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MIDNIGHT IN HARLEM



1925

## WELCOME ABOARD

This installment of Platform 18’s journey continues through New York City in the 1920s; a city pulsing with rhythm, rebellion and roaring good times. In this edition, we leaned heavily on our team of conductors for ideas, flavor composition, and anecdotes. As such, we widen our scope to explore the foundations of the Jazz Era, the Expat Experiment and the continued mysteries and secret celebrations as our young nation grappled with Prohibition.

As we can’t help ourselves, each of these cocktails is entertaining, deeply rooted in rumor and lore and most importantly:  
Delightful & Delicious.

Our aim is simple: Craft the perfect recipe to transport you to smoky jazz clubs, glittering ballrooms, and secret corners where stories are swapped and history is made.

## BUT FIRST, CHAMPAGNE

- Sparkling Wine . . . . . \$14
- Booze-Free Bubbles . . . . . \$14
- G.H. Mumm . . . . . \$17
- Veuve Clicquot . . . . . \$21

“Too much of anything is bad,  
too much champagne is just right,”  
F. Scott Fitzgerald

We include a 4% staff benefit charge to all final bills to provide health and professional benefits for our team. If you would like it removed, we’re happy to oblige.

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## SNACK TRIO \$22

Warm Marinated Olives  
+  
Seasoned Marcona Almonds  
+  
Rough Chopped Parmesan

## QUICK PICKS \$13

### CAFECITO

Cuban Coffee Vodka, Tobacco Bitters,  
Cold Brew, Chocolate Cigarette

### ALMOST FAMOUS

Reposado Tequila, Ancho Reyes,  
Abuelita Cocoa, Nixta Liqueur

### JAMES BOND JUNIOR

Olive Oil Washed Sweet Gwendoline Gin,  
Grey Goose Vodka, Caramel Corn

### ACCAPELLA

Nolet's Gin, Grey Goose, Vanilla, Peach,  
Hibiscus, Earl Grey Cotton Candy

## HOSPITALITY & CHARM

Provided By

*Remy, Jordan, Pablo,  
Marti, Gray, Tegan, Jay,  
Max, Lillian & Clove*

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## AT THE STATION

### 21 HOURS TO LOUISVILLE \$21

Buffalo Trace, Fernet Branca,  
PX Sherry, Caramelized Peach  
Spiced Pear, Mint ~ team p18

### FORTUNE 500 \$18

M.E. Lees Signature Scotch,  
Tanqueray Seville, Galliano,  
Red Miso Fortune Cookie ~ n. cave

### FAMOUS BACK HOME \$22

Patron Anejo Tequila, Real del Valle Reposado,  
Ancho Reyes, Crème de Cacao, Nixta,  
Abuelita Cocoa, Lemon ~ j. robertson

### SHOW ME THE SET UPS \$19

Smuggled spirits against a backdrop of  
Makrut Lime, Ginger,  
Red Mango, Yuzu ~ j. allen

### BEWARE THE PAPPARAZZI \$18

Bergamot Ketel One Vodka,  
Foro Vermouth, Strawberry Honey Syrup,  
Paprika, Lemon ~ j. allen

### SISTERS, NOT TWINS \$20

Choose El Tesoro Tequila or Mezcal Amaras,  
Elderberry & Elderflower Liqueur, Lemon Juice,  
Lemongrass Tea, Sparkling Wine ~ a. montoya

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## UNLIKELY SYNDICATE

## THE FILM STAR \$21

Olive Oil Washed Sweet Gwendoline Gin,  
Grey Goose Vodka, Lemon Infused Kina Lillet,  
Orange and Thyme Caramel Corn ~ a. montoya

## THE MUSICIAN \$22

Knob Creek Bourbon x Rye,  
Orange Marmalade, Earl Grey,  
Lemon, Pinot Noir Foam ~ m. schmidt

## THE WEST SIDE COWBOY \$23

Garrison Brothers Bourbon,  
Pecan Honey, Red Grapefruit,  
Honey Roasted Chopped Pecans ~ a. montoya

## THE ASSOCIATE \$26

Blade & Bow Bourbon, Dickel 12yr,  
Cornflake Demerara, Angostura,  
Marasca Cherry ~ team p18

## THE FAMOUS PAINTER \$19

Lalo Blanco Tequila, St. Benevolence Unaged,  
Sugar Snap Pea, Guava, Vanilla, Absinthe Verte,  
Sparkling Wine + Kiss of the Green Fairy ~ j. allen

## THE ORACLE \$21

(Served Hot or Cold)  
Laird's Apple Brandy, Rittenhouse Rye,  
Giffard Pêche, Black Tea,  
Lavendar Cigarette + Tarot Card ~ j. allen

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## DINNER & DANCING

### SHALL WE FLAMENCO? \$19

Shiso Citadel Gin, Strawberry Bacanora, Green Apple, Sauvignon Blanc Syrup, Pineapple, Fever Tree Mediterranean Tonic ~ j. allen

### LA CONDESSA ROMA \$18

Strawberry-Infused Aperol, Arette Blanco, Paladar Reposado, Aloe Water, Meyer Lemon, Terrazzo Shortbread Cookie ~ a. montoya

### WELCOME TO LOMBARDI'S \$19

Larceny Bourbon, Giffard Pimenton, San Marzano Tomato, Oregano, Mozz Clarified, Toasted Parmesan Grissini ~ n. cave

### EMILIA-ROMAGNA \$23

Parmesan-Washed Maker's Mark Cask Strength, St. Benevolence, Carpano Vermouth, Basil, White Peppercorn, Black Pepper Parmesan Pizzelle ~ i. constantinides

### A DANCE OF MADNESS \$20

Agwa Magica Mezcal, Yellow Chartreuse, Plantain Aperol, Cranberry, Banana, Lavender Tincture ~ a. montoya

### CALL HER MARGUERITE \$19

Pineapple-Jacked Ana Maria Tequila, Suze Gentian, Cacao Nib Agave Nectar, Guajillo, Chocolate Feather ~ a. montoya

### THAT UP-TEMPO SWING \$21

Nolet's Gin, Grey Goose Vodka, Vanilla, Peach, Sage Tincture, Hibiscus, Wildflower Honey, Earl Grey Cotton Candy ~ g. wolf

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## AFTER DINNER

### THE WALDORF ASTORIA \$21

Woodford Reserve Private Barrel,  
Germana Cachaca,  
Averna Red Velvet Cake Pop ~ p. martinez

### BANANA PUDDING \$19

Banana Infused Michter's Small Batch, Carpano  
Sweet Vermouth, Ron del Barrilito, Green Banana,  
Toasted Almond Bitters, Nilla Wafers ~ j. tucker

### COFFEE CON CUBANO \$17

Café Bustelo Wheatley Vodka, Clement Creole  
Shrub, Pu'erh Tea Chairman's Reserve Rum,  
Tobacco Bitters, Cold Brew, Orange Oil,  
Chocolate Cigarette ~ a. montoya

## HANDMADE ICE CREAM

### WICKED CITY \$14

Los Vecinos Espadin, Green Chartreuse,  
Dutch Process Cocoa, Dark Chocolate,  
Fudge Chunks, Lime+Fernet "Cochinoto"

### SUNDAYS IN JUNE \$14

Strawberry-Jacked Fernet, White Chocolate  
Gelato, Strawberry Compote,  
Pinwheel Shortbread Cookie

### GEORGE WASHINGTON CARVER \$15

Frey Ranch Bourbon, Peanut Butter, Cream,  
Demerara, Angostura, Blackberry Jam Swirl

### Box of Chocolate Truffles \$26

Eight Beautifully Packaged Boozy Chocolates  
Enjoy Now or Take Home

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## AMENDED COCKTAILS

The following cocktails have been designed to deliver gorgeous and complex flavor using non-alcoholic spirits. Our team has created a few special offerings for you and several of your favorite classics are also available in low/no alcohol versions.

### Familiar Foes \$15

Aperol Spritz, Negroni,  
Mimosa, French Seventy-Five

### Son of a Beecher \$15

Dutch East India Trading Spiced Gin, Yuzu,  
Ginger, Strawberry, Pineapple, Lemon,  
Sanpellegrino Aranciatta Rossa | zero abv

### Eliza's Hymns \$15

Makrut Lime London Dry Gin, Aperol,  
Spiced Pineapple, Ginger, Reàl Watermelon,  
Beet, Lemon, Red Mango Tea, Yuzu  
Clarified | Reàl Guava Yuzu Cookie | zero abv

### Death in the Afternoon \$15

Pennington's NA Absinthe, Booze Free Bubbles,  
Kiss of the Green Fairy | zero abv



**S. PELLEGRINO®**

Bottled Sparkling Water

250ml ..... \$5

## BEER & WINE

Please ask your server for details.

Beer . . . . . \$9

Wine . . . . . \$15

## TITANS & TYCOONS

### A Little More Sparkle

	Glass	Bottle
GH Mumm.....	\$17	~ \$79
Veuve Clicquot....	\$21	~ \$99
Dom Perignon.....	\$65	~ \$299

## SNACK TRIO

Warm Marinated Olives,  
Seasoned Marcona Almonds,  
& Rough Chopped Parmesan Cheese ..... **\$22**

## LOBSTER TOAST

Chopped Lobster Tail, Chive, Celery,  
Fat Toast, Whipped & Torched Stock Butter... **\$32**

## CAVIAR SERVICE

Wulf's Paddlefish Caviar (one ounce serving)  
House Salt & Vinegar Russet Chips,  
Dill Crème Fraîche ..... **\$85**

## WE HAVE A MARTINI

Of course we have a Martini.  
Grey Goose Vodka or Hendricks Gin,  
Prepared with Carpano Bianco, Irish Moss,  
Served up with an Olive, Onion & Twist. .... **\$24**

## DR'S LOBSTER MARTINI

Aspen Vodka, Still G.I.N.,  
Kombu, Irish Moss, Lobster Truffle Oil, ..... **\$24**

## CORDIALS & WHISKIES

Jack Daniel's 9yr Private "Barrel Proof" Rye 2 ounce ..	\$42
Elijah Craig 13 year 2 ounce .....	\$78
Pappy Van Winkle 20 year 2 ounce .....	\$185
Chartreuse 1605 15 ounce .....	\$33
Yellow Chartreuse "JaunCuvée" 15 ounce .....	\$33
Louis XIII 1 or 2 ounce .....	\$450 or \$850