

Our Story

Make Believe is the dreamchild of hospitality entrepreneurs Jack Mulqueen, Thatcher Shultz, & Zac Nichols, in conjunction with Sixty Hotels.

It is a colorful and evocative imagining of a rooftop social club, meant to be enjoyed in many different ways by many types of people. At the root of Make Believe is the concept of escapism. Up here in our sanctuary, amongst the towering spires, we encourage you to be the best version of yourself, a version of your own creation. Share stories and laughs amongst friends and loved ones. Enjoy our diverse beverage offerings, indulge in our penchant for eccentric tunes.

Come back soon, we love having you.

Please Note

Once you step through our doors, be respectful, mindful, and empathetic of everyone around you, patrons and staff alike. Remember the golden rule.

You wouldn't put your shoes on your furniture at home, so kindly keep your feet off of our exquisite upholstery.

Dancing is permitted.

Bites

Blue Ribbon Izakaya

Served Until 9pm

- Edamame | 8.5**
- Shishito Peppers | 11**
- Pork Shumai | 11**
- Ebi Shumai | 12**
- California Hand-Roll | 8**
- Ebi Tempura Roll | 13.5**
- Spicy Tuna Roll | 12**
- Chicken Katsu Bun | 10**
- Fried Chicken Wings | 13**
- Pork Ribs | 19**
- Vegetable Tempura | 18**
- Rock Shrimp Tempura | 24**



Make Believe

190 Allen St.
New York, NY 10002

@makebelieve.jpg

makebelievesixty.com

ENTER●SAKE

ENTER.Sake Black (Honjozo) \$80

Notes: White Mountain Flowers, Mango, Peach & Pineapple

ENTER.Sake Silver (Junmai Ginjo) \$120

Notes: Floral, Aromatic, Mango, Asian Pear & Honeydew

ENTER.Sake Sookuu (Junmai) \$140

Notes: Strong Nose, Silky, Sweet Asian Pear & Umami Finish

ENTER.Sake Gold (Junmai Daiginjo) \$180

Notes: Melon, Peach, Cryssanthemum, Bright & Crisp

Wine By The Bottle

Champagne

Perrier-Jouet \$160

Ruinart Brut \$220

Ruinart Rosé \$240

Rosé

Hampton Water \$160

Domaine Ott 750ml \$250

Domaine Ott Magnum \$420

Yum Cocktails

\$18

TG Delight

Rosé, Lychee, Sparkling Wine,
Coconut Water & Lemon

Yuri On Ice

Casamigos Tequila, Mango, Cacao, Lime,
Mint & Thai Chili Tincture

Visual Learner

Vodka, Ginger, Sudachi Shochu, Soda & Lime

Eastern Medicine

Viva Tequila, Jasmine, Lemon, Honey & Ginger

Demon Kitty 2.0

Absolut Elyx Vodka, Rose Hips,
Shiso-Aloe Syrup & Sparking Wine

Silent Cartographer

Suntory Toki Whiskey, Gunpowder Tea,
Black Honey & Orange Bitters

1-Star Yelp Review

Gem & Bolt Mezcal, Cinnamon Syrup,
Pamplemousse, Lime & Soda

CBD Sour

Bourbon, Smoked Honey, Lemon,
Mulled Wine & Plant People CBD Tincture
(Can be served hot or cold)

Cocktails Meticulously Concocted By Aaron Campter & Alex Smith



Cocktails With Booze

\$18

Spicy Matcharita

Thai Chili Tequila, Cucumber, Matcha,
Lime & Elderflower

Tequila Hustle

Casamigos Blanco, Matchabar Hustle & Lime

The Twopercenter

Mezcal, Blackberry, Chili Honey,
Lemon & Matcha

Matcha Apple Cider

Gin, Apple Cider Syrup, Lemon & Matcha
(Can be served hot or cold)

Premium Additions

Owen's Craft Mixers | \$8 / \$16

Owen's Ginger & Lime
Pairs Well With: Tito's Vodka

Owen's Cucumber & Mint
Pairs Well With: Hendrick's Gin

Owen's Grapefruit
Pairs Well With: Gem & Bolt Mezcal

Plant People CBD Supplements | \$2

Add CBD Tincture to any cocktail

Add CBD Honey to any cocktail



Scotch

Laphroaig 10 | \$20

Notes: Smoke, Lemon, Seaweed, Pear, Mango & Salt

Lagavullin 16 | \$28

Notes: Smoke, Souchong Tea, Pipe Tobacco & Orange

Macallan 12 | \$22

Notes: Pear, Spice, Vanilla, Dates, Raisins & Sherry

Macallan 18 | \$44

Notes: Sherry, Spiced Plums, Cinnamon & Charred Oak

Glenfarclas 12 | \$22

Notes: Nutmeg, Cinnamon, Raisins, Honey & Apple

Glenfarclas 18 | \$40

Notes: Rich, Dried Fruit, Chocolate, Honey & Citrus

Suntory

Suntory Toki | \$20

Notes: Ginger, Vanilla, Fruit & Caramel

Hibiki Harmony | \$26

Notes: Rose, Lychee, Rosemary, Honey, & Japanese Oak

Yamazaki 12 | \$38

Notes: Cinnamon Notes, Red Apple, Jasmine, & Honey

Hakushu 12 | \$30

Notes: Smoke, Lemon, Pear, Pine, & Crushed Leaf

Wine

By The Glass

ENTER.Sake Black *(Mason Jar)* | \$15

Pacificana *(Chardonnay)* | \$15

Folly of the Beast *(Pinot Noir)* | \$15

Rosé

By The Glass

Maris | \$12

RUZA *(Sparkling Can)* | \$12

Hampton Water | \$16

Beer & Cider

\$9

Brooklyn Lager

Tiger

Sculpin IPA

Rose Cider (Can)

Allagash (Draught)

Peroni (Can)

Heineken (Draught)

Tecate (Can)

Mega Mule

192 oz. Of Pure Shennanigans



Giant Moscow Mule | \$95

Tito's Vodka, Owen's Ginger Beer & Lime

Giant Paloma | \$95

Gem & Bolt Mezcan, Owen's Grapefruit

Bottle Service

Spirits By The Bottle

Casamigos Blanco \$430 Mezcal Amaras \$500
Casamigos Reposado \$500 Casamigos Mezcal \$550
Casamigos Añejo \$550 High West Bourbon \$430
Don Julio 1942 \$850 Johnnie Walker Black \$500
Casa Dragones Joven \$1300 Titos \$430
Absolut Elyx \$550

Sake By The Bottle

ENTER.Sake Black \$100
(Honjozo)
*Notes: White Mountain Flowers, Mango,
Peach & Pineapple*

ENTER.Sake Silver \$140
(Junmai Ginjo)
*Notes: Floral, Aromatic, Mango,
Asian Pear & Honeydew*

ENTER.Sake Sookuu \$160
(Junmai)
*Notes: Strong Nose, Silky, Sweet Asian Pear
& Umami Finish*

ENTER.Sake Gold \$200
(Junmai Daiginjo)
*Notes: Melon, Peach, Cryssanthemum,
Bright & Crisp*

Wine By The Bottle

Champagne
Perrier-Jouet \$210
Ruinart Brut \$270
Ruinart Rosé \$290

Rosé
Hampton Water \$210
Domaine Ott 750ml \$300
Domaine Ott Magnum \$470

Pitchers

Giant Moscow Mule | \$95
Tito's Vodka, Owen's Ginger Beer
& Lime

Giant Paloma | \$200
Gem & Bolt Mezcal,
Owen's Grapefruit

Bottle Service

Spirits By The Bottle

Casamigos Blanco \$430 Mezcal Amaras \$500
Casamigos Reposado \$500 Casamigos Mezcal \$550
Casamigos Añejo \$550 High West Bourbon \$430
Don Julio 1942 \$850 Johnnie Walker Black \$500
Casa Dragones Joven \$1300 Titos \$430
Absolut Elyx \$550

Sake By The Bottle

ENTER.Sake Black \$100
(Honjozo)
*Notes: White Mountain Flowers, Mango,
Peach & Pineapple*

ENTER.Sake Silver \$140
(Junmai Ginjo)
*Notes: Floral, Aromatic, Mango,
Asian Pear & Honeydew*

ENTER.Sake Sookuu \$160
(Junmai)
*Notes: Strong Nose, Silky, Sweet Asian Pear
& Umami Finish*

ENTER.Sake Gold \$200
(Junmai Daiginjo)
*Notes: Melon, Peach, Cryssanthemum,
Bright & Crisp*

Wine By The Bottle

Champagne
Perrier-Jouet \$210
Ruinart Brut \$270
Ruinart Rosé \$290

Rosé
Hampton Water \$210
Domaine Ott 750ml \$300
Domaine Ott Magnum \$470

Pitchers

Giant Moscow Mule | \$95
Tito's Vodka, Owen's Ginger Beer
& Lime

Giant Paloma | \$200
Gem & Bolt Mezcal,
Owen's Grapefruit



*Make
Believe*

190 Allen St.
New York, NY 10002

@makebelieve.jpg

makebelievesixty.com



*Make
Believe*

190 Allen St.
New York, NY 10002

@makebelieve.jpg

makebelievesixty.com