

COCKTAILS



THE LAST BLOOM 18

a spritz and a sangria walked into a bar...

alb vodka, elderflower, pomegranate, campari,
vermouth, lemon, lambrusco, mint



BETWEEN TWO FERNS 21

kind of a sour...kind of a gimlet...kinda figgy...

hendrick's gin, rocky's botanical,
fig, lemon, sparkles



DOUBLE DIP 18

a liquid version of spicy guac...margarita style.

ghost tequila, avocado, pineapple, orange, lime,
agave, tajin, tortilla chip



SMOOTH CRIMINAL 18

the smoothest marg you'll ever have.

cazadores tequila, blood orange, drambuie,
black tea, lime **clarified*



FIONA'S APPLE 18

a fall day in the orchard...

illegal mezcal, apple cider, honey, orange liqueur,
cinnamon sugar, burnt cinnamon



PERFECT STORM 18

a spiced dark and stormy

bacardi spiced rum, spiced pear, lemon, honey,
rosemary, ginger beer



GO BANANAS 19

a banana bread old fashioned

great jones bourbon, banana,
chocolate & black walnut bitters

BEVERAGE DIRECTOR: NANCY SANTIAGO
HEAD BARTENDER: JORGE CORRALES



CLASSIC COCKTAILS



BEES KNEES 19

hendrick's gin, honey, lemon



PALOMA 17

milagro silver tequila, grapefruit, lime



MANHATTAN 19

hudson bourbon, sweet vermouth, bitters, luxardo cherry



OLD FASHIONED 21

angel's envy bourbon, demerara,
angostura bitters, orange *[ask for it smoked]*



COSMOPOLITAN 19

grey goose vodka, cranberry, lime, lemon



PAPER PLANE 19

maker's mark bourbon, aperol, amaro, lemon

MOCKTAILS + NON-ALCOHOLIC

PEAR, ROSEMARY, + LEMON SODA 12

POMEGRANATE LEMONADE 12

PINEAPPLE GINGER + LIME FIZZ 12

APPLE CIDER, HONEY, + CINNAMON PUNCH 12

FEVER TREE ginger beer OR grapefruit soda 6



N/A SPARKLING WINE *ask for it as a spritz*

15/24/60

BEERS

BOTTLES+CANS

BUD LIGHT	9
BUDWEISER	9
ESTRELLA GALICIA	9
HEINEKEN	9
CORONA	9
AMSTEL LIGHT	9
SUN CRUISER - VODKA ICED TEA	12
WOLFFER ROSÉ CIDER <i>gluten free</i>	14
CORONA - NON-ALCOHOLIC	9

DRAFT

CONEY ISLAND MERMAID PILSNER	10
STELLA ARTOIS	10
MODELO	10
KONA BIG WAVE	10
BLUEPOINT TOASTED LAGER	10
GOOSE ISLAND	
HAZY BEER HUG IPA	10

MICHELADA modelo, bulldog bloody mary mix, tajin rim 11

WINES BY THE GLASS

GLASS/BOTTLE



SPARKLING

PROSECCO la gioiosa, it	15/24/60
LAMBRUSCO riunite, it	15/24/60

ROSÉ chateau maris, fr <i>organic</i>	15/24/60
---------------------------------------	----------

WHITE

ALBARIÑO burgans, esp	16/26/64
SAUV BLANC paul buisse, fr	16/26/64
CHARDONNAY böen, ca	17/27/68

RED

PINOT NOIR banshee, ca	17/27/68
CAB SAUV raeburn, ca	18/29/72
MALBEC finca el origen reserva, ar	15/24/60
RIOJA vina real, sp	16/26/64

WINES BY THE BOTTLE

BUBBLES

MOSCATO D'ASTI saracco, it	68
CHAMPAGNE lanson, pere & fils	95
CHAMPAGNE möet & chandon imperial brut	150

WHITE

SANCERRE <i>rotating producer based on availability</i>	76
PINOT GRIGIO terlato, it	68
CHARDONNAY mer soleil reserve, ca	65

RED

MERLOT decoy, ca	58
RIOJA vina real, esp	60
SUPER TUSCAN villa puccini, it	62
MALBEC red schooner voyager by caymus, ar	95
PINOT NOIR flowers, california	115
CAB SAUV faust, california	120

HALF PRICE BOTTLES OF WINE SUNDAY NIGHTS

BOOK YOUR
NEXT EVENT
WITH US!



EMAIL US AT EVENTS@IGCHOSPITALITY.COM
OR SCAN THE QR CODE TO VISIT
WWW.EVENTSAND.CO



ASK ABOUT OUR SEASONAL
ESPRESSO
MARTINI



INTERESTING SPIRITS

1.5oz *subject to availability

MAESTRO DOBEL 50	
CRISTALINO EXTRA AÑEJO	45
DON JULIO 1942	54
CLASE AZUL	48
JOSE CUERVO RESERVA EXTRA AÑEJO	44
PAPPY VAN WINKLE 10	65
PAPPY VAN WINKLE 12	85
HENNESSY PARADIS	125
LOUIS VIII (10z)	200

SWEETS

COOKIE SKILLET 12

double chocolate chip cookie, salted caramel gelato

NY STYLE CHEESECAKE 11

blueberry compote

SORBET + GELATO 10

daily selection

FLAN NAPOLITANO 12

rum, pineapple, vanilla compote

COFFEE + TEA

DRIP COFFEE 5

ESPRESSO 5/6

LATTE 6.50

CAPPUCCINO 6

ASSORTED TEAS 4

HOUSE-MADE ICED TEA 6

GOT THE ZOOMIES 19

our signature espresso martini

alb vodka, feretti espresso coffee liqueur,
cold brew, demerara

ask about our seasonal espresso martini!

EXECUTIVE CHEF: ALEX MIXCOATL

CULINARY DIRECTOR: BARRY TONKS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAPPY HOUR

3PM-6PM WEEKDAYS AT THE BAR

BAR BITES

TUNA CRISPY
RICE (1 PIECE) 5

HOUSE CHIPS +
BLUEFISH DIP 8

GUAC + CHIPS 10

CRISPY CALAMARI 9

MARGHERITA
FLATBREAD 10

TRUFFLE +
PARMESAN FRIES 8

COCKTAILS 12

OLD FASHIONED
MARGARITA
PALOMA
COSMO
BEES KNEES
ESPRESSO MARTINI
CLASSIC MARTINI
DIRTY MARTINI



BEER + WINE

DRAFTS 7
modelo, kona big wave,
stella, goose island hazy
bear hug ipa

WINE 10
chardonnay, malbec, rose,
or prosecco

HALF PRICE BOTTLES OF WINE

MSG MENU

SHOW YOUR MADISON SQUARE GARDEN
TICKET TO REDEEM

AVAILABLE IN THE BAR AREA

**\$25 BURGER
+ BEER**

DOUBLE PATTY BURGER +
CHOICE OF BEER OR SUNCRUISER

**\$25 GARDEN
+ GLASS**

SALAD OR FLATBREAD +
CHOICE OF COCKTAIL OR SUNCRUISER



THE
WILSON
KITCHEN + COCKTAILS