnum 350

DOM PERIGNON LUMINOUS 2009 600

DOM PERIGNON ROSÉ 2005 700

LOUIS ROEDERER CRISTAL 2006 600

KRUG GRAND CUVEÉ 500



LOUNGE

NEAT OR ROCKS

SINGLE MALT SCOTCH

ABERFELDY 21	55
ARDBEG 10 YEAR	19
BALVENIE 12 YEAR	20
BALVENIE 14 YEAR	22
BENRIACH 10 YEAR	18
BRUICHLADDICH SCOTTISH	17
BRUICHLADDICH ISLAY	19
BRUICHLADDICH PORT	19
DALWHINNIE 15 YEAR	20
GLENDRONACH 12 YEAR	19
GLENFIDDICH 12 YEAR	20
GLENFIDDICH 15 YEAR	25
GLENLIVET 12 YEAR	19
GLENLIVET 18 YEAR	50
GLENMORANGIE 10 YEAR	19
GLENMORANGIE QR	20
HIGHLAND PARK MAGNUS	17
HIGHLAND PARK 12 YEAR	19
HIGHLAND PARK 18 YEAR	50
HIGHLAND DARK ORIGINS	24
LAGAVULIN 16 YEARS	27
LAPHROAIG 10 YEAR	18
OBAN 14 YEAR	24
ROYAL BRACKLA 16 YEAR	45
TALISKER 10 YEAR	22
THE MACALLAN 10 YEAR	19
THE MACALLAN 12 YEAR	20
THE MACALLAN 12 DBL	20
THE MACALLAN 15 YEAR	35
THE MACALLAN 18 YEAR	75
THE MACALLAN 25 YEAR	270
THE MACALLAN RARE CASK	125

SCOTCH BLENDS

BUCHANAN'S 12 YEAR	18
BUCHANAN'S 18 YEAR	27
CHIVAS 18 YEAR	30
CHIVAS 25 YEAR	125
CUTTY SARK	15
CUTTY SARK PROHIBITION	16
DEWAR'S 12 YEAR	17
DEWAR'S 18 YEAR	26
JOHNNIE WALKER BLUE	65
JOHNNIE WALKER GOLD	26
JOHNNIE WALKER BLACK	18
THE FAMOUS GROUSE	15

IRISH WHISKEYS

JAMESON 12 YEAR	25
JAMESON CASK	15
OLD BUSHMILLS	15
TULLAMORE DEW	15
TULLAMORE DEW 15 YEAR	25
SLANE	15

RUM

BACARDI OCHO	15
BRUGAL 1888	17
BRUGAL EXTRA DRY	14
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

BOURBON - RYE & OTHER WHISKEYS

ANGEL'S ENVY	16
BAKER'S	19
BASIL HAYDEN'S	18
BLADE AND BOW BOURBON	15
BLANTON'S	20
BOOKER'S	22
BULLEIT 10	18
BULLEIT	16
BULLEIT RYE	16
GEORGE DICKEL RYE	15
GENTLEMAN JACK	17
HIBIKI HARMONY	19
HUDSON BABY BOURBON	17
HIGH WEST RANDEZVOUS RYE	20
JACK DANIEL'S SINGLE BARRELL	22
I.W. HARPER YEAR	25
KNOB CREEK	16
MAKER'S MARK	15
MITCHER'S AMERICAN	16
MITCHER'S RYE	16
ORPHAN BARREL RHETORIC	50
PIKESVILLE RYE	18
NIKKA	19
WOODFORD RESERVE	17
WOODFORD RESERVE DOUBLE	20
WOODFORD RESERVE RYE	17
WESTLAND SINGLE MALT	18

TEQUILA

CASA DRAGONES BLANCO	18
CASA DRAGONES JOVEN	70
CLASE AZUL SILVER	25
CLASE AZUL REPOSADO	35
CORZO SILVER	17
CORZO AÑEJO	20
DELEON PLATINUM	16
DELEON REPOSADO	19
DELEON AÑEJO	40
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
ROCA PATRON SILVER	20
ROCA PATRON REPOSADO	24
ROCA PATRON AÑEJO	28
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

COGNAC

COURVOISIER VSOP	21
D'USSÉ VSOP	18
HENNESSEY VSOP	23
HENNESSEY XO	60
HENNESSEY PARADIS	180
REMY 1738	23
REMY VSOP	23
REMY V	21
REMY XO	65



BOTTLE SERVICE

VODKA

GREY GOOSE	400
GREY GOOSE LE CITRON	400
GREY GOOSE CHERRY NOIR	400
GREY GOOSE VX	600
STOLICHNAYA	400
STOLICHNAYA ELIT	550
CHOPIN	400
BELVEDERE	400
CIROC COCONUT	400
CIROC APPLE	400
KETEL ONE	400

GIN

HENDRICK'S	400
BOMBAY SAPPHIRE	400
THE BOTANIST	400
TANQUERAY	400
OXLEY	400

RUM

FACUNDO EXIMO	500
FACUNDO NEO	400
BRUGAL 1888	400
MOUNT GAY BLACK BARREL	400
BACARDI	400
RON ZACAPA	400

TEQUILA

DELEON PLATINUM	400
PATRON SILVER	400
ROCA PATRON SILVER	450
ROCA PATRON AÑEJO	500
DON JULIO BLANCO	400
DON JULIO REPOSADO	450
DON JULIO 1942	750
HERRADURA SILVER	400

COGNAC

D'USSÉ VSOP	450
HENNESSEY VSOP	500
REMY 1738	450
REMY MARTIN VSOP	450

BOURBON / SCOTCH

JOHNNIE WALKER BLACK	450
JACK DANIEL'S	400
MITCHER'S RYE	400
GENTLEMAN JACK	425
WOODFORD RESERVE	400
BASIL HAYDEN'S	400
THE MACALLAN 12	
450 JOHNNIE WALKER BLUE	1000



RED WINE SELECTIONS

NEBBIOLO RENATO RATTI 17 / 68

PIEDMONT, ITALY

Class and spontaneous vivacity are the distinguishing characteristics of this wine. Typical Sandy soil gives lots of finesse and a very delicate aroma.

CABERNET SAUVIGNON RODNEY STRONG 19 / 76

SONOMA COUNTY, CALIFORNIA

Lush, dark berries and ripe plums dominate the glass while hints of cassis and cocoa play in the background.

CABERNET SAUVIGNON CARTLIDGE & BROWNE 14

NORTH COAST, CALIFORNIA

Raspberry jumps out at the nose, and joined by cranberry and blackberry on the palate.

PINOT NOIR MATTHEW FRITZ 15 / 60

NORTH COAST, CALIFORNIA

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

PINOT NOIR SONOMA-CUTRER 20 / 80

SONOMA COUNTY, CALIFORNIA

A bit restrained on the nose, still young, this wine expresses raspberry and strawberry notes curled around a soft, medium-bodied core. Subtle in oak, it builds aroma and flavor in the glass.

MALBEC TRIVENTO GOLDEN RESERVE 15 / 60

LUJAN DE CUYO, ARGENTINA

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 16 / 64

TUSCANY, ITALY

Clear, purple-red in color, 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	9
BUDWEISER	5.0 A/V	9
BUDWEISER LIGHT	4.2 A/V	9
SAMUEL ADAMS BOSTON LAGER	4.9 A/V	9
GOOSE ISLAND INDIA PALE ALE	5.9 A/V	9
BLUE MOON BELGIAN WHITE	5.4 A/V	9
LAGUNITAS IPA	5.9 A/V	10
BELL'S TWO HEARTED ALE	7.0 A/V	10

IMPORTED

REKORDERLIG STRAWBERRY-LIME CIDER	16.9 oz	15
CLAUSTHALER N.A.	.45 A/V	8
AMSTEL LIGHT	3.5 A/V	10
HEINEKEN	5.4 A/V	10
HEINEKEN LIGHT	3.5 A/V	10
STELLA ARTOIS	5.2 A/V	10
CORONA	4.6A/V	10
MODELO ESPECIAL	4.4 A/V	11
GUINNESS STOUT	5.0 A/V	10
HOEGAARDEN WITBIER	4.9 A/V	10
PERONI	5.1 A/V	10
LA CHOUFFE BELGIAN STRONG PALE ALE	8.0 A/V	14
CHIMAY BLUE "GRAND RESERVE"	9.0 A/V	14

SEASONAL

SAMUEL ADAMS COLD SNAP	5.3 A/V	9
BALLAST POINT PINEAPPLE SCULPIN	7.0 A/V	11



LOUNGE

SNACKS

- THE SNACK TRIO** 10
Almonds seasoned with Cumin and Sea Salt, Assorted Kalamata, Nicoise and Cerignola Olives with Fennel Chiles, Fresh Mozzarella Cheese
- TATER TOTS** 10
Presented with Truffle Oil, Roasted Shallots & Chive Dipping Sauce
- ROASTED SHISHITO PEPPERS** 11
With Maldon Sea Salt
- ROASTED BRUSSEL SPROUTS** 11
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** 15
House-made Hummus Topped with Tomatoes, Kalamata Olives, Lemon Oil & Chopped Red Onion
Presented with Rosemary Parmesan Matzo Crackers
- CHEESE PLATTER** 18
Assorted Local & Regional Cheeses, Sliced Granny Smith Apples & Fig Spread, Presented with Gourmet Crostini
- BEEF EMPANADAS** 14
House-made Beef Empanadas Presented with a House-made Enchilada Dipping Sauce
- TRUFFLE MAC & CHEESE** 16
House-made with Fontina, Mozzarella & Parmesan Cheeses Topped with Bread Crumbs & Truffle Oil
- ADD LOBSTER TAIL** ADDITIONAL 8
ADD DOUBLE SMOKED BACON ADDITIONAL 3
- SPINACH & ARTICHOKE DIP** 15
House-made Spinach Artichoke Dip presented with Gourmet Crostini
- ASIAN STYLE CHICKEN LETTUCE WRAP** 16
Thai Style Marinated Chicken, Julienned Carrots, Jicama, Cucumber, Mint presented in Fresh Lettuce Wraps with a Chili Lime Dipping Sauce



LOUNGE

SEAFOOD

- MISO LOBSTER ROLLS** 16
Lobster Dressed with Miso Butter on Fresh Baked Challah Rolls
- SHRIMP & CHORIZO SKEWERS** 16
Presented with a Drizzle of Arugula & Fennel Oil
- SPICY YELLOWFIN TUNA TARTARE** 21
Presented on a Wonton with Avocado Cream & Mango Habanero Purée
- FISH TACOS** 22
Marinated & Grilled Mahi Mahi Topped with House-made Jicama, Carrot & Cilantro Slaw Wrapped in Corn Tortilla
- SURF & TURF SKEWERS** 29
Lobster Tail & Filet Mignon Skewers Presented with Garlic Butter Dipping Sauce
- LOBSTER TAIL SKEWERS ONLY** 32
- FILET MIGNON SKEWERS ONLY** 24

MEAT

- MANGO CHIPOTLE BBQ CHICKEN SKEWERS** 17
Baked Chipotle BBQ Chicken Tender Skewers Presented with a 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** 27
Teriyaki Marinated Lamb Lollipops with Arugula Salad Drizzle with 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), the New Zealand Lamb Lollipops (served medium rare.), and THE MIXOLOGIST'S LAGER under cocktails (egg whites).



PANINIS & SLIDERS

GRILLED CHEESE 16

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

GHICKEN PESTO PANINI 16

Chicken Breast, Mozzarella Cheese House-made Pesto and Tomato

BBQ SLIDERS 16

Slow Roasted Pork with House-made Mango Chipotle BBQ Glaze & House-made Carrot, Cucumber & Jalapeño Slaw

CHICKEN BURGERS, "CLT" 16

House-made Chicken Burgers Topped with Jalapeno & Cilantro Mayo, Lettuce & Tomato

WAGYU BEEF SLIDERS 16

Wagyu Beef topped with Manchego Cheese, Doubled Smoked Bacon & Truffle Aioli

SLIDER SAMPLER 35

Slider Sampler brings Two BBQ Pulled Pork Sliders, Two Chicken Lettuce Tomato Sliders, & Two Wagyu Beef Sliders

PIZZA

ROASTED TOMATO & CHORIZO PIZZA 14

House-made Roasted Tomato Spread Topped with Fresh Mozzarella, Chorizo & Baby Arugula

KALE PESTO & MUSHROOM PIZZA 14

House-made Kale Pesto, Mushroom Topped with Fresh Mozzarella & Parmigiano Reggiano Cheese

SWEETS

WARM CHOCOLATE BROWNIES 11

House-made

BREAD PUDDING 13

House-made with Cranberries & Almonds

CHOCOLATE MOUSSE 15

Chocolate Mousse and Zabaione Cream, Topped with Chocolate Shavings

MASCARPONE & FRAGOLE 15

A Sponge Cake Topped with Mascarpone Cream Studded with Chocolate Chips, Topped with Strawberries and Strawberry Sauce