

Bemelmans Bar

COVER CHARGE

Cover Charge Applied from 5:30pm Nightly

Enjoy the sounds of our talented
pianists from 5:30 p.m. to 8:30 p.m. nightly:

Sunday, Monday and Tuesday: Earl Rose

Wednesday through Saturday: Rob Mosci

Cover Charge \$10 per person

Earl Rose Trio

Monday - 9:00 p.m. to 12:00 a.m.

Cover Charge at Table is \$25 per person

Cover Charge at Bar is \$15 per person

Loston Harris Trio

Tuesday through Saturday - 9:30 p.m. to 12:30 a.m.

Cover Charge at Table is \$35 per person

Cover Charge at Bar is \$20 per person

Schedule subject to change

Follow us or share your memories:

@bemelmansbar

@rosewoodthecarlyle

*If you are interested in purchasing one of our new Bemelmans Bar
Martini gift boxes, please ask your server for further information.*



The Legacy of Bemelmans Bar



A favorite neighborhood bar of Upper East Siders and visitors alike, Bemelmans Bar at The Carlyle is a special hideaway where artist and author Ludwig Bemelmans' whimsical drawings come to life. Best remembered for his beloved Madeline series of classic children's books, Bemelmans was commissioned in 1947 to paint the large-scale murals to depict all four seasons in famed Central Park. In exchange for his work, he and his family received accommodations in the hotel for a year and a half. Restored in 2002 by legendary designer Thierry Despont, the bar maintains its Art Deco legacy with chocolate-brown leather banquettes, nickel-trimmed black glass tabletops, a dramatic black granite bar and a 24-karat gold leaf-covered ceiling. Featuring the only surviving Bemelmans' commission open to the public, the bar combines wit and coziness in unique New York style. Live music is featured 365 days a year and the bar is open daily beginning at 3:00 p.m. Guests can enjoy classic cocktails while swinging to live music nightly, including performances from Earl Rose, Rob Mosci, Loston Harris, David Budway and more.

TABLE OF CONTENTS

Shared Plates.....	4
Champagne, Prosecco & Bubbles All The Way.....	5
White & Rose Wine.....	6
Red Wine.....	7
Sweet Wine & Sake	8
Beer.....	8
Bemelmans Cocktails.....	9 & 11
Tonics & Mocktails.....	12
Vodka & Gin.....	13
Rum & Tequila.....	14
Single Malts & Blends & Mezcal.....	15 & 16
Japanese Whiskey.....	16
Port, Sherry, Madeira	17
Bourbon & Rye, Armagnac, Calvados & Fruit Brandy.....	17
Cognac	18

SHARED PLATES
AVAILABLE FROM 4:00PM – 10:30PM

Kaviari Caviar Oscietre Prestige 50gr	MP
Kaviari Caviar Oscietre Gold 50gr	MP
Buckwheat Blinis Lemon Crème Fraiche Traditional Condiments	
Half Dozen East Beach Blonde Oysters GF	30
Ginger-Sake Mignonette	
Octopus Carpaccio GF	29
Lemon Saffron Purée Moroccan Olive Za'atar	
House Made Smoked Salmon	29
Boursin Lemon Vinaigrette Rye Toast	
Prime Aged Beef Sliders	32
Onion Marmalade Raclette Cheese Green Peppercorn Aioli	
Homemade Pigs in a Blanket CC	22
Spicy Brown Mustard Andouille Sausage	
Crispy Tofu and Roasted Zucchini 	36
Spiced Chickpeas and Lentils Mint Tangiers	
Charcuterie Board	38
Prosciutto Di Parma Bresaola Foie Gras Pâté en Croûte Cornichons Truffle Butter Grissini Sourdough Bread	
Croque Monsieur	22
French Bistro Ham Sauce Mornay Parmesan	
Cheese Plate	36
Bijou Project X Stockinghall Cheddar Bridgman Blue Olives Marcona Almonds Smoked Tomato Marmalade Raisin Crisp	

 : Vegetarian | GF : Gluten Free | CC : Carlyle Classic |  : Vegan
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CHAMPAGNE & PROSECCO

Moët and Chandon "Imperial", NV, Brut, Epernay	34/138
Perrier-Jouët, Blanc de Blancs, Epernay, NV	60/240
Perrier-Jouët, Grand Brut, Epernay, NV	35/140
Canard - Duchêne, NV, Brut Rosé, Ludes	33/145
Mionetto, NV, Brut, Treviso, Italy	22/90

BUBBLES ALL THE WAY

Full Wine List Available Upon Request

Champagne Non-Vintage

030 Krug, Brut, Reims, NV	430
225 Laurent Perrier, Brut, Tours-sur-Marne, NV	185
195 Moët and Chandon "Imperial" Brut, Epernay, NV	138
062 Perrier-Jouët, Grand Brut, Epernay, NV	140
031 Perrier-Jouët, Blanc de Blanc, Brut, Epernay, NV	240

Champagne-Vintage

145 Perrier Jouët, 'Belle Epoque', Brut, Épernay 2007	380
263 Frèrejean Frères, Extra Brut, Avize, 2012	290

Champagne-Tête de Cuvée

076 Laurent-Perrier, "Grand Siècle" Brut, NV	495
085 Cristal, Louis Roederer, Brut, Reims, 2009	620
063 Dom Pérignon, Moët and Chandon, Brut, 2012	600
140 La Grande Dame, Veuve Clicquot, Brut, Reims, 2008	450

Rosé-Sparkling Wine & Champagne

035 Krug, Brut, Reims, NV	800
095 Cristal, Louis Roederer, Brut, Reims, 2008	980
253 Laurent Perrier, Brut, Tours-sur-Marne, NV	205
1061 Billecart-Salmon, Brut, Maureuil-Sur-Ay, NV	260
242 Ruinart, Brut, Reims	280
071 Dom Pérignon, Moët and Chandon, Brut, 2008	1,100
061 Dom Pérignon, Moët and Chandon, Brut, 1995	1,650

WHITE WINE

Bird In Hand Nest Egg

35/140

Chardonnay, 2018, Adelaide Hills, Australia

This delicate wine shows vibrant aromas of white peach and grapefruit. Flavors of peach follow through on the palate with subtle notes of apricot, cashew and flint.

Little Boat

30/115

Chardonnay, 2020, Russian River Valley

Beautiful citrus notes ripple over the palate, leading to a complex well balanced and exciting clean finish.

Oremus

21/85

Mandolás Furmint, 2017, Tokaj, Hungary

This Hungarian dry Furmint has aromas of lemon blossom and Granny Smith apple. It is very well balanced with nice minerality and flavors of stone fruit and lemon curd before the pleasantly tart finish.

Joseph Drouhin Vaudon

24/95

Chablis, 2020, France

Its intense and complex nose evokes spicy, floral, fruity and mineral notes. On the palate, it offers a medium finish with dry, medium-bodied and fruity white character featuring refreshing acidity.

Domaine La Gemièrre

21/85

Sancerre, "French Blonde", 2020, France

Broad grapefruit and citrus pith with flavors provide the sturdy structure of this wine, while hints of smoke and green spice add depth.

The Paring

19/75

Estate Sauvignon Blanc, 2018, Sta. Rita Hills, CA, USA

Classic lemon curd and lime zest aromas. Notes of grilled white peach and agave nectar. Dense and complete on the palate with a beautiful crisp pear-like texture.

Il Conte

19/78

Pinot Grigio, 2020, Veneto, Italy

Fresh and inviting with bright fruit and an easy drinking style with a pleasing hint of almonds in the aftertaste.

ROSE WINE

Little Boat

23/90

2017, Sonoma County, USA

A blend of Zinfandel, Syrah, Pinot Noir, and Chardonnay; The color is vivid salmon pink, and aromas of cranberry, strawberry and crab apple intermingle with hints of nectar and vanilla.

Whispering Angel

2020, Château d'esclans, France

24/96

A blend of Grenache, Rolle, Cinsault, Syrah, and Mourvedre grapes. Strikingly pale pink in color. Intense bouquet with a refined trace of fresh fruit aromas. The name really suits the delicate nature of this wine.

RED WINE

Harvey & Harriet

28/110

Red Blend, 2019, Paso Robles, USA

Harvey and Harriet is the Bordeaux blend created by Eric Jensen of Booker Vineyard. At first blush, an exuberant bouquet of candied blueberries, blackberries, jasmine, and orange blossoms jumps out. Followed by notes of black fruits, nutmeg, and cinnamon. Aged for 18 months in French oak barrels, this silky and smooth red blend has an enjoyable dry finish.

Little Boat

35/135

Cabernet Sauvignon, 2018, Dry Creek Valley, USA

Rich in concentrated black cherry, plum, blackberry and currant flavors build up a velvety, yet firm and powerful finish with fine weight.

The Hilt

24/96

Estate Pinot Noir, 2016, Sta. Rita Hills, CA, USA

Exotic and perfumed with an enticing combination of black, green and red notes. Black pepper, blackberry, Balaton cherry, purple sage and black plum.

Château Reysson

24/96

Haut-Médoc, 2016, Cru Bourgeois, France

Medium to full-bodied with notes of blackberry and blackcurrant. Velvety tannins, complex bouquet of Indian spice with mocha and cedar finishing off with coffee and sour cherry.

Bird in Hand

22/90

Syrah, 2020, Adelaide Hills, South Australia

Medium to full bodied. Raspberry and blueberry notes with a touch of black pepper, vanilla and cedar, elegant with fleshy dark fruit characters, silky tannins and balanced acidity.

Terrazas de los Andes

20/80

Malbec, 2018, Mendoza, Argentina

It is nicely balanced with good depth and length, underpinned by a solid core of toasty blackberry and raspberry fruit.

SWEET WINE

Chateau Rieussec 'les Carmes de Rieussec'

22/85

Sauternes, 2015, Bordeaux, France

Tastes of vanilla, coconut, dried apricots, and subtle spices.

SAKE

Karoyaka Junmai Ginjo, 'Chikurin' Bamboo Forest

21

Mild, ricey sweet aroma; pancakey "mochi" sweetness on the palate; finishing with delicate cherry notes.

BEER

Lager

Budweiser Light (USA)	9
Brooklyn Lager (USA)	11
Heineken (Netherlands)	11
Stella Artois (Belgium)	10
Corona (Mexico)	9

Pilsner

Bitburger (Germany)	10
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Wheat Beer

Blue Moon (USA)	10
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India Pale Ale

Ommegang Nirvana (USA)	12
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Dry Stout

Guinness (Ireland)	12
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Non-Alcoholic

Buckler (Netherlands)	10
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BEMELMANS MARTINI SELECTION

Eartha

Botanist infused pink peppercorn, Noilly Pratt, Sea Salt

24

Elaine's Smokey Martini

Ki No Bi Gin, Lagavulin 16, Noilly Prat

35

Mezcalini

Montelobos Mezcal, Mancino Secco, Angostura Bitters

22

Madeline's Vesper

Bombay Sapphire, Grey Goose, Cocchi Americano

24

Mr. Greene

Effen Cucumber Vodka, Canton, Fresh Lime Juice, Simple Syrup

24

The Earl Grey

*Grey Goose Infused with Earl Grey Tea,
Lemon Juice, Honey Syrup*

21

SIGNATURE COCKTAIL SELECTION

The Gillespie

*Hudson Manhattan Rye Whiskey, Lime Juice,
Rosemary-Ginger Syrup, Ginger Beer, Egg White*

24

Bobby's Manhattan

*Santa Teresa 1796, Carpano Antica, Cherry Heering,
Orange Bitters, Angostura Bitters*

33

JFK Daquiri

*Mount Gay XO, Falernum Liqueur, Lime Juice, Simple Syrup,
Roses Lime,*

23

Jackie O

X- Rated Vodka , Grey Goose, Lime Juice, Champagne

27

The Whistling Butterfly

*Tepozan Reposado Tequila, Montelobos Mezcal, Fresh Lime Juice,
Honey Syrup, London Essence Ginger Beer*

24

Call Me Harry

*818 Reposado, Montelobos Mezcal, Cocchi Americano, Carpano
Antica, Orange Bitters, Angostura Bitters*

28

The Essayist

*Drumshanbo Gunpowder Sardinian Citrus, Grey Goose La Poire,
Rosemary Syrup, Fresh Lime Juice, Fresh Grapefruit Juice,
Champagne*

24

CLASSICS FROM THE MASTERS

The Serrano *B*

*Casamigos Anejo, St-Germain, Grand Marnier, Peychaud's Bitters,
Champagne, Rosemary - Ginger Syrup, Fresh Lime Juice,
Egg White*

Created By Luis Serrano, Bemelmans Head Bartender

28

Mr. Roger *B*

*Mount Gay XO, Hibiscus - Cloves Infusion, Lime Juice, Sugar
Syrup, Egg White*

25

Pisco Sour *B*

*Pisco 100, Egg White, Fresh Lemon Juice
Angostura Bitters, Simple Syrup*

25

Whiskey Smash *B*

*Maker's Mark Bourbon Whisky, Muddled Mint
Muddled Lime, Simple Syrup*

23

The Old Cuban *B*

*Bacardi 8 Rum, Muddled Mint, Fresh Lime Juice
Angostura Bitters*

26



B: Bemelmans Signature Cocktail

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TONICS

Genevieve

Lillet Blanc, Vanilla Bitters, London Essence Tonic Water

24

Tequila & Tonic

*Don Julio Anejo, Massenez Fraise De Bois,
London Essence Tonic Water*

32

Mr. Carlyle

Hendricks, St-Germain, London Essence Tonic Water

31

76th & Spritz

*Drumshambo Gunpowder Sardinian Citrus, Heirloom American
Alchermes Liqueur, Simple Syrup, London Essence Tonic Water*

32

MOCKTAILS

Earl's Adagio

*Seedlip Spice, Orange Juice, Grenadine, Lime Juice, Agave,
Egg White*

16

Pepito "The Bad Hat"

Ritual "Tequila", Lime Juice, Orange Infused Syrup, Club Soda

25

Miss Clavel

*Orange Juice, Cranberry Juice, Pineapple, Roses Lime,
Grenadine, Syrup infused with Rosemary and Ginger*

16

Loston's

Seedlip Spice, Grapefruit Juice, Lemon Juice, Raspberry Preserves

16

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VODKA

Tito's, United States	20
Grey Goose, France	21
Bootlegger 21, United States	19
Cirka Chili, Canada	19
Effen, Holland	19
Arbikie "Tattie Bogle", Scotland	20
Arbikie Chilli, Scotland	20
Chopin, Poland	19
Slovenia, Slovenia	18
Ketel One, Netherlands	20
Absolut, Elyx Single Estate, Sweden	21
Belvedere, Poland	21

GIN

Brooklyn, United States	19
Bombay Sapphire, England	20
Plymouth, England	19
Drumshambo Gunpowder, Ireland	20
Drumshambo Gunpowder Sardinian Citrus, Ireland	20
Tanqueray, England	19
Tanqueray Ten, England	22
Hendricks, Scotland	21
Arbikie Kristy's Gin	19
The Botanist, Islay	21
Nolet's Silver, Netherlands	24
Nolet's Reserve, Netherlands	175
Monkey 47', Germany	25
Ki No Bi, Japan	25
Procera, Africa	28

As a Martini, add 6

RUM

Santa Teresa 1796, Venezuela	19
Diplomatico Reserva, Venezuela	18
Bacardi, Puerto Rico	17
Bacardi 8year old, Puerto Rico	19
Don Q Gran Añejo, Puerto Rico	24
Gosling's Black Seal, Bermuda	17
Malibu, Barbados	16
Mount Gay, Barbados	19

TEQUILA

Don Julio Blanco	23
Don Julio Añejo	24
Don Julio 1942	47
Avión, Reserva 44 Extra Añejo	35
Avión, Cristalino Reserva Añejo	38
Patrón Silver	23
Patrón Añejo	25
Gran Patron Platinum	49
Patrón En Lalique: Serie 2 (20z)	1,250
Patrón En Lalique: Serie 2 (10z)	708
Patrón En Lalique: Serie 2 (.50z)	354
818 Blanco	24
818 Reposado	26
818 Añejo	28
Maestro Dobel Diamante	22
Tepozan Reposado	28
Casa Dragones Blanco	32
Casa Dragones Joven	65
Clase Azul Reposado	48

MEZCAL	
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Montelobos Espadin Joven	20
Del Maguey Vida Single Village	22
Clase Azul	54
Casamigos Joven	38

SINGLE MALTS & BLENDS	
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Glenmorangie 10yr	20
Glenmorangie 18yr	36
Glenfiddich 12yr	22
Glenlivet 12yr	22
Glenlivet 18yr	50
Macallan 12yr	32
Macallan 15yr	42
Macallan 18yr	90
Macallan 25yr	265
Macallan “Reflexion” 1824 Series	250
Macallan “M” 1824 Series 20z	980
Macallan “M” 1824 Series 1.5Oz	735
Macallan “M” 1824 Series 1Oz	490
Macallan “M” 1824 Series .5Oz	245
Bowmore 23 yr,	80
Highland Park 30yr	165
Cambus 40yr	205
Balvenie 21yr	48
Balvenie 30yr	115
The Macklowe	320
Johnny Walker Blue Label	65
Johnny Walker Black Label	24
Oban 14yr	27
Laphroaig 10yr	19

SINGLE MALTS & BLENDS

Lagavulin 16yr	29
Lagavulin '98 The Distillers Edition	38
Chivas Regal 12yr	21
Old Pulteney Navigator	24
Old Pulteney 21yr	58
Pinch 15yr	23
Hudson	22

IRISH WHISKEY

Jameson	18
Glendalough 17yr	68
Tullamore Dew	21
Tullamore Dew 12yr	26

JAPANESE WHISKY

Hibiki Harmony	31
Yamazaki 12	39
Akashi Single Malt	45
Ichiro's Malt & Grain	36
Iwai	22
Kurayoshi 8 Year Old	32

BOURBON & RYE

Michter's 10yr	48
Bulleit 10yr	25
Woodford Reserve	25
Blanton's	34
Hudson Baby	19
Willett Pot Still Reserve	19
Jefferson's, Ocean Aged at Sea Very Small Batch	28
Rabbit Hole Distilling, Heigold High Rye Small Batch	24
Bulleit Rye	23
WhistlePig Rye	28

BOURBON & RYE

Michter's Rye	19
Knob Creek	20
Baker's 107	22
Hudson Manhattan Rye	19
Willett Rye	17

PORT, SHERRY & MADEIRA

Dows, "Fine Ruby"	15
Dows, "Fine Tawny"	16
Fonseca, BIN 27	18
Ramos Pinto "Quinta do Bom Retiro-20yr Tawny"	28
Blandy's 5yr	15
Tio Pepe	16

ARMAGNAC

Larressingle X.O.	25
Château de Laubade X.O.	26
Castarede 1968	55
Castarede 1964	68

CALVADOS & FRUIT BRANDY

Boulard V.S.O.P	19
Busnel "Pays D' Auge" V.S.O.P	19
Mirabelle, Massenez	16
Poire Williams, Massenez	16
Kirsch, Massenez	16
Framboise, Massenez	16

COGNAC

Remy Martin V.S.O.P.	26
Remy Martin X.O.	65
Remy Martin Louis XIII 2 Oz	780
For the Expert 1 ½ Oz	585
For the Connoisseur 1 Oz	390
For the Aficionado 1/2 Oz	195
Hennessy Privilege V.S.O.P	25
Hennessy X.O.	65
Hennessy Paradis	128
Hennessy Paradis Imperial	335
Hennessy Richard 2 Oz	800
Hennessy Richard 1 Oz	400
Hennessy Richard ½ Oz	200
Martell Cordon Bleu	39
L'Or de Jean Martell 2 Oz	725
L'Or de Jean Martell 1 Oz	365
L'Or de Jean Martell ½ Oz	185
Jean Groperrin 1970, Grand Champagne le Cognac	115
Leopold Gourmel	23
Delamain Pale & Dry	28