

# BAR SNACKS

\$6 each / \$15 for all

Truffle Popcorn (v/gf) | Spiced Nuts (vg/gf) | Warm Olives (vg/gf)

## PLATES

<b>Truffle Fries (v)</b> Parmigiano Cheese, Truffle Oil	\$12
<b>Vegetable Crudit� (vg/gf)</b> Seasonal Vegetables, Creamy Hummus	\$20
<b>Prime Beef Sliders</b> Provolone, Lettuce, Tomato, Pickles, Special Sauce	\$21
<b>Black Truffle Grilled Cheese (v)</b> Young Pecorino, Gruyere, Wildflower Honey, Mustard Dip	\$22
<b>Floral Cheese Board (v)</b> Selection of Artisanal Cheeses, Spicy Walnuts, Grissini	\$28
<b>Cannoli (v)</b> Citrus Ricotta Filling, Chocolate Chips	\$15
<b>Chocolate BonBons (v/gf)</b> Dark Chocolate, Peanut Butter	\$16

(gf) - Gluten Free | (v) - Vegetarian | (vg) - Vegan

## HAPPY HOUR

Tuesday-Friday 5-8PM



- Pinot Grigio** Caposaldo, Veneto, Italy 2023 \$8 glass | \$50 magnum bottle
- Ros ** La Vieille Ferme, Loire Valley, France, 2022 \$8 glass | \$50 magnum bottle
- Sparkling** Domaine Chandon Brut, California \$10 glass | \$75 magnum bottle
- Amalfi Spritz** \$10 Lyre's Italian Orange, Q Mixers Club Soda  
(Non Alcoholic)

**Well Mixed Drinks** \$12

**Beer** \$7 Michelob Ultra | Blue Moon

**Bites** \$8 Each

- Bar Snacks (All 3 - Truffle Popcorn, Spiced Nuts, Olives)
- Prosciutto Stuffed Mozzarella Sticks
- Prime Beef Sliders
- Wagyu Meatball Sliders (contains pork)
- Margherita Pizza (v)

**Dessert** \$12   
Pink Rainbow Cookies (v)

*This October, Tao Group Hospitality team members worldwide will be joining the fight against breast cancer. As part of our fundraising efforts we will donate 10% from the sale of select menu items and packages to the American Cancer Society and Cancer Research UK.*

# SIGNATURE COCKTAILS

*Enjoy complimentary florals by Starbright with a purchase of a signature cocktail  
Tuesday- Friday 5-8PM*

**FLEUR OF THE VALLEY 19**

**Belvedere Vodka, Prosecco, Strawberry, Basil**

**DAISY 20**

**Maestro Dobel Silver Tequila, Cointreau, Lemon**

**LILAC JANE 19**

**Hendricks Gin, Lime, Grapefruit Infused Pea Flower Tea, Lavender**

**BUY MYSELF FLOWERS 28**

**Don Julio 1942 Rosado, Lemon, Q Mixers Sparkling Grapefruit**

**BESO DEL DIABLO 19**

**Cazadores Blanco Tequila, Lime, Agave, Touch of Habanero**

**THE FIX**

**12 SINGLE | 20 DOUBLE**

**Ketel One Vodka, Borghetti, Nitro Cold Brew**

**ELECTRIC BLOOM 20**

**Su Casa Mezcal, Dry Curacao, Lime, Q Mixers Hibiscus Ginger Beer**

**THE TALISMAN 19**

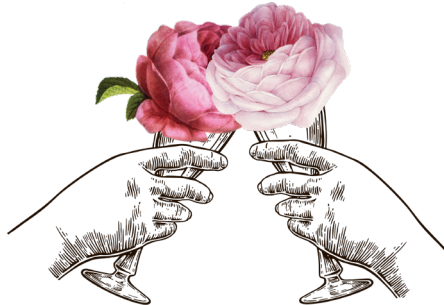
**Bulleit Bourbon, Honey Chamomile Nectar, Lemon, Cardamom Bitters**

**LOW BATTERY 19**

**Absolut Vodka, Lime, Agave, Mint, Red Bull Coconut**

**MR. PINK 18**

**Dos Hombres Mezcal, Pomegranate, Agave, Lime**



# WINE BY THE GLASS

## SPARKLING AND CHAMPAGNE

Prosecco, Pasqua, Italy nv	\$16   \$70
Champagne, Veuve Clicquot Yellow Label nv	\$28
Rosé Champagne, Moët & Chandon nv	\$30

## WHITE WINE

Pinot Grigio, Caposaldo 2018	\$16   \$64
Sauvignon Blanc, Archetype, Marlborough, New Zealand 2021	\$17   \$74
Chardonnay, Bourgogne Blanc, Famille Vincent, 'JJ', France 2020	\$20   \$90

## RED WINE

Pinot Noir, Dusoil, Lodi, California 2021	\$17   \$72
Zinfandel, Turley, 'Juvenile', California 2021	\$18   \$80
Cabernet Sauvignon, Terrazas, Mendoza, Argentina 2019	\$17   \$75
Gigondas, Domaine Brusset, 'Les Hauts de Montmirail', France	\$24   \$105

## ROSÉ WINE

Cotes de Provence, Fleur de Mer, France	\$16   \$68
Cotes de Provence, Whispering Angel, France	\$18   \$78

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# WINE BY THE BOTTLE

## WHITE WINE

Chardonnay, Flowers, Sonoma Coast	\$120
Sancerre, Alphonse Mellot, 'La Moussiere' Loire Valley, France	\$90
Pinot Grigio, Daisy, Bieler Family, Washington State 2018	\$74
Chardonnay, Patz & Hall, Sonoma Coast, California 2017	\$95

## RED WINE

Pinot Noir, Flowers, Sonoma Coast	\$135
Cabernet Sauvignon, Jordan, Alexander Valley, California	\$150
Gigondas, Domaine Brusset, 'Les Hauts de Montmirail', France	\$105

## ROSÉ WINE

Domaine la Colombette, 'Notorious Pink', France	\$75
Hampton Water, South of France, 2020	\$70
Domaine OTT, Chateau de Selle, Provence	\$125
Triennes Méditerranée Rosé, Provence, France 2021 1.5L	\$115

## BEERS \$10

Stella
Heineken
Heineken Silver
Brooklyn Lager
Blue Moon
Lagunitas IPA
Heineken 0.0 (N/A)

## REDBULL \$10

Regular   Sugar Free
Yellow   Coconut

## PRIME \$12

Lemonade
Ice Pop

# BOTTLE LIST

## VODKA

Titos Handmade Vodka	\$675
Ketel One	\$675
Grey Goose	\$675
Absolut Elyx	\$725
Belvedere Luminous	\$725
Belvedere 10	\$950
Belvedere Magnum Luminous	\$1,225
Grey Goose Magnum	\$1,225
Stoli Elit Magnum Luminous	\$1,225

## COGNAC

Hennessy VSOP	\$875
Hennessy XO	\$1,095
Remy Martin Louis XIII	\$10,000

## SCOTCH & WHISKEY

Jameson	\$695
Johnnie Walker Black Label	\$695
Macallan 12yr	\$750
Johnnie Walker Blue Label	\$1,225
Macallan 18yr	\$1,300

## BOURBON

Jack Daniel's	\$650
Maker's Mark	\$650
Woodford Reserve	\$700

## GIN

Hendrick's	\$650
Tanqueray	\$650
Bombay Sapphire	\$650
Malfy	\$650

## TEQUILA

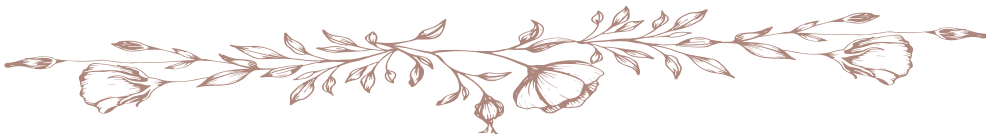
Milagro Silver	\$625
Casamigos <i>Blanco, Reposado, Añejo, Jalapeño</i>	\$725
Volcan <i>Blanco, Reposado, Cristalino</i>	\$725
Patrón <i>Blanco, Reposado, Añejo</i>	\$725
Don Julio <i>Blanco, Reposado</i>	\$725
Lobos <i>Joven, Reposado</i>	\$725
Teremana Blanco	\$725
Avión Reposado	\$725
Don Julio 1942 Rosado	\$750
Maestro Dobel Diamante	\$725
Gran Coramino <i>Reposado, Cristalino</i>	\$725
Cincoro Blanco	\$725
Cincoro Reposado	\$950
1800 Cristalino	\$975
Maestro Dobel 50	\$1,200
Cincoro Añejo	\$1,275
Clase Azul Plata	\$1,250
Clase Azul Reposado	\$1,500
Volcán X.A	\$1,600
Eight Reserve by 818	\$1,850
Avión 44 Reserva	\$1,850
Avión Cristalino	\$1,850
Don Julio 1942	\$1,900
Clase Azul Reposado Magnum	\$2,900
Don Julio 1942 Magnum	\$3,450
Clase Azul Añejo	\$3,525

### PENTHOUSE PACKAGE \$1,150

- 1 Bottle Grey Goose 750mL
- 1 Bottle Casamigos Blanco 750mL

### CITY SKYLINE PACKAGE \$4,125

- 1 Bottle Volcán X.A 750mL
- 1 Bottle Belvedere Luminous 1.75L
- 1 Bottle Dom Perignon Luminous 750mL



**A 10% administrative fee is added to your invoice.**

**The administrative fee is not a gratuity and is not paid to the staff who provide service during your event.**

# BOTTLE LIST

## CHAMPAGNE

Beau Joie Special Cuvée Brut	\$675
Veuve Clicquot Yellow Label	\$475
Moët & Chandon Imperial	\$675
Perrier-Jouët Belle Époque Brut	\$825
Armand De Brignac Ace of Spades	\$1,350
Dom Pérignon Luminous	\$1,400
Krug Grande Cuvée	\$1,475
Dom Pérignon Brut	\$1,050
Ruinart Blanc de Blancs	\$750
Perrier-Jouët Grand Brut	\$675

## BRUT MAGNUM 1.5L

Veuve Clicquot Yellow Label	\$1,125
Moët & Chandon Imperial	\$1,100
Dom Pérignon Luminous	\$2,575
Krug Grande Cuvée	\$2,825
Armand De Brignac Ace of Spades	\$3,500
Dom Pérignon Luminous 3L	\$8,500

## ROSÉ

Beau Joie Special Cuvée Rosé	\$625
Veuve Clicquot Pink Label	\$725
Moët & Chandon Rosé	\$795
Perrier-Jouët Belle Époque Rosé	\$1,150
Armand De Brignac Ace of Spades Rosé	\$1,855
Dom Pérignon Rosé Luminous	\$1,400
Krug Rosé	\$2,050

## ROSÉ MAGNUM 1.5L

Veuve Clicquot Pink Label	\$1,250
Moët & Chandon Rosé	\$1,250
Dom Pérignon Rosé Luminous	\$3,600
Dom Pérignon Rosé	\$3,200
Armand De Brignac Ace of Spades Rosé	\$3,700
Krug Rose	\$4,250

## CASE OF ACE

3 Bottles Ace of Spades Brut	\$3,500
3 Bottles Ace of Spades Rosé	\$4,700

## SPICE UP THE NIGHT

\$2,000
1 Bottle Casamigos Jalapeño
1 Bottle Grey Goose
1 Bottle Dom Pérignon Luminous

## #DRINKPINKPARTY

\$2,850
2 Dom Pérignon Luminous Rosé
1 Bottle Tito's

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 FLEURROOMNY

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# “FLEUR” AROUND THE WORLD

Afrikaans “ <b>Blom</b> ”	Kurdish “ <b>Kulilk</b> ”
Albanian “ <b>Lule</b> ”	Latin “ <b>Flos</b> ”
Azerbaijani “ <b>Gul</b> ”	Latvian “ <b>Zieds</b> ”
Bavarian “ <b>Bleame</b> ”	Lithuanian “ <b>Ziedas</b> ”
Bosnian “ <b>Cvijet</b> ”	Malay “ <b>Bunga</b> ”
Breton “ <b>Bleunv</b> ”	Maltese “ <b>Fjura</b> ”
Catalan “ <b>Flor</b> ”	Norwegian “ <b>Blomst</b> ”
Croatian “ <b>Cvijet</b> ”	Polish “ <b>Kwiat</b> ”
Czech “ <b>Kvet</b> ”	Portuguese “ <b>Flor</b> ”
Danish “ <b>Blomst</b> ”	Romanian “ <b>Floare</b> ”
Dutch “ <b>Bloem</b> ”	Scottish Gaelic “ <b>Blath</b> ”
Esperanto “ <b>Floro</b> ”	Serbian “ <b>Cvet</b> ”
Estonian “ <b>Ois</b> ”	Sicilian “ <b>Ciuri</b> ”
Filipino “ <b>Bulaklak</b> ”	Slovak “ <b>Kvet</b> ”
Finnish “ <b>Kukka</b> ”	Slovenian “ <b>Cvet</b> ”
French “ <b>Fleur</b> ”	Somali “ <b>Ubax</b> ”
German “ <b>Blute</b> ”	Spanish “ <b>Flor</b> ”
Greek “ <b>Anthos</b> ”	Sundanese “ <b>Kembang</b> ”
Guarani “ <b>Yvoty</b> ”	Swahili “ <b>Maua</b> ”
Haitian Creole “ <b>Fle</b> ”	Swedish “ <b>Blomma</b> ”
Hungarian “ <b>Virag</b> ”	Tagalog “ <b>Bulaklak</b> ”
Icelandic “ <b>Blom</b> ”	Turkish “ <b>Cicek</b> ”
Indonesian “ <b>Bunga</b> ”	Ukrainian “ <b>Kbitka</b> ”
Irish “ <b>Blath</b> ”	Vietnamese “ <b>Hoa</b> ”
Italian “ <b>Fiore</b> ”	Welsh “ <b>Blodeuyn</b> ”

