

Cocktails

EMILIO

Pueblo viejo tequila, vida mezcal, ancho reyes verde, lime, black salt \$21.00

P.T.O.

Belvedere vodka, coconut water, orange blossom, vanilla \$21.00

PRESS OLD FASHIONED

Templeton rye, demerara syrup, orange bitters \$21.00

DRY JANUARY

PRESSED FOR THYME

Greenhook gin, honey thyme syrup, lemon \$21.00

HOLIDAY CHEERMEISTER

Breckenridge bourbon, carpano antica, cocchi rosa, aromatic bitters \$21.00

DRESS CODE

El dorado 5 year, calvados, local apple cider, fever tree ginger beer \$21.00

MARVIN GAYE

Casamigos Reposado, Almond Liquor, Vegan Chocolate, Chili Bitters

ተ21 ሰበ

φ∠ ι.υυ

Lemon, honey thyme syrup, angostura bitters, grapefruit soda NON - ALCOHOLIC \$14.00

M.A.S.H

Vida mezcal, aronia berry liqueur, seasonal berries, orange bitters \$21.00

Wine by the Glass

PROSECCO

Ca' Furlan, Italy

\$16.00

PINOT GRIGIO

Gotham Project, New York

\$16.00

SAUVIGNON BLANC

Gotham Project, New York

\$16.00

CHARDONNAY

Gotham Project, New York

\$16.00

CHAMPANGE BRUT

Veuve Clicquot, France

\$28.00

PINOT NOIR

Gotham Project, New York

\$16.00

CABERNET SAUVIGNON

Gotham Project, New York

\$16.00

RED BLEND

Rooftop Reds, New York

\$16.00

Draft Beer

VICTORY. PIMA PILS

German style pilsner 5.3% Pennsylvania \$16.00

TRANSMITTER BREWING. G3

golden ale 6.1%. New York \$16.00

STONE XOCOVEZA

Mexican hot chocolate stout 8.1%.

California

\$18.00

OMNIPOLLO - ICE CREAMY WHITE CHOCOLATE COVER TANGERINE

Triple India Pale Ale with cocoa nibs, white chocolate, strawberry and lactose sugar.

10% ABV Sweden

\$18.00

Bottles & Cans

VON TRAPP. VIENNA LAGER

Amber lager 5.2%. Vermont \$14.00

FIDDLEHEAD BREWING COMPANY. IPA

American-style IPA 6.2%. Vermont \$16.00

SLOOP BREWING COMPANY. JUICE BOMB

Hazy IPA 6.5%. New York \$16.00

THREES BREWING. LOGICAL CONCLUSION

IPA 7%. New York

GRIMM. LIMITED SEASONAL

Rotating TBD%. New York \$16.00

GRAFT. FARM FLOR Sour cider 6.9%. New York \$14.00

SHACKSBURY ARLO CIDER

Aged cider 6.0%. Vermont \$14.00

WOLFFER ESTATE. DRY ROSÉ CIDER

Rosé cider 6.9%. New York \$14.00 \$16.00

Food

MARINATED GORDAL OLIVES

Citrus peel, roasted garlic, herbs \$8.00

ROASTED NUTS

Bloody Mary spiced \$8.00

WARM GINGER CHOCOLATE CHIP COOKIES

\$9.00

HOUSE HUMMUS

Market squash, grilled breads

\$16.00

WARM SOFT PRETZEL

Creamy honey mustard

\$14.00

LOCAL CHEESE & MEAT

Market fruit, pickles, & toast

\$28.00

(https://scontent-iad3-

(https://scontent-iad3-

(https://scontent-iad3-

2.cdninstagram.com/v/t51.2885-

2.cdninstagram.com/v/t51.2885-

2.cdninstagram.com/v/t51.2885-

15/278468745_531263535317221_30 15/278269836_1209445636527714_2 15/278064842_345966740921663_11 92400176490792835_n.jpg?

668204693504195309_n.jpg?

07320921156049081_n.jpg?

_nc_cat=111&ccb=1-

_nc_cat=106&ccb=1-

_nc_cat=110&ccb=1-

```
5&_nc_sid=8ae9d6&_nc_ohc=2t0H_W- 5&_nc_sid=8ae9d6&_nc_ohc=ThApvrW 5&_nc_sid=8ae9d6&_nc_ohc=S0J4Q9kx nntAAX8gdBWD&_nc_ht=scontent- vSmQAX8lud41&_nc_ht=scontent-iad3- iiIAX9NB9QJ&_nc_ht=scontent-iad3- iad3- 2.cdninstagram.com&edm=ANo9K5cEA2.cdninstagram.com&edm=ANo9K5cEA 2.cdninstagram.com&edm=ANo9K5cEA 2.cdninstagram.com&edm=ANo9
```

(https://scontent-iad3-(https://scontent-iad3-2.cdninstagram.com/v/t51.2885-2.cdninstagram.com/v/t51.2885-15/276027386_157274390055391_55 15/275888371_1016614612567219_5 05894080323172143_n.jpg? 461772015898415767_n.jpg? _nc_cat=108&ccb=1-_nc_cat=110&ccb=1-5&_nc_sid=8ae9d6&_nc_ohc=jvgMINP_- 5&_nc_sid=8ae9d6&_nc_ohc=A6Sojh6k gQAX8CMgkb&_nc_oc=AQmXOYRveUI dioAX_2DEgX&_nc_ht=scontent-iad3--7C_lo-2.cdninstagram.com&edm=ANo9K5cEA ItbdiAUHE9bZkkTs4jLMP_S1Qbm5P7A AAA&oh=00_AT_OPgEFtMQr9tqm9nX trPjE8iS7tNdiHu1xY&_nc_ht=scontentiad3prBb_gMRBlg7nP4ZCrk1pkEQ&oe=62 2.cdninstagram.com&edm=ANo9K5cEA 640019) AAA&oh=00 AT-DoNGFJtFogMiVmbQSnK58HvK6GYP-GwS_0ez5tggJ6g&oe=62651314)

RESERVATIONS(HTTPS://WWW.THEPRESSLOUNGE.COM/RESERVATIONS/)

PHOTOS(HTTPS://WWW.THEPRESSLOUNGE.COM/PHOTOS/)

LOCATION & HOURS(HTTPS://WWW.THEPRESSLOUNGE.COM/LOCATION-HOURS/)

WEDDINGS(HTTPS://WWW.THEPRESSLOUNGE.COM/PRIVATE-EVENTS/WEDDINGS/)

 $next \rightarrow$

GIFT CERTIFICATES(HTTPS://WWW.THEPRESSLOUNGE.COM/GIFT-CERTIFICATES/)

CONTACT US(HTTPS://WWW.THEPRESSLOUNGE.COM/CONTACT/)

WEB ACCESSIBILITY(HTTPS://WWW.THEPRESSLOUNGE.COM/WEB-ACCESSIBILITY/)

SITEMAP(HTTPS://WWW.THEPRESSLOUNGE.COM/SITEMAP/)

JOIN OUR GUEST LIST

email address

SUBSCRIBE

info@printrestaurant.com(mailto:info@printrestaurant.com) 653 11TH AVE. NEW YORK, NY 10036 (/location-hours/) 212-757-2224

owned and operated by

visit our sister venue