AMERICAN BAR

CLASSIC COCKTAILS

MARTINI choice of standard, lychee, apple, espresso +3
ATTY gin, absinthe, crème de violette, vermouth
OLD FASHIONED whiskey, sugar, bitters, water
NEGRONI gin, campari, sweet vermouth, orange
MOSCOW MULE vodka, ginger beer, lime
PIÑA COLADA rum, coconut cream, pineapple
MOJITO white rum, sugar, lime, soda, mint
PIMM’S CUP pimm’s no. 1, ginger ale, cucumber
BELLINI champagne, peach puree

AMERICAN BAR TWISTS

on our classics

AMERICAN 33 vodka, raspberry, fennel seed, champagne
COSMO 2020 vodka, pomegranate, tarragon, lemon
G R A N D  T O U R gin, vodka, lillet blanc, bigallet thyme
MEXICAN CORPSE REVIVER mezcal, grand marnier, lusitan blanco, giffard ginger
A B  M A N H A T T A N bourbon, amargo valleto angostura, antica torino rosso
PATRIAN MAI TAI rum, vanilla, passion fruit, pistachio
PISCO ROSE SOUR pisco, yuzu, rosehip, egg white
GREENWICH VILLAGE SLING liqueur di ginepro, chartreuse, pineapple, aronia berry

SNACKS

CHICKEN SPRING ROLLS 13
P I G S  I N  A  B L A N K E T 10
SWIFTY’S MILLIONAIRE BACON 10
DA D AY DAILY SNACK TRIO Cauliflower Popcorn, Mixed Nuts, Crunchy Brussels Sprouts 9
POTATO SKINS 15
HOUSEMADE POTATO CHIPS & CAVIAR poutine stout osema 55

SANDWICHES

with green salad or chips

EGG SALAD on toasted pullman
CURRIED CHICKEN SALAD on honey wheat
GRILLED CHEESE on eye with tomato soup
CLUB fresh roasted turkey, bacon, lettuce, tomato

STARTERS

SPINACH & ARTICHOKE DIP caramelized shallots, ricotta, queso fresco, parmesan 16
JUMBO SHRIMP COCKTAIL with a sauce of horseradish, ketchup & tabasco 23
CRISPY LUMP CRAB CAKE with a housemade remoulade 20
TUNA TARTARE avocado, pink peppercorns, pecan oil, toasted seeds 21
CALAMARI with a sauce of heirloom tomato, harissa & maple 18
WHOLE STEAMED ARTICHOKE garlic, parsley, butter gremolata, lemon zest 15

STEWED ANCHO VICHUCA CHICKEN braised with chipotle, cilantro, lime, charred onion 40
BRAISED PORK SHOULDER with apple, cardamom, saffron 47

classics

NEWPORT BAR STEAK from Pino's Prime Meat Market, Soho 35
16-OZ B ONE-I N  NY STRIP confit garlic, charred rosemary 58
GR A S S - F E D B U R G E R americana, cheddar, onion jam, mayo, horseradish aioli, bibb lettuce, pickles, martin's potato roll, french fries 39
BR A I S E D  S H O R T  R I B S shallots, dijon, red wine, parsnip puree 29
CHICKEN SCHNITZEL sour cream & onion mashed potatoes, date-mustard 28
BLACKENED KING SALMON heirloom honey glaze, green lentils, fennel, orange 34

AMERICAN BAR

M A I N S

DOVER SOLE brown butter, crispy caper, white lentil puree 55
SCRAMBLED EGGS & SALAD garlic & lemon zest 19
BUCCATINI ALL'AMATRICIANA tomato, guanciale, pecorino, orange zest from the rotisserie 26
ENGAGEMENT CHICKEN (F O R  O N E) garlic, lemon, thyme, rosemary & seasonal vegetables with drippings 35
SEASONAL VEGETABLES (vegan) sweet potato, purple cabbage, fennel, vidalia onion, white lentils 24

SIDES

with green salad or chips

HAND-CUT FRENCH FRIES with ketchup & mayo
BROCCOLI olive oil, garlic, sea salt
SPINACH sauteed or creamed
MACARONI & CHEESE rigatoni, havarti, vast 5 cheddar $1, $44 for 4, $442

AMERICAN BAR

W E E K L Y  S P E C I A L S

MONDAY Eggplant Parmesan 24
WEDNESDAY Meatloaf for Two 50
THURSDAY Trout Almondine 34
SUNDAY Spaghetti Bolognese 27

TUESDAY Moules en Merzial 28
THURSDAY Chicken Pot Pie for Two 50
SATURDAY Fries Mugnon 46

SIDES with green salad or chips

Hand-cut French Fries with ketchup & mayo
Broccoli olive oil, garlic, sea salt
Spinach sauteed or creamed
Macaroni & Cheese rigatoni, havarti, vast 5 cheddar $1, $44 for 4, $442

VIDALIA ONION STRINGS with ranch dressing
ROASTED SWEET POTATO smoked paprika, cinnamon, cayenne

AMERICAN BAR

DESSERT

BERRIES & CREAM peach, elderflower, lemon
CHOCOLATE CAKE
STICKY TOFFEE PUDDING apple crisp a la mode

BY THE GLASS

Sparkling
CAVA BRUT Poema, Spain
CHAMPAGNE Jacquart, France
BLANC DE BLANC Ruinart, France

White
SAUVIGNON BLANC Ryan Patrick, Washington
SAUCERRE Joseph Pellegrini, Italy
CHARDONNAY Bucheler, California
RIESLING Keuka Lake, New York
PINOT GRIS Montinore, Oregon

Red
PINOT NOIR Point North, Oregon
Cabernet Sauvignon Flanagan, California
MERLOT Antinella, California
SYRAH Syracco, Morocco
TEMPRANILLO Ramirex, Spain

AMERICAN BAR

COOLERS & JUICES (alcohol-free)
PEACH & ELDERFLOWER ICED TEA peach, elderflower, lemon
GUILTLESS LEMONADE sweetened with monkfruit
GREEN JUICE BY MAGIC MIX kale, spinach, romaine, parsley, cucumber, celery

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CHAMPAGNE Jacquart, France
BLANC DE BLANC Ruinart, France

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