NYCHEESES & STINGER HONEY 24
St. Stephen Four Fat Fowl, Old Chatham Ewe’s Blue,
Sprout Creek Farm Toussaint, rooftop honey

SALUMI 22
Chorizo seco, prosciutto di parma, finocchiona, Olive Tapenade

SALUMI AND NY CHEESES 33

AVOCADO TOASTS 16
Jumbo lump crab, lime aioli, pickled red onion

MEZZE TASTING 17
Baba ganoush, hummus, marinated vegetables, grilled naan

MINI LOBSTER ROLLS 18
Garlic aioli, butter lettuce, brioche

SALMON POKE 15
Spicy tomato aioli, sesame seeds, wasabi tobiko, rice crackers

SHRIMP DUMPLINGS 16
Truffle honey, shallots, chili

HONEY GRILLED SHRIMP COCKTAIL 23
Mango salsa, honey cocktail sauce

BUFFALO CHICKEN LOLLIPOPS 16
Creamy blue cheese dressing

BBQ CHICKEN NACHOS 15
Black beans, cheddar, jalapeño, charred tomato salsa
FOR THE COLONY
SHAREABLE BITES

STINGER CHEESESTEAK SLIDERS 17
Shaved beef tenderloin, American cheese, peppers, onions, bread & butter pickles

SMOKED RIBS 19
Honey, chili, apple vinegar

TOMATO AND RICOTTA FLATBREAD 16
Mozzarella, cherry tomatoes, arugula

MARINATED OLIVES 6

TRUFFLE MAC ‘N CHEESE 16
Torchio pasta, Stinger cheese blend, shaved black truffles

TRUFFLE FARM FRIES 10

FRENCH FRIES 8

NECTAR
SWEET TREATS

FLOURLESS CHOCOLATE CAKE raspberries, vanilla sauce 11

NEW YORK STYLE CHEESECAKE strawberry compote 11

MINI APPLE PIE cinnamon ice cream, cranberry crème anglaise 12

ICE CREAM espresso, vanilla, chocolate, strawberry 10

SORBET lemon, raspberry or chocolate 10

Since 2011, The InterContinental New York Times Square Hotel has been at the forefront of urban bee conservation by harvesting honey twice a year from our two rooftop beehives, a habitat for more than 60,000 bees.

The Stinger Cocktail Bar & Kitchen is Chef Todd English’s first ever cocktail focused concept in collaboration with world-renowned mixologist, Francesco Lafranconi. Together, this dynamic pair incorporates the rooftop honey in shareable dishes of worldly comfort food and selection of inventive, and meticulously crafted cocktails. Guests can sip, sample and share new creations offered in three sizes:

“Beehave”, “Buzz”, and “Sting”, which are two, six and twelve ounces respectively.

Punch bowl cocktails are also offered for parties of four to eight people, along with a selection of wine and beer.
Wines By the Bottle

Red

Louis Latour
Marsannay, Pinot Noir, Cote-d’Or, France 2013

Andre Neveu "Sancerre Rouge"
Pinot Noir, France 2012

Marques de Riscal "Rioja Reserva"
Tempranillo, Spain 2009

Montinore
Pinot Noir, Willamette Valley, OR 2013

Hecht & Bannier "Faugeres"
Syrah, Languedoc, France 2010

Clarence Dillon Clarendelle
Bordeaux, France 2011

Sanford
Pinot Noir, Carneros, CA 2012

Joseph Drouhin "Gevrey-Chambertin"
Pinot Noir, France 2011

Penner Ash
Pinot Noir, Willamette Valley, OR 2012

Bergstrom Shea Vineyard
Pinot Noir, Willamette Valley 2011

Flanagan
Cabernet Sauvignon, Bennett Valley, Sonoma 2010

All outside bottles will be subject to a $35 corkage fee.
WINES BY THE BOTTLE

SPARKLING

VEUVE CLICQUOT “YELLOW LABEL”
Reims, France NV

MOET AND CHANDON
Nectar Imperial Rose

RUINART BRUT
Blanc de Blancs. France NV

LOUIS ROEDERER
Cristal, Champagne, France

KRUG BRUT GRAND CUVEE
Reims, Champagne, France

WHITE

ZACA MESA
Viognier, Santa Ynez Valley, CA, 2010

CONUNDRUM 25yr ANNIVERSARY
White Blend, CA 2014

NEWTON RED LABEL
Chardonnay, Napa County CA 2013

PETALUMA
Riesling, Hunlin Hill, Clare Valley, AU 2013

DOMAINE J.A. FERRET
Pouilly-Fuisse, Burgundy, France 2012

REMY PANNIER
Sancerre, Loire Valley, France 2014

LOUIS LATOUR CHASSAGNE-MONTRACHET
Chardonnay, France 2013

BARON DE LADOUCETTE
Pouilly-Fume, Loire, France 2010

LOUIS LATOUR MEURSALT-BLAGNY
1er Cru, Burgundy, France 2010

PAUL HOBBS
Chardonnay, Russian River Valley, CA 2008

CRAFT SIGNATURE COCKTAILS

THE STINGER
Grey Goose Le Citron Vodka shaken with Yellow Chartreuse Herbal Liqueur & fresh squeezed lemon, finished with light house-made demi-sec mead foam

MR. TRIPPE
Mister Katz’s Rock & Rye Whiskey & Campari Aperitif shaken with fresh lemon juice, Genievre’s Grenadine & a splash of Highland Park 12yr Single Malt Scotch

GOOD OLD TIMES
Havana Club Anagro Clásico & Fino Sherry swizzled with Crème de Pêche, adorned with mint, served over ice

BARBEE DOLL
Bombay Sapphire East Gin muddled with fresh ginger & house-made strawberry coulis, shaken with St-Germain Elderflower Liqueur, finished with Chandon Rosé

JETSETER
Pavan French Liqueur & Aperol Aperitif shaken with fresh lemon juice, finished with sharp passion fruit sorbet & spritzed with earl grey infused vodka fragrance

THE KILLER BEE
Jack Daniel’s Single Barrel Rye Whiskey & Illegal Mezcal shaken with fresh grapefruit juice, agave nectar, Fever-Tree Ginger Beer, served tall

GRINGO
Roca Patrón Reposado shaken with Yuzu Sorbet, finished with a splash of Lejay Crème de Cassis & a pinch of black lava salt

SMOKIN’ SIPPER
House Smoked Woodford Reserve Bourbon & Ardbeg Single Malt stirred with Adelaide’s Oregano Syrup & rosemary infused Noilly Prat Dry Vermouth

BEE GOOD
Lemon juice, rooftop honey, mint

BEHAVE TASTING FLIGHT 18
Choose 3 from the above

A portion of the proceeds from the Bee Good cocktail will be donated to The Bee Coop Company & Urban Beekeeping Laboratory and Bee Sanctuary, Inc., a nonprofit organization that funds research to improve bee health, educational programs for local schools, and provides beehives for communities in need.
SPIRITS

IRISH & CANADIAN WHISKEY
JAMESON 16
CANADIAN CLUB 15
CROWN ROYAL 17

BOURBON WHISKEY
WOODFORD RESERVE DOUBLE OAKED 21
WOODFORD RESERVE 18
OLD FORESTER 15
OLD FORESTER 1870 17
ANGELS ENVY 18
BULLEIT 17
MAKER MARK 17

RYE WHISKEY
JACK DANIELS SINGLE BARREL 25
WOODFORD RESERVE RYE 16
BULLEIT 17
RITTENHOUSE 16
MR. KATZ ROCK & RYE 15

TENNESSEE WHISKEY
JACK DANIELS 17
JACK DANIELS SINATRA 40
JACK DANIELS SINGLE BARREL 25
GENTLEMAN JACK 18

BLENDED SCOTCH
JOHNNIE WALKER BLACK 18
JOHNNIE WALKER BLUE 65
DEWAR'S WHITE LABEL 15
CUTTY SARK AGED PROHIBITION EDITION 16
THE FAMOUS GROUSE 15
# Spirits

**Single Malt Scotch**
- Aberfeldy 12yr
- Craigellachie 13yr
- Deveron 12yr
- Royal Brackla 12yr
- Aultmore 12yr
- Ardbeg
- Macallan 12yr
- Macallan Rare Cask
- Macallan 18yr
- Macallan 25yr Sherry Oak
- Highland Park 12yr
- Highland Park 18yr
- Glenmorangie 10yr

**Cognac**
- Hennessy XO
- Hennessy VSOP
- Hennessy VS

**Port**
- Graham’s 40yr
- Taylor Fladgate 20yr
- Taylor Fladgate 10yr
- Fonseca Bin 27

**Cordials**
- St Germain
- Bailey’s
- Amaretto di Saronno
- Drambuie
- Frangelico
- Grand Marnier
- Pimm’s
- Campari
- Fernet Branca
- Chartreuse Green
- Pernod
- Lillet White
- Sambuca Romana
- Caravella Limoncello

# Classic Cocktails

**Dry Martini**
Your Choice of Gin or Vodka, stirred with Carpano Bianco Vermouth fragrance, served with a trio of stuffed olives

**Manhattan**
Woodford Reserve Rye, Carpano Antica Aged Vermouth, custom bitters blend & house infused fábri cherries

**Daquiri**
Havana Club Añejo Blanco Rum shaken with fresh lime juice & house-made syrup

**Negroni**
Bombay Sapphire East Gin stirred with Campan Apertif & Carpano Aged Vermouth, finished with an orange peel, served over ice

**Moscow Mule**
Stoli Limon vodka & Ginger Liqueur shaken with fresh lime juice, orange bitters, finished with Fever-Tree Ginger Beer, served in a copper mug

**Margarita**
Roca Patrón Silver Tequila & Cointreau Orange Liqueur shaken with fresh lime juice & agave nectar, half-rimmed with sea salt, served over ice

**Old Fashioned**
Old Forester 1870 Original Batch Bourbon stirred with aromatic bitters saturated sugar cube, orange peel & fábri cherry, served over ice

**Cosmopolitan**
Stoli Elite Vodka & Cointreau Orange Liqueur shaken with fresh lime juice & cranberry juice

**Bees Knees**
Dorothy Parker Gin, shaken with fresh lemon juice & rooftop honey

**Sidecar**
Hennessy Privilege VSOP Cognac & Cointreau Orange Liqueur shaken with fresh lemon juice, half-rimmed raw sugar, served up
## Wines by the Glass

### Sparkling

<table>
<thead>
<tr>
<th>Winery</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td><strong>DE ALOIS</strong></td>
<td>16/60</td>
</tr>
<tr>
<td><strong>DE ALOIS</strong></td>
<td>17/64</td>
</tr>
<tr>
<td><strong>MOET &amp; CHANDON</strong></td>
<td>24/92</td>
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### White

<table>
<thead>
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<tbody>
<tr>
<td><strong>DANZANTE</strong></td>
<td>14/50</td>
</tr>
<tr>
<td><strong>WHITEHAVEN</strong></td>
<td>16/56</td>
</tr>
<tr>
<td><strong>HESS</strong></td>
<td>16/56</td>
</tr>
<tr>
<td><strong>JEAN-PAUL BALLAND</strong></td>
<td>15/54</td>
</tr>
<tr>
<td><strong>LICIA</strong></td>
<td>14/50</td>
</tr>
<tr>
<td><strong>DR. LOOSEN &quot;EROICA&quot;</strong></td>
<td>18/60</td>
</tr>
<tr>
<td><strong>SONOMA CUTrer</strong></td>
<td>18/60</td>
</tr>
<tr>
<td><strong>ROBERT MONDAVI OAKVILLE</strong></td>
<td>24/90</td>
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### Rosé

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<td><strong>FLEUR DE MER</strong></td>
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### Red

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<th>Winery</th>
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<tbody>
<tr>
<td><strong>MACMURRAY RANCH</strong></td>
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</tr>
<tr>
<td><strong>CHATEAU ST JEAN</strong></td>
<td>14/50</td>
</tr>
<tr>
<td><strong>TERRAZAS DE LOS ANDES</strong></td>
<td>14/50</td>
</tr>
<tr>
<td><strong>LOUIS M. MARTINI</strong></td>
<td>15/34</td>
</tr>
<tr>
<td><strong>HACIENDA DE ARIZANO</strong></td>
<td>18/68</td>
</tr>
<tr>
<td><strong>ACHAVAL-FERRER</strong></td>
<td>20/76</td>
</tr>
<tr>
<td><strong>MODUS RUFFINO</strong></td>
<td>21/78</td>
</tr>
</tbody>
</table>

### Beers

#### American Craft Draft Beer 9

- **LAGUNITAS IPA**, Petaluma, US
- **ALLAGASH WHITE**, Watertown, ME
- **BRONX BANNER**, Golden Ale, New York, US

#### Bottled Beer 8

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>STELLA ARTOIS</strong></td>
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<tr>
<td><strong>HEINEKEN</strong></td>
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<tr>
<td><strong>GUINNESS</strong></td>
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<tr>
<td><strong>BUDWEISER</strong></td>
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<tr>
<td><strong>SAM ADAMS</strong></td>
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<tr>
<td><strong>SIERRA NEVADA</strong></td>
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<tr>
<td><strong>BLUE MOON</strong></td>
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<tr>
<td><strong>AMSTEL LIGHT</strong></td>
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<tr>
<td><strong>COORS LIGHT</strong></td>
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<tr>
<td><strong>BUD LIGHT</strong></td>
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</tr>
<tr>
<td><strong>MILLER LIGHT</strong></td>
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</tr>
</tbody>
</table>
**SPIRITS**

**VODKA**
- STOLI ELETIT 22
- BELVEDERE UNFILTERED 20
- BELVEDERE 18
- GREY GOOSE 18
- SNOW LEOPARD 17
- TITOS 16
- ABSOLUT 16
- STOLICHNAYA 15

**GIN**
- HENDRICKS 18
- BOMBAY SAPPHIRE 17
- BOMBAY SAPPHIRE EAST 17
- TANQUERAY 16
- BEEFEATER 16
- DOROTHY PARKER - NY DISTILLERY CO 15

**TEQUILA**
- GRAN PATRON ANEJO BURDEOS 98
- GRAN PATRON EXTRA ANEJO PIEDRA 70
- GRAN PATRON PLATINUM 42
- DON JULIO 1942 45
- ROCA PATRON ANEJO 27
- ROCA PATRON REPOSADO 23
- ROCA PATRON SILVER 20
- PATRON SILVER 17

**RUM**
- FACUNDO EXIMO 22
- FACUNDO NEO 17
- HAVANA CLUB 15
- BACARDI 16
- BACARDI SUPERIOR 15
- PYRAT RUM 15
- BRUGAL 1888 RON GRAN RESERVA FAMILIAR 15
- CAPTAIN MORGAN 16
- LEBLON CACHACA 17

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**FOR THE HIVE**

**PUNCH BOWL COCKTAILS WITH GARNISHES FOR 4 OR 8 GUESTS**

48 | 75

**QUEEN BEE**
Belvedere Unfiltered Vodka, Crème de Pêche, Chandon Rosé, fresh berries, lemon juice, mint & house-made rooftop honey syrup

**HONEYED RUM PUNCH**
Bacardi 8yr Aged Rum, house-made black tea demerara syrup, fresh lime juice, rooftop honey & Peychaud's Bitters

**THE POLO CLUB**
BarSol Pisco Torontel-Grape, Marie Brizard Apricot Liqueur, iced mint tea, citric acid, Fever-Tree Ginger Ale & Angostura Bitters

**PUNCH ME**
Jack Daniel's Single Barrel Rye Whiskey, Aperol Aperitif, fresh grapefruit juice, Chandon Brut Classic Sparkling Wine

**RED-EYE ESPRESS**
Hennessy Privilege VSOP Cognac, Frangelico Hazelnut Liqueur, Kahlúa Coffee Liqueur, Lavazza Espresso Coffee, Wilks & Wilson Gertrude's Gomme with dashes of Chocolate Aztec Bitters

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**AGELESS COCKTAILS**

**NON-ALCOHOLIC**

11

**THE STINGER ICED TEA**
Fresh lemon juice, organic peppermint tea, rooftop honey

**PERFECT STRANGER**
Fresh raspberries & lemon juice, raspberry syrup, Fever-Tree Ginger Ale

**EXOTIC THINKING**
Passion fruit coulis, fresh lime juice, Orgeat syrup, Fever-Tree Seltzer