### **CRAFTS**

#### A Rose by Any Other Name I 16

Rose Petal Titos I Chambord I Creme de Cacao Lemon Juice | Rose Water | Raspberry Vanilla Syrup Chocolate Bitters | Vanilla Rose Diffuser | Rose Sugar

#### No Barq All Bite I 16

Old Grand Dad I Luxardo I Demerara Shanky's Whip | Absinthe | Orange Bitters | Soda

#### Head in the Sand | 16

Don Q White Rum | Plantation Original Dark Rum Giffard Vanilla | Orgeat | Lime Juice

#### The Tickler | 14

Miles Gin | Cucumber Slices | Mint Lemon Juice | Simple Syrup

#### \*Blue Footed Booby | 16

Ilegal Mezcal | Giffard Elderflower Giffard Ginger | Lime Juice | Agave | Egg White

#### Very Cutesy | 15

Platinum Vodka | Velvet Falernum Raspberry Puree | Orgeat | Lemon Juice Coupe | Sugar Rim

#### \*The Baker | 16

Old Grand Dad Bourbon | Montenegro Amaro Cinnamon Syrup | Lemon Juice | Egg White

#### Trunk Murderess | 17

Smoke Wagon Bourbon Amaro Lucano Anniversario Pistachio Orgeat | Australian Coffee Bitters

#### Ostrich Pornstar | 15

Roxx Vodka | Passionfruit Puree Lemon Juice | Prosecco Float

#### Last Mango in Mexico | 16

El Tesoro Blanco | Naranja Liqueur Ancho Reyes Chili | Jalapeno | Mango | Lemon

## CLASSICS

\*Clover Club | Late 1800's The Clover Club, Philadelphia | 16 Zephyr Gin | Raspberry Syrup | Lemon Juice | Egg White

#### Espresso Martini | 1980's Soho Brasserie, London | 16

Platinum Vodka | Borghetti Espresso Liqueur | Romana Amaro | Averna Amaro | Cold Brew

#### Trader Vic's Mai Tai | 1944 Trader Vic's, Oakland CA | 15

Saint James Rhum Paille I Flor de Cana 4yr Orange Liqueur | Orgeat | Demerara

#### Paloma | 1955

Somewhere Between Mexico and Phoenix | 15 Herradura Silver | Lime | Q Sparkling Grapefruit Soda

#### Vesper Martini | 1953 lan Fleming, Casino Royal | 15

Plymouth Gin | Roxx Vodka | Cocchi Americano

#### Oaxacan Old Fashioned | 2007 Death & Co., Manhattan NY | 18

El Tesoro Reposado | Lopez Real Mezcal | Agave Angostura Bitters | Mole Bitters

#### Paper Plane | 2007 Milk & Honey, New York | 15

Old Grand Dad Bourbon | Romana Amaro | Aperol Lemon Juice

#### Vieux Carre | 1937 The Carousel Bar, New Orleans | 15

Michter's Rye | Maison Rouge V.S.O.P. | Benedictine

#### French Martini | Late 1980's Keith McNally, New York | 16

Roxx Vodka | Chambord | Pineapple Juice Lemon Juice | Raspberry

#### **Bourbon St. Sazerac | 1812 New Orleans, The Oldest Known** America Cocktail | 17

Whistle Pig Rye | St. George Absinthe Peychauds Bitters | Demerara Syrup

A A M A MANUAL M





# **OLD FASHIONEDS**

#### Standard | 15

Choose your booze: Bourbon | Rye | Rum | Tequila Scotch | Mezcal

#### Upgraded | 18

Choose your booze: Buffalo Trace | WhistlePig PiggyBack Flor de Cana Rum | El Tesoro Tequila Monkey Shoulder Scotch | Ilegal Mezcal

**Private Barrel Selected Bourbon | 20** 



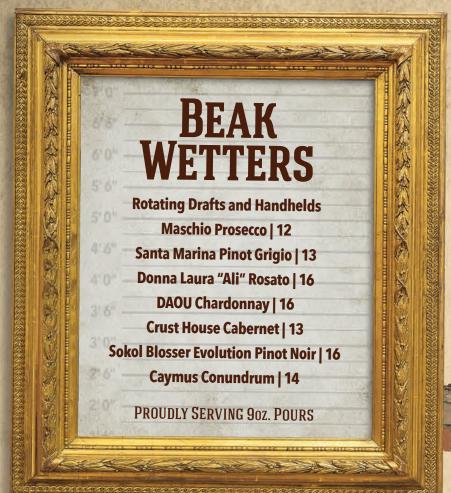






THEOSTRICHBAR.COM

\* Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please enjoy responsibly. Menu items and prices are subject to change.





# **INDUSTRY NIGHT**

\$5 Menu

Garlic Knots | Meatball Sliders Pasta Marinara | NY Rustica

**Shot of Fernet** 



Beer **Will Call Side Car** 

### **EQUILA TUESDAY**

Zodiac Margarita | 8 20% off Tequila **Tequila Flight** 

### WHISKEY WEDNESDAY

**Break Even Bottle** 20% off Whiskey **Whiskey Flight** 

# FROM THE KITCHEN

### SUNDAY - THURSDAY UNTIL 10PM | FRIDAY & SATURDAY UNTIL MIDNIGHT

. Tegginga ang kanggara papakang papakang panggang ang papakang ang kanggarak kanggarak kang kang panggarah pang

Bone Marrow | 16
Spiced Garlic | Parsley Oil | Charred Bread | Wilted Arugula
Optional Luge: 2 Shots of Bottled in Bond Whiskey | 8 each

Charcuterie | 16 Italian Antipasti

Fried Calamari | 15

Pickled Fresnos | Fra Diavolo

**Burrata Fritta | 15** 

Crispy Breaded Burrata | Vodka Sauce | Grilled Bread

Meatballs | 13 Ricotta Cheese | Grilled Bread

Short Ribs & Parmesan Polenta | 28 Parmesan Polenta | Charred Broccolini

**Angel Hair Pomodoro | 19** 

Cherry Tomatoes | Garlic Confit | Parmesan

Parpadelle Bolognese | 23 Beef and Pork Ragu | Parmesan

Chicken Alla Vodka | 24

Vodka Sauce | Pancetta | Fresh Mozzarella | Basil Pesto | Chard Broccolini

Pizzetta Margherita | 14

San Marzano Tomatoes | Whole Milk Fresh Mozzarella 1st Pressed Olive Oil | Basil

Pizzetta Lombardi | 17

Mascarpone | Fig | Honey | Arugula | Chili Flakes

Pizzetta Americano | 18

Double Pepperoni | Ricotta | Hot Honey

**Mediterranean Farm Salad | 15** 

Farro | Field Greens | Roasted Artichokes | Cucumber | Tomato Pickled Red Onions | Feta | House Vinaigrette

Tangerine Spiced Olives | 7
Grilled Bread

Shrimp Oreganata | 18

Garlic Sautéed Shrimp | Garlic Buttered Bread Crumbs | Citrus Butter Sauce



# **SWEETS**

Tiramisu | 12 **Espresso Soaked Ladyfingers Sweet Cream** 

Warm Butter Cake | 11 Vanilla Bean Ice Cream

Nutella® Cheesecake | 11 NY Style | Graham Cracker Crust

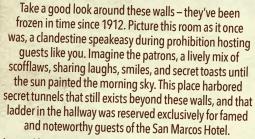




THEOSTRICHBAR.COM

\* Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please enjoy responsibly. Menu items and prices are subject to change.





Legend has it that, post-prohibition, Ostrich feathers were collected from the bustling streets outside and stashed right here, under the direction of Dr. AJ Chandler. Those feathers were later sold to Hollywood's elite, adorning

flapper dresses and hats, all thanks to the doctor's entrepreneurial flair. After Dr. Chandler's death, the room was boarded up and sealed holding its secrets for almost a century in the dark.

In 2014 – I climbed that same ladder used by guests from eras past, unveiling a dirt floor cocooned in concrete and history. Inspired by the tales echoing within, a vision unfolded and a duty took hold: to transform that dusty past into the cocktail bar you see today. Our drinks, created by a stellar team of mixologists, pay homage to classic cocktails and modern day crafts which weave their own new stories in this historic setting.

The Ostrich, born from this legacy, honors those who reveled here before us, sharing drinks, stories, and laughter. So, take a moment, enjoy this drink, savor the company around you, share a tale, and lift your glass high. Here's to this room's long and rich history and to our fleeting, precious time together.

Thanks for being here tonight. Cheers! **Michael Merendino, Proprietor**