

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Champagne

Lanson, Brut Père & Fils
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
Sonoma, California, 2022

Cline “Fog Swept”
Pinot Noir
Sonoma, California, 2021

Dominio Fournier Crianza
Tempranillo
Ribero Del Duero, Spain, 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

Smoked Old Fashioned

Applewood Smoked Infused Maker's Mark,
Simple Syrup,
Turkish Tobacco Bitters,
Orange Peel, Cherry

The Fiddler

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

Dubai Chocolate Martini

Haku Vodka, Bailey's Chocolate
Liqueur, Dark Chocolate Syrup,
Pistachio Cream,
Pistachio & Kataifi Rim

Zero-Proof

Elder Fizz

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

Ginger Pear

Pear Puree, Spiced Syrup,
Ginger Syrup, Club Soda

CARNEGIE HALL **Weill Café**

Pre-Concert Dining

Vodka

Haku
Grey Goose

Whiskey

Hibiki Japanese Harmony
Toki

Whiskey

Jameson

Bourbon

Maker's Mark
Woodford Reserve

Gin

Roku
Bombay Sapphire

Rum

Cruzan
Bacardi Light

Scotch

Johnnie Walker Black Label
Glenfiddich 12 Years Old
Single Malt

Tequila

Patron Silver
Tres Generaciones

Cordials/Cognac

Baileys Irish Cream
Courvoisier VSOP
Grand Marnier
Frangelico
Kahlúa

Port

Graham's Port Tawny 10-Year

Beer

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