

BAR MENU

2:30 PM - LATE

•ACE NEW YORK COCKTAILS•

LAVENDER HAZE 21

gin rhubarb, lavender syrup & lemon

LAST WORD 21

gin, faccía bruto centebre, maraschino luxardo & lime

PICKLETINI 21

choice of gin or vodka, lillet & homemade pickle juice

DESERT BLOOM 21

watermelon infused mezcal, lime, ginger & prickly pear

GOLDEN SUNSET 22

vodka, mango, lime, pamplemousse, mint, spicy bitters & club soda

LIMON DEL DIABLO 21

tequila, lemon, aperol & montenegro

BLACK CHERRY OLD-FASHIONED (TAP) 22

bourbon, black cherry demerara, cognac & walnut bitters

KYOTO SPICE 21

rum, matcha, ginger and cinnaomon

ZERO PROOF

MEXICAN STYLE LAGER OR IPA (N/A) 9

athletic brewing, stratford, ct (0.5% abv)

HOT APPLE CIDER 7

CLUB BLOSSOM (N/A) 10

Lavendar, mint, lemon, sparkling water

WHITE WIDOW CIDER (N/A) 9

original sin, new york, ny

HAPPIEST HOUR(S)

BEER & WINE

12 PM - 7 PM

SUNDAY BEER (CAN) 6

lager, brooklyn, ny (3.9% abv)

PROSECCO (TAP) 12

archer roose, veneto, it n/v

SAUVIGNON BLANC (TAP) 12

malborough, new zealand, cl '23

COCKTAILS

3 PM - 7 PM

AMBER SPRITZ 12

gin, lemongrass, suze, italicus, lillet

SUN STEEPER 12

aperol, iced tea, prosecco

MAIZ Y FUEGO 12

tequila, aperol, nixta lime

the **LOBBY**
AT ACE HOTEL NEW YORK

BEER & WINE

12 PM - LATE
BUBBLES

PROSECCO (TAP) 15/67
archer roose, veneto, it n/v

CAVA 15/67
nit del foc, glera, sp n/v

WHITE

PINOT GRIGIO 15/65
avia, primorska, sl '24

SAUVIGNON BLANC (TAP) 15/65
starborough, malborough, nz '23

CHARDONNAY 16/72
el charo, pays d'oc, fr '22

ROSE & ORANGE

ROSÉ 16/72
minuty prestige, provence, fr '24

ORANGE 15/65
kranso, goriska, sl '22

RED

CABERNET FRANC 15/65
chateau les trois croix, bordeaux, fr '22

MERLOT CABERNET SAUVIGNON 16/72
chateau haut grelot, bordeaux, fr '20

PINOT NOIR 15/65
skyside, central coast, ca '21

DRAFT BEER

HOUSE PILSNER 13
paulaner, germany (4.8% abv)

BELGIAN STYLE WHEAT BEER 13
allagash white, portland, me (5.2% abv)

FIDDLEHEAD IPA 13
shelburne, vt (6.2% abv)

GOLDEN ALE 13
sloop cruiser, hopewell junction, ny (4.2% abv)

BOTTLES & CANNED BEER

ANYTIME LAGER 8
sunday beer, brooklyn, ny (3.9% abv)

VENOMOUS VILLAINS IPA 14
kcbc, brooklyn, ny (6.9% abv)

OATMEAL STOUT 14
samuel smith, tadcaster, uk (5% abv)

DOWNEAST CIDER 9
downeast, boston, ma (5.1% abv)

WOLFER DRY ROSE CIDER 14
long island, ny (6.9% abv)

ALL DAY MENU

11 AM - 11 PM

CAESAR SALAD 16

grilled romaine, anchovy, green garlic, sourdough
croutons, shaved parmesean
add grilled chicken breast \$8

KALE QUINOA AVOCADO SALAD 18

candied walnuts, lime, vinaigrette

FROMAGE PLATE 18

manchego, aged cheddar, forme d'ambert, marcona almond,
castleveltrano olive, honeycomb, toasted baguette

FIG & BRIE SANDWICH 16

grilled sourdough, melted brie, fig jam, arugala
add jamon \$8

GRILLED FLATBREAD 16

slow-roasted tomato marinara, burrata, basil
add jamon \$8

POULET PANE 22

fried chicken thigh, ancho chili aioli, lemon

"ACE" BURGER 24

6oz grass-fed beef, caramelized onion, smoked cheddar,
bibb lettuce, garlic aioli, brioche bun

STEAK CUT FRIES 12

smoked paprika rub, maldon sea salt, roasted garlic
saffron aioli

TRUFFLE FRIES 14

white truffle oil, shaved parmesean, fried parsley

CRISPY BRUSSEL SPOUTS 16

jalapeno apple vinaigrette, smoked bacon,
fried shallots

consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.

the LOBBY

ACE HOTEL NEW YORK

**BREAKFAST
&
CAFFEINE**

COFFEE COUNTER

7:30 AM - 6:00 PM

HOT BEVERAGES

Please specify your
milk/milk alternative preference:
whole milk, half & half,
almond milk & oat milk

LATTE	5
ESPRESSO	4
CAPPUCINO	5
ORANGE JUICE	7
GRAPEFRUIT JUICE	7
DRIP COFFEE	4
ASSORTED LOOSE TEA	6
DECAF: lemon myrtle, chamomile, mint	
CAFF: earl grey, english breakfast, china green	

COLD BEVERAGES

COLD BREW	6
ICED BLACK TEA	5
ACQUA PANNA	9
SAN PELLEGRINO	6
aranciata, aranciata rossa, limonata	

SEASONAL SYRUPS

vanilla, caramel, hazelnut, lavender, chocolate

BREAKFAST

MON - FRI 7:30 AM - 11:00 AM

AVOCADO TOAST 22

avocado mash, poached egg, pickled onion, watercress.
citrus vinaigrette, grilled sourdough

TWO EGGS (ANY STYLE) 18

fingerling hash, roasted tomato

DUCK EGG EN COCOTTE 21

reduced duck fat, herb pistou, espelette, grilled
sourdough

GRUYERE OMELETTE 21

gruyere, fine herbs, cress salad

SMOKED SALMON & POTATO BELINI 23

norwegian smoked salmon, red onion, caper, slow
roasted tomato, herb cream cheese, potato pancake

CROISSANT PAIN PERDU 19

blood orange, apricot compote, vanilla mascarpone,
yuze maple syrup

MANDARIN PARFAIT 12

full fat yogurt, mandarin coulis, blueberry, house
granola, toasted coconut, bee flower honey, mint

CHIA SEED PUDDING 12

coconut, fig, vanilla bean, bee flower honey, mint

SIDES

THICK CUT NUESKE BACON	9
LAMB MERGUEZ	12
HALF AVOCADO	6
extra virgin olive oil, lemon	
FINGERLING HASH	8
fingerling potato, caramelized onion, red pepper cummin, smoked paprika	

consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness.

AT ACE HOTEL NEW YORK

BEER & WINE

12 PM - LATE

BUBBLES

PROSECCO (TAP) archer roose, veneto, it n/v	15/67
CAVA (187 ML) freixenet, catalunya, esp n/v	16/67
BRUT ROSE PROSECCO (200 ML) ruggeri argeo, it n/v	15
PROSECCO BTL luca paretta, glera, it n/v	63
CHAMPAGNE BTL moet & chandon, brut, fr n/v	115

WHITE

PINOT GRIGIO the pinot project, veneto, it '21	14/63
SAUVIGNON BLANC (TAP) starborough, malborough, nz '23	14/63
CHARDONNAY contesse marion, pays d'oc, fr '22	14/63

ROSE/ORANGE

ROSÉ bieler pere et fils, provence, fr '21	16/72
MATTEO FURLANI müller thurgau, alto adige, it '22	16/72

RED

MONTEPULCIANO D'ABRUZZO vigneti del sole, puglia, it '22	14/63
SYRAH GRENACHE clovis wines, loire valley, fr '20	16/68
PINOT NOIR mark west, graton, ca '22	15/65

DRAFT BEER

HOUSE LAGER jack's abby, framingham, ma (5.2% abv)	13
FRUITED SOUR omnegang, cooperstown, ny (6.5% abv)	13
PAULANER PILSNER munich, germany (4.5% abv)	13
FIDDLEHEAD IPA shelburne, vt (6.2% abv)	13

BOTTLES & CANNED BEER

ANYTIME LAGER sunday beer, brooklyn, ny (3.9% abv)	8
DOWNEAST CIDER downeast, boston, ma (5.1% abv)	9
VENOMOUS VILLAINS IPA kebc, brooklyn, ny (6.9% abv)	14
OATMEAL STOUT samuel smith, tadcaster, uk (5% abv)	14

AT ACE HOTEL NEW YORK

the LOBBY

BRUNCH
&
CAFFEINE

COFFEE COUNTER

7:30 AM - 2:00 PM

HOT BEVERAGES

Please specify your
milk/milk alternative preference:
whole milk, half & half,
almond milk & oat milk

LATTE 5

ESPRESSO 4

CAPPUCINO 5

ORANGE JUICE 7

GRAPEFRUIT JUICE 7

MATCHA 7

DRIP COFFEE 4

LAVENDER LATTE 7

ASSORTED LOOSE TEA 6

DECAF: lemon myrtle, chamomile, mint

CAFF: earl grey, english breakfast,
china green

COLD BEVERAGES

COLD BREW 6

ICED BLACK TEA 5

ICED HIBISCUS GINGER TEA 5

ACQUA PANNA 9

SAN PELLEGRINO 6

aranciata, aranciata rossa, limonata

SEASONAL SYRUPS

vanilla, caramel, hazelnut, maple, coconut
tiramisu, pumpkin spice, chocolate 1

SPRING SPECIALS

STRAWBERRY MATCHA 8

BRUNCH

SAT - SUN 7:30 AM - 2:30 PM

MAINS

FRESH FRUITS & BERRIES 16
yogurt, granola & raw honey

FRENCH TOAST 18
seasonal fruit, whipped creme fraiche
& maple butter

AVOCADO DELUXE 21
poached egg & pistachio pesto
served over sourdough

HAM & EGGS 24
sunnyside up eggs, black forest ham, sourdough &
fingerling potatoes

SIDES

AVOCADO 6

BRATWURST 8

FINGERLING POTATOES 8

SMOKED BACON 8

FRESH BERRIES 10

SMOKED SALMON 12

PASTRIES

PLAIN CROISSANT 6

PAIN AU CHOCOLAT 7

CARROT BREAD 7

HAM CHEESE CROISSANT 11

FROM RESTAURANT KOLOMAN

consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness.