



MAD

BAR & LOUNGE

Oh look,
it's drink
o'clock

Better not be late.

This is our signature cocktail list.

"In wine there is wisdom" they say.
In cocktails, well... you'll find multiple ones.

Golden Age

Madison Avenue Classic

Mount Gay Black Barrel Rum, Cointreau, Fresh Lime Juice,
Monin Pure Cane, Mint, Hella Orange Bitters, Lime Wheel, Mint Sprig

18

Pisco Sour El Dorado

Pisco Porton Acholado, Fresh Lime Juice, Monin Pure Cane,
Pasteurized Egg White, Hella Aromatic Bitters

20

Shy Gai Old Fashioned

Templeton Rye, Torres 10 Gran Reserva Imperial Brandy,
Monin Chai Tea, Hella Aromatic Bitters, Orange Peel, Mint Sprig

18

Nailed It

Johnnie Walker Red Label Scotch Whisky, Drambuie, Orange Zest

18

The Clip Collins

Hendricks Gin, Fresh Lime Juice, Monin Pure Cane, London Essence Club Soda,
Cucumber, Mint, Cucumber Ribbon, Mint Sprig

18

Legendary Vesper

Ketel One Vodka, Tanqueray London Dry Gin, Lillet Blanc Aperitif,
Lemon Zest, Brandied Cherry

20

Mr. Añejo Manhattan

Don Julio 1942 Tequila, Carpano Antica Formula Sweet Vermouth, Licor 43,
Hella Aromatic Bitters, Hella Orange Bitters, Filthy Black Cherry

50

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Stirred

Aperol Spritz e Up

Aperol, La Marca Prosecco, London Essence Club Soda, Flower

18

Satin Pearls

Stoli Elit Vodka, Fiorente Elderflower Liqueur, Hella Orange Bitters, Cocktail Onions

18

The Vieux Cafe Pitch

Courvoisier, Redemption Rye, Carpano Antica Formula Vermouth, Benedictine D.O.M., Peychaud's Bitters, Hella Aromatic Bitters, Lemon Zest

16

Ron Rum Negroni

Ron Zacapa 23 Centenario Rum, Aperol, Tempus Fugit Crème de Cacao, Hella Aromatic Bitters, Orange Peel, Filthy Black Cherry

18

Cristal 38th St. Mule

Don Q Cristal Rum, Fresh Lime Juice, Monin Golden Turmeric, London Essence Ginger Beer, Candied Ginger, Cinnamon Spice Tea Bag, Lime Wedge

16

Shaken

Lemon Drop the News

Ketel One Citroen Vodka, Caravella Limoncello, Fresh Lemon Juice, Monin Pure Cane, Pasteurized Egg White, Micro Flower

17

Above the Fold

Bulleit Bourbon, Cointreau, Liber and Co. Almond Orgeat, Reàl Passion Fruit Purée, Fresh Lime Juice, Fresh Lemon Juice, Pineapple Wedge, Mint Sprig

17

Campaign Revivèr

Don Julio Blanco Tequila, Cocci Americano, Cointreau, Fresh Lemon Juice, Tempus Fugit Vieux Pontarlier Absinthe, Star Anise

18

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Hibiscus Margarita

Casamigos Blanco Tequila, Cointreau, Fruitlab Hibiscus Liqueur, Monin Hibiscus Syrup, Fresh Lemon Juice, Wild Hibiscus Flower, Lime Cup

20

Espresso Martini NH Collection

Stoli Vanil Vodka, Caffè Borghetti, Lavazza Espresso, Heavy Cream, Cocoa Powder

22

Red Sky at Night

Wente Southern Hills Cabernet Sauvignon, Torres 10 Gran Reserva Imperial Brandy, Cointreau, Fireball Cinnamon Whisky, Dole Pineapple Juice, Reàl Peach Purée, Reàl Mango Purée, Orange Slice, Lime Wedge, Lemon Zest, Cinnamon Stick

18

Lavender 75

Aviation Gin, Luxardo Maraschino Liqueur, Fresh Lemon Juice, Monin Lavender, Taittinger La Francasise Brut Champagne, Lavender Sprig

17

Hold The Liquor

Shy Chai Old Fashioned Mocktail

Seedlip Garden Spice 94, Monin Chai Tea, Hella Aromatic Bitters, Orange, Lemon Zest

12

The Clip Collins Mocktail

Seedlip Garden 108, Fresh Lime Juice, Monin Pure Cane, London Essence Club Soda, Cucumber, Mint, Butterfly Pea-Tea Flowers

12

Highball Heyday

The "Craft Your Own Cocktail" experience

20

1 Choose your spirit

Crown Royal Deluxe Whisky
Captain Morgan
Original Spiced Rum
Ketel One Vodka
Tanqueray London Dry Gin
Johnnie Walker
Black Label Scotch Whisky

2 Choose your mixer from London Essence Mixers Collection

Indian Tonic Water
Ginger Ale
Soda Water
Spiced Ginger Beer

3 Choose your garnish

Lemon
Cucumber
Olive
Mint
Lime
Cocktail Onion

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This is our drinks menu.

Yes, there are lots of options.
But don't worry, we won't ask you to memorize them.

Vodka

Ketel One	15
Ketel One Citroen	15
Ketel One Botanical Cucumber & Mint	15
Ketel One Botanical Peach & Orange Blossom	15
Smirnoff No 21 Red +	15
Absolut Elyx	15
Crystal Head	16
Hangar 1	15
Helix 7	15
Stoli Elit	22
Stoli Vanil	15
Tito's Handmade	15
Vera Wang x Chopin (limited edition)	14

Brandy, Cognac, Armagnac & Calvados

Torres 10 yr Gran Reserva Imperial Brandy	15
Courvoisier VS	15
Hennessy V.S	22
Remy Martin VSOP	18
Rémy Martin 1738	23
Chateau de Pellahaut Armagnac Teñarèza	26
Montreuil Selection Calvados Du Pays D'Auge	16
Poire Williams	28

Tequila & Mezcal

Casamigos Blanco	17
Don Julio 1942	50
Don Julio Blanco	28
Casa Noble Anejo	16
Espolon Reposado	15
Jose Cuervo Gold	15
Teremana Reposado	15
Bosscal Mezcal	16

Rum

Ron Zacapa 23 Centenario	18
Captain Morgan Original Spiced	15

Don Q Cristal	15
Flor De Cana 7-year-old	17
Myers's Original Dark	15
Mount Gay Black Barrel	16
Appleton Estate Signature Blend	15

Gin

Tanqueray London Dry	15
Tanqueray No. TEN	16
Aviation	15
Drumshanbo Gunpowder Irish Gin	15
The Botanist Islay 22 Dry	15
Hendrick's 88 Proof	15
Monkey 47	18
Seven Hills ToKaj	18

Whiskey, Bourbon

Bulleit Bourbon	15
Bulleit Rye Whiskey	15
Crown Royal Deluxe Whiskey	15
Crown Royal Regal Apple Whiskey	15
Crown Royal XO Whiskey	17
Buffalo Trace	15
Basil Hayden's Bourbon Whiskey	17
Fireball Cinnamon Whiskey	15
Jack Daniel's Tennessee Whiskey	15
Maker's Mark 46 Bourbon	15
Redemption Rye Whiskey	28
Skrewball Peanut Butter Whiskey	15
Templeton Rye Whiskey	16
Woodford Reserve Bourbon	18
Wild Turkey American Honey Whiskey	15
1792 Bourbon Small Batch	15

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Scotch & Irish Whisky

Lagavulin 16 Year Old	45	Disaronno Originale	15
Oban 14 yr old	32	Fiorente Elderflower	15
Johnnie Walker Black Label	18	Fernet Branca	15
Johnnie Walker Blue Label	68	FruitLab Hibiscus	15
Johnnie Walker Red Label	15	Grand Marnier	15
Monkey Shoulder	16	Jägermeister	15
Macallan 18 year old (sherry oak)	123	Leblon Cachaca	15
Jameson Irish	15	Licor 43	15
Jameson Black Barrel	15	Luxardo Maraschino	15
Glenfiddich 12 yr old	26	Luxardo Sambuca	15

Vermouth

Carpano Antica Formula	15	RumChata	15
Sweet Vermouth	15	Somrus Chai	15
Carpano Dry Vermouth	15	Tempus Fugit Crème de Cacao A La Vanille	15
Carpano Bianco Vermouth	15	Tempus Fugit Vieux Pontarlier Absinthe	15
Carpano Punt e Mes	15		
Cinzano 1757	15		
Noilly Prat Extra Dry	15		
Vermouth Cocchi Americano	15		

Grappa

Sarpa di Poli	20
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Pisco

Pisco Portón Acholado	18
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Canned Cocktails

Ketel One Botanical Spritz Grapefruit & Rose	9
Crown Royal Peach Tea	9
Tanqueray Sevilla Orange Gin + Tonic	9
Goslings Dark n' Stormy Cocktail	9
Greenbar Lavender Bitters Soda (Non-Alcohol)	8

Aperitifs

Aperol	15
Campari	15
Lillet Blanc Aperitif	15

Cordials

Baileys Original Irish Cream	15
Benedictine D.O.M.	18
Caffe Borghetti	15
Caravella Limoncello	15
Chartreuse Green	18
Cointreau	15
Combiere Crème de Mûre	15
Drambuie	16

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Beers

Craft

Bottle

Angry Orchard Hard Cider (NY)	8.5
Lagunitas IPA (CA)	7
Southern Tier Seasonal (NY)	6.5
Omme Gang "Rare Vos" Amber Ale (NY)	6

Can

Brooklyn Lager (NY)	8.5
Blue / Point Toasted Lager (NY)	8.5
Coney Island Dreamland Session Sour (NY)	8.5

Draught

Hazy Little Thing IPA (CA)	8
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Imported

Bottle

Guinness Draught (IR)	7
Negra Modelo (MEX)	7
Paulaner Hefe-Weizen (GER)	7
Peroni Nastro Azzurro (IT)	8
Stella Artois (BE)	8

Can

Corona Extra (MEX)	7
Heineken (NL)	6

Draught

Estrella (ES)	8
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Non-Alcoholic

Heineken 0.0 Alcohol Free (NL)	7
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Domestic

Bottle

Yuengling Traditional Lager	7
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Can

Michelob Ultra	7
White Claw Hard Seltzer Black Cherry	8
White Claw Hard Seltzer Mango	8

Soft Drinks

Coca Cola	6
Diet Coke	6
Coke Zero	6
Sprite	6
Dr Pepper	6
Minute Maid Lemonade	6
Fanta Orange	6

Barq's Root Beer	6
London Essence Delicate Ginger Ale	7
London Essence Indian Tonic Water	7
London Essence Spiced Ginger Beer	7
London Essence Soda Water	7

Energy Drinks

Red Bull Original	7
Red Bull Sugar Free	7
Red Bull Yellow Edition	7
Red Bull Red Edition	7
Red Bull Blue Edition	7

Mineral Waters

Acqua Panna Water (Still, 330 ml)	7
Icelandic Water (Still & Sparkling, 500 ml)	8
San Pellegrino Water (Sparkling, 750 ml)	10

Juices

Dole Pineapple Juice	6
Minute Maid Apple Juice	6
Minute Maid Orange Juice	6
Ocean Spray Cranberry Juice	6
Ruby Red Grapefruit Juice	6

Coffee by Lavazza & Teas

Gold Peak Fresh Brewed Tea	6
Espresso (Regular & Decaf)	7
Espresso Macchiato	7
Cafè au Lait	7
Caffè Americano	6
Cappuccino	7
Mocha	7
Caffè Latte	7
Harney & Sons Premium Tea Selection	7

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This is our wine list.

If one glass is good for you,
just imagine what a bottle could do.

Sparkling Wines

	187ml	750ml
Codorníu Clasico Cava Brut, ES	12	40
La Marca Prosecco, IT	13	45
Veuve Clicquot Yellow Label Brut Champagne, FR	-	150
Taittinger La Francaise Brut Champagne, FR	-	145
Moet & Chandon Imperial Rosé Champagne, FR	33	125

White Wines

	Glass	Bottle
Greywacke Wild Sauvignon Blanc, NZ	17	65
Josh Cellars Chardonnay, CA	15	65
Chateau Ste. Michelle Riesling, WA	-	60
Santa Cristina Pinot Grigio, IT	-	40
Raeburn Chardonnay, CA	-	75
Rombauer Carneros Chardonnay, CA	-	105
Kris Pinot Grigio, IT	-	40

Rosé Wines

	Glass	Bottle
Chateau Miraval Cotes de Provence Still Rosé, FR	18	78

Red Wines

	Glass	Bottle
Gehricke Pinot Noir, CA	22	85
Trivento Golden Reserve Malbec, AR	22	60
Banfi Chianti Classico Riserva Sangiovese, IT	18	70
Due Torri Merlot, IT	16	60
Wente Southern Hills Cabernet Sauvignon, CA	14	50
Orin Swift Abstract Red Blend, CA	24	105
Belle Glos Las Alturas Pinot Noir, CA	-	130
Rodney Strong Symmetry Red Meritage, CA	-	140
Avalon Cabernet Sauvignon, CA	-	65
Palladio Rosso, IT	-	55

Port & Sherry

	Glass	Bottle
Sandeman Porto Tawny 20 yr, PT	20	-
Taylor Fladgate 10 yr. Old Tawny Porto, PT	19	-
Lustau Jarana Fino Sherry, ES	12	-

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What about something to eat?

Bar bites by

Serafina.

Appetizers

BRUSCHETTA

Toasted bread with marinated fresh tomatoes, basil, extra virgin olive oil & a touch of garlic

15

BRESAOLA

Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil

23

FRESH CALAMARI

Fried calamari served with our homemade spicy tomato dip

19

TAGLIERE DI SALUMI

Prosciutto di Parma, crudo & cotto, bresaola, truffle cheese with honey & toasted bread
(Add: *Mortadella* 7)

29

CESTINO DI FOCACCIA

Focaccia baked with herbs

10

Salads & Sandwiches

DI SOFIA

Classic Caesar with Parmigiano Reggiano
(Add: *Grilled Chicken* 8, *Shrimp* 10)

19

CLUB SANDWICH

Smoked turkey, bacon, avocado, lettuce, tomato & cocktail mayo. Served with French fries.

24

SERAFINA BURGER

Wagyu beef, fontina cheese, avocado, caramelized onions & French fries

29

Sides

FRENCH FRIES

10

TRUFFLE FRIES

15

Pizza

DI VITTORIO

Fresh burrata, tomato, basil & prosciutto di Parma

29

4 STAGIONI

Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma

24

TARTUFO NERO

Our secret recipe, a bouquet of Italian cheeses & black truffle

31

MARGHERITA

Tomato, mozzarella, basil & olives

22

PEPPERONI

Tomato, mozzarella & pepperoni

24

FUNGHI

Tomato, mozzarella & mushrooms

24

Desserts

IL TIRAMISÙ

Lady fingers, mascarpone, espresso & cocoa dusting on top

14

TORTA DI RICOTTA

Italian cheesecake served with cream & mixed berries

14

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