

The Pembroke Room at

The Lowell

NEW YORK

Specialty Canapés



Fruit and Cheese Plate 22

A selection of imported artesian cheese and fresh seasonal fruit served with warm French baguette

Prosciutto and Melon 18

Perfection; The savory richness of freshly sliced Prosciutto with the delicate, sweet balance of seasonal honeydew

Smoked Salmon with Caviar 24

Sir John Wincroft's smoked salmon with decadent crème fraiche and caviar atop a pumpernickel crostini

Champagne by the Glass



Domaine Carneros Brut Cuvée 14

Gosset Excellence Brut 18

Veuve Clicquot Ponsardin Brut 28

Wine by the Glass



Whitehall Lane Sauvignon Blanc	10
Heitz Chardonnay	14
De Lyeth Merlot	10
De Lyeth Cabernet Sauvignon	12
Chateau Cap de Faugeres Bordeaux	16

Champagne Cocktails



\$18

Americana

*Gosset Excellence Brut, splash of Makers Mark,
dash of orange bitters and sugar cube*

Chicago

*Gosset Excellence Brut, Hennessy V.S.O.P,
dash Angostura Bitters, sugar cube and lemon wedge*

Moscow Mimosa

*Gosset Excellence Brut, splash stoli vodka
and freshly squeezed orange juice*

Champagne Punch

*Gosset Excellence Brut, splash Cointreau,
Bacardi rum and Pineapple juice*

Kir Royale

Gosset Excellence Brut and Chambord

Bellini

Gosset Excellence Brut and peach puree

Martini Cocktails



\$18

The Lowell

*Blood Orange Vodka with mango puree,
Campari, and muddled strawberries*

The Cosmopolitan

*Premium vodka, Cointreau,
cranberry and lime juices*

Pomegranate Martini

*Pomegranate vodka, raspberry puree,
cranberry and lime juices*

Chili Passion Martini

*Passion fruit rum, cranberry and lime juices,
passion fruit puree and red chili flakes*

Lychee Martini

*Premium vodka, Cointreau, lychee puree,
and freshly squeezed lemon*

The Summer Breeze

*Tanqueray, Pimms, pineapple juice, cardamom,
grated nutmeg and sliced Asian pear*

Espresso Martini

*Premium vodka and Kahlua
with a double shot of espresso*

Classic Cocktails



\$16

Mojito

*Bacardi rum, muddled mint leaves,
lime juice, cane sugar, soda and
a sprig of mint over crushed ice*

Whiskey Sour

*American whiskey, lemon juice,
simple syrup and maraschino cherry for garnish*

Tom Collins

*Premium gin, sour mix, club soda and
maraschino cherry for garnish*

Margarita

*Tequila, triple sec, dash of lemon or lime juice sour mix
lime wedge for garnish salt on the rim*

White Russian

Premium vodka Kahlua with cream

Bloody Mary

*Premium Vodka, tomato juice, lemon juice, hints of
Tabasco and Worcestershire, celery salt, pepper and
a dab of horseradish.*

Coffee Drinks



\$14

Café Bonaparte

Hennessey congac and cappuccino

Café Foster

Bacardi Black rum crème de banna

Coffee and fresh whipped cream

Café Theatre

*Bailey's Irish Cream, light and dark crème de cacao,
dash of frangelico, hot coffee*

Irish Coffee

Irish Whiskey and fresh hot coffee

Italian Coffee

Galliano and fresh hot coffee

Venetian Coffee

V.S.O.P. Brandy, fresh hot coffee and a sugar cube

Spirits and Liqueurs



Blended Whisky

<i>Chivas Regal</i>	\$12
<i>J.W. Red Label</i>	\$15
<i>Dewars</i>	\$12
<i>Crown Royal Blue Label</i>	\$16
<i>Kilbeggan</i>	\$14
<i>J.W. Black Label</i>	\$18

Single Malts

<i>Glenfiddich</i>	\$12
<i>Macallan 12yrs</i>	\$15
<i>Glenlivet 12yrs</i>	\$14
<i>Lagavulin 16yrs</i>	\$20

Artisanal Vodkas

<i>Stolichnaya</i>	\$14
<i>Grey Goose</i>	\$15
<i>Absolut</i>	\$14
<i>Ketel One</i>	\$15
<i>Belvedere</i>	\$15
<i>Chopin</i>	\$16

Port, Sherry and Digestifs

<i>6 Grapes, Grahams Reserve</i>	\$10
<i>La Gitana Manzanilla</i>	\$14
<i>Tio Pepe</i>	\$12
<i>Sambuca</i>	\$14
<i>Dry Sack</i>	\$12
<i>Bailey's Irish Cream</i>	\$14

Cognac

<i>Courvosier VSOP</i>	\$15
<i>Hennessy XO</i>	\$30
<i>Remy Martin</i>	\$15

Loose Leaf Teas



\$8

Black Teas

Earl Grey
English Breakfast
Imperial Orange Pekoe
Darjeeling
Lapsang Souchong
Lowell Hotel Blend
Golden Assam

Oolong Teas

Imperial Oolong
Vanilla Oolong

Green Teas

Jade Leaf
Floral Jasmine
Pear Tree Green
Genmai Cha

Herbal Infusions

Lemon Verbena
Chamomile Flowers
Harmony
Mountain Berry

Sparkling Teas

Golden Star Sparkling White Jasmine Tea