

A NOTE FROM THE TEAM

On behalf of The Dead Rabbit team, we warmly welcome you to the Parlor.

Inspired by the Ireland of today, we've set out to champion the modern Irish maker. From the stools hand turned in County Antrim, music from the island's best-emerging artists, and the menu in your hands, The Parlor is a celebration of the very best that contemporary Ireland has to offer, right here in New York City.

In 2013, we opened The Dead Rabbit with a goal to bring the Irish Pub into the 21st Century. Now, we pay tribute to the time-honored tradition of Irish hospitality, while also looking ahead to the future. Or as we like to say - Tradition, Meet Tomorrow.

Within your menu lies a collection of cocktails that draw inspiration from people, places, and stories, both in Ireland and around the globe. Each section pays homage to the traditional classics we hold dear while presenting a counterpart that charts the path forward.

SLÁINTE!





EFFERVESCENT



HUSH HUSH



Sông Cai Gin, Pangur 'PX Cask' Irish Poitín,
Cassis, Linden Flower, Bubbles

\$21

SECOND WIND



Suyo Italia Pisco, Killowen Pangur Irish Poitín,
Sweet Potato, Cedar Wood, Bubbles

\$21

BEHIND THE DRINKS



HUSH HUSH

Blackcurrants, the central ingredient of this Kir Royale variation, possess a unique allure. These deep purple berries are imbued with a rich and somewhat mysterious flavor. Historically, blackcurrants have been associated with symbolism and lore, often linked to the unveiling of hidden truths. The name “Hush Hush” itself hints at secrecy and the sharing of concealed stories. It invites one to lean in closer, to whisper their innermost thoughts, and to confide in the drink’s mystical properties.



SECOND WIND

This highball embodies a journey of taste and tradition, building upon the Seanchai cocktail from our Spring menu. Infused with the earthy richness of enzymatic sweet potato, the soulful spirit of Peruvian Pisco, and Irish Poitin, this cocktail beckons to those with an adventurous palate. The Second Wind reflects the concept of rejuvenation, breathing new life into tradition and taste.

MARTINI



STEAKHOUSE MARTINI



Konik's Tail Vodka, Rosemary, Late Harvest
Chenin Blanc, Rambutan

\$22

POP SHOP



Condesa Gin, Mommenpop Meyer Lemon Aperitif,
Brûlée'd Blood Orange & Sassafras

\$23

BEHIND THE DRINKS



STEAKHOUSE MARTINI

Indulgence knows no finer companion than the classic Steakhouse Martini. While we hold deep admiration for the “well shaken, extra cold” Martini, we’ve embarked on a mission to enhance this not-so-guilty pleasure with our own unique twist.



POP SHOP

This Martinez takes inspiration from Keith Haring’s “Pop Shop” art gallery, where art extends beyond canvases. The addition of brûléed blood orange and sassafras perfume, applied as an extension of the drink, mirrors Haring’s unique approach, creating an experience that resonates with the spirit of his iconic gallery and the boundless possibilities of artistic expression.

GIMLET



OVERBOARD

TRADITION



Boatyrd Irish Gin, Ki No Tea Gin, Siete Misterios Mezcal,
Apricot, Guajillo, Ginger, Pineapple, Makrut Lime

\$24

16

SEED & STONE



Boatyrd Irish Vodka, Apricot Manzanilla Sherry, Coriander,
Emerald Vinegar, Green Sauce

\$22

TOMORROW

17

BEHIND THE DRINKS

OVERBOARD



Back in the 1800s, wise British sailors turned to citrus juice to fend off the dreaded Scurvy. Among the crew, Rose's Lime Cordial mingled with rum, but the naval officers preferred to pair it with gin. Enter the Overboard, a captivating fusion that bridges these two maritime traditions, crafting a captivating Grog x Gimlet hybrid with flavor profiles that pay homage to the iconic Hotel Nacional cocktail.

SEED & STONE



Seed & Stone marries the essence of its key ingredients, coriander and apricot. Developed through a creative collaboration with London bar, Lyaness, for a pop-up event in the Parlor, this cocktail embodies the spirit of innovation and craftsmanship. It emerges as a Gimlet that intertwines the herbaceous and fruit elements, offering a taste experience that is both refined and delightfully playful.

EGG WHITE



TRUE NORTH



fizzy

Tannin



Umami

Bushmills 10yr & Currach Kombu Cask Irish Whiskeys, Green Apple, Corn, Lemon, Egg White, Cider

\$23

MOONLIT

Decadent

fluffy



fruity

Neversink Gin, Damson Plum, Jackfruit, Saffron, Lemon, NO2

\$22

BEHIND THE DRINKS



TRUE NORTH

A match made in flavor heaven, Irish whiskey and apples share a delectable affinity. Amplifying the orchard's bounty, this whiskey fizz harmoniously combines crisp apple juice, green apple liqueur, and a meticulously crafted house apple vermouth. Centered around the Bushmills 10 year single malt, the True North cocktail aspires to offer an experience that is both sessionable and intricately layered.



MOONLIT

Much like the shimmering New York skyline basking in the moon's gentle glow, this cocktail exudes an irresistible vibrancy. The Moonlit is crafted with our vegan friends and discerning drinkers in mind, offering a frothy, fruity, and subtly sweet delight. It boasts all the merits of an egg white cocktail, while elegantly sidestepping its drawbacks.

DAISY



MASA MASA

Plush



Warming



Smoke

Mezcal Vago Elote, Matchbook Smoked Pineapple,
Red Corn Atole, Chai Spices, Sumac, Lemon

\$25

PHOENIX

Campfire



Pear



*White
flowers*



Don Julio Blanco Tequila, Cherrywood-Smoked Pear,
White Port, Lemon

\$24

BEHIND THE DRINKS

MASA MASA



Named after “masa,” the beloved Mexican corn flour, this Mezcals Marg pays tribute to the culinary cornerstone. By transforming heirloom red corn into atole, a cherished and time-honored Mexican beverage, this cocktail offers a nostalgic taste of tradition. The addition of elote mezcal, which boasts a distinctive corn flavor, further emphasizes the deep-rooted connection to Mexico’s culinary heritage, making each sip a flavorful journey through the nation’s rich tapestry of flavors and traditions.



PHOENIX

Phoenix embodies the very spirit of transformation and renewal in its composition. The inclusion of cherrywood smoked pear as the cornerstone ingredient signifies the profound change induced by fire, giving rise to an entirely new spectrum of flavors. Enhanced by a medley of pear brandies and white port, the resulting liquid unfurls a journey from crisp florals to warm, spiced poached notes.

Where We Drink: Super Bueno

What We Drink: Mushroom Margarita

WHISKEY SOUR



BLINK TWICE



Method & Madness Rye & Malt Irish Whiskey, Grapefruit, Raspberry, Chocolate Rye, Birch, Shiso

\$24

AMAZAKE KICK



Bushmills 12yr & Killowen 5yr Rum & Raisin Irish Whiskeys, Empirical Plum, Soda Bread Amazake, Currant, Lemon

\$26

BEHIND THE DRINKS



BLINK TWICE

Almost lost to the sands of time, the Blinker is a classic cocktail that demands some respect. Traditionally featuring grenadine and often deemed imbalanced, we've chosen to elevate this classic with raspberry cordial, a hint of shiso, and a heightened acidity. If you find yourself in need, just blink twice.



AMAZAKE KICK

Steeped in history, amazake, traditionally made from fermented rice, finds a new take in our rendition, incorporating Irish soda bread and toasted oats. As we craft this Cameron's Kick variation, transformation takes center stage, incorporating a new perspective into time-honored methods.

SAVORY



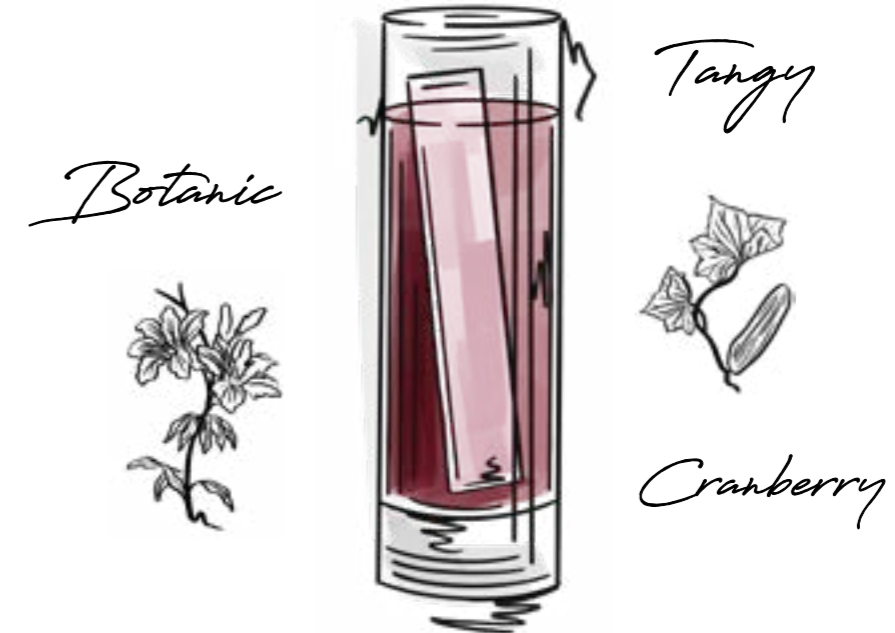
UPSIDE DOWN



Hooghoudt 5yr Genever, Dry Curaçao, Salt-Cured Kumquat,
Pineapple, Lemon

\$21

CROSS FIRE



Manzanilla Sherry, Genepy, Cucumber Shrub,
Hibiscus, Nasturtium, Tonic

\$21

BEHIND THE DRINKS



UPSIDE DOWN

The Upside Down takes its inspiration straight from the heart of a pineapple upside-down cake. But if you're concerned about an overly sweet experience, fear not. Designed as a sophisticated Crusta variation, this cocktail lets the zing of salted kumquat slice through, harmonizing beautifully with the indulgent, malt-kissed sweetness on the finish.



CROSS FIRE

Cross Fire derives its name from the captivating complexity of its ingredients, which harmoniously collide to create a nuanced cocktail. In many ways, it shares a kinship with the classic Pimms Cup, offering a slightly bitter yet nuanced blend of flavors, featuring fruit and cucumber notes. This one invites you to embrace the delightful chaos of its taste profile, where unexpected combinations ignite the palate.

TIKI



HOTMAIL

TRADITION

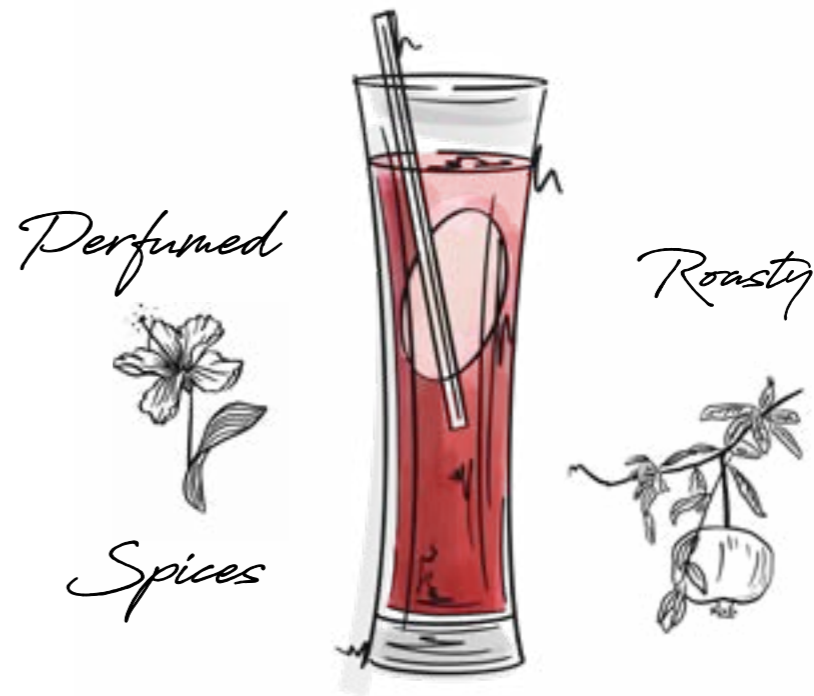


Monymusk 9yr, El Dorado 5yr + 12yr & Dos Maderas 5+3 Rums,
Curaçao Blend, Almond, Lime

\$23

TARIFA TO TANGIER

TOMORROW



Hacienda Santa Ana 138° Rum, Coffee,
Ras El Hanout, Tangerine, Lemon

\$21

BEHIND THE DRINKS

HOTMAIL



We had to kick off our tiki section with a Mai Tai in honor of Jack McGarry, whose past email address, maitaimadness@hotmail.co.uk, speaks volumes about his Mai Tai devotion. This timeless classic served as the catalyst for his fascination, some might even say obsession, with the world of cocktails. During his tenure at The Merchant Hotel in Belfast, Jack and his team managed to procure a bottle of the elusive Wray & Nephew 17-year rum, a vital component of the original Trader Vic recipe. While that extravagantly priced bottle is but a memory, we've painstakingly crafted a rum blend that captures the very essence of this iconic Tiki libation.



TARIFA TO TANGIER

Drawing inspiration from the bustling ferries that traverse the waters between Spain and Morocco, this reinterpretation of Trader Vic's Tortuga cocktail intertwines the flavors of southern Spain and North Africa. It pays homage to the original cocktail's imaginative fusion of Spain's influence on the Caribbean, creating a harmonious bridge between distant culinary traditions.

Where We Drink: Sunken Harbor Club

What We Drink: Mai Tai

OLD FASHIONED



BUTTON DOWN

Molasses

Grapes



Oppulent



Angel's Envy Bourbon, Craigellachie 13yr Single Malt Scotch,
Raisin, Zinfandel, Hickory

\$23

TRADITION

LOCK & KEY

*Full -
Bodied*



Marzipan



Toasty

Glendalough 7yr Mizunara Irish Whiskey, Ron Zacapa 23yr Rum,
Toasted Coconut, Bergamot, Burnt Almond

\$26

TOMORROW

BEHIND THE DRINKS



BUTTON DOWN

Button Down follows in the footsteps of its predecessor, the “Buttoned Up,” now refined and elevated in its second iteration. The inclusion of house-made raisin vermouth and zinfandel grapes, concentrated under vacuum, imparts a richness to this concoction. Ideal for a chilly evening, Button Down offers the comforting warmth of an old-fashioned style cocktail.



LOCK & KEY

A significant portion of a whisky’s flavor profile is imbued by the oak casks in which it matures, and none are as highly coveted as the Japanese Mizunara oak. Renowned for its challenging handling and years of meticulous drying, Mizunara wood imparts distinct notes of coconut, vanilla, and sandalwood to aged spirits. In the case of the “Glenda”lock” 7yr,” the Mizunara oak is the key to the cocktail’s flavor profile, adding a layer of complexity and refinement.

MANHATTAN



DOPPELGÄNGER

TRADITION



Keeper's Heart Irish + Bourbon Whiskey, Stauning Rye Whiskey,
Stout Vermouth, Apricot, Green & Black Walnut

\$23

44

212 PEARL

TOMORROW



JJ Corry 'Cask Series' Irish Whiskey, Empirical Soka,
Blanc Aperitif Wine, Apple Pie, Coffee Bean

\$27

45

BEHIND THE DRINKS



DOPPELGÄNGER

The Doppelgänger encapsulates the intricate process behind the creation of its base ingredient, walnut stout vermouth. This unique vermouth, made in house, starts with the brewing of a Guinness clone, employing deeply roasted grains. The addition of foraged green walnuts during the primary fermentation stage imparts a distinctive character. After the beer reaches maturation, it undergoes fortification and aromatization with a blend of black walnuts, calendula, field ivy, wormwood, and marigold greens, resulting in a sensory journey marked by nutty, roasted grain,



212 PEARL

212 Pearl intertwines two quintessential New York City symbols: the iconic area code, synonymous with Manhattan, and the beloved Pearl Diner at 212 Pearl Street. A tribute to the cherished tradition of East Coast diners, this cocktail evokes feelings of comfort and familiarity. By infusing the warm notes of apple pie and the soothing embrace of diner coffee, it crafts an experience that not only tantalizes the taste buds but also speaks to the heart of the city and its treasured culinary heritage.

Where We Drink: Manhatta

What We Drink: Brooklyn

BITTER



KISSA TANTO

TRADITION

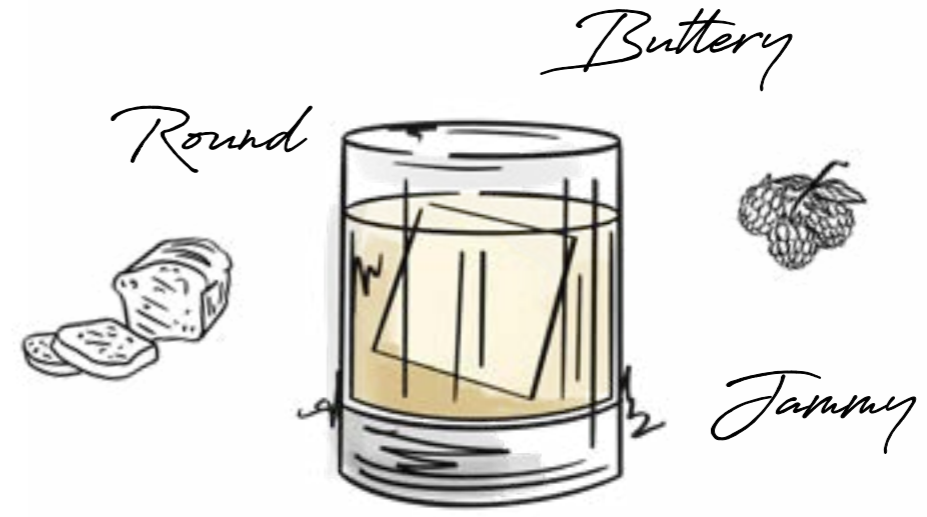


Masahiro Gin, Blanc Vermouth, Passionfruit,
Carrot, Douglas Fir

\$22

WHITE CAT

TOMORROW



Glenkinchie 12 yr Scotch Whiskey, Pangur 'Stout Cask' Irish Poitín,
Blanc Vermouth, Blackberry Jam, Burnt Toast, Gentian

\$21

BEHIND THE DRINKS

KISSA TANTO



Kissa Tanto, also known as “The House of Plenty,” is a beloved restaurant in Vancouver where the artful fusion of Japanese and Italian cuisines culminates in an extraordinary and delectable experience. We tip our cap to this culinary gem by blending unconventional ingredients with artisanal Japanese Gin in the timeless Italian classic, the Negroni. In this inspired concoction, we aim to capture the spirit of Kissa Tanto’s innovation and deliver a truly unique libation.

WHITE CAT



When tasting the Pangur Stout Cask Poitín, affectionately known as the “White Cat,” our palates immediately sparked images of toasted bread. This sensory experience inspired to build upon the classic White Boulevardier with a nostalgic twist, infusing the essence of jam-slathered toast into every sip. Within this fusion of flavors and cherished memories, we find the perfect culmination of our journey—a delightful balance between joyful nostalgia and whimsical delight. Sláinte!

THE PARLOR TEAM

AIDAN BOWIE

BRIDGETTE QUINTY

CARLOS QUINO

CHRIS STANLEY

DAVID MEJIA

GIANCARLO QUIROZ JESUS

IAN ALEXANDER

JACK MCGARRY

JESSICA LEME

LAURA TORRES

MARIO FIRMANI

MARVIN ROSERO

NICHOLAS RUIZ

PAIGE WALWYN

SHANE O’NEILL

VIVIAN HELVAJIAN

WILL WHEATON

