

# 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>Rainbow Cookie Gift Box (v)</b> Almond Flavored, Chocolate Crunch   <i>In Collaboration with Luchini Italian</i>	\$15

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



## HAPPY HOUR

\$9 Beverages & Bites Tuesday-Friday 5-8PM

**Wake Up, Babe**  
Ketel One Vodka,  
Draft Nitro Espresso

**Tipsy Tini**  
New Amsterdam Vodka,  
Triple Sec, Lime, Cranberry

**MINI  
MARTINIS**

\$9 EACH  
FLIGHT OF  
3 FOR \$23

**I Like It Dirty**  
New Amsterdam Vodka,  
Filthy Olives

**Peach, Please**  
Nozeco Peach Bellini  
(non-alcoholic)

**Pinot Grigio**  
Caposaldo, Veneto, Italy 2023  
\$9 glass | \$50 magnum bottle

**Ros **  
C te Mas Cr mant de Limoux 'Aurore', France 2024  
\$9 glass | \$50 bottle

**Beer \$9**  
Michelob Ultra | Blue Moon

**Bites**  
\$9 Each

Bar Snacks  
(All 3 - Truffle Popcorn, Spiced Nuts, Olives)  
Margherita Pizza (v)  
Wagyu Meatball Sliders (contains pork)

Prime Beef Sliders  
Prosciutto Stuffed Mozzarella Sticks  
Rainbow Cookie Gift Box (v)

# SIGNATURE COCKTAILS

FLEUR OF THE VALLEY 19

Belvedere Vodka, Prosecco, Strawberry, Basil

DAISY 20

1800 Silver Tequila, Cointreau, Lemon

LILAC JANE 19

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

BUY MYSELF FLOWERS 22

Código Reposado Tequila, Lemon, Q Mixers Sparkling Grapefruit

BESO DEL DIABLO 19

Patrón Silver Tequila, Lime, Agave, Touch of Habanero

BERRY BUBBLY 19

Tito's Vodka, Raspberry Liqueur, -196 Lemon Vodka Seltzer,  
Red Bull Sea Blue Edition

THE FIX

12 SINGLE | 20 DOUBLE

Ketel One Vodka, Coffee Liqueur, Nitro Cold Brew

SKYLINE SIREN 19

Planteray Coconut Rum, Crossfire Hurricane Rum, Pear, Passion Fruit

THE TALISMAN 19

Old Forester Bourbon, Honey Chamomile Nectar,  
Lemon, Cardamom Bitters

LOW BATTERY 19

MAKE IT A MOCKTAIL 15

Absolut Vodka, Lime, Agave,  
Q Mixers Tropical Ginger Beer, Red Bull Yellow Edition

YOU'RE SO GOLDEN 20

Su Casa Reposado, Rhubarb Liqueur, Amaretto, Lime

PEACH BELLINI 15

Nozeco Non-Alcoholic Peach Bellini

Tao Group Hospitality supports Autism Awareness, Acceptance & Inclusion Month by investing in sensory inclusion training, continuing our work-study program for students with autism, and donating 10% of select food and drink sales to organizations such as Autism Speaks, Eden II Programs, KultureCity, and more. As part of our campaign, donations can also be made through event ticket purchases in the Tao Rewards App or with our blue campaign bracelets.



# WINE BY THE GLASS

## SPARKLING AND CHAMPAGNE

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

## WHITE WINE

Pinot Grigio, Caposaldo, Veneto, Italy 2024	\$16   \$64
Sauvignon Blanc, Archetype, Marlborough, New Zealand 2023	\$17   \$74
Chardonnay, Jeanne Marie, California 2023	\$18   \$78

## RED WINE

Pinot Noir, Bacchus, California 2023	\$17   \$70
Sterling Cabernet, Central Coast, California 2023	\$17   \$70
Terrazas Malbec, Mendoza, Argentina 2023	\$18   \$75

## ROSÉ WINE

Côtes de Provence, Fleur de Mer, France 2023	\$16   \$68
Côtes de Provence, Whispering Angel, France 2023	\$18   \$78

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# WINE BY THE BOTTLE

## WHITE WINE

Pinot Grigio, Daisy, Bieler Family, Washington State 2018	\$95
Chardonnay, Flowers, Sonoma Coast 2022	\$120
Chardonnay, Jordan, Russian River Valley, California 2018	\$74
Sancerre, Alphonse Mellot, 'La Moussiere' Loire Valley, France 2023	\$90

## RED WINE

Pinot Noir, Flowers, Sonoma Coast 2022	\$135
Cabernet Sauvignon, Jordan, Alexander Valley, California 2018	\$150
Gigondas, Domaine Brusset, 'Les Hauts de Montmirail', France 2022	\$105

## ROSÉ WINE

Minuty Prestige, France	\$65
Hampton Water, South of France, 2022	\$70
Domaine OTT, Chateau de Selle, Provence 2022	\$125
Triennes Méditerranée Rosé, Provence, France 2021 1.5L	\$115

## BEER \$12

Stella
Heineken   Heineken 0.0
Heineken Silver
Blue Moon
Michelob Ultra
Voodoo Ranger IPA

## RED BULL \$12

Energy Drink   Sugarfree
Tropical   Watermelon
White Peach

## EVIAN \$7

Still
Sparkling

## PRIME \$12

Berry Freeze
Ice Pop

# BOTTLE LIST

## VODKA

Titos Handmade Vodka	\$675
Belvedere	\$675
Grey Goose   <i>Le Citron</i>	\$675
Ketel One	\$675
Ketel One Peach Orange Blossom	\$675
Ciroc / Coconut	\$675
Absolut Elyx	\$725
Belvedere 10	\$950
Belvedere Magnum Luminous	\$1,225
Grey Goose Magnum	\$1,225
Stoli Elit Magnum Luminous	\$1,225

## WHISKEY

Jack Daniel's	\$650
Crown Royal	\$650
Jameson	\$695
Bulleit   <i>Rye</i>	\$725
Basil Hayden	\$725
Maker's Mark	\$725
Woodford	\$725
Angels Envy	\$725

## RUM & GIN

Bacardi	\$625
Captain Morgan	\$625
Mount Gay	\$625
Hendrick's	\$650
Tanqueray	\$650
Bombay Sapphire	\$700

## SCOTCH

Johnnie Walker Black Label	\$695
Glenfiddich	\$695
Macallan 12yr	\$750
Johnnie Walker Blue Label	\$1,225
Macallan 18yr	\$1,900

## COGNAC

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

## TEQUILA

Volcán Di Me Terra <i>Blanco, Reposado</i>	\$695
Patrón <i>Blanco, Reposado, Añejo</i>	\$695
Casamigos <i>Blanco, Reposado, Añejo, Jalapeño</i>	\$725
818 <i>Blanco, Reposado</i>	\$725
Don Julio <i>Blanco, Reposado, Añejo</i>	\$725
Herradura <i>Reposado</i>	\$725
Lobos <i>Joven, Reposado</i>	\$725
Maestro Dobel <i>Silver</i>	\$725
Código 1530 <i>Blanco, Reposado, Rosa</i>	\$725
Dos Hombres	\$725
Gran Coramino <i>Reposado, Cristalino</i>	\$750
Código 1530 <i>Añejo</i>	\$925
Cincoro <i>Reposado</i>	\$950
Patrón <i>El Cielo</i>	\$975
1800 <i>Cristalino</i>	\$975
Clase Azul <i>Plata</i>	\$1,150
Volcán <i>X.A</i>	\$1,250
Cincoro <i>Añejo</i>	\$1,275
Patrón <i>El Alto</i>	\$1,350
Eight Reserve by 818	\$1,850
Clase Azul <i>Reposado</i>	\$1,900
Don Julio 1942	\$1,900
Maestro Dobel 50	\$1,900
Herradura <i>Ultra</i>	\$1,900
Jose Cuervo <i>Reserva De La Familia Extra Añejo</i>	\$1,900
Don Julio <i>Reposado Magnum</i>	\$1,900
Clase Azul <i>Reposado Magnum</i>	\$3,200
Don Julio 1942 <i>Magnum</i>	\$3,450
Clase Azul <i>Añejo</i>	\$3,525

### PENTHOUSE PACKAGE \$1,150

- 1 Bottle Grey Goose
- 1 Bottle Casamigos Blanco

### CITY SKYLINE PACKAGE \$4,125

- 1 Bottle Don Julio 1942 1.75L
- 1 Bottle Belvedere
- 1 Bottle Dom Pérignon Luminous



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

Moët & Chandon Imperial	\$675
Beau Joie Special Cuvée Brut	\$675
Veuve Clicquot Yellow Label	\$725
Ruinart Blanc de Blancs	\$850
Perrier-Jouët Belle Époque Brut	\$975
Dom Pérignon Luminous	\$1,250
Armand De Brignac Ace of Spades	\$1,375
Krug Grande Cuvée	\$1,475

## BRUT MAGNUM 1.5L

Moët & Chandon Imperial	\$1,025
Veuve Clicquot Yellow Label	\$1,125
Dom Pérignon Luminous	\$2,625
Armand De Brignac Ace of Spades	\$2,625
Krug Grande Cuvée	\$2,825
Dom Pérignon Luminous 3L	\$10,500

## ROSÉ

Beau Joie Special Cuvée Rosé	\$625
Veuve Clicquot Rosé	\$725
Moët & Chandon Rosé	\$795
Dom Pérignon Rosé Luminous	\$1,400
Perrier-Jouët Belle Époque Rosé	\$1,495
Armand De Brignac Ace of Spades Rosé	\$1,855
Krug Rosé	\$2,050

## ROSÉ MAGNUM 1.5L

Veuve Clicquot Rosé	\$1,250
Moët & Chandon Rosé	\$1,250
Dom Pérignon Rosé	\$2,600
Dom Pérignon Rosé Luminous	\$2,800
Armand De Brignac Ace of Spades Rosé	\$3,700
Krug Rose	\$4,250

## CASE OF ACE

3 Bottles Ace of Spades Brut	\$2,950
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

## TRIFECTA

\$1,950
3 Bottles Dom Pérignon Luminous

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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> ”

