



GIN PARLOUR

**CULINARY
SELECTIONS**

SMALLER

✦ **Mini Grilled Cheese 9**

Small Production Vermont Cheese Blend, Brioche, Herb Butter

✦ **Greek Mezze 16**

Squash Chips, Grilled Artichokes, Tzatziki

Chicken Tinga Quesadilla 14

Chipotle, Avocado, Lime Crema

Barclay Sliders 21

Aged Cheddar, Caramelized Onions, Special Sauce

Shrimp Cocktail 22

Yuzu Kosho Cocktail Sauce

Cheeses and Charcuterie 32

Cured Meats, Artisanal Cheeses, Rooftop Honey

Gin Cured Salmon Poke 18

Hijiki Seaweed, Avocado, Shiso, Crispy Grains

Fritto Misto 18

Crisp Montauk Calamari, Lemon Aioli

✦ **New York City Soft Pretzels 11**

Sea Salt, Truffle Cheddar and Garlic Parsley Pretzels with Brooklyn Beer Cheese

SALADS

Escarole Caesar 19
Avocado, Radish, Country Boule

✓ **Green Pulse 22**
Organic Greens, Toasted Red Quinoa, Chickpeas,
Sprouted Black Lentils, Feta Cheese, Sunflower Seeds,
Lemon Thyme Vinaigrette

Roasted Organic Chicken Cobb 24
Local Blue Cheese, Catskill Bacon, Herb Ranch

✓ **Chopped Fattoush 22**
Lentil Meatballs, Harissa, Cucumber, Tomato, Grilled Pita,
Lemon, Extra Virgin Olive Oil

✓ **Brooklyn Grange Baby Greens 18**
Garden Vegetables, Banyuls Vinaigrette

✓ **Roasted Sweet Potato and Green Apple Salad \$20**
Cheddar Crisp, Kale, Puffed Farro, Spiced Pecans, Miso Tahini Dressing

Add to any Salad

Grilled Chicken 7
Shrimp Scampi 12
Sautéed Skuna Bay Salmon 14

BREAD

Fried Chicken Sandwich 23
Kimchi Buttermilk Brined, Gochujang Mayo

Lobster Roll 35
Preserved Lemon Aioli

Roasted Chicken Club 28
Smoked Bacon, Bibb Lettuce, Tomato, Mayo, Toasted Whole Wheat

Barclay Burgers 28
West Coast Style Double Double, Silly Sauce, House Pickle
-OR-
NYC Style, Bacon, Lettuce, Tomato, Red Onion

Mixed Mushroom Flatbread 28
Cured Jamon, Egg, Truffle, Pesto

✓ **Grilled Eggplant Panini 18**
Roasted Peppers, Broccoli Rabe, Provolone, Herb Mayo

Soup of the Day 12

Soup & Half Sandwich of the Day 16

LARGER

Sea Scallops 34

Honeynut Squash Spaetzle, Brussel Sprouts, Bacon and Spruce Tip Brown Butter

✓ Grilled Tofu and Wild Grain Bowl 26

Smokey Carrots, Pickled Cauliflower, Beet Harissa, Mint

Black Bass 29

Citrus, Olive, Caper, Romesco

Herb Roasted 1/2 Chicken 28

Spanish Rice and Beans, Tomatillo Salsa

Dry Aged Strip 42

Parsnips, Broccoli, Bone Marrow Truffle Jus

House Made Tagliatelle 28

Pancetta, Peas, Parmesan

✓ Spaghetti Pomodoro 26

Fresh Tomato, Garlic, White Wine, Basil

Add Grilled Chicken 7 Shrimp Scampi 12 Skuna Bay Salmon 14

BEYOND MEATS ✓

Three Tacos 24

Avocado Puree, Pico de Gallo, Radish, Cilantro

The Burger 28

Lettuce, Grilled Tomato, Caramelized Onions,
Whole Grain Mustard

The Pizza 28

Beyond Sausage Blend, Roasted Peppers,
Garlic, Gluten Free Cauliflower Crust

Beyond Meats - Plant Based Meat Substitute Produced in the USA

✓ *Vegan Selection*

SIDES

1 for 9 or 3 for 25

French Fries

Creamed Spinach

Broccoli Parsnip Gratin

Pommes Puree

Jasmine Rice

Grilled Asparagus

DESSERTS

New York Cheesecake 14

Chocolate Crunch 14
Dark Chocolate Mousse, Praline

Chef's Selection of Cheeses 21
Cranberry Walnut Pullman, Fruit Compote

Local Little Italy Gelato and Sorbet (3 scoops) 14

FOR THE KIDS 15

Grilled Chicken with Steamed Rice and Broccoli

Country Style Chicken Tenders and Fries

Fish 'n Chips

All Beef Hot Dog and Fries

Junior Cheeseburger and Fries

Penne Pasta with Butter or Tomato Sauce

Mac & Cheese

Barclay Restoration

In developing plans to restore the InterContinental New York Barclay to its early 20th century splendor, we chose to convey a feeling of discreet elegance, reminiscent of a Park Avenue home. When tasked with selecting a theme and design for the bar, the choice was obvious. One spirit connects the colorful history of our city with that of our hotel and the glorious Cocktail Age in which it was born:
GIN



BEVERAGE SELECTIONS

WINE BY THE GLASS

SPARKLING

Prosecco, La Marca, Veneto, IT	15
Cava, Campo Viejo, SP	13
California Brut, Chandon, Napa Valley, CA	17
Champagne, Collet, Ay, FR	25
Champagne, Veuve Clicquot Brut, Reims, FR	33
Rosé Brut, Mumm, Napa Valley, CA	19

WHITE & ROSE

Pinot Grigio, The Seeker, Veneto, IT	16
Vermentino, Antinori, Tenuta Guado Al Tasso, Bolgheri IT	18
Fume Blanc, Robert Mondavi, Napa Valley, CA	21
Sancerre, Domaine Reverdy Ducroux, Loire Valley, FR	19
Sauvignon Blanc, Mohua, Marlborough, NZ	16
Chardonnay, Louis Latour Macon-Villages, Burgundy, FR	17
Chardonnay, Newton, 'Skyside', Sonoma, CA	21
Rosé, Wölffer Estates, The Hamptons, NY	17
Rosé, Chateau d'Esclans 'Whispering Angel' Provence, FR	20

RED

Pinot Noir, Love Block, Central Otago, NZ	21
Pinot Noir, Jean Chartron, 'Clos de la Combe', Burgundy, FR	17
Cabernet Sauvignon, Newton, 'Skyside', Sonoma, CA	22
Cabernet Sauvignon, Charles Smith, WA	18
Nero d'Avola, Planeta, La Segreta Rosso, Sicily, IT	16
Bordeaux, Château de Malengin, Montagne-Saint-Emilion, FR	18
Malbec, Graffigna Reserve Centenario, Mendoza, AR	15
Rioja Reserva, Campo Viejo, Rioja, SP	16

BARCLAY ROOF

Garden to Glass

Freshly picked herbs from our Rooftop Garden ☺

Honey from our Beehives

Bee's Knees

Beefeater Gin | Smoked Rooftop Honey | Fresh Lemon Juice

Green Flamer

*Casamigos Blanco Tequila | Fresh Green Juice | Rooftop Rosemary ☺
Jalapeño Simple Syrup | Chili Lime Salted Rim*

Rosemary Mule

*Arbikie Potato Vodka | Ginger Beer | Fresh Lime Juice | Rooftop
Rosemary*

Jungle Bird

Dark Rum | Campari | Pineapple | Lime | Sugar

Basil Julep

Jameson | Rooftop Basil Simple Syrup | Bitters

Join us for an exclusive
experience with Chef Peter Betz.
Please inquire for reservations.



THE GIN JOINT

Last Word

Arbikie Ak's Gin | Green Chartreuse | Maraschino | Lime

Milk Punch

*Gin & Rum Blend | Falernum | Absinthe | Earl Grey | Cardamom |
Lime | Pineapple | Jasmin Tea | Washed with Milk*

French 75

*Bootlegger New York Gin | Lemon Juice | Cane Sugar |
Sparkling Wine*

Ladybird

*Pomp & Whimsey Gin Cordial | El Tesoro Tequila Blanco,
Watermelon Juice | Lime Juice | Floral
"Made by women for women in Downtown Los Angeles, California"*

Quintessential G&T

*Ford's Gin | House Cold-Brewed Tonic Water |
Seasonal Macerated Fruit and Herbs*

Rosé Sparkler

*Greenhook Gin | Rosemary and Rosé Simple Syrup |
Grapefruit Juice | Sparkling Rosé | Orange Bitters*

Socialite Sangria

*Tanqueray 10 Gin | Cointreau | Fresh Pineapple | Orange Juice |
Wine | Fresh Fruit*

COCKTAILS 19

NOT JUST YOUR LOCAL GIN JOINT

Dirty Aperol Spritz

Aperol | Cucumber-Infused Simple Syrup | Olive Juice,
Prosecco | Blood Orange

The Local Martini

Our Vodka | Lillet Blanc | Olive Juice
”Distilled locally in Chelsea, NY”

Hemingway Daiquiri

Havana Club Rum | Maraschino Liqueur | Grapefruit Juice | Lime
Juice

Metropolitan

Lemongrass and Ginger-Infused Absolut Elyx Vodka | Domaine de
Canton Ginger Liqueur | Fresh Lime Juice | Cranberry Juice

Paloma on Fire

Casamigos Mezcal | Grapefruit Juice, |Jalapeno Simple Syrup, Lime
Juice, Club Soda

Penicillin

Dewar's Blended Scotch Whisky | Honey-Ginger Syrup,
Lemon Juice | Ardbeg Float

Sicilian 75

Montenegro Amaro, Lemon Juice | Simple Syrup | Orange Bitters,
Prosecco | Orange Peel & Brandied Cherry

Vieux Carre'

Bourbon | Cognac | Benedictine | Vermouth | Bitters

WINES BY THE BOTTLE

CHAMPAGNE

Billecart-Salmon, Brut Rosé, Mareuil-sur-Ay NV	170
Veuve Clicquot, 'La Grande Dame,' 2008, Reims NV	325
Moët & Chandon, Dom Pérignon, Epernay	450
Veuve Clicquot, Reims NV	120
Collet Brut, Aÿ, NV	100

SAUVIGNON BLANC

Cloudy Bay, New Zealand	95
Chateau Carbonnieux, Bordeaux FR	100
Love Block, Central Otago, NZ	80
Girard, CA	85

CHARDONNAY

Talbott, CA	68
Deux Montille Soeur Frère, 1er Cru, Chablis, FR	150
Joseph Drouhin, Chassagne-Montrachet, Burgundy	165
Cakebread, Napa Valley, CA	100
La Crema, Russian River Valley, Sonoma, CA	87
Sonoma-Cutrer, Russian River Ranches, Sonoma, CA	65

WINES BY THE BOTTLE

PINOT NOIR

Meomi, CA	75
Cambria Estate, CA	70
Emeritus, Hallberg Ranch, Russian River Valley, CA	85
Domaine Drouhin, Willamette Valley, Oregon	145

MERLOT

Decoy, Sonoma County, CA	65
Chateau Malengin, Bordeaux, FR	72
Josh, California	60

CABERNET SAUVIGNON

Penfolds Max, South Australia, AU	70
Robert Mondavi, Napa Valley, CA	118
Jordan, Alexander Valley, CA	135
Silver Oak, Alexander Valley, CA	230
Opus One, Napa Valley, CA	545
Kendall-Jackson, Alexander Valley, CA	80
Louis Martini, Sonoma, CA	60

WINES BY THE BOTTLE

OFF THE BEATEN PATH

Famille Perrin, 'Domaine du Clos Tourelles', Gigondas, Rhône Valley, FR (Grenache/Syrah)	205
Fondreche Persia, South West France (Grenache/Syrah)	75
Tenuta San Guido, Sassicaia, Bolgheri, Italy (Cabernet, Merlot, Sangiovese)	470
Saldo, CA (Zinfandel)	85
Turley, Frederick's Vineyard, Sonoma Valley, CA (Zinfandel)	135



An early view of the Barclay Hotel lobby, before the installation of its famous bird cage in the 1940s. The domed skylight in the picture was replaced during the recent renovation with a flat one.

SPIRITS

*All selections can be found in the “Gin-Cyclopedia”
– ask your bartender to peruse the wonderful world of gins!*

GINS

1911 New, York	17
Aviation, Oregon	17
Barr Hill, Vermont	17
BCN, Spain	16
Beefeater, England	17
Big Gin, Washington	15
Bluecoat, Pennsylvania	17
Bols Genever, Holland	17
Bombay, England	17
Bombay Sapphire, England	16
Boomsma Old Holland	17
Bootlegger, New York	17
Brockmans, England	16
Brooklyn, New York City	17
Citadelle, France	16
Comb 9, New York	17
Cotswolds, England	16
Damrak, Holland	17
Diep 9 Genever, Belgium	16
Dillon’s Gin, Canada	17

GINS

Drumshanbo Gunpowder, Ireland	17
Elephant Sloe Gin, Germany	19
Farmers Organic, Minnesota	16
Few American, Illinois	16
Few Barrel Aged, Illinois	16
Fords, England	16
Gin Mare, Spain	16
Greenall’s, England	16
Greenhook Ginsmiths, New York City	16
Greenhook Old Tom, New York City	17
Hayman’s London Dry, England	17
Hayman’s Old Tom, England	16
Hayman’s Royal Dock, England	18
Hendrick’s, Scotland	18
Leopold’s Small Batch, Colorado	16
Martin Miller’s, England	16
Monkey 47 Schwarzwald, Germany	27
Nolet’s, Holland	16
Nolet’s Reserve, Holland	102

GINS

Old Duff Genever, Holland	17
Oxley, England	16
Plymouth, England	16
Ransom Old Tom, California	16
St. George Botanivore, California	16
Tanqueray, England	17
Tanqueray No. 10, England	17
The Bitter Truth Pink Gin, Germany	18
The Botanist, Scotland	18
TRU, California	17
Two James Old Cockney, Detroit	16
Uncle Val's Peppered, Oregon	17
Xoriguer Mahon, Spain	16

NORTH AMERICAN WHISKEY

Blade and Bow Bourbon	16
Bulleit Bourbon 10yr	18
Four Roses Single Barrel	20
Hudson Baby Bourbon	18
Jack Daniels	17
Jack Daniel's Single Barrel Tennessee Whiskey	24
Jim Beam	16
Knob Creek Rye	17
Michter's Small Batch Bourbon	19
Maker's 46 Bourbon	18
WhistlePig Straight Rye	20
Willett Rye 3yr	16
Woodford Reserve	19

MEZCAL & TEQUILA

Casamigos Añejo	23
Casamigos Blanco	17
Casamigos Mezcal	21
Casamigos Reposado	19
Gracias a Dios Mezcal Tepextate	21
Illegal Mezcal Joven	16
Milagro Select Barrel Reserve	18
Parton Silver	19
Sauza Blue Agave Silver	16

RUM

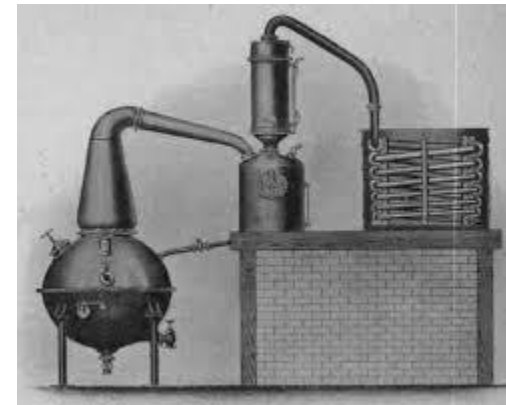
Bacardi	16
Leblon Cachaça	17
Captain Morgan Spiced	18
Diplomatico Exclusiva Reserva	16
Don Q Gran Añejo	20
Goslings Dark Rum	15
Owney's New York Rum	16
Pyrat	24
Cuvée Homère Rhum Clément	25
Ron Zacapa 23yr	18

VODKA

Absolut	17
Absolut Mandarin	16
Belvedere	17
Chopin	14
Grey Goose	18
Ketel One	17
Ketel One Citroen	18
Reyka	15
Stolichnaya Elit	16
St. George Green Chile	16
Tito's Handmade	16
Wheatley	17

INTERNATIONAL SINGLE MALT AND BLENDED WHISKEY

Ardbeg "Uigeadal", Islay	22
Chivas Regal, Speyside	20
The Dalwhinnie 15yr, Highlands	20
The Glenlivet 12yr, Speyside	18
Glenmorangie 12yr, Highlands	17
Highland Park 18yr, Orkney Islands	30
Johnnie Walker Black, Scotland	18
Johnnie Walker Blue, Scotland	50
Kilchoman 2008 Vintage, Islay	22
The Macallan 18yr, Speyside	55
The Macallan 12yr, Speyside	20
Oban 14yr, Highlands	24
Redbreast Cask Strength 12yr, Ireland	22
Jameson, Ireland	19



POMACE

Dussé VSOP	20
Hennessy VS	18
Hennessy VSOP	24
Hennessy XO	35
Torres 15	17
Martell Cordon Bleu Cognac	35
Remy Martin 1738 Cognac	18
Remy Martin Louis XIII	350

SELECT LIQUEUR

Amaretto Disaronno	16
Aperol	16
Baileys	16
Campari	16
Chartreuse Green	18
Chartreuse Yellow	18
Chambord	15
Domaine de Canton	14
Frangelico	16
Grand Marnier	16
Kahlúa	16
Luxardo Maraschino	14
Elephant Sloe Gin	16
Vieux Carré Absinthe	16

TONIC WATER 8

Gin Parlour House Cold-Brewed Tonic

A blend of pink peppercorns, mace and grains of paradise are toasted until aromatic and then cold-brewed along with cucumber and lemongrass. This infusion is combined with our special agave-quinine syrup and dispensed via soda syphon

Boylan Heritage

Tight bubbles, with quinine and sweet orange zest on the nose. Crisp, with a pleasant dry lemongrass and bitter orange finish

Fever-Tree

Clean and fresh with a citrus and aromatic hint of quinine. Very soft with a pleasant bitterness

Jack Rudy Small Batch Tonic

A backbone of quinine, culled from the cinchona tree, with a mix of botanicals, and then sweetened with real cane sugar

Ledger's Tonic & Licorice

Delicate quinine notes balanced nicely by a touch of licorice root. Sweetened with Stevia for a tonic light on its toes

Q Tonic

Quite dry, clean and crisp, with a quick sharpness and a gently rounded sweetness that is added by a judicious amount of agave

BEER SELECTION 10

BY THE DRAFT

Blue Moon-Belgian White Ale

Inspired by Belgian White, using Valencia orange peel for a subtle sweetness

Captain Lawrence IPA-India Pale Ale

Easy-drinking, yet wonderfully hoppy

Samuel Adams Seasonal

Full-bodied yet fresh and crisp

Stella Artois

Sophisticated Belgian beer —pleasantly bitter with a refreshing finish

BY THE VESSELS

Angry Orchard Crisp Cider (Bottle)

Amstel Light (Bottle)

Bud Light (Bottle)

Coney Island Mermaid Pilsner (Can)

Corona Extra (Bottle)

Guinness Kaliber (Non-Alcoholic)

Heineken (Bottle)

Montauk- Indian Pale Ale (Can)

Peroni-Nastro Azzurro (Bottle)

White Claw 'Black Raspberry' Sparkling Seltzer (Can)

NON- ALCOHOLIC SELECTIONS

Dammann Frères Tea Selections 8

Ceylon

Chai Milles Collines

Chamomile

Citrus Rooibos

Darjeeling

Earl Grey Yin Zhen

English Breakfast

Jasmin Green



Coffee

Regular Coffee 8

Decaffeinated Coffee 8

Cappuccino 10

Latte 10

Espresso 10

Double Espresso 12

Hot Chocolate, Chocolate Milk, Iced Tea 9.5

Water

Badoit Sparkling (330 ml) 8.5

Large Badoit Sparkling (750 ml) 12

Evian Still (330 ml) 8.5

Large Evian Still (750 ml) 12

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale 8.5

Assorted Juices 8.5

Iced Tea 7.5

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