

BEER

- Stella Artois, *Belgium* | 8
Delayed Pilsner, *Patchogue, New York* | 8
Toasted Lager, *Patchogue, New York* | 8
The IPA, *Patchogue, New York* | 8

H₂O

- Antipodes Artesian Water | 13
Antipodes Sparkling Artesian Water | 13

SNACKS

- Truffle Popcorn | 8
Sea Salt Chips
Served with Garlic and Herb Dip | 8
Mediterranean Mixed Olives | 9
Murray's Cheese & Charcuterie
Young Goat's Milk Gouda and Manchego Cheeses,
Saucisson Sec and Calabrese Salami | 15



THE HIGH LINE HOTEL

Raise a glass — and your cosmic consciousness.

Welcome to The High Line Hotel. Our bar is inspired by Ingo Swann (1933 – 2013), the world's foremost psychic. A visionary, a writer and an emblem of the downtown New York scene in the 1970s and 80s, Ingo is best known as the father of remote viewing, the ability to see distant events or places through extrasensory perception. He was a pioneer of the out-of-body experience — the act of perceiving the world from a location outside one's physical body. In 1973, he viewed Jupiter's rings, discovering them remotely years before NASA confirmed their existence. A talented artist, Ingo also created the cosmic paintings on display in our lobby (and in the Smithsonian!).

In 1978, Ingo was involved in remote viewing experiments established by the U.S. Army and the CIA in collaboration with the Stanford Research Institute. This clandestine initiative — code-named Project Stargate — later became the basis for the movie *The Men Who Stare at Goats*, starring George Clooney and Jeff Bridges. For Stargate, Ingo and a group of psychics used their abilities to spy on Russia from Palo Alto, California, even remotely discovering a downed Soviet spy plane under jungle canopy in the African country of Zaire after the U.S. Department of Defense had deemed it lost.

Ingo and his pet chinchilla lived on the Bowery. In addition to his paintings, much of his eclectic furniture, book and record collections have a home in the rooms and public spaces of The High Line Hotel.

WINE

— SPARKLING & CHAMPAGNE —

Veuve Clicquot Yellow Label Brut
Reims, France | 20/78

Zardetto Prosecco Conegliano
Veneto, Italy | 17/62

— ROSÉ WINES —

Frescobaldi Ammiraglia Alie Rosé
Tuscany, Italy | 16/58

— WHITE WINES —

Sauvignon Blanc, Cloudy Bay
Marlborough, New Zealand | 20/78

Chardonnay, Sonoma-Cutrer, Russian River Ranches
Sonoma Coast, California | 17/66

— RED WINES —

Pinot Noir, Hahn SLH
Santa Lucia Highlands, California | 17/62

Malbec, Terrazas de los Andes
Mendoza, Argentina | 17/62

PINHOOK BOURBON FLIGHT | 50

Pinhook Bourbon Country

Pinhook Bourbonize

Pinhook Rye Humor

Pinhook Bourbon Country Cask Strength

Pinhook Urban Bourbon

COCKTAILS

— CLASSIC —

Dark & Stormy
Goslings Rum, Goslings Ginger Beer | 15

Old Fashioned
*Old Crow Bourbon, Simple Syrup, Angostura Bitters,
Orange Peel | 16*

Manhattan
*Old Overholt Rye, Carpano Antica Vermouth,
Angostura Bitters | 17*

Boulevardier
Pinhook Bourbon, Sweet Vermouth, Campari | 16

— BOURBON —

Hot Toddy
*Bourbon, Cloves, Nutmeg, Allspice, Pink Peppercorn,
Lemon, Honey | 17*

Hound Dog
Bourbon, Grapefruit, Honey, Mint | 16

Nor'easter
Bourbon, Maple Syrup, Lime, Ginger Beer | 16

— COSMIC —

Remote View
*Envision an extrasensory mix of Bombay gin,
citrus, simple syrup and Champagne | 17*

Interstellar
*Blast off with an Old Fashioned featuring Casamigos
mezcal, simple syrup and orange bitters | 17*

The Seventh Sense
*Explore your cosmic consciousness with the help of
Havana Club Añejo Classico rum, mint, lime juice, simple
syrup, bitters and Champagne | 16*

Star Fire
*Ignite inspiration with a martini featuring vodka, olive
juice, Tabasco and blue cheese-stuffed olives | 17*