

HUDSON YARDS

*Queens
Tavern*



BORN IN
THE CITY OF LONDON
1992

Step into a modern tribute to London's storied taverns, reimagined in the heart of New York, where craftsmen, traders, and storytellers once gathered over hearty fare, proper pints, and spirited conversation.

At Queens Tavern, we celebrate that heritage with a carefully curated selection of draft and bottled beers, refined wines, whiskies, and timeless cocktails, alongside inventive house signatures that bridge London tradition with New York energy.

Whether you're here to sip a crisp session ale, savour a martini with a touch of old-world character, or discover new flavours from across the Atlantic and beyond, we invite you to raise a glass and enjoy the spirit of the tavern, redefined.

BAR BITES

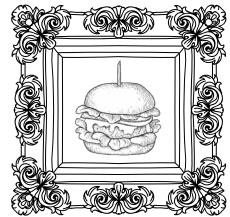
<i>Vegetable Crisps, Salt & Vinegar</i> (vg)	\$6
<i>Pickled Egg, Vinegar Salt</i> (v)	\$5
<i>Scotch Egg, Piccalilli</i>	\$15
<i>Thousand-Layer Chips, Montgomery Cheddar Sauce</i>	\$12
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<i>Welsh Rarebit</i>	\$12
<i>Sausage Roll</i>	\$14
<i>Traditional Pork Pie</i>	\$28
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<i>Potted Shrimps, Toasted Bread</i>	\$20
<i>Crispy Squid, Tartar Aioli, Marinara Sauce, Lemon</i>	\$27
<i>Mini Fish & Chips</i>	\$24
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<i>To Share Ploughman's Board</i>	\$38

Sandwiches & Burgers

Roast Beef Sandwich, Horseradish Cream \$30

Fish Finger Sarnie \$30

Chop Chop Burger \$30



(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or celiac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

DRAFT BEER

Tavern Signatures

Guinness (Ireland) \$12

Magners Cider (Ireland) \$12

Grimm Light Cone Pilsner (NYC) \$12

BrewDog Elvis Juice Grapefruit IPA (UK) \$12



BOTTLED BEER

<i>Asahi (Japan)</i>	<i>\$12</i>
<i>Reissdorf Kölsch (Germany)</i>	<i>\$12</i>
<i>Samuel Smith Oatmeal Stout (UK)</i>	<i>\$12</i>
<i>Samuel Smith Nut Brown Ale (UK)</i>	<i>\$12</i>
<i>BrewDog Elvis Juice AF (Non-Alcoholic, UK)</i>	<i>\$12</i>

Signature COCKTAILS

Queens Garden Highball | \$21

*Tanqueray Gin, St-Germain, Cucumber, Mint, Citrus,
Tonic Water – Crisp & Refreshing*



The Glasshouse | \$21

*Chase Vodka, Italicus, Velvet Falernum, Grapefruit Bitters,
Sparkling Wine*

Citrus With A Delicate Fizz

Hudson Sour | \$21

*Johnnie Walker Black Label, Laphroaig 10yo,
Peach & Ginger Liqueur, Citrus, Camomile, Foam*

Smooth, Warm & Slightly Smoky



Marmalade Society | \$21

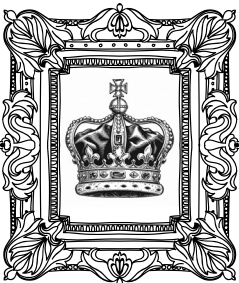
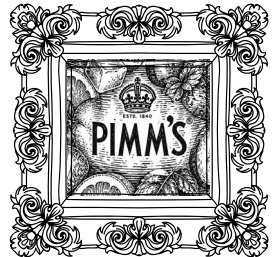
*Beefeater Gin, Orange Marmalade, Amaretto,
White Crème de Cacao, Orange Juice, Vanilla Syrup*

Bittersweet & Lightly Spiced

Tavern Summer Cup | \$21

Pimm's No.1 Cup, Ume Plum, Drambuie, Citrus, Lemonade

Fruity & Herbal



Queen's Martini | \$21

Cygnat 22 Gin, Dolin Dry, St-Germain, Orange Bitters

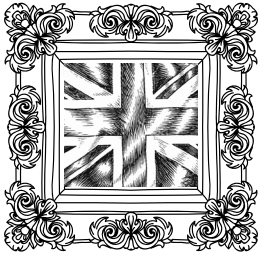
Balanced & Sharp

Signature COCKTAILS

City Of London | \$21

Mt Gay Eclipse Rum, Yuzu, Demerara, Apple Cider, Bubbles

Crisp, Spiced & Rustic



Union Jack | \$21

Tito's Vodka, Valrhona Chocolate, Espresso

Dark, Rich & Indulgent

Thames Fog | \$21

*Lost Irish Milk Punch, Topped with Iron & Sand
Cabernet Sauvignon Wine*

Herbal, Bitter & Complex



The Old Cask | \$21

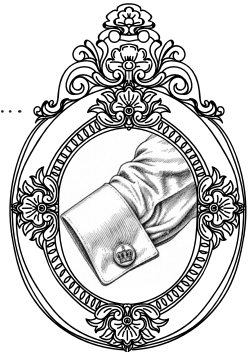
*Rosaluna Mezcal, Cynar, Rockey Botanical Vermouth,
Fernet Branca*

Bittersweet & Lightly Spiced

Golden Cufflinks | \$21

*Bruichladdich, Rémy Martin 1738, Belle De Brillet,
Date Marmalade, Fresh Lemon*

Elegant, Fruity & Well-Balanced



Wines by the glass & bottle

		5oz	Bottle
NV	<i>Crémant Rosé, Gratien & Meyer, Loire Valley, France</i>	\$16	\$60
NV	<i>Brut Champagne, Telmont, Champagne, France</i>	\$27	\$116
NV	<i>Brut, Louis Pommery, Hampshire, England</i>	\$24	\$96

		5oz	Bottle
2023	<i>Chardonnay, Folie à Deux, Russian River Valley, California</i>	\$20	\$78
2023	<i>Sauvignon Blanc, Rapaura Springs, Marlborough, New Zealand</i>	\$20	\$78
2022	<i>Riesling, Hugel, Alsace, France</i>	\$18	\$70
NV	<i>Pinot Grigio, Domenica, Trentino, Italy</i>	\$17	\$66

		5oz	Bottle
2023	<i>La Fête, Côtes de Provence, France</i>	\$18	\$70
2024	<i>The Pale by Sacha Lichine, Provence, France</i>	\$17	\$66

		5oz	Bottle
2022	<i>Cabernet Sauvignon, Iron & Sand, Paso Robles, California</i>	\$19	\$74
2023	<i>Cabernet Sauvignon, Caymus, Napa Valley, California</i>	\$30	\$118
2023	<i>Pinot Noir, Napa Cellars, Napa Valley, California</i>	\$21	\$82
2022	<i>Nebbiolo, Tenuta Rocca, Langhe, Italy</i>	\$20	\$78

Non-alcoholic wine available, please ask for a member of staff.
All our wines contain Sulphites.

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<i>Beefeater</i>	\$16	<i>The Botanist</i>	\$22
<i>Bombay Sapphire</i>	\$20	<i>Cygnets 22</i>	\$25
<i>Tanqueray London Dry</i>	\$19		
<i>Hendrick's</i>	\$22		

VODKA

<i>Belvedere</i>	\$21	<i>Tito's</i>	\$20
<i>Ketel One</i>	\$22	<i>Grey Goose</i>	\$22

TEQUILA

<i>Don Julio Blanco</i>	\$18	<i>Herradura Blanco</i>	\$20
<i>Don Julio Reposado</i>	\$20	<i>Herradura Ultra Añejo Cristalino</i>	\$24

MEZCAL

<i>Rosaluna</i>	\$17	<i>Montelobos Tobalá</i>	\$31
<i>Del Maguey Vida, Espadín</i>	\$18		

RUM

<i>Mt Gay Eclipse</i>	\$18	<i>Ron Zacapa 23</i>	\$25
<i>Mount Gay</i>	\$18	<i>Diplomático Reserva Exclusiva</i>	\$23

SCOTCH

<i>The Macallan 12</i>	\$25	<i>Balvenie 14</i>	\$33
<i>Johnnie Walker Black Label</i>	\$26	<i>Lagavulin 8</i>	\$31
<i>Glenfiddich 12</i>	\$24		

BOURBON

<i>Maker's Mark</i>	\$22	<i>Knob Creek</i>	\$25
<i>Woodford Reserve</i>	\$22	<i>Whistle Pig Rey 10yr</i>	\$25

IRISH

<i>Jameson 4</i>	\$18	<i>Red Breast 12</i>	\$25
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COGNAC

<i>Remy Martin 1738</i>	\$25	<i>Remy Martin X.O.</i>	\$45
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SOFT DRINKS

<i>Coca Cola</i>	\$6
<i>Diet Coke</i>	\$6
<i>Sprite</i>	\$6
<i>Ginger Beer</i>	\$6
<i>Club Soda</i>	\$6
<i>Tonic Water</i>	\$6
<i>Iced Tea</i>	\$6
<i>Arnold Palmer</i>	\$6
<i>San Benedetto Bottled Water (Still/Sparkling)</i>	\$12

COFFEE & TEA

<i>Drip Coffee</i>	<i>Regular</i> \$6 <i>Decaf</i> \$6
<i>Cappucino</i>	\$6
<i>Latte</i>	\$6
<i>Macchiato</i>	\$6
<i>Cortado</i>	\$6
<i>Espresso</i>	<i>Single</i> \$6 <i>Double</i> \$6 <i>Triple</i> \$6
<i>Tea</i> <i>(English Breakfast, Earl Grey, Green, Chamomile)</i>	\$6

