AMERICAN BAR

CLASSIC COCKTAILS 16

some of our favorites; prepared by the book & with care

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 17

our spin on the classics

AMERICAN 33
vodka, raspberry, fennel seed, champagne

COSMO 2020
vodka, pomegranate, tarragon, lemon

GRAND TOUR
gin, vodka, lillet blanc, bigallet thyme

MEXICAN CORPSE REVIVER
mezcal, grand marnier, lustau blanco, giffard ginger

AB MANHATTAN
bourbon, amargo vallet angostura, antica torino rosso

PATMIAN MAI TAI
rum, vanilla, passion fruit, pistachio

PISCO-ROSE-SOUR
pisco, yuzu, rosehip, egg white

GREENWICH VILLAGE SLING
liquore di ginepro, chartreuse, pineapple, aronia berry

SNACKS

CHICKEN SPRING ROLLS 13
PIGS IN A BLANKET 10
SWIFTY'S MILLIONAIRE BACON 10
DADA DAILY SNACK TRIO
Cauliflower Popcorn,
Mixed Nuts, Crunchy Brussels Sprouts 9
POTATO SKINS 15
HOUSEMADE POTATO CHIPS & CAVIAR 55
pointy snout osetra

SANDWICHES 19

with green salad or chips

EGG SALAD on toasted pullman
CURRIED CHICKEN SALAD on honey wheat
GRILLED CHEESE on rye 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

SALADS

add chicken (7), shrimp (12), or salmon fillet (11)

CHOPPED (1/2 or full)
soppressata, sun-dried tomatoes, red onions,
chickpeas, cucumbers, queso fresco, house vinaigrette 15/23

PEANUT CHICKEN (full)
brussels sprouts, avocado, carrots,
sesame sticks, radishes, peanut dressing 24

CAESAR
parmesan, smoked paprika sourdough croutons,
choice of caesar, lemon garlic, or vegan dressing 17

WEDGE
toasted pecans, local bacon, buttermilk dressing 18

GREEK CHOP
tomatoes, cucumbers, red onions, kalamata olives,
pepperoncini, sheepsmilk feta, red wine vinaigrette 19

BIG GREEN
red endive, little gem, bibb,
mache, sunflower shoots, shallot vinaigrette 17

all salads may be prepared vegan

MAINS

NEWPORT BAR STEAK
from Pino's Prime Meat Market, Soho 35

16-OZ BONE-IN NY STRIP
confit garlic, charred rosemary 58

GRASS-FED BURGER
american, cheddar, onion jam, mayonnaise, tomato,
bibb lettuce, pickles, martin's potato roll, french fries 25

BRAISED SHORT RIBS
shallots, dijon, red wine, parsnip puree 39

CHICKEN SCHNITZEL
sour cream & onion mashed potatoes, date-mustard 28

BLACKENED KING SALMON
harissa honey glaze, green lentils, fennel, orange 34

DOVER SOLE
brown butter, crispy caper, white lentil puree 55

SCRAMBLED EGGS & SALAD
garlic & lemon zest 19

BUCATINI ALL'AMATRICIANA
tomato, guanciale, pecorino, orange zest 26

from the rotiserrie...

ENGAGEMENT CHICKEN (FOR ONE)
garlic, lemon, thyme,
rosemary & seasonal vegetables with drippings 35

SEASONAL VEGETABLES *(vegan)*
sweet potato, purple cabbage,
fennel, vidalia onion, white lentils 24

WEEKLY SPECIALS

MONDAY
Eggplant Parmesan
24

TUESDAY
Moules au Mezcal
28

WEDNESDAY
Meatloaf for Two
50

THURSDAY
Chicken Pot Pie for Two
50

FRIDAY
Trout Almondine
34

SATURDAY
Filet Mignon
46

SUNDAY
Spaghetti Bolognese
27

SIDES

• 9 •

vegetables available steamed

HAND-CUT FRENCH FRIES
with ketchup & mayo

BROCCOLI
olive oil, garlic, sea salt

PAN SEARED MUSHROOMS
grassfed butter, thyme, lemon zest

SPINACH
sauteed or creamed

MACARONI & CHEESE
rigatoni, havarti, vault 5 cheddar
for 1, $14 for 4, $42

VIDALIA ONION STRINGS
with ranch dressing

ROASTED SWEET POTATO
smoked paprika, cinnamon, cayenne

BY THE GLASS

Sparkling

CAVA BRUT Poema, Spain 14
CHAMPAGNE Jacquart, France 26
BLANC DE BLANC Ruinart, France 35

Red

PINOT NOIR Point North, Oregon 19
CABERNET SAUVIGNON Flanagan, California 22
MERLOT Annabella, California 16
SYRAH Syrocco, Morocco 16
TEMPRANILLO Ramirez, Spain 14

White

SAUVIGNON BLANC Ryan Patrick, Washington 15
SANCERRE Joseph Fallot, France 19
CHARDONNAY Buehler, California 19
RIESLING Keuka Lake, New York 15
PINOT GRIS Montinore, Oregon 14

Rose

CHATEAU DE CLAPIÈRE CRU CLASSÉ 19
France
SIMPLE LIFE California 16
JAFFELIN CREMANT SPARKLING France 18

COOLERS & JUICES *(alcohol-free)*

PEACH & ELDERFLOWER ICED TEA
peach, elderflower, lemon 6

GUILTLESS LEMONADE
sweetened with monkfruit 6

GREEN JUICE BY MAGIC MIX
kale, spinach, romaine, parsley, cucumber, celery 12

CITRUS SOCIAL
kin high rhode, ginger juice, lime, mint 16

also available: hildon water (sparkling or still), coke, diet coke, diet ginger ale, orangina

DESSERT

BERRIES & CREAM 11
CHOCOLATE CAKE 15
STICKY TOFFEE PUDDING 14
APPLE CRISP A LA MODE 14
the Tower bar **SUNDAE** MP