



LA NOXE®

315 Seventh Ave. New York, NY 10001 (Subway staircase to 1 Train Local)



TAPAS

BAR MIX \$10

A SELECTION OF CASTELVETRANO OLIVES, PREMIUM MIX NUTS &
SEA SALT POTATO CHIPS

BEIRUT BY NIGHT \$16

HUMMUS, LEMON, OLIVE OIL, SERVED WITH PITA CHIPS

THE RED AND THE BLACK \$21

A SELECTION OF PREMIUM CHARCUTERIE FROM FRANCE, SPAIN AND ITALY

PARIS - MADRID \$16

A SELECTION OF 3 FRENCH AND SPANISH CHEESES SERVED WITH
BAGUETTE BREAD & MUSCAT GRAPES

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES. CROSS CONTAMINATION IS
POSSIBLE. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL
TABLES ARE SANITIZED AFTER EACH GUEST.



LA NOXE HOUSE COCKTAILS

~ \$19 ~

MORE PASSION MORE PROBLEMS

VODKA, PASSION FRUIT LIQUEUR, LEMON, ORANGE ZEST

TOKYO ROSE

MIKIBITO, LILLET ROSE, APEROL, LEMON, COMME ARABIC

PINK CADILLAC

WATERMELON BUBBLEGUM INFUSED TEQUILA, LIME, ROCKEY'S BOTANICAL LIQUEUR, COMME

CORTEZ THE KILLER

TEQUILA, LIME, MORITA CHIPOTLE INFUSED HONEY, PIMENT D'ESPELLETTE

SECRET GARDEN

MEZCAL, KALE, LEMON, APPLE, AGAVE, CHILI SALT

LA ISLA BONITA

RUM, COCONUT, LYCHEE, LEMON, LIME, ORANGE CITRATE BITTERS

MIDNITE CRUISER

NONINO MERLOT GRAPPA, AMARO NONINO, APEROL, LEMON

BUILT FOR SPEED

BOURBON, AVERNA AMARO, LEMON, MAPLE SYRUP, CHERRY BARK
VANILLA BITTERS, BLOOD ORANGE

TUSCAN LEATHER

BOURBON, COCCHI DE TORINO, SPICED PEAR LIQUEUR, ANGOSTURA



WINE

RED

DOMAINE LA GRANGE SAINT ANDRÉ, “LE MARMOT ROUGE” RED BLEND,
LANGUEDOC, FR ... \$15/60

WHITE

MARC PORTAZ, JACQUÈRE ... SAVOIE, FR ... \$13/55

SKIN CONTACT

AMEZTOI, “RUBENTIS” HONDARRABI ZURI & BELTZA ROSE ... TXAKOLI, BC ... \$15/60
BEGIHIIHG, ORANGE BLEND ... ITALY ... \$14/52
FRANK CORNELLISON, “SUSUCARU,” TERRE SICILLIANE ROSATO, SICILY, IT ... \$70BTL

CHAMPAGNE

MOET CHANDON, BRUT, NV ... \$18/110
DOM PERIGNON, BRUT, 2012 ... \$529
CRISTAL LOUIS ROEDERER, 2013 ... \$679

A NOTE ON OUR WINES ...

WE TRY TO SOURCE “BIG NATURALS” WHENEVER POSSIBLE, FAVORING SMALL
PRODUCERS AND TERROIR-DRIVEN WINE. SOME OF OUR WINES ARE
CONVENTIONALLY PRODUCED. ALL ARE MADE WITH PASSION & PRECISION.



LA NOXE LIQUOR

VODKA

RUSSIAN STANDARD

TITO'S

JEWEL OF RUSSIA

GIN

BEEFEATER

HENDRICK'S

NEVERSINK

TEQUILA & MEZCAL

CASAMIGOS

PLATA

FORTALEZA

PLATA

SIETE LEGUAS

PLATA, REPOSADO, ANEJO

FLOR DEL DESIERTO

SOTOL

REY CAMPERO

MEZCAL - ESPADIN

EL JOLGORIO PECHUGA

MEZCAL

TROMBA REPOSADO

TEQUILA

RUM & CANE SPIRITS

EL DORADO

3 YEAR

PLANTATION

OVERPROOF, DARK, PINEAPPLE

AVUA CACHACA

AMBURANA

URUAPAN CHARANDA

COGNAC

MAISON DUDOGNON

HENESSEY XO



LA NOXE LIQUOR

BOURBON

EVAN WILLIAMS

BUFFALO TRACE

BLANTON'S

RYE

RITTENHOUSE

SAZERAC

GLOBAL WHISKEY

J&B BLENDED SCOTCH

MACALLAN

YAMAZAKI

12 YEAR

12 YEAR

AMARI, ARAK, GRAPPA, ETC.

APEROL

AMARO NONINO

CAMPARI

CHARTREUSE

FERNET BRANCA

MASSAYA ARAK

NONINO GRAPPA

VERMOUTH, FORTIFIED WINE

CARPANO ANTICA

COCHI AMERICANO

LILLET BLANC



BEER

NORTH COAST SCRIMSHAW PILSNER ... PRCA, USA ... \$9

NORTH COAST OLD RASPUTIN IMPERIAL STOUT ... PRCA, USA... \$11

Non - ALCOHOLIC COCKTAIL

PLACEBO EFFECT ... \$19

SEEDLIP GARDEN 108, LEMON, BLACKBERRY JAM, GINGER BEER

LE SPORTING ... \$19

GHIA APERTIF, LIME, LAVENDER, YUZU, SODA

* MOST OF OUR HOUSE COCKTAILS CAN BE MADE NON-ALCOHOLIC OR LOW ABV. PLEASE
ASK YOUR SERVER FOR DETAILS.

Non - ALCOHOLIC BEVERAGE

GHIA LE SPRITZ GINGER ... \$11

RED BULL ... \$9

ORIGINAL / SUGAR FREE / TROPICAL

ACQUA PANNA ... \$7

SAN PELEGRINO ... \$7





315 SEVENTH AVENUE NEW YORK NY 10001

FOR RESERVATIONS:

RESERVATIONS@LANOXENYC.COM

FOR PRIVATE EVENTS:

EVENTS@LANOXENYC.COM

OTHER INQUIRIES:

INFO@LANOXENYC.COM

917-477-3103

SUNDAY - WEDNESDAY 6PM-1AM

THURSDAY - SATURDAY 5PM TO 2AM

* A 3% PROCESSING FEE IS ADDED FOR ALL TRANSACTIONS.

LA NOXE RESERVES THE RIGHT TO CHARGE ANY AND ALL LARGE PARTY
AN AUTOMATIC GRATUITY FEE OF 20% .

