

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Bar Menu

Champagne

**Lanson, Brut Père &
Fils Brut**
France

White Wine

Jean Paul Balland Sancerre
Sauvignon Blanc
Loire, France, 2024

Terras Gauda
Albariño
Rías Baixas, Spain 2023

Chablisienne “Le Finage”
Chardonnay
Burgundy, France, 2023

Red Wine

Banshee
Cabernet Sauvignon
California, 2022

Cline “Fog Swept”
Pinot Noir
California, 2021

Dominio Fourier Crianza
Tempranillo
Ribero Del Duero, 2019

Cocktails

Opening Act
Maker's Mark Bourbon,
Disaronno Amaretto, Pear
Puree, Lemon Juice, Simple
Syrup

To The Stage
Haku Vodka, Chambord,
Orgeat Syrup, Lemon Juice,
Champagne

Smoky Maple Margarita
Reposado Tequila, Mezcal,
Maple Cinnamon Syrup,
Lemon Juice, Angostura Bitters

The Fiddler
Bombay Sapphire Gin,
Saint Germaine, Fresh Lemon
Juice, Honey, Egg White,
Lemon Twist

Stumptown Mochatini
Haku Vodka, Vanilla Syrup,
Chocolate Liqueur, Dark
Chocolate Syrup, Cold Foam,
Chocolate Boba Pearls

Zero-Proof

Elder Fizz
Elderflower Mint Simple
Syrup, Raspberry Puree,
Blackberry Puree, Mint

Horchata Cold Brew
Stumptown Cold Brew Coffee,
Oatly Oatmilk, Horchata Spices

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Vodka

Grey Goose
Haku

Whiskey

Hibiki Japanese Harmony
Jameson
Toki

Bourbon

Maker's Mark
Woodford Reserve

Gin

Bombay Sapphire
Roku

Rum

Bacardi Light
Cruzan

Porto

Graham's Port Tawny 10-Year

Scotch

Johnnie Walker Black Label
The Macallan 12-Year
Single Malt

Tequila

Patron Silver
Tres Generaciones

Cordials/Cognac

Baileys Irish Cream
Courvoisier VSOP
Grand Marnier
Frangelico
Kahlúa

Beer

Abita Light Lager
Lagunitas IPA
Sixpoint The Crisp
Lagunitas IPNA
non-alcoholic