

63rd+1st

COCKTAILS + PLATES

WHILE YOU WAIT

ve Giant Norcello Olives + Lemon + Thyme — 4 139kcal

v Smoked Almonds — 4.5 492kcal

v Charred Padron Peppers + Romesco — 4.5 335kcal

v 63rd+1st Pretzel + Cheese Dip — 5 659kcal

SHARERS+SALADS

Short Rib Croquettes + Pulled Short Rib + Cheddar — 8 464kcal

ve Cauliflower Buffalo 'Wings'
+ Sriracha + Ranch Dressing — 7.5 449kcal

Jammy Chicken Lollipops + Chilli Jam — 7.5 227kcal

v Burrata + Heirloom Tomatoes
+ Red Onion + Capers — 8 233kcal

ve Hummus + Squash + Pomegranate
+ Pumpkin Pesto + Flatbread — 7 437kcal

Prime Steak Tartare + Horseradish Mayo
+ Bone Marrow Toast — 12 514kcal

Seared King Scallops + Black Pudding + Pea Puree — 12 210kcal

King Prawns 'Pil Pil' — 10 238kcal

Maryland Crab Bon Bon + Crab Mayo — 10 293kcal

Crispy Asian Beef Salad
Rice Noodles + Carrot + Mouli + Coriander
+ Sesame + Soy + Cashew — 12.5 525kcal

Lobster + Crab Salad
Apple + Pomegranate + Romesco + Pretzel — 15 465kcal

HAND HELDS

63rd+1st Burger
100% Prime Beef Steak Patty + Lettuce
+ Tomato + Swiss Cheese + Crispy Onions
+ Chipotle Mayo + Seeded Bun — 12 673kcal

ve "Go Green + Love" Vegan Burger — 12 577kcal

ve Plant Based Chicken Taco
Rainbow Slaw + Rum + Chilli Pineapple Salsa — 8 445kcal

Lobster + Shrimp Thermidor Roll
Brioche Sub + Thermidor Sauce — 16 598kcal

Haddock Finger Taco
Pea Guacamole + Spicy Tartare Sauce — 9 568kcal

Mozzarella Corn Dog
Beechwood Smoked Bratwurst + Mozzarella In
Beer Batter + American Mustard + Ketchup — 7 313kcal

VIP'S WELCOME



Vegan



Vegetarian

Our steaks are supplied by Donald Russell. Grass-fed, British, and traditionally matured for up to 35 days for extra depth of flavour. Our luxuriously tender Fillet, succulent Sirloin and juicy Rump steaks are prepared by hand and have a rich, deep flavour.

ROBATA GRILL

Fillet 4oz — 16 199kcal

Sirloin 6oz — 14 335kcal

Rump 6oz — 12 330kcal

STEAK TOPPERS

Garlic + Chilli King Prawns — 8 167kcal

Seared Scallops — 10 86kcal

Short Rib Croquettes — 6 296kcal

Served with slow roasted vine tomatoes + mushroom duxelle 70kcal and a choice of Chimichurri 138kcal, Béarnaise Sauce 142kcal, Peppercorn Sauce 37kcal or Bone Marrow Butter 93kcal

Buttermilk Chicken Skewer
Grilled Tortilla Wrap + Soft Herb Salad
+ Chimichurri + Crème Fraiche — 10 545kcal

ve Grilled Cauliflower Steak + Chimichurri — 5 235kcal

ON THE SIDE

ve Loaded fries + Chipotle Mayo + Crispy Onions — 5 430kcal

ve Tornado Chips + Black Pepper — 4 391kcal

ve House Fries — 3.5 341kcal

ve Green Beans + Sugar Snap Peas
+ Lemon + Herb Oil — 4 98kcal

Loaded Fries + Candied Bacon + Garlic Mayo — 5 509kcal

ve Heirloom Tomatoes + Red Onion — 5 64kcal

Adults need around 2000 kcals per day. Please inform your server of any allergies or intolerances before you order. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. Seafood dishes may contain shell or small bones. Our chicken is British Red Tractor certified.

A discretionary 12.5% service charge, shared entirely with the team, will be added to your bill.

MAIN_0622

UPTOWN BARISTA

63RD+1ST ESPRESSO MARTINI — 10.5

Stoli Salted Karamel vodka, Kahlúa, Frangelico, fresh espresso

BOSTON TEA PARTY — 10

Stolichnaya Premium vodka, Auchentoshan 12 Year Old whisky, Cointreau, Havana Club Anejo Especial rum, Tanqueray London Dry gin, Cocchi Vermouth Di Torino, orange, lime, Coca-Cola Zero Sugar

JEAN VI III I — 9.5

Martell VS, Crème de Cacao Blanc, cream, milk

NEW ORLEANS TEA — 10

Grey Goose Le Citron vodka, peach schnapps, lemon, hibiscus rose + sweet berry tea

63RD+1ST SIGNATURE COCKTAIL

VIOLET REIGN — 10

Tanqueray London Dry gin, blue curaçao, grenadine, lime, thyme

COSMOPOLITAN — 10

Grey Goose Le Citron vodka, Cointreau, cranberry, lime

WATERMELON + COCONUT DAIQUIRI — 10.5

Plantation 3 Stars rum, Malibu, lime, watermelon

PINA COLADA — 11

Havana 3 Year Old rum, Plantation Pineapple rum, Coco Lopez, pineapple, cream, milk, vanilla

BERRY CHELSEA — 9.5

Tanqueray London Dry gin, blackberries, raspberries, lemonade

STRAWBERRY DAIQUIRI — 10.5

Havana 3 Year Old rum, Crème de Fraise, strawberries, lime

PORNSTAR MARTINI — 11

Stolichnaya Premium vodka, passoa, lime, vanilla, passion fruit, pineapple, with a shot of Prosecco

ZOMBIE — 12

Havana 3 Year Old rum, Havana 7 Year Old rum, Havana Club Anejo Especial rum, Wray and Nephew Overproof rum, Crème de Menthe, pineapple, orange

PEAR SIDECAR — 10.5

Martell VS, Xanté Cognac & Pear liqueur, Cointreau, lemon

PICANTE — 11

Ocho Reposado tequila, Cointreau, agave extract, lime, coriander, chillies

MIDORI SOUR — 10

Midori, Tanqueray London Dry gin, lemon, watermelon, Angostura bitters

WHISKY SOUR — 10.5

Maker's Mark bourbon, Angostura bitters, lemon, sugar cane

BLOODY MARY — 11

Stolichnaya Premium vodka, horseradish, Tobasco Sauce, Lea & Perrins Worcestershire Sauce, black pepper, salt, celery, fresh chillies, lemon, garlic, coriander

SWEET

SOUR

COCKTAILS

KIWI CAIPIRINHA — 9.5

Cachaça, kiwi, lime

LEMON+CUCUMBER MULE — 10

Grey Goose Le Citron vodka, ginger ale, Angostura bitters cucumber, lemon

NEGRONI — 10.5

The Botanist gin, Campari, Cocchi Vermouth Di Torino

OLD FASHIONED BUFFALO TRACE — 10

Buffalo Trace bourbon, Angostura bitters, chocolate bitters, demerara, dark chocolate

OLD FASHIONED WILD TURKEY 101 — 14

Wild Turkey 101 bourbon, Angostura bitters, demerara, Maraschino cherry

OLD FASHIONED WOODFORD RESERVE — 12

Woodford Reserve whiskey, Angostura bitters, Angostura orange bitters, demerara

BITTER

THE BIG APPLE — 35

Havana 3 Year Old rum, Havana 7 Year Old rum, apple, lemon, Angostura bitters, honey

SEX ON THE HUDSON — 40

Stolichnaya Premium vodka, peach schnapps, Wray and Nephew Overproof rum, Grand Marnier, orange juice, cranberry juice, grenadine, soda

ARANCIA ROSSA PUNCH — 40

Malfy Con Arancia gin, Aperol, Angostura bitters, Fevertree Mediterranean Tonic, lemonade

SHARERS

MANHATTAN DRY — 11

Maker's Mark bourbon, Noilly Prat, Angostura bitters, Angostura orange bitters

MANHATTAN PERFECT — 11

Maker's Mark bourbon, Cocchi Vermouth Di Torino, Noilly Prat, Angostura bitters, Angostura orange bitters, cherry

MANHATTAN SWEET — 11

Maker's Mark bourbon, Cocchi Vermouth Di Torino, Angostura bitters, Angostura orange bitters, cherry

BANANA MANHATTAN — 11

Maker's Mark bourbon, Crème de Banane, Cocchi Vermouth Di Torino, Noilly Prat, Angostura bitters, chocolate bitters

MANHATTAN

SPRITZ

MACINTOSH SPRITZ — 10

Caorunn gin, Prosecco, pomme vert liqueur, lemon

SPRITZER D'ASTI — 10.5

Moscato D'Asti, elderflower, apple, lemon, soda

SICILIAN SPRITZ — 9.5

Limoncello, Prosecco, soda

AMALFI COAST SPRITZ — 11

Malfy Con Arancia gin, Prosecco, Cointreau, soda

SORDID TRYST — 11

Ketel One vodka, merlot, Crème de Framboise, Maraschino cherry

SPANISH INQUISITION — 10.5

Havana 3 Year Old rum, Havana 7 Year Old rum, Licor 43, Crème de Banane, lemon, Angostura orange bitters

THE AULD ALLIANCE — 9.5

Johnnie Walker Black Label whisky, Grand Marnier, Galliano L'Autentico, apple, Angostura bitters

ROSE'S LAST WORD — 10

Tanqueray London Dry gin, Green Chartreuse, Maraschino liqueur, lemon, rosemary

NICK+NORA

LYCHEE MARTINI — 10

Stolichnaya Premium vodka, lychee liqueur, limoncello, apple juice, lemon

AVIATION — 10.5

Aviation gin, Maraschino liqueur, Crème de Violette, lemon

LEMON+BASIL MARTINI — 10

The Botanist gin, limoncello, basil

BLUE CHEESE MARTINI — 10.5

Roku gin, Noilly Prat, blue cheese, olives

DRY

0% ALCOHOL

SWEET BY CHOICE — 6 138kcal

Passion fruit, raspberries, apple, lime

TOFFEE APPLE — 6 185kcal

Apple, caramel, lime

R+R — 6 125kcal

Seedlip Spice 94, maple syrup, lime, Fevertree Tonic

VIRGIN BASIL SMASH — 6 52kcal

Seedlip Garden 108, lime, basil

NO & LOW

LOWER ALCOHOL

GRAPEFRUIT SELTZER — 6 125kcal

Pamplemousse Rose liqueur, Ting grapefruit soda

RASPBERRY FIZZ — 6 115kcal

Crème de Framboise, lemon, lime, raspberries, soda

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