

JELLO SHOTS

contain 5% alcohol

Star Child x Solid Wiggles

LYCHEE MARTINI

Lemon, Ketel One Vodka, Lychee, Cap Corse Blanc

STRAWBERRY DAIQUIRI

Lime, Wray & Nephew, Strawberry

MARGARITA

Lime, Espolon Tequila, Orange, Cointreau

JELLO SHOTS! 3 for \$35 | 6 for \$70

DESSERT COCKTAILS

Banana Brulee Martini 24
Bourbon, Aged Rum, Banana Liqueur, Licor 43, Heavy
Cream, Turbinado Sugar

STARCHILD STAPLES

Lychee Cosmo 22
American Harvest Vodka, Grapefruit Rose Vodka, Lime,
Lychee-Cranberry

Spicy Encounter 23
Blanco Tequila, Jalapeño, Passionfruit, Lime, Agave, Mezcal

Mr Lee Manhattan 30
coffee grain japanese whisky, french & spanish aromatized
wine, orange bitters

The B Signal 60
luxury reposado tequila, italian amaro, chocolate bitters,
orange bitters, 24k gold leaf

ZERO-PROOF

SCR Nada Colada 16
Pineapple juice, coconut cream, fresh lime, and
gingerbread syrup, finished with a spiced coffee-coconut
rim and a pineapple hibiscus garnish

City Tropics Highball 16
House made spiced fruit shrub topped with soda water,
garnished with dehydrated lime & candied ginger

Secret Garden Tonic 16
NA Botanical Spirit, Mediterranean Tonic, Cucumber, Mint

Zero Proof Canned Cocktails

The Pathfinder: Zero Proof Negroni 16
The Pathfinder: Zero Proof Spritz 16
Lyre's: Zero Proof Amalfi Spritz 16

The Set List

Hell's Kitchen has always been a proving ground for creativity—where musicians, performers, and artists are forged in late nights, small stages, and constant motion. Starchild draws from that same energy, using the neighborhood, its music venues, and the legacy of albums and artists born in Midtown as inspiration for every cocktail. Each drink is a performance: layered, intentional, and alive with rhythm. Flavors unfold like a song, visuals hit like stage lights, textures evoke the grit of rehearsal rooms and the elegance of live venues, and aromas arrive like a cue from a musician's entrance. Just as a great set blends melody, harmony, and beat, this program weaves music, design, culture, and ritual into cocktails that evolve in the glass—inviting guests not just to sip, but to feel the pulse of Hell's Kitchen through every note and every pour.

- Moonlit Avenues** 23
Vodka, Elderflower Liqueur, Lemon, Yuzu, Apple Juice, Orange Bitters, Champagne
- The B Side** 23
Mezcal, Pineapple, Aperol, Maraschino, Cinnamon
- Vinyl Spin** 23
Cognac, Rye Whiskey, Oloroso Sherry, Sweet Vermouth, Bénédictine
- Neon Dreams** 23
Blanco Tequila, Yuzu, Coconut Rum, Coconut Cream, Creme de Cacao, Blue Curacao

- Rooftop Riot** 23
Blended Aged Rum, Overproof Jamaican Rum, Pineapple Juice, Orgeat, Lime, Angostura
- Electric Avenue** 23
Coconut Tequila, Lime, Coconut Water, Cucumber, Simple Syrup, Yogurt Milk Punch, Saline
- Black Star** 23
Aged Rum, Reposado Tequila, Espresso Liqueur, Chili Mango Liqueur, Fresh Espresso, Lapsang Souchong Tea

DISCO BOWLS

Go big. Go together. Turn up the energy and share the moment.
These bold, high-energy cocktails are designed for the table and made to spark conversation, laughter, and connection.

Scorpius Bowl (4 - 6 people) \$90 / **Cocktail Tower** (6 - 8 people) \$180

- Starchild Bowl** 90 / 180
Light Rum, Vodka, Blue Curaçao, Lychee Liqueur, Pineapple Juice, Lemon, Orgeat, Coconut Water
- Paradise City** 90 / 180
Aged Blended Rum, Jamaican Rum, Orange Curaçao, Orgeat, Fresh Pineapple Juice, Fresh Orange Juice, Passion Fruit, Fresh Lime Juice, Cane Angostura Bitters
- Paloma Grande** 90 / 180
Blanco Tequila, Grapefruit Juice, Lime Juice, Salt, Agave Syrup, Grapefruit Soda

Small Plates

- House Marinated Olives** 12
Rosemary, Hot Pepper, Orange Zest
- Whipped Ricotta** 15
Tomato Compote, Chili Flake, EVOO, Warm Bread
- Truffle Parmesan Tater Tots** 12
Crispy Golden Tater Tots tossed with Truffle Salt, Finely Grated Parmesan Cheese, Truffle Aioli & Fresh Chives
- Hamachi Wonton Tacos** 22
Yuzu-Ponzu, Green Onion, Serrano Chile
- Spicy Salmon Tartare "Cones"** 24
Avocado, Topiko, Rice Pearls

- Mezze Tower** 42
Creamy Hummus, Spicy Eggplant Dip, Whipped Feta, Muhamarra, Warm Pita, Olives, Dried Fruits, Nuts
- Flatbread** 24
Sweet Sopressata, Arugula, Burrata Cheese, Hot Honey
- Cheeseburger Sliders** 24
Cheddar Cheese, House Sauce, Dill Pickles, Shredded Lettuce, Tomato

SOMETHING SWEET

- The Best Double Chocolate Chunk Cookie** 12
Bourbon Whipped Cream

WINE

Sparkling

- CHAMPAGNE** Lanson | Reims, France 35/125
BRUT ROSÉ Sauvage | Albuquerque, New Mexico 20/90
PROSECCO Mionetto Doc Brut | Veneto, Italy 16/65

White

- SAUVIGNON BLANC**
Smith & Sheth Wairau |
New Zealand 20/90
- SAUVIGNON BLANC**
Paul Buisse Touraine | Loire
Valley, France 18/75
- CHENIN BLANC**
Raats Old Vine | South
Africa 16/65
- CHARDONNAY**
Dusoil Reserve | Napa
Valley 18/80

Red

- PINOT NOIR**
Bloodroot | Sonoma 20/95
- PINOT NOIR**
Boen | Oregon 19/90
- CABERNET SAUVIGNON**
Brendel Cooper's Reed |
Napa Valley 20/90
- CABERNET FRANC**
Sebastian David "Hurluberlu"
Loire Valley, France 18/75
(natural, chilled)

Rosé

- ROSÉ** Peyrassol "La Croix" Provence 20/95

N/A Wine

- RIESLING** Kolonne Null | White | Germany 44
CUVEÉ ROUGE Kolonne Null | Red | Spain 44

BEER

- NARRAGANSETT LIGHT Rhode Island 3.8% 12
KCBC PENGUINS IN SPACE HAZY IPA Brooklyn 5.2% 12
HITACHINO WHITE ALE Japan 5.5% 14
KROMBACHER PILSNER Germany 4.8% 11
BUENAWEZA SALT & LIME LAGER California 4.7% 11
GREENPORT OTHERSIDE IPA New York 6.8% 11
GUINNESS DRAUGHT Ireland 4.2% 12
DOWNEAST CIDER New York 6.5% 11

N/A Beer

- GUINNESS 0.0 12 GOOD TIME PILSNER 11
ATHLETIC RUN WILD IPA 10