

# EVENING



at the bar downstairs

S/S'24

## STARTERS

### burrata

heirloom tomato, balsamic pearls,  
herb oil, micro chive (gf/vg) 23  
*bronx well earned pilsner*

### hummus

olive tapenade, lemon oil, toasted bread (v) 21  
*little james basket press sauvignon blanc*

### mushroom flatbread

ricotta, mushrooms,  
spicy honey gastrique, arugula (vg) 24  
*micro-cosme sauvignon blanc, viognier*

### truffle fries

spring herbs, pecorino, roasted garlic aioli (vg) 18  
*east side of 5th*

### shrimp ceviche

citrus, red onion, aji amarillo, cilantro,  
tostada (gf) 27  
*micro-cosme sauvignon blanc, viognier*

### fig flatbread

fig jam, whipped ricotta, prosciutto,  
truffle 27  
*midsummer dream*

### sliders (3)

caramelized onion jam, ny cheddar,  
potato roll 20  
*cune rioja*

## MEATS & CHEESES

### ny cheese board

3 local ny cheeses, jam, bread (vg) 25  
*house smoked sazerac*

### charcuterie board

3 local ny cured meats, mustard & bread 25  
*architect cabernet*

### cheese & charcuterie board

3 local ny cheeses  
3 local ny cured meats  
jam, bread, pickles 49  
*autreau de champillon champagne*

## MAINS

### the burger downstairs

white cheddar, lettuce, tomato,  
house pickles, smoked aioli, brioche bun,  
side of fries or greens 32  
add bacon 6  
*finca decero malbec*

### avocado chicken blt

avocado, applewood smoked  
bacon, lettuce, heirloom tomato, smoked  
aioli, side of fries or greens 27  
*concrete tiger*

### chicken paillard

arugula, pickled shallots, heirloom cherry  
tomatoes, shaved pecorino, white  
balsamic vinaigrette (gf) 28  
*infinite wisdom*

### fontina mac & cheese

herb béchamel, radiatorre (vg) 26  
add lobster 13  
*last flight to bangkok*

### salmon

potatoes, olives, tomatoes, spinach,  
tapenade, micro chives (gf) 35  
*domaine leseurre chardonnay*

### short ribs

cheddar grits, heirloom baby carrots 39  
*inscription pinot noir*

### baby kale caesar

toasted bread crumbs, parmesan,  
house caesar dressing (vg) 18  
add chicken 12 | add salmon 15  
*mexican firing squad*

please ask about our seasonal desserts

executive chef christian clark

(gf) gluten free, (v) vegan (vg) vegetarian  
consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.  
while we offer options to accommodate dietary and allergens restrictions, we are not a gluten-free, nut-free, or dairy-free kitchen and  
cross-contamination may occur for those that have a higher sensitivity to these allergens.

a 20% gratuity will be added to parties of 5 or more. New York state tax will be added to your order

## SNACKS

### marinated olives

citrus, chili, extra virgin olive oil (v/gf) 14  
*bronx well earned pilsner*

### marcona almonds

rosemary, honey, cayenne (vg/gf) 14  
*micro-cosme sauvignon blanc, viognier*

### salt & vinegar crispy potato chips

caramelized onion dip (vg) 16  
*mont mes pinot grigio*

### shishito peppers

sweet soy, nori sesame shake (vg) 16  
*yves martin saucerre*

## SIGNATURE COCKTAILS

our always in-style collection

### vodka cobbler

wheatley vodka, lemon, apricot,  
strawberry, raspberry, club soda

### east side of 5th

dorothy parker gin, lime, cucumber, mint

### infinite wisdom

roku gin, lemon, blueberry, sage, egg white

### tokyo night

toki japanese whisky, park cognac,  
cardamaro, averna, angostura bitters,  
absinthe rinse

### mexican firing squad

cazadores blanco tequila, lime,  
pomegranate, angostura bitters

### concrete tiger

cazadores blanco tequila, jalapeño agave,  
grapefruit, lime, cucumber, club soda

### house smoked sazerac

rittenhouse rye whiskey, park cognac,  
smoked apple wood, peychaud's &  
angostura bitters, demerara, absinthe rinse

## WINE

wine is served in 3 oz. or 6 oz. pours, and bottles

### cabernet sauvignon

2021 architect, alexander valley,  
california, usa 16/26/98

### pinot noir

2022 inscription, willamette valley,  
oregon, usa 12/22/90

### barbera

2022 "lavignone rosato," pico maccario,  
piedmont, italy 9/16/72

### pinot grigio

2021 mont mes, castelfeder,  
trentino-alto adige, italy 12/20/72

### albariño

"2022 igrexario de saiar," benito santos, rías  
baixas, spain 9/16/68

### sauvignon blanc, viognier

2022 micro-cosme, château de saint cosme,  
france 9/16/68

## BEERS | 11

### well earned pilsner

bronx brewery

### world gone hazy ipa

bronx brewery

## VARIETALS | 11

(non-alcoholic)

### berry varietal

mixed berries, lemon, mint, club soda

### easy days

passionfruit, lemon, mint, orange  
blossom water, club soda

### paper tiger

lime, jalapeño, cucumber, grapefruit,  
club soda

### new habits

ginger, lime, pineapple, club soda

~ ask for our full beverage menu ~

