

JACQUES' BAR

AT MAJORELLE

WATER

Evian—13

Evian Sparkling—13

Perrier—10

FRESH SQUEEZED JUICES—15

Orange Grapefruit

SOFT DRINKS—10

COFFEE—15

Espresso

Cappuccino

Café Américain

THÉ—15

Flowery Earl Grey, English Breakfast,

Lapsang Souchong, Imperial Green, Thunderbolt Darjeeling

TISANES—15

Organic Peppermint, Lemon Verbena,

Organic Chamomile, Jasmine

MOROCCAN MINT TEA—15

Fresh Mint Tea

MOCKTAILS—18

Pêche Pure

Peach Purée, Ginger Beer, Lemon

Faux-jito

Elderflower, Mint, Lime

French Bloom Le Rosé 0% Alcohol—25

LIQUORS

Amaretto Di Saronno—21
B&B—21
Bailey's—21
Drambuie—21
Fernet Branca—21
Grand Marnier—21
Kahlua —21
Mandarin Napoleon—21
Sambuca Romana—21
Amaro Nonino—21
Chartreuse Verte—21
Chartreuse VEP—35

SWEET WINES

Domaine de Durban, Muscat de Beaumes-de-Venise 2021	21
Domaine des Baumard, Quarts de Chaume, Grand Cru Val de Loire 2017	25
Banyuls, Rimage Chapoutier, Languedoc Roussillon 2012	25
Château Suduiraut, Castelnau de Suduiraut Sauternes 2016 Sauternes 2016	26
Emilio Lustau, East India, Sherry, Solera, Reserva NV	21
Ramos Pinto, 20 years, Tawny, Porto, Portugal	35
Broadbent, Madeira, Old Boel, 10 years old, Portugal NV	21
Royal Tokaji Wine Co., Tokaji Aszu, Hungary 2017	25

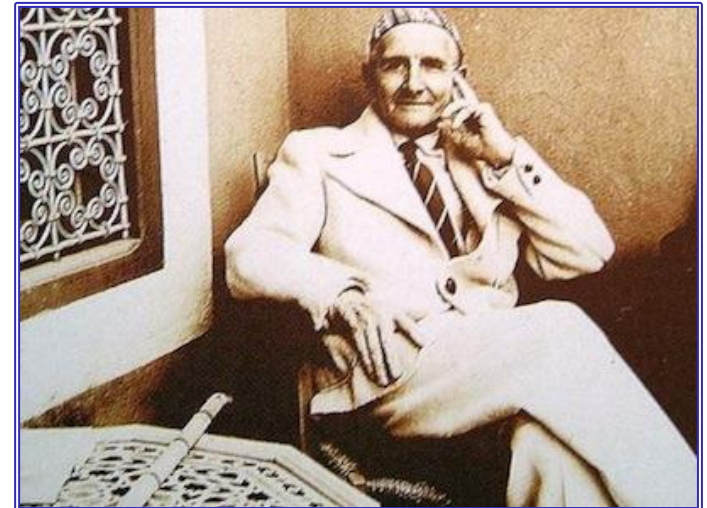
JACQUES MAJORELLE

Inspired by the beautiful Majorelle Gardens in Marrakech, Jacques Bar pays homage to the life and legacy of Jacques Majorelle, the French painter who cultivated his lush Moroccan oasis over the course of forty years.

As all great works of art are set to outlive their creator, Monsieur Majorelle's villa and garden was later acquired by Yves Saint-Laurent and Pierre Bergé who restored it into the world-renowned cultural attraction it is today.

From ambiance to cuisine, Jacques Bar seeks to deliver the vibrant spirit of the Majorelle Gardens to New York City.

Besseha & Bon Apétit!



“Jacques Majorelle in his Garden”
Marrakech, circa 1949

APERITIF

Dubonnet Rouge—21
Lustau Fino “Puerto Fino”—21
Aperol—21
Byrrh—21
Campari—21
Lillet Blanc—21
Punt E Mes—21
Suze—21
Bonal—21
Pernod—21
Pimm’s—21

GIN

Beefeater—25
Plymouth—25
Bombay Sapphire—26
Hendrick's—26
Roku (Japanese) —25
Tanqueray—25
Monkey 47—28

VODKA

Tito's—25
Grey Goose—26
Ketel One—25
Belvedere—27
Chopin—27
Absolut—25
Stolichnaya—25
Stoli Elite—33

MEZCAL / PISCO

Los Vecinos—25

TEQUILA

Yave Blanco—25
Yave Reposado —28
Herradura Anejo—28
Volcan Blanco—25
Don Julio Blanco—26
Patron Silver—28
Casa Dragones Blanco—28
Casamigos Reposado—28
Codigo Reposado —28
Laneta Reposado —45
Codigo Origen Extra Anejo—95
Jose Cuervo, Reserva La Familia Extra Anejo—75
Don Julio 1942—75
Claze Azul Reposado—75

RUM

Goslings—21
Mount Gay —21
Myer's Dark—21
Sailor Jerry's—21
Clement XO—29
Zafra 21 Years—29

RYE WHISKEY

Bulleit—25
Hudson—26
Michter's—26
Whistle Pig 10 years—28
Whistle Pig 15 years—68

IRISH & CANADIAN WHISKEY

Bushmills—25
Midleton Very Rare Vintage 2019—75
Crown Royal—24

BAR MENU

Warm Goat Cheese, Bibb Lettuce & Fresh Herbs—35
Salade Majorelle—36
Salade Lyonnaise with Bacon, Croûtons and a Poached Egg— 35
Heirloom Beets with Labneh and Sumac —38
Scottish Smoked Salmon Royal—49
Crab Cakes—38
Grilled Salmon, Butternut Squash and Caviar Beurre Blanc —45
Wild Caught Cod with Curry, Rutabaga and Brussel Sprouts —55
Jacques' Burger—38
Chicken Curry with Mango Chutney—45
Risotto du Jour—45

TO SHARE

Olives, Almonds & Chips—17
Crudités & Hummus—29
Pita Nachos (*Labneh and Tabbouleh*)—34
Charcuterie & Cheese—46
Mezze Platter (*Mutabal, Matbucha, Tirokafteri and Pita*)—44
Deviled Eggs with Caviar—47

DESSERT

Mixed Berries—33
Chocolate Mousse—33
Green Apple Granité—25

WINES BY THE GLASS

SPARKLING AND CHAMPAGNE

L. Albrecht, Crémant d'Alsace, Brut, Rosé NV	19
French Bloom Le Rosé <i>0% Alcohol</i>	25
Delamotte, Le Mesnil-sur-Oger NV	37
Vranken, Demoiselle, Brut, Rosé, Reims NV	37
Louis Roederer, Brut Rosé, Reims 2016	42

ROSÉ

La Chapelle Gordonne, Côtes de Provence 2022	23
Whispering Angel, Côtes de Provence 2023	23
Domaine d'Ott, Château de Selle, Bandol 2022	33

WHITE

Elena Walch, Pinot Grigio, Alto Adige, Italy 2023	19
Domaine Christian Moreau, Chablis 2022	27
Domaine Alphonse Mellot, Sancerre "La Moussière" 2023	29
Domaine Aline Beaune, Montagny 2021	27

RED

Domaine Vallot, Le Coriançon, Côtes du Rhone 2021	23
Fanny Sabre, Bourgogne Rouge 2022	29
Chappellet Mountain Cuvée, Cabernet, Napa Valley 2022	26
Château Saint-Georges, Saint-Emilion 2016	35

BEER

Kronembourg 1664—12
Kronembourg 1664 <i>White</i> —12
Stella Artois—12
Brooklyn Lager—12
Chimay—15
Ithaca Flower Power IPA, NY—12
Bitburger (<i>non-alcoholic</i>)—12

BOURBON WHISKEY

Bulleit—25
Knob Creek—25
Maker's Mark—25
Michter's—25
Woodford Reserve—26
Jack Daniel's—25
Basil Hayden—29

SCOTCH WHISKY

Dewar's White Label—25
J&B Rare—25
Chivas Regal 12 Years—28
J.W. Black Label—26
J.W. Blue Label—78

SINGLE MALT WHISKY

Lagavulin 8 Years—28
Glenmorangie 10 Years—26
Talisker 10 Years—29
Glenlivet 12 Years—28
Balvenie 12 Years—26
Macallan 12 Years—34
Bowmore 15 Years—45
Macallan 18 Years—88
Oban 14 Years—34
Highland Park 18 Years—54
Aberlour 18 Years—58
Balvenie 21 Years—68
Macklowe 8 Years—300

JAPANESE WHISKY

Suntory Whisky Toki—25
Yamazaki Single Malt 12 Years —68

ARMAGNAC

Francis Darroze 12 Years—28
Laubade VSOP—24
Laubade 1989—59
Darroze1982—72
Darroze 1975—85

BRANDY/ COGNAC

Gran Duque d'Alba, Solera Gran Reserva—25
Frapin VSOP — 22
Remy Martin VSOP—24
Pierre Ferrand 1er Cru—47
Martel Cordon Bleu—49
Courvoisier XO—54
Remy Martin XO Excellence—58
Hine Homage—67
Tesseron No 53—95
Hennessy Paradis—210
Remy Martin Louis XIII—590

EAU DE VIE/ GRAPPA

Kirschwasser Massenez—24
Mirabelle Massenez—24
Framboise Massenez—24
Poire Williams Massenez—24
Vieille Eau de Vie de Prune—24
Grappa Merlot Di Nonino—24

CALVADOS

Boulard XO—39
Pomme Prisonnière, Christian Drouin—48
Christian Drouin 25 Years—68
Roger Groult 12 Years—28

HALF BOTTLES

CHAMPAGNE

#161 Pommery, Brut, Royal NV	80
#163 Billecart-Salmon, Rosé, Mareuil-sur-Ay NV	145
#165 Ruinart, Blanc de Blancs, NV, Reims	135
#167 Bollinger, Special Cuvée, NV, Ay	145

WHITE WINES

#802 Olivier Leflaive, Bourgogne Blanc «Les Sétilles » 2022	85
#804 JJ Vincent Pouilly-Fuissé « Marie Antoinette » 2022	55
#806 Château Carbonnieux Grand Cru Classé de Graves 2021	80
#807 Alphonse Mellot, Sancerre « La Moussière » 2022	65
#809 Yves Cuilleron, Condrieu, Côtes du Rhone 2021	70

RED WINES

#851 Château Beychevelles, Saint-Julien, 2018	245
#852 Château Lynch Bages, Pauillac, Bordeaux 2006	345
#853 Reserve de La Comtesse Lalande, Pauillac 2010	155
#855 Crozes-Hermitage, Yves Cuilleron 2021	55
#856 Châteauneuf-du-Pape, Château Mont-Redon 2019	75
#861 Pio Cesare, Barolo D.O.C.G, Alba, Italia 2019	155
#871 Arzuaga, Crianza, Ribera del Duero, Spain 2018	45
#881 Hirsch Vineyards, Pinot Noir "San Andreas" California	105

CLASSIC COCKTAILS

Vesper 26

Ketel One Vodka, Bombay Gin, Lillet Blanc, Lemon

French 75 26

Roku Gin, Lemon, Crémant Rosé

Hemingway 26

Havana Club Rum, Luxardo, Lime, Grapefruit

Boulevardier 26

Bulleit Bourbon, Campari, Sweet Vermouth

White Negroni 26

Suze, Lillet Blanc, Gin

Aperol Spritz 26

Aperol, Crémant, Soda

JACQUES COCKTAILS

Bijou 26

Roku Gin, Carpano Antica Sweet Vermouth, Green Chartreuse

Marrakesh Express 26

Tito's Vodka, Pineapple, Saint-Germain

Moroccan Orange 26

Mezcal, Orgeat, Lemon, Orange

Lily Of the Valley 26

Greygoose, Saint-Germain, Lime, Pineapple, Cucumber

Pear Sour 26

Pear Brandy, Pear Nectar, Lemon Juice, Egg White

“Arabica” 27

Espresso Martini