

A central decorative emblem featuring a banner with the text "LIBRARY BAR" in a serif font, flanked by ornate scrollwork and flourishes above and below.

• LIBRARY BAR •





~ **SNACKS** ~

**Arancini 14**

*two-year aged cheddar, smoked onion aioli*

**Croquette 16**

*potato, manchego, black truffle*

**Hand Cut Potato Chips 24**

*sour cream & onion, caviar*

**Chicken Parm Tenders 18**

*marinara sauce*

**Pizzette 14**

*San Marzano tomato, stracciatella, basil  
add nduja 4*

**Mini Lobster Roll Duo 26**

*Maine lobster, marie rose sauce, buttered roll*

**Impossible Burger 24**

*bread and butter pickle, potato bun (pb)*

**Ned's Club Double Cheeseburger 25**

*American cheese, bread and butter pickles, sesame seed bun*

**French Fries 11**

**Sweet Potato Fries 11**

*I have always imagined that paradise will be a  
kind of library.*

*- Jorge Luis Borges*

*The Library Bar features classic cocktails from bygone  
eras and a selection of the finest spirits suitable  
for every palate.*



Please inform your server if you have any allergies or  
require information on ingredients used in our dishes.

*v = vegetarian pb = plant based*



~ SPARKLING ~



	150ml	750ml
Dibon Reserva, Brut Cava, <i>Spain</i>	17	68
Thienot, Brut, <i>Champagne</i>	26	108
Perrier-Jouet, Grand Brut, <i>Champagne</i>	32	128

~ WHITE WINE ~

	175ml	BTL
Dourthe, No 1, Sauvignon Blanc, <i>Bordeaux</i>	17	68
Valravn, Chardonnay, <i>Sonoma County</i>	22	88
Nicolas Millet, Les Garennes, Sauvignon Blanc, <i>Sancerre</i>	32	128

~ RED WINE ~

	175ml	BTL
Pico Maccario, Barbera d'asti, <i>Piedmont</i>	18	72
Couer de Terre, Pinot Noir, <i>Oregon</i>	24	96
Jospeh Phelps, Cabernet Sauvignon, <i>Napa Valley</i>	42	168

~ ROSE WINE ~

	175ml	BTL
Whispering Angel, Chateau d'Esclans, <i>Provence</i>	19	76

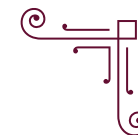
~ BEER ~

Manor Hill Pilsner 10 ~ Union Lil Dipper Hazy IPA 10  
 Miller High Life 6 ~ Etienne DuPont Bouche Brut Cidre 18

Vintages may vary depending upon availability.



~ NED TONICS ~



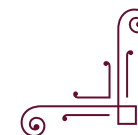
**Picante de la Casa 19**  
*Cazadores tequila, fresh lime, chilli agave*

**Yuzu Mule 19**  
*Grey Goose vodka, ginger, yuzu, soda*

**Nedgroni 21**  
*Fords gin, vermouth, Campari, Sipello*

**Eastern Standard 19**  
*gin or vodka, cucumber, mint, citrus*

*Available spirit free 16*





~ LIBRARY CLASSICS ~



**A&S Cobbler ca.1900 19**

*Amontillado Sherry, Sauterne, citrus, fruit, mint*

*The cocktail that made the straw popular*

**Lemon Drop ca. 1970 23**

*St George Citrus, limoncello, lemon, purple sugar*

*Named after the sweet and sour candy*

**Tequila Daisey ca. 1937 21**

*Codigo Rosa, Dry Curacao, lime*

*A margarita by any other name...*

**Piña Colada ca. 1950 19**

*Planteray rums, pineapple, coconut, sour magic*

*If you're not into yoga, ours is clear*

**Naked & Famous ca. 2011 25**

*Del Maguey Single Village Mezcal, Aperol, Yellow Chartreuse,  
lemon*

*Done up with wild agave*

**Paper Plane ca. 2008 19**

*Johnny Drum Bourbon, Aperol, Nonino Riserva, lemon*

*'Cause all I wanna do is..*

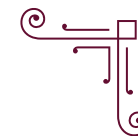
**Champs Élysées ca. 1930 23**

*Martell Cognac, Green Chartreuse, lemon, bitters*

*Named after the famous Parisian avenue, it's a triomphe*



~ LIBRARY CLASSICS ~



**Dry Vodka Martini ca. 1960 23**

*Boyd and Blair Vodka, no vermouth*

*Full bodied vodka, extra cold, with 'everything'*

**Wet Gin Martini ca. 1907 23**

*Beefeater Gin, vermouth blend, orange bitters*

*It's the martini that made martinis famous*

**Hanky Panky ca.1925 19**

*Ford's Gin, sweet vermouth, fernet, orange*

*Ada Coleman's legacy...*

**Martinez ca. 1880 23**

*St. George Dry Rye, vermouths, Reisetbauer cherry,  
orange bitters*

*The whiskey drinker's introduction to gin*

**Negroni Sbagliato ca. 1970 23**

*Brodiga Bianco, bitter bianco, verjus, Champagne*

*A f\*cked up negroni with Champagne*

**Old Fashioned ca. 1860 21**

*Johnny Drum Bourbon, Steen's cane, 'tobacco' bitters*

*Already 'old fashioned' in the 1860s, the original cocktail*

