


## BAR PACKAGES

BEER + WINE
\$30 PER PERSON FOR (2) HRS
\$10 PER PERSON PER ADDITIONAL HR(S)

## BEER

STELLA ARTOIS
SIX POINT "SWEET ACTION"
BROOKLYN "LAGER"

## RED WINE

PINOT NOIR - THE DREAMING TREE 2020, CHILE CABERNET SAUVIGNON - JOSH CELLARS, CALIFORNIA

## WHITE WINE

SAUVIGNONBLANC - CHATEAU STE. MICHELLE, COLUMBIA VALLEY
PINOT GRIGIO - CANTINA ZACCAGNINI, ITALY

## NO ABV

BOYLAN'S SODAS + FEVER TREE,
ORANGE, GINGER BEER, CLUB SODA, TONIC

## MIXERS \& JUICES

BOYLANS - COLA, DIET COLA, GINGER ALE FEVER TREE - YUZU-LIME, TONIC, CLUB JUICE - ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE, LEMON, LIME

## SARATOGA WATER

SPRING + SPARKLING

## BAR PACKAGES

## PREMIUM FULL BAR

\$60 PER PERSON FOR (2) HRS
\$12 PER PERSON PER ADDITIONAL HR(S)

## BEER

STELLA ARTOIS
SIX POINT "SWEET ACTION"
BROOKLYN "LAGER"

## RED WINE

PINOT NOIR - THE DREAMING TREE 2020, CHILE
CABERNET SAUVIGNON - JOSH CELLARS, CALIFORNIA

## WHITE WINE

SAUVIGNON BLANC - CHATEAU STE. MICHELLE, COLUMBIA VALLEY PINOT GRIGIO - CANTINA ZACCAGNINI, ITALY

## SPARKLING \& ROSE

FREIXENET PROSECCO
WHISPERING ANGEL

## VODKA

TITO'S | HAKU | BELVEDERE HERITAGE

## TEQUILA \& MEZCAL

TERAMANA - BLANCO + REPO|BANHEZ MEZCAL| 1800 - CRISTALINO

## WHISKEY \& BOURBON

HIGH WEST | HUDSON RYE WHISKEY | WHISTLE PIG - PIGGY BACK

## GIN

SPRING 44 | ROKU | HENDRICK'S ORBIUM

## RUM

PILAR BUMBU

## NO ABV

BOYLAN'S SODAS + FEVERTREE, GINGERBEER, CLUB SODA, TONIC

## MIXERS \& JUICES

BOYLANS - COLA, DIET COLA, GINGER ALE
FEVER TREE - YUZU-LIME, TONIC, CLUB \& JUICES


## SIGNATURE COCKTAILS

## EAST SIDER

TEQUILA, MANGO, PINEAPPLE,
LIME, COCONUT WATER, SELTZER

## SMOKY PEAR

MEZCAL, TEQUILA, PEAR, GINGER, AGAVE,
SMOKED SEA SALT

## BATHHOUSE SPRITZ

VODKA, STRAWBERRY, ROSEMARY,
LIME, CHAMPAGNE

## EMPRESS ME

EMPRESS GIN, SAKE, ELDERFLOWER TONIC

## ALL FIZZED UP

GIN OR VODKA, RASPBERRY, LIME, MINT, GINGER BEER

## THAI HARD

VODKA, APRICOT, SOUR PLUM, LIME, JUNIPER, THAI CHILI, MINT, THAIBASIL

## NEW NEW FASHION

RYE, ABSINTHE, VANILLA, BITTERS, ORANGE


## SIGNATURE MOCKTAILS

## YOU'RE MAKIN' ME BLUSH

PICKLED STRAWBERRY, ROSEMARY, BASIL, LIME, LAVENDER

## COOL KID

CUCUMBER, BASIL BLOSSOMS, THAI BASIL, MINT, LEMON

## FAUXLADA

PINEAPPLE, MANGO, COCONUT WATER,
MINT, BASIL BLOSSOM

## SWEET \& SOUR

APRICOT, SOUR PLUM, LIME, JUNIPER,
THAI CHILI, MINT, THAI BASIL

## STARRY EYED

LYCHEE, PINK PEPPERCORN, LAVENDER,
ANISE

## LIMELITE

PICKLED LIME, FRESH LIME, FINGER LIME LEMONGRASS, RED CURRANT


FREIXENET, A CAVA WITH AN EXCEPTIONAL, FRESH, FRUITY STYLE AND A LINGERING AROMA NOTES OF APPLE, PEAR, CITRUS, AND A TOUCH OF GINGER


PRICING
\$15 PER PERSON


## MEZCAL TASTING

## SELECTIONS

## BANHEZ (JOVEN)

- $90 \%$ ESPADIN + $10 \%$ BARRIL AGAVES, ITS DELIGHTFULLY MILD, FLORAL, AND FRUITY, WITH NOTES OF PINEAPPLE AND BANANA
- A PERFECT "FIRST-TIMER" MEZCAL AND WONDERFUL FOR COCKTAIL INNOVATION


## DEL MAGUEY VIDA

- HAND-CRAFTED ALONGSIDE THE TROPICAL RIVERBED IN THE VILLAGE OF SAN LUIS DEL RIO IN THE OAXACA REGION
- NATURALLY FERMENTED AND TWICE DISTILLED IN WOOD-FIRED COPPER STILLS NOTES OF TROPICAL FRUIT, HONEY, AND ROAST A GAVE
- PALATE OFFERS GINGER, CINNAMON, AND TANGERINE, WITH A SOFT FINISH


## CASAMIGOS (JOVEN)

- PRODUCED IN OAXACA BY A 4TH GENERATION FAMILY OF MEZCALEROS, THE AGAVE IS COOKED IN EARTHEN PITS LINED WITH VOLCANIC OR RIVER ROCK
- CRYSTAL CLEAR IN COLOR WITH FRAGRANT HERBAL AND FRUIT NOTES, WITH HINTS OF SMOKE
- CASAMIGOS MEZCAL IS MADE OF $100 \%$ ESPADIN AGAVE GROWN IN OAXACA


## PAIRED WITH

- COCOA DUSTED ORANGES
- tajin dusted oranges



## SAKE TASTING

## SELECTIONS

## SO GOOD SAKE

- SUPER PREMIUM SAKE MADE FROM RICE GRAINS MILLED DOWN TO THE FINEST PEARL
- A TOUCH OF MINERALITY BLENDS WITH CITRUS TO CREATE A COMPLEX LAYERED FINISH
- HONORING THE LEGACY OF JAPANESE OUALITY, CRAFT, AND PRECISION, THEY'RE GROWERS OF CALIFORNIA-GROWN SAKE, FORGES NEW GROUND THE SOIL IN THE SACRAMENTO VALLEY AND THE WATER FROM THE SIERRA NEVADA MOUNTAINS LEND THEMSELVES TO BE THE PERFECT MATCH TO REPLICATE THE HIGHEST QUALITY SAKE


## HAKUTSURU JUNMAI GINJO SAKE

- HAKUTSURU IS LOCATED IN THE FAMED NADA DISTRICT OF KOBE, A LEADING SAKE PRODUCTION AREA. THE NAME HAKUTSURU MEANS "WHITE CRANE"
- THE CRANE'S RESERVED CHARACTER AND GRACEFUL APPEARANCE ALONG WITH THE CULTURAL ASSOCIATION OF SEEING A CRANE IN FLIGHT AS AN AUSPICIOUS SIGN, MAKES THE CRANE AN IDEAL SYMBOL TO REPRESENT THE EXCELLENT QUALITY OF HAKUTSURU'S SAKE
- JUNMAI GINJO IS A SUPER-PREMIUM LEVEL OF SAKE



# CONTACT 

## BATHHOUSE BAR

## BOBBY SEVERINI

BATHHOUSEBAR@HUSHEVENTSNYC.COM

$$
\text { cheers to youl } \rightarrow
$$

