

Gotham Lounge

700 5th Ave 55th Street 10019-4145 · +12129033049 · Updated: Jan 14, 2026

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GREAT JONES FOR THE PENINSULA NEW YORK ³

2 oz. Pour	\$38.00
Barrel-Aged Manhattan	\$55.00
Bottle with Limited Edition Box	\$295.00

RED WINE ⁵

Côtes du Rhône, Delas Frères, France	AVAILABLE OPTIONS
	GL: \$23.00
	BTL: \$95.00
Merlot, Château Certan, France	AVAILABLE OPTIONS
	GL: \$28.00
	BTL: \$135.00
Pinot Noir, Keller Estate, California	AVAILABLE OPTIONS
	GL: \$26.00
	BTL: \$125.00
Brunello Di Montalcino, Poggio Alloro, Italy	AVAILABLE OPTIONS
	GL: \$29.00
	BTL: \$140.00
Cabernet Sauvignon, Caymus California	AVAILABLE OPTIONS
	GL: \$38.00
	BTL: \$190.00

ROSÉ ¹

Domaine Sainte Marie 'Vie Vité', France	AVAILABLE OPTIONS
	GL: \$25.00
	BTL: \$100.00

WHITE WINE ⁴

Pinot Grigio, Cabert, Friuli, Italy	AVAILABLE OPTIONS
	GL: \$23.00
	BTL: \$95.00

Chablis, J.L & Paul Aegerter, Les Opales, France**AVAILABLE OPTIONS**

GL: \$27.00

BTL: \$130.00

Sancerre, Maison Chaintre, Loire Valley, France**AVAILABLE OPTIONS**

GL: \$31.00

BTL: \$145.00

Chardonnay, Keller Estate, California**AVAILABLE OPTIONS**

GL: \$29.00

BTL: \$140.00

CHAMPAGNE 4**Deutz, The Peninsula, Brut****AVAILABLE OPTIONS**

GL: \$38.00

BTL: \$175.00

Louis Roederer, Collection, Brut**AVAILABLE OPTIONS**

GL: \$42.00

BTL: \$210.00

Billecart - Salmon, Rosé Brut**AVAILABLE OPTIONS**

GL: \$58.00

BTL: \$275.00

Duval-Leroy, Blanc de Blancs 2008**AVAILABLE OPTIONS**

GL: \$62.00

BTL: \$280.00

BEER 4**Allagash, White - Portland, ME****\$17.00****Brooklyn Brewery, Lager - Brooklyn, NY****\$17.00****Stella Artois, Lager - Belgium****\$17.00****Flower Power, IPA - Ithaca, NY****\$17.00****DECADES OF DISTINCTION** 3**1960's - The Bees Knees**

Crafted with 1960s Tanqueray gin, this cocktail marries the robust, botanical notes of gin with a harmonious fusion of fresh lemon and local honey. It's a drink that embodies the refined tastes of mid-century cocktail culture, offering a perfect balance of floral notes and sweetness.

1970's - The Dry Martini

Experience 1970s with a vodka martini. A dry yet refreshing cocktail reflects the decade's penchant for clean, smooth spirits and minimal sophistication. The vodka martini is served with a twist of fresh lemon peel, a symbol of elegance and a nod to the 70s, mirroring the era's embrace of refined cool.

1980's - The Boulevardier

A sophisticated mix of Bourbon Supreme Kentucky Straight, 1980s Campari, and 1980s Martini & Rossi Sweet Vermouth. This cocktail captures the decadence of bold flavors and refinement, reflecting the era's fascination with classic styles with a modern twist. The bourbon combines with the bittersweet complexity of Campari and the aromatic sweetness of vermouth, creating a cocktail that balances bold flavors and smooth, a nod to the decade's appreciation for vintage elegance and robust, layered flavors.

DRINKS OF THE MOMENT 4

Metropolitan Rhapsody \$29.00

Grey Goose Vodka, Rosé, St. Germain Elderflower, Raspberry, Champagne

Midnight Jazz Serenade \$29.00

Woodford Reserve, Disaronno Amaretto Liqueur, Juliette Peach Liqueur

Broadway Smoke & Maple \$29.00

Patrón Silver Tequila, 400 Conejos Mezcal, Cointreau, Maple Syrup

Gotham Garden Harmony \$29.00

Hendrick's Gin, St. Germain Elderflower, Jasmine Tea, House made Simple Syrup

PROHIBITION SERENADE 3

Take the A Train \$24.00

Seedlip Spice 94, Earl Grey Syrup, Pomegranate Juice, Lime Juice

Harlem Air Shaft \$24.00

Seedlip Citrus Grove 42, Organic Strawberry Syrup, Muddled Strawberries, Ginger Ale, Lime Juice

Manhattan Serenade \$24.00

Seedlip Citrus Grove 42, Passionfruit Purée, Lychee Purée, Simple Syrup, Lemon Juice

JACK DANIEL'S SINATRA SELECT 2

Frank's Way \$46.00

Velvet Elvis \$52.00

APPETIZER 6

Petrossian Caviar \$160.00

Royal Baika 30g, Blinis, Chopped Egg, Chive, Shallot, Sour Cream

Ricotta \$21.00

Local Honey, Rosemary Focaccia Crostini

Deviled Eggs \$35.00

Choice of Lobster, Truffle or Caviar

Foie Gras \$32.00

Brioche, Green Apple, Herb Salad

Classic Shrimp Cocktail **\$36.00**

Lemon, Cocktail Sauce

Beef Carpaccio **\$28.00**

Aged Balsamic, Arugula, Pine Nuts, Parmesan, Basil

SALAD 3

Caesar Salad **\$27.00**

Romaine Lettuce, Croutons, Cherry Tomato, Parmesan Cheese

Cobb Salad **\$27.00**

Avocado, Tomato, Blue Cheese, Bacon, Lettuce, Boiled Egg

Choice of Protein

Tofu 15, Chicken 15, Prawn 19, Scottish Salmon 19, Wagyu Strip 52

MAIN COURSE 6

Black Bass **\$42.00**

Sauce Vierge, Lemon, Herb Salad

Ora King Salmon **\$40.00**

Saffron, Corn, Fennel, Orange

Chicken Kiev **\$46.00**

Roulade, Herb Butter, Sautéed Garden Vegetables

Mini Beef Wellington **\$59.00**

Red Wine Onion, Truffle Mashed Potato, Gravy

Steak Frites **\$60.00**

NY Strip, Shoe String Fries, Herb Butter, Sour Cream

Fresh Truffle Tagliatelle **\$60.00**

Cream Sauce, Truffle

SANDWICH 2

Gotham's Club Sandwich **\$32.00**

Chicken, Avocado, Tomato, Lettuce, Bacon, Mayonnaise, Potato Chips

Peninsula Burger **\$36.00**

Wagyu Beef, Brioche, Special Sauce, Bibb Lettuce, Tomato, Red Onion

DESSERT 3

Basque Cheesecake **\$21.00**

Raspberry Coulis

Carrot Cake**\$21.00**

Cream Cheese Frosting, Walnut

Raspberry Tart**\$21.00**

White Chocolate Cream, Fresh Berries, Vanilla Gelato