

Sourced with Care
All juices & purees are made
from fresh fruit in house

****FROZEN MARGARITAS****

Flavors: Mango, Watermelon, Blood Orange, Classic Lime,
Blueberry or Strawberry

\$20

perfect blend of Casamigos Blanco tequila, fresh lime juice,
Triple Sec & your favorite fresh fruit purée.

The Palm Frosé
****Frozen Rosé****

\$20

a delectable blend of Whispering Angel The Palm
rosé wine, fresh strawberries & vodka

****Frozen Branson****
Cognac Piña Colada

\$20

a refreshing blend of fresh
pineapple juice & coconut puree

**SIGNATURE HAND
CRAFTED COCKTAILS**

- Kiss by a Rose** NEW \$20
an enticing mix of prosecco, stoli raspberry &
simple syrup flowing over a frozen strawberry rose
- Bellini Martini** NEW \$20
tito's handmade vodka, white peach puree &
fresh lime juice topped off with prosecco
- Lychee Martini** \$20
grey goose vodka, fresh lychee & coconut
infusion
- The Emperor's Elixir** \$20
tito's handmade vodka infused with butterfly pea tea
flowers, cucumber puree & homemade lemonade
- Mango Madness** \$20
Remy Martin 1738 cognac, fresh mango purée,
fresh pineapple juice
- Strawberry Smash** \$20
grey goose vodka, fresh muddles basil,
fresh strawberry purée, fresh lime juice
- D'Usse Sidecar** \$20
D'Usse cognac, triple sec,
fresh lime juice, sugar rim
-  **Dragon Slayer** NEW \$20
casamigos blanco, muddled fresh red Thai chili
peppers, fresh lime juice, triple sec & sour mix
- Old Fashioned** \$20
makers mark bourbon, demerara,
bitters, orange twist
- The Beijing Beauty** \$20
tanqueray gin infused with butterfly pea tea
flowers, lavender syrup & homemade sour mix.
garnished with a rose petal and dried lavender
- The Smoky Samurai** \$25
our signature crafted cocktail featuring hibiki suntory
whiskey, homemade demerara syrup, angostura bitters,
orange peels and smoked apple wood chips

**ROSÉ ALL DAY,
ALL SUMMER**

BY THE
GLASS

- The Palm** \$18
chateau d'esclans 2019 France
- Whispering Angel** \$20
chateau d'esclans 2019 France

WINE & BUBBLES

BY THE
GLASS

- Prosecco** \$18
Copperie NV 2019 Italy
- Champagne** \$24
Veuve Clicquot NV France
- Pinot Grigio** \$18
Luna Nuda 2019 Italy - White
- Sauvignon Blanc** \$18
Hans Greyl 2019 New Zealand - White
- Chardonnay** \$18
Silver Creek Vineyard 2017 California - White
- Moscato** \$18
Bartenura 2018 Italy - White
- Riesling** \$18
Paul Barn 2018 Germany - White
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- Cabernet Sauvignon** \$19
Silver Creek Vineyard 2016 California - Red
- Chianti** \$19
Copperie 2018 Italy - Red
- Malbec** \$19
Aymara Estate 2019 Argentina - Red
- Pinot Noir** \$19
Le Jardin 2019 France - Red

BEERS

- Heineken, Amstel Light, Corona,
Asahi, Flower Power IPA** \$10

#JUEKNOWTHEVIBES

49 W 20th St, New York, NY 10011 | 646.524.7409

WE ONLY ACCEPT EMV (CHIP) CREDIT CARDS - AUTOMATIC 20% GRATUITY FOR PARTIES OF 4 OR MORE

* - OUR FAVORITES