

AMERICAN BAR	
MARTINIS	21
shaken or stirred; served extra cold	
AMERICAN BAR	fords or tito’s, vermouths, bitters
PORNSTAR	holiday vodka, vanilla, passion fruit, prosecco
LYCHEE	tito’s, lychee liqueur, manzanilla sherry
CAFÉ	código reposado, coffee liqueur, espresso +4
AMERICAN BAR SIGNATURE	20
our spin on the classics	
NAKED & FAMOUS	doce mezcal, aperol, chartreuse, lemon
COSMO 2.0	holiday vodka, white cranberry, elderflower
AB PALOMA	código tequila, blood orange, citrus
DAQUIRI	sonrisa rum, peach, lime
SPRITZ	20
some of our favorites, prepared by the book & with care	
SBAGLIATO	malfy gin rosa, lillet, campari, prosecco
APEROL	aperol, soda water, prosecco
HUGO	saint germain, soda water, prosecco
LONG DRINKS	19
refreshing highballs	
MAMIE TAYLOR	green spot whisky, lime, ginger beer
GIN & TONIC	malfy gin, grapefruit, tonic water
MEXICANA	yola mezcal, lime, cucumber soda
WEEKLY SPECIALS	
MONDAY	32
FRIED CHICKEN	
buttermilk biscuit, macaroni gratin, coleslaw	
TUESDAY	34
MONGOLIAN BEEF	
jasmine rice, steamed broccoli, sesame seeds	
WEDNESDAY	32
FRENCH DIP & FRIES	
thinly sliced hanger, caramilized onions, swiss cheese, aupoivre sauce	
THURSDAY	42
BABY BACK RIBS	
cider glaze, cornbread, coleslaw	
FRIDAY	48
LAMB CHOPS	
grilled asparagus, rosemary potatoes	
SATURDAY	36
SHRIMP SCAMPI	
garlic butter, jumbo shrimp, fresh tagliatelle	
SUNDAY	28
MEATLOAF	
mashed potatoes, mushroom gravy	

AMERICAN BAR



· SNACKS ·

PIGS IN A BLANKET

16

CHEESE PUFFS

12

CHICKEN FINGERS

20

WHIPPED RICOTTA

18

PETIT PLATEAU

10 oysters, 4 shrimp cocktail, hamachi crudo, tuna tartare, lobster salad

95

STARTERS

HAMACHI CRUDO

28

shallot, capers, basil, calabrian chili

EAST & WEST COAST OYSTERS

24/48

housemade mignonette, cocktail sauce

SPINACH ARTICHOKE DIP

24

ricotta,queso fresco, parmesan, tortilla chips

JUMBO SHRIMP COCKTAIL

27

cocktail sauce

COCONUT SHRIMP

26

sweet chili sauce

LUMP CRAB CAKES

25

housemade remoulade

TUNA TARTARE

26

avocado, pickled ginger, tamari, sesame oil, spicy mayo

SPRING ROLLS

24

chicken, vermicelli, shitakemushrooms, fresh herbs, nuoc cham

SALADS

add chicken (12), shrimp (16), or salmon filet (14)

CHOPPED

half or full

18/26

soppressata, sun-dried tomatoes, tomatoes, red onions, chickpeas, cucumbers, queso fresco, house vinaigrette

PEANUT CHICKEN

27

brussels sprouts, avocado, carrots, sesame sticks, radishes, peanut dressing

GREEK CHOP

24

tomatoes, cucumbers, red onions, kalamata olives, pepperoncini, sheepsmlk feta, chickpeas, red wine vinaigrette

SPICY ICEBERG SALAD

19

cucumber, red onion, tomato, garlic breadcrumbs, spicy italian dressing

COUNTRY CLUB SALAD

22

shredded kale, romaine, cheddar crisps, golden raisins, green apple, almonds, bistro dressing

BIG GREEN

19

red endive, little gem, bibb, mache, sunflower shoots, shallot vinaigrette

MAINS

GRILLED SALMON

38

asparagus, lemon butter, whipped potatoes

MISO BLACK COD

42

forbidden rice, chinese broccoli, mushrooms, ginger

CHICKEN PAILLARD

30

mixed lettuces, basil, asparagus, parmesan, shallots

SPICY LOBSTER PASTA

44

bucatini, tomatoes, garlic, shallots, chili

CACIO E PEPE

28

spaghetti, pecorino, parmesan, cracked black pepper

FILET MIGNON 8 OZ

55

PRIME NEW YORK STRIP 12 OZ

68

Glatt Kosher option available

served with choice of au poivre or red wine-shallot sauce

CHEESEBURGER & FRIES

28

cheddar, american, onion jam, lettuce, tomato, pickles

BEEF BOLOGNESE

32

beef ragu, fresh spaghetti, parmesan, garlic bread

GRILLED WHOLE LOBSTER

65

drawn butter, any side of choice

SIDES

SAUTÉD SPINACH

14

MASHED POTATOES

14

FRENCH FRIES

12

ONION STRINGS

12

BROCCOLINI

14

LOADED BAKED POTATO

15

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BY THE GLASS	
Sparkling	
SPUMANTE BRUT	Gasparetto, Italy 17
LAMBRUSCO	Stile Antico, Italy 17
CHAMPAGNE 1818	By Billecart-Salmon, France 27
Red	
PINOT NOIR	Plowbuster, Oregon 19
RIOJA	“Serna Imperial” reserva, Spain 18
CHIANTI RESERVA	Tenuta di Nozzole, Italy 20
BORDEAUX SUPÉRIEUR	Reignac, France 25
CABERNET SAUVIGNON	Lexicon California 26
White	
SAUVIGNON BLANC	La Petite Lune, France 18
SANCERRE	Xavier Flouret, France 20
CHARDONNAY	River Bank, California 19
CHABLIS	Alain Pautre Burgundy, France 19
ALBARIÑO	Columna, Spain 18
Rosé & Orange	
AMERICAN BAR ROSÉ	Provence, France 17
DOMAINE OTT “BY OTT”	Provence, France 25
ORANGE MACERATION	Alsace, France 22
BEERS	
Red Stripe	8 Kronenbourg 1664 9
Lagunitas IPA	8 Guinness Draught 10
Bud Light	8 Noam 11
SOFT FUN	
boozeless pleasure	
JABLONSKI SPRITZ	
pentire coastal spritz, french bloom	
ADRIFT MARTINI	
pentire adrift, olive brine	
BEACH PALOMA	
pentire seaward, pink grapefruit, agave, soda	
CLUB 55	
seedlip spice, cucumber soda	
FRENCH BLOOM	“Le Blanc”, 0.0%, France 20
also available: hildon water (sparkling or still), coke, diet coke, diet ginger ale, ginger beer	
DESSERT	
KEY LIME PIE	16
COOKIE & ICE CREAM SANDWICH	15
MIXED BERRIES	14
the Tower bar	SUNDAE MP