

HOT & COLD
FOOD DRINKS

BLUE DOOR MENU

Three Course Prix-Fixe

75

FIRST COURSE

Hamachi Crudo yuzu aguachile, serrano, radishes, orange segments, macademia nuts

Grilled Little Gem Ceaser baby romaine hearts, caesar dressing, grated parm, herb crumb, anchovies

Oyster de Jour (4) champagne mignonette, house cocktail sauce, lemon

Grand Ice Chilled Shrimp Cocktail (3) horseradish & verjus gel, house cocktail sauce

SECOND COURSE

Bar Steak 8oz hanger steak, red argentinian chimichurri, fries

Sesame Tuna szechuan chili crunch, smashed cucumbers, yuzu ponzu, herb oil

Guajillo Chicken roasted corn, tomatillos, red tomatoes, pickled peppers, creamy guajillo sauce

Pappardelle Alla Bolognese beef & pork ragu, parmesan

Dessert

Boozy Bread Pudding bourbon dulce de leche sauce, espresso gelato

Dark Chocolate Cake devil's food-style cake, nutella whipped cream

Crème Brûlée honey & lavender chantilly, butter crumbs

An entertainment fee per person applies during live shows.
There will be a required \$75 F+B Minimum per person in the stage room after 7PM, Thursday - Saturday
20% gratuity will be added to parties of six or more.
We are a cashless venue.

TINY-TINI HOURS

TUESDAY TO SATURDAY — 5PM TO 7PM

DRINKS AVAILABLE WITH BLUE DOOR PRIX-FIXE, ALL HOURS

Tiny-Tinis

14

Aeroplane malfy grapefruit gin, lemon, amaro nonino, aperol

She's From NY michter's rye, averna, fernet branca, orange bitters

Espresso Martini vodka, espresso, kahlua

Classic Martini Dirty or Dry

Old Standards

Beer 8

cider, IPA, lager

Wine 12

sauvignon blanc, rosé, red blend

Teeny Bites

Crudité 16

raw & pickled seasonal vegetables, muhammara dip

K-POP Fries 14

classic kimchi, sambal chili mayo, shredded cheese, cilantro, scallions

+ chopped steak (12)

+ chopped chicken (10)

Wagyu in the Blanket (6) 14

whipped mustard, house pickles

NEW FAVORITES

The Signatures

	Blue Note & Bitters 20 Lalo Tequila Blanco, Blueberry, Cardamom, Ginger, Lime, Eggwhite
	Bodega Cat 21 Don Fulano Reposado, Montenegro, Coconut Milk, Espresso, Vanilla, Cinnamon, Coconut Foam
	Chai No Lait 20 Origami Sake, Grey Goose Vodka, Chai, L'Original Combier, Lemon, Demarura, Nutmeg, Eggwhite
	On Broadway 18 ALB Vodka, Jasmine, Black Tea, Honey, Lemon, Fever Tree Seltzer
	Queen's Gambit 19 Hendrick's Gin, Allspice Dram, Orgeat, Lime
	Blank Canvas 19 Pisco, Aqua Perfecta, Mango Chinola, Strawberry, Lime, Egg White, Smoked Salt
	Mr. Sandman 19 Sandeman Port 10yr, Jefferson's Rye, Campari, Orange Bitters
	Lost In Paradise 21 Brugal 1888 Rum, Del Maguey Puebla Mezcal-Pineapple Infusion, Luxardo Bitter Bianco, Tiki Bitters, Coconut Foam

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

OLD STANDARDS

& Classics

	Aviation 18 Ford's Gin, Lazzaroni Maraschino, Lemon, Creme de Violette
	French 75 18 Beefeater Gin, Lemon, Simple, Mionetto Avantgarde Prosecco
	Penicillin 20 The Macallan Sherry Oak 12 yr, Barrow's Intense Ginger Lemon, Honey, Highland Park 12 year.
	So & So's Old Fashioned 22 1792 Small Batch Bourbon, Ron Del Barrilito Two Stars Rum, Oleo Saccharum, Orange Bitters, Chocolate Bitters

& Twists

	Curtain Call 19 Ford's Gin, Strawberry, Lemon, Campari, Noilly Prat Rouge, Egg White		She's From NY 18 Mitcher's Rye, Averna, Fernet Branca, Orange Bitters
	Corn Ball 16 Del Maguey Puebla Mezcal, Nixta Elote		Aeroplane 18 Malfy Grapefruit Gin, Lemon, Amaro Nonino, Aperol

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Beer

BEER

Lager..... 10

Heineken

Special Lager..... 10

Dos Equis

IPA 10

Brooklyn Brewery

Cider 10

1911 Original Hard

& Wine

BUBBLES

G C B

Prosecco

NV | Mionetto Avante Garde | Veneto, IT

18

90

Rose Sparkling

NV | Schramsberg Mirabelle Brut Rose | Napa, CA

19

95

Champagne

NV | Lanson L Black Creation | Champagne, FR

32

160

WHITES

G C B

Pinot Grigio

2023 | Terlato | Friuli, IT

19

35

95

Sauvignon Blanc

2024 | Wairau River | Marlborough, NZ

17

32

85

Chardonnay

2023 | Chalk Hill | Russian River, CA

18

33

90

Spirit Free

MOCKTAILS

	Bodega Kitty 15 Pineapple, Lime, Coconut Milk, Vanilla, Cinnamon, Coconut Foam
	What The Spritz 13 Feragaia N/A Spirit, Agave, Lime, Fever Tree Seltzer
	On 8th Ave 13 Blueberry, Cardamom, Lime, Black Tea, Honey, Fever Tree Seltzer
	NA Lager* 8 0.0 Heineken

ROSE

	G	C	B
Whispering Angel Côte de Provence, FRA	18	33	90

REDS

	G	C	B
Pinot Noir 2023 Siduri Willamette Valley, OR	19	35	95
Red Blend 2022 Conundrum Central, CA	17	32	85
Cabernet Sauvignon 2023 Route Stock Napa Valley, CA	18	33	90

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OPENING ACTS

Small Plates

K-POP Fries 22

classic Kimchi, Sambal Chili Mayo, Shredded Cheese, Cilantro,
Scallions + Chopped Steak (12) + Chopped Chicken (10)

Oysters du Jour (6) 27

champagne mignonette, house cocktail sauce, lemon

Crudité 24

raw & pickled seasonal vegetables, muhammara dip

Wagyu in a Blanket (10) 21

whipped mustard, house pickles

Hamachi Crudo (5) 26

yuzu aguachile, serrano, radishes, orange
segments, macademia nuts

Mini Lobster Rolls (4) 32

miso aioli, tobiko

Grilled Little Gem Caesar 24

baby romaine hearts, caesar dressing, grated
parm, herb crumb, anchovies

Grand Ice Chilled Shrimp Cocktail (5) 32

horseradish & verjus gel, house cocktail sauce

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MAIN STAGE

Large Plates

So & So's Burger	32
8oz wagyu dry aged beef, brioche bun, not-so-secret sauce, lettuce, tomato, smoked bacon, american cheese, fries	
Pasta Alla Norma	28
fresh pasta, tomato sauce, eggplant, chili, basil	
Pappardelle Alla Bolognese	32
beef & pork ragu, parmesan	
Sesame Tuna	32
szechuan chili crunch, smashed cucumbers, yuzu ponzu, herb oil	
Saffron Halibut & Clams	38
roasted artichokes, fennel, rustic tomato-caper saffron broth, lemon gremolata	
Bar Steak	34
8oz Hanger Steak, Red Argentinian Chimichurri, Fries	
Guajillo Chicken	32
roasted corn, tomatillos, red tomatoes, pickled peppers, creamy guajillo sauce	
Steak for Two	115
18oz cedar river ribeye, cowboy butter, choice of 2 sides [creamy spinach, fries, chili maple brussel sprouts]	

Desserts

Boozy Bread Pudding	16
bourbon dulce de leche sauce, espresso gelato	
Dark Chocolate Cake	16
devil's food-style cake, nutella whipped cream	
Crème Brûlée	16
honey & lavender chantilly, butter crumbs	

VODKA

Absolut.....	16	Tito's Handmade.....	16
Absolut Citron.....	16	Grey Goose.....	17
ALB Farms.....	16		

GIN

Beefeater.....	16	Hendrick's.....	18
Malfy Grapefruit.....	16	Empress.....	18
Ford's.....	17		

RUM

Bacardi Silver.....	16	Brugal 1888.....	17
Malibu Original.....	16	Ron Del Barrilito Two Stars.....	18
Myer's Dark.....	16	Ron Del Barrilito Three Stars.....	20
Appleton Estate.....	16		

TEQUILA BLANCO

Cazadores.....	16	Patron.....	18
Lalo.....	17	Codigo.....	18

TEQUILA REPOSADO

Don Fulano.....	22	Patron El Alto Cristalino.....	52
Reserva De La Familia.....	34		

TEQUILA AÑEJO

Tequila Ocho Single Estate.....	24	Komos Reserva.....	50
Komos Cristalino.....	44	Clase Azul.....	148

MEZCAL

Del Maguey Single Village Puebla.....	17	Del Maguey Single Village Chichicapa.....	24
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BOURBON

Jefferson's	17	Baby Jane	18
Jack Daniel's	17	Angel's Envy	18
1792 Small Batch.....	17	Woodford Reserve	18
Basil Hayden's	17		

RYE

Michters US* 1 Kentucky Straight ..	17	Whistle Pig 10yr.....	28
Jefferson's	17	Heaven Hill BTB.....	30
Sagamore	18		

IMPORTED

Crown Royal	17	Bushmill's 10yr.....	18
Jameson	17		

COGNAC & CALVADOS

Daron Calvados.....	17	Hennessey VS	22
H By Hine.....	18	Hennessey XO	86

SCOTCH

Dewar's White Label.....	16	Macallan 12Y	30
Highland Park 12Y	19	Balvenie 14Y.....	32
Glenfiddich 12Y	24	Dalmore 15Y.....	56
Balvenie 12Y.....	26	Balvenie 21Y.....	96
Glenfiddich 14Y.....	28	Glenfiddich 30Y	375

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A Neighborhood Piano Bar
Tel No. 646-710-5850
@SoAndSosNY



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