

# Bathtub Gin Menu

Weather Forecast HEAVY SNOW  
EVENING  
FINAL

NEW YORK, FRIDAY, OCTOBER 23, 1923



## COCKTAILS!

Bathtub Gin is a Prohibition-inspired speakeasy, named after the homemade alcohol that was watered down in bathtubs during this iconic time. After opening its doors in 2011 behind Stone Street Coffee Company in Chelsea, it quickly grew to become a New York institution, inviting visitors to delve in the glamour of the 1920's with its emblematic decor, live jazz and burlesque, and exceptional craft cocktails, with a strong gin focus. It is set to open its Los Angeles outpost as the hidden upstairs bar of Stone Street Coffee Company, inspired by the mystique of 1920's Hollywood.

...Here at Bathtub Gin, anything goes. This is where you go to escape reality and become someone else. Where you watch a burlesque show and feel transported to another place and time. Where you bring your friends - and make new ones. With no rules or clocks or curfews, this is where you dare - to start a conversation, to dance, to indulge, to overshare, to do something that you might regret tomorrow. This is where you live for tonight.



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## COCKTAIL MENU

**PROHIBITION ESPRESSO MARTINI**  
Coffee-Filtered Grey Goose | Chai & Cacao Liqueur | Espresso | Ground Cacao Nib Sprinkling

**21 CLUB PUNCH**  
House-Made Glyph-Infused Pumpkin Punch | Spiced Coconut Foam | Pepita Seed Brittle

**THE REDHEAD COSMO**  
Ketel One Peach & Orange Blossom Pomegranate | Cranberry | Lime Citric

**WAYNE WHEELER HIGHBALL**  
Teeling Whiskey | Salted Plum-Infused Junmai Sake | Soda

**CLARA BOW FIZZ**  
Caravedo Pisco | Manzanilla Sherry | Thai Ginger Syrup | Pear & Rhubarb Soba | Lime

**JAMES CAGNEY OLD FASHION**  
Coffee-infused Maker's Mark 46 | Cacao | Bitters

**JUAN GUERRA MARGARITA**  
Aldez Blanco Tequila | Mezcal | Ginger & Chili Agave | Lime Citric

**PAULINE SABIN SOUR**  
Aviation Gin | Rhubarb & Apple Syrup | Lime Citric | Rhubarb Salt

**BATH CLUB SIDECAR**  
House-Made Roasted Bell Pepper Tanqueray 10 Gin | Cointreau | Chamomile Syrup | Lemon Citric

**HOT BUTTERED RUM RUNNER**  
Banks 5 Island Rum | Ladyfinger Butter | Cinnamon | Vanilla | Cloves | Nutmeg | All Spice

**\$17**

## GIN & TONIC LIST

**OXLEY GIN**  
Dried Lemon | Coriander | Jack Rudy Tonic

**BROOKLYN GIN**  
Cassia Bark | Dried Orange | Tru Tonic

**SPRING 44 MOUNTAIN GIN**  
Pine Needles | Pink Peppercorns | Tru Tonic

**NAUTICAL GIN**  
Fresh Dill | Dried Lemon | Q Tonic

**GUNPOWDER GIN**  
Star Anise | Dried Pear | Citrus Tonic Fever Tree

**ROKU GIN**  
Dried Mandarin | Rosemary Sprig | London Essence Rosemary Tonic

**BARR HILL GIN**  
Dried Tamarind Orange | Lemon Zest | Jack Rudy Tonic

**O.R.E 118 GIN**  
Dried Apple | Dried Lemon | Tru Tonic

**NOLET'S GIN**  
Raspberries | Dried Peach | Elderflower Fevertree Tonic  
\*Nolet's Gold available upon request\*

**DOROTHY PARKER ROSE GIN**  
Lemongrass | Dried Lime Wheel | Aromatic Fever Tree Tonic

\*Each Gin & Tonic is served with 2 pairings and 3 Juniper Berries\*

**\$16**

## BEER, WINE & BUBBLES

### WHITE

Pinot Grigio, Corte Della Torres, Vento Italy 2017  
Sauvignon Blanc, Frenzy, New Zealand 2019  
Chardonnay, Rickshaw, California 2018

**GL/BTL**  
**\$14/\$60**  
**\$14/\$60**  
**\$14/\$60**

### RED

Malbec, Domaine Bousquet Organic, Argentina 2018  
Merlot, Château Trocard, Cotes de Bordeaux 2017  
Pinot Noir, Benzinger Sustainable, California 2018

**\$14/\$60**  
**\$14/\$60**  
**\$14/\$60**

### DRAFT BEER

Bell's Lager, Kalamazoo, Michigan  
6 Points Trail Haze, IPA, Brooklyn New York

**\$9**  
**\$9**

### CHAMPAGNE

Prosecco, Jeio, Brut, NV, Veneto, Italy 2017  
Moet Chandon Bur "Imperial", NV, France 2019  
Dom Perignon, Brut, Remis, France 2006

**\$14/\$65**  
**\$23/\$115**  
**\$85/\$425**

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## FOOD MENU

<b>MARINATED OLIVES</b>	<b>\$6</b>
<b>PURPLE ARANCINI (5 pieces)</b> Manchego Cheese   Wasabi Mayo	<b>\$12</b>
<b>HOUSE-MADE DIP &amp; CARTA DI MUSICA (V)</b> Please ask your server for the current offering.	<b>\$8</b>
<b>CHEESE BOARD</b> Jamon   Petite Basque   Manchego   Brie   Caper Berries   Cornichons   Almonds   Olives   Crackers	<b>\$21</b>
<b>BURRATA</b> Butternut Squash   Plum   Balsamic   Olive Oil   Toast	<b>\$12</b>
<b>KALE SALAD (V, GF)</b> Walnuts   Shaved Petite Basque   Dates   Sumac Vinaigrette	<b>\$15</b>
<b>SEASONAL SOUP</b> Please ask your server for our current soup offering.	<b>\$10</b>
<b>WILD HAKE FISH CAKES</b> Tahini-Miso Yogurt   Tomato Sauce	<b>\$18</b>
<b>BATHTUB BURGER</b> Ground Beef   Pickles   White Cheddar   Mustard   French Fries	<b>\$21</b>
<b>MUSHROOM SANDWICH</b> Brioche Bun   Mixed Mushrooms   Onion Jam   Mustard   Halloumi   French Fries	<b>\$19</b>
<b>HERB CRUSTED CHICKEN SCHNITZEL</b> Braised Herb White Beans   Broccolini	<b>\$19</b>
<b>BABY BACK RIBS</b> Tamarind BBQ Sauce   Braised Herb White Beans   Broccolini	<b>\$24</b>
<b>RISOTTO</b> Shrimp   Bottarga   Lemon	<b>\$18</b>
<b>HOUSE-MADE PASTA</b> Please ask your server for the current offering.	<b>\$19</b>
<b>ROSEMARY &amp; THYME FRENCH FRIES</b>	<b>\$8</b>

## DESSERTS

<b>LEMON CURD SPOONS</b> Vegan, Gluten-Free	<b>\$2 per spoon</b>
<b>CRÈME BRÛLÉE</b> Stewed Fall Plums   Thyme Gluten-Free	<b>\$12</b>
<b>CACAO PUDDING</b> Hazelnut & Popcorn Praline Vegan, Gluten-Free	<b>\$8</b>
<b>TOAST YOUR OWN S'MORES</b> Serves 2 people	<b>\$10</b>