



*Welcome to
New York Central
Bar & Lounge*

At the Grand Hyatt New York
109 E. 42nd Street, New York, NY 10017

For restaurant reservations:
646-213-6865

[Opentable.com/New-York-Central](https://opentable.com/New-York-Central)



*Hotel Sommelier
Nicolas Prieto*



Spring Has Sprung Cocktails

18

Midtown Fizz

Maker's Mark, peach liqueur, sparkling wine float, with peach bitters

Cucumber Watermelon Gin Crush

Beefeaters Gin, lime juice, cucumber, watermelon and mint topped off with club soda

Citrus Smash

Smirnoff Vodka, citrus fruits, sour mix and club soda.

Strawberry Passion Mojito

Bacardi light Rum muddled with a refreshing mix of mint, strawberries, and passion fruit

Midnight Hibiscus Kiss

Hibiscus, Blueberry Pomegranate Juice, sparkling wine float

Specialty Crafted Cocktails

18

Grand Hyatt Old Fashioned

An adaptation of a classic cocktail with Woodford Reserve Bourbon stirred with maple syrup and bitters

Pineapple & Mint Margarita

Milagro Tequila with Agave Syrup, Pineapple, Lime

White Star Liner

Titos Vodka with white grapefruit, lemon, honey syrup, & charged with prosecco

Mr. Big

Ketel One, Cointreau, Lime, Guava Juice, Orange Bitters

Brooklyn Bridge

Hendrick's Gin, Lime Juice, Cucumbers, Mint, Agave Nectar

Raspberry Stormy

A fresh version of the classic Dark and Stormy shaken with raspberries, lime juice, and topped with ginger beer

Midtown Manhattan

Makers Mark Bourbon, Carpano Antica, Punt E Mes, bitters, and finished with a brandied cherry

DRAFT

9

Blue Moon, Golden, Colorado

Malted barley, white wheat, orange peel, coriander and oats

Samuel Adams, Cold Snap, Boston

Dark, Nutty Bread; Pleasant & Undecipherable Spiciness

Coors Light, Golden, Colorado

High country barley, traditional two-row lager malt

Blue Point Toasted Lager, Long Island, NY

Copper in color, toasted, smooth finish

Lagunitas IPA, Northern California

Well-rounded IPA with a touch of caramel malt

Brooklyn Lager, Brooklyn, New York

Amber gold in color, firm malt center

Guinness, Ireland

Dark, toffee, and malt

Stella Artois, Belgium

Pale straw with a touch of grain

BOTTLE

Amstel Light, Netherlands

Heineken, Netherlands

Corona Extra, Mexico

Clausthaler N/A, Germany

Bud Light, St. Louis, MO

Budweiser, St. Louis, MO

Samuel Adams, Boston

Angry Orchard Cider, OH

WINES

SPARKLING & CHAMPAGNE GL/BTL

Canvas Brut <i>by Michael Mondavi</i> Blanc de Blancs, Veneto, Italy, NV	16/59
Prosecco, Altaneve, Treviso, Italy, NV	19/75
Moët & Chandon Imperial, Brut Champagne, France, NV	26/120

ROSE

Rose Belleruche, M. Chapoutier, Cotes-Du-Rhone, France, 2017	16/59
Pinot Noir Rose, Copain “Tous Ensemble” Mendocino, California, 2017	18/72

DESSERT

Moscato d’Asti, Michele Chiarlo “Nivole,” DOCG, Piedmont, Italy, 2016	10/37
Kracher, Auslese Cuvee, Burgenland Austria, 2013	15/48
Ramos Pinto Tawny Port Ruby, N/V	14
Taylor Fladgate Tawny Port 10 Year-Old, N/V	17
Fonseca Tawny Port 20-Year-Old, N/V	24

WHITE

Pinot Grigio DOC, Canvas <i>by Michael Mondavi</i> , Veneto, Italy, 2016	16/59
Sauvignon Blanc, The Crossings, Marlborough, New Zealand, 2017	16/62
Sauvignon Blanc, Domaine de la Perriere, Sancerre, France, 2016	19/75
Albariño, Torres “Pazo das Bruxas,” Rias Baixas, Spain, 2016	17/65
Chardonnay, Canvas <i>by Michael Mondavi</i> , California, 2016	16/59
Chardonnay, Domaine Daniel Pollier, Saint-Veran, Burgundy, France, 2015	19/74
Chardonnay, Hess Collection, Napa Valley, 2016	22/90

RED

Pinot Noir, Canvas by <i>Michael Mondavi</i> , California, 2016	16/59
Pinot Noir, Louis Latour, Marsannay. Burgundy, France, 2016	18/72
Merlot, Canvas by <i>Michael Mondavi</i> , California, 2015	16/59
Nebbiolo, Terre di Bo, DOCG, Barolo, Piedmont, Italy, 2013	19/74
Tempranillo, Hacienda Lopez de Haro, <i>Gran Reserva</i> , Rioja Alta, Spain, 2009	19/74
Malbec, Catena, Mendoza, Argentina, 2016	18/72
Cabernet Sauvignon, Canvas by <i>Michael Mondavi</i> , California, 2015	16/59
Cabernet Sauvignon, Drumheller, Columbia Valley, Washington, 2016	19/74
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, California, 2014	22/90

BOURBON

HUDSON BABY	19
BASIL HAYDEN	21
BULLEIT	16
WOODFORD RESERVE	17
BOOKER'S	25
BAKER'S 7 YEAR	24
HILLROCK ESTATE SOLERA AGED	30
BRECKENRIDGE	19
MAKER'S MARK	16
BLANTON'S	21

AMERICAN

BALCONES BABY BLUE CORN WHISKEY	18
JACK DANIELS	16
SEAGRAMS	15
SMOOTH AMBLER "CONTRADICTION"	17

JAPAN

SUNTORY WHISKY "TOKI"	16
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RYE

WOODFORD RESERVE RYE	16
E.H. TAYLOR JR. STRAIGHT RYE	22
SAZERAC 6 YR	16
SMOOTH AMBLER "OLD SCOUT "	17
TEMPLETON RYE SMALL BATCH	16
MICHTERS SINGLE BARREL	24

SCOTCH

GLENLIVET 12 YEAR	21
GLENLIVET 18 YEAR	42
BRUICHLADDICH PORT CHARLOTTE	21
LAGAVULIN 16 YEAR	35
MACALLAN 12 YEAR	21
JOHNNIE WALKER BLACK	16
JOHNNIE WALKER BLUE	60
DEWAR'S WHITE LABEL	15
GLENFIDDICH 12 YEAR	21
GLENFIDDICH 18 YEAR	42
GLENFIDDICH 21 YEAR	58

IRISH

JAMESON	16
TULLAMORE DEW	16
RED BREAST 12 YR	25

Lite Fare

Served between 2pm and 11pm

MARINATED OLIVES	7
Chile, Orange, Cinnamon	
TORTILLA CHIPS	11
Charred Tomato Salsa, Chipotle Ranch Dip Pickled Jalapenos	
WHITE BEAN HUMMUS	14
Crisp Vegetables and Mini Pitas	
ARTISAN PLATTER	17
Chef's Selection of Artisan Charcuterie and Local Cheeses	
HOUSE POACHED SHRIMP COCKTAIL	20
Giant Black Tiger Shrimp, Classic Horseradish Sauce	

**The full lounge menu is available
from 5PM-11PM**

Lounge Menu

Available between 5pm - 11pm

STARTERS

GIANT BAVARIAN PRETZEL 12
Dijon Mustard, Cornichons

QUESADILLA 15
Pico de Gallo, Mixed Cheddar & Pepper Jack, Salsa, Sour Cream
Add Grilled Chicken 7

PRIME SKIRT STEAK BITES* 20
Red Wine Sauce, Grilled Sweet Peppers

CHICKEN WINGS 17
Sesame Seeds, Scallions, Served with Pickled Radish
*Also available in Buffalo, and Korean
with Celery Sticks and Blue Cheese Dip*

GRILLED SPANISH OCTOPUS  24
Black Beans, Chipotle Pepper, Cilantro,
Watercress Salad, Lemon Cream

Food. Thoughtfully Sourced. Carefully Served.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any allergies or dietary restrictions. A gratuity of 18% will be automatically applied to parties of 6 or more. Menu items are subject to change without notice due to seasonality or availability.*

SOUPS & SALADS

THE CAESAR	16
Baby Romaine Lettuce, Country Garlic Croutons, White Anchovies, Parmesan ADD Grilled Chicken 7, Atlantic Salmon* 10 Grilled Shrimp 10	
NEW YORK CENTRAL COBB	24
Avocado, Grilled Chicken, Egg, Feta Cheese, Bacon, Tomato, Green Herb Dressing	
CHICKEN CONSOMME	14
Chicken Wontons, Scallions, Ginger	
ROASTED TOMATO BISQUE	14
Grilled Cheese Croutons	

PIZZAS & SANDWICHES

CENTRAL PIZZA	20
Pepperoni, Mozzarella, and Marinara	
CLASSIC NY PIE	20
Mozzarella & Marinara	
TURKEY BLT MELT	21
Bacon, Bib Lettuce, Tomato, Gruyere Cheese, Mayonnaise, Herb Focaccia	
THE NYC BURGER*	26
6 oz. Grass Fed Strauss Beef, Raclette Cheese, Caramelized Shallots, Lettuce, Tomato, Ginger Ketchup, Brioche Bun, French Fries	
HOT PASTRAMI REUBEN	21
Sharp Cheddar, Russian Dressing, Coleslaw, Dill Pickle, Marble Rye, French Fries	



DESSERT

12

Cheesecake, Deconstructed

*Cheesecake Mousse, Graham Crumble,
Strawberry Compote*

Chocolate Mousse

Preserved Orange

Seasonal Crème Brulee Trio

Vanilla, Chocolate, Pumpkin

Sticky Toffee Pudding

Bourbon Sauce

Mont Blanc Tart

*Black Cherry Filling, Fresh Whipped Cream,
Chestnut Puree Glaze*

House Made Gelatos and Seasonal Sorbets

Choice of Three Scoops

COGNAC

Courvoisier VS	17
Hennessy VSOP	31
Courvoisier VSOP	31
Remy VSOP	31
Remy Martin XO	45

PORT

Ramos Pinto Porto Ruby	14
Taylor Fladgate - 10 Year Tawny	17
Fonseca Porto - 20 Year Tawny	24

CORDIALS

17

Di Saronno Amaretto
Baily's Irish Cream
Benedictine
Chambord
Fernet Branca
Frangelico
Grand Marnier
Kahlua
Sambuca