

# • KIND • REGARDS

152 Ludlow St. New York, NY 10002  
www.kindregardsnyc.com  
@kindregardsnyc



Driven by the history of basement parties & creative late night drinking spaces that painted the landscape of the early aughts Downtown. We throw a cocktail party seven nights a week.

## HOURS

Mon-Sun 4pm-Late

## CAPACITY

214 Total  
125 Basement Lounge  
89 Street Level Cocktail Bar

## LAYOUT

Bi-level space featuring a cocktail and hors d'oeuvres lounge and a basement club disco ball wonderland.

## COCKTAILS

Innovative seasonal cocktails and classic concoctions.

## HORS D'OEUVRES

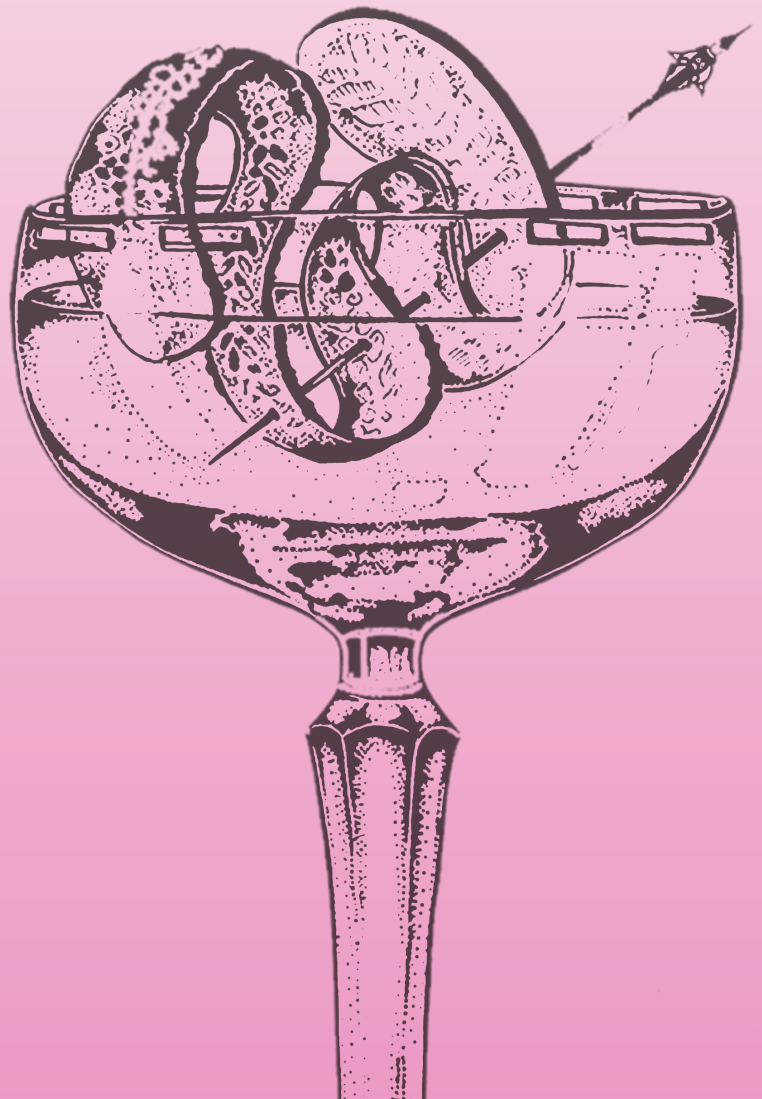
Retro style hors d'oeuvre menu designed with cocktail parties in mind.

## SOUND

2 Pioneer CDJ-2000NXS2  
2 Pioneer DJM-900NXS2 Mixer  
2 Technics Turntables SL-1200MK2  
2 Pioneer XDJ-1000MK2

## CONTACT

General - info@kindregardsnyc.com  
Events - noble@kindregardsnyc.com  
Music - mikey@kindregardsnyc.com



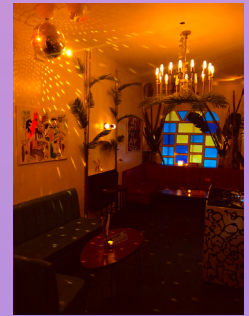


# EVENTS



Partial or complete rentals of our space are available day and night, and are priced on application.

We offer dedicated staffing, DJ's and customizable menu options against the hip back drop of our ludlow locale. We're pleased to work with your individual budget and needs to host your ideal event.



## FULL BUY OUTS

Our pricing is based upon food & beverage minimum spend, not including tax & gratuity.

## OPEN BAR PACKAGES

Per Person Per Hour

Beer & Wine \$22

Premium Beer & Wine \$28

Beer, Wine, Premium Spirits & Cocktails \$35

## FOOD PACKAGES

Per Person

Oyster & Raw Bar (based on market pricing)

3 passed hors d'oeuvres \$20

6 passed hors d'oeuvres \$40

Stationary custom platters \$10-\$15

\*Custom menus available for private & semi private events



# ON DRAFT

## APEROL SPRITZ

aperol, prosecco, soda

## NEGRONI

gin, vermouth, campari

## EASY BREEZY

vodka, cucumber, elderflower, lemon, soda

## SPICY PALOMA

tequila, jalapeño, grapefruit, agave, soda

## WHITE NEGRONI

gin, bianco vermouth, suze

## GIRL SCOUT COOKIES

mr. black coffee liqueur, vodka, branca menta, coconut, oat milk, mint

# BOTTLES

All bottles are presented with Van Leeuwen ice cream, sparklers & choice of mixers.

## MIXERS

Fresh Grapefruit  
Fresh Orange Juice  
Ginger Beer  
Pineapple  
Coke

## TEQUILA

Don Julio Blanco  
Casamigos Blanco  
Casamigos Mezcal  
Don Julio 1942 Anejo

## VODKA

Tito's  
Ketel One  
Ketel One 1.75

## CHAMPAGNE

Perrier Jouet Grand Brut NV  
Perrier Jouet NV Magnum

## SCOTCH

Johnnie Walker Black  
Macallan 12YR  
Johnnie Walker Blue

## GIN

Hendrick's

## BOURBON & RYE

Jack Daniels  
Bulleit Bourbon  
Michter's Rye  
Woodford Reserve

# DRINK



# MENU

# COCKTAILS

## ISLAND AUTUMN

tequila, pineapple, lime, vanilla, cinnamon, bitters

## EASY BEING GREEN

mezcal, luxardo, green chartreuse, vanilla, lime

## ROSEMARY, BABY!

bourbon, rye, rosemary, sugar, salt, orange bitters

## COWBOY IN PARADISE

rye, coconut washed campari, banana liqueur

## KIND MARTINI

gin, chamomile, bianco vermouth

## TICKLER

gin, lemon, grapefruit, honey, absinthe

## PETER PEPPER PICKLED PINEAPPLE

rum, strega, spicy pickled pineapple, mint, lemon

## MEXICAN MORNING

mezcal, coffee amaro, gran classico bitter

# WINES

## BUBBLES

Prosecco, Isotta Mazoni, Veneto, NV  
Champagne, Boizel, Brut, NV  
Cremant D' Alsace, Albert Mann, FR

## WHITE

Grüner Veltliner, Volker Wines, AT '18  
Chardonnay, Saveurs Du Temps, FR '18  
Sauvignon Blanc, Paul Buisse, FR '18

## ROSÉ

Grenache, Ken Forrester Petit, ZA '18

## RED

Gamay, Domaine Les Hautes Noelles, FR '18  
Syrah/Grenache, Francois Boyer, FR '16

# BEER & CIDER

Greenport, Otherside IPA, NY (Draft)

Barrier Imposter Pilsner NY (Draft)

Wölffer, Dry Rose Cider, NY

Peroni, IT

Orion, Pilsner, Japan

Sunday Beer, Light Lager, NY



# HORS D'OEUVRES

## LOBSTER ROLL

mayo, smoked paprika, celery

## SALMON TARTARE

apple, preserved lemon, fennel, wasabi

## PIGS IN A BLANKET

whole grain mustard aioli

## SHRIMP COCKTAIL

house made cocktail sauce, fresh avocado

## DEVEILED EGGS

curry, old bay, dijon

## VEGGIE SLIDERS

vegetarian "beyond" burger, cheddar, chipotle mayo, pickled shallots

## KR SLIDERS

ground beef, cheddar, pickle, chopped onion

## GRILLED CHEESE & TOMATO SOUP

whole grain mustard, caramelized shallots

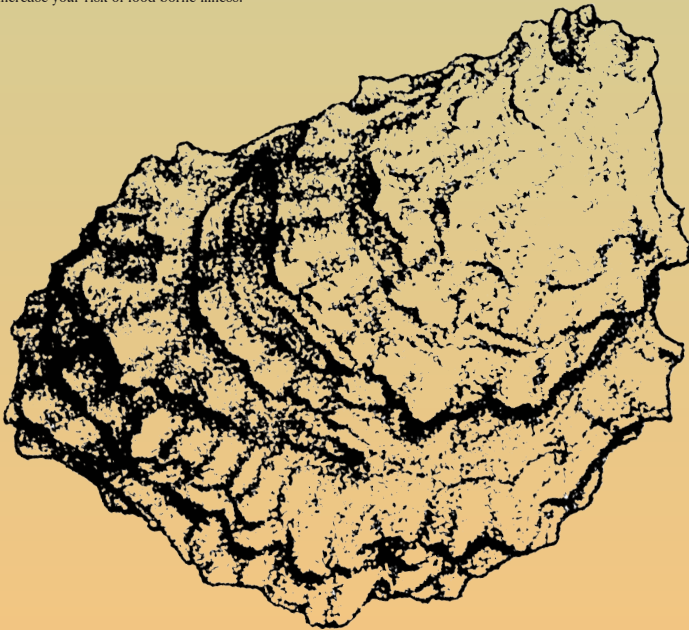
## OYSTER ROCKEFELLER

cream spinach, breadcrumbs

## EAST COAST OYSTERS

served on the half shell, hot sauce, mignonette

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# WELCOME TO KIND REGARDS

