

SIGNATURE COCKTAILS

THE CENTRAL PARK COCKTAIL

Hendricks Gin
Veev Acai Vodka
St. Germaine
A dash of Lime Juice

A cocktail creation from our legendary bartender, Norman Buzkofzer, this signature drink was inspired by the captivating and iconic Central Park.

22

THE SHINING STAR

Chilled Ketel One Citroen | Cointreau
Fresh Lime | Cranberry Juice

THE BIG APPLE

Chilled Van Gogh Apple Vodka | Fresh Apple Purée

MANHATTAN

Jim Beam Bourbon | Orange Bitters | Sweet Vermouth

THE CENTRAL PARK SIDE CAR

Camut Calvados | Sweet and Sour | Grand Marnier

THE MEDITERRANEAN MARTINI

Chilled Absolut Vodka | Bleu Cheese Stuffed Olives
Splash of Olive Juice

OUTRAGEOUS ORANGE

Grey Goose L'Orange Vodka | Grand Marnier
Splash of Soda

20

CHERRY LIME RICKEY (NON-ALCOHOLIC)

Fresh Muddled Washington State Cherries | Lime
Splash of soda

10

WINES BY THE GLASS

Our wine by the glass list is a celebration of women winemakers of the world. From pioneer to rising star, from Napa to Terre Alta, these women know the chill of the cellar and the heft of the barrel. They are responsible for some of the world's best wines.

CHAMPAGNE & SPARKLING

PIERRE MONCUIT, BRUT ROSÉ, NV, CHAMPAGNE, NICOLE MONCUIT
Rose Notes With Flavors of Strawberry, Cherry & Citrus Finish 32

DOMAINE CARNEROS, BRUT CUVÉE, NV, NAPA VALLEY, EILEEN CRANE
Luscious Flavors of Raspberry, Yeasty Pear & Crisp Finish 20

VEUVE CLICQUOT, "YELLOW LABEL," REIMS, CHAMPAGNE
Creamy Citrus Flavors, Toasty with a Smooth Dry Finish 33

WHITE WINE

PINOT GRIGIO, ELENA WALCH, ITALY, ELENA WALCH
Fruity Notes of Ripe Pears, White Pepper & a bit of Sage 17

SANCERRE, KARINE LAUVERJAT, FRANCE, KARINE LAUVERJA
Vibrant Citrus Fruit, Meyer Lemon, Key Lime, Apple, & Great Acidity 20

CHARDONNAY, CLOS DU VAL, NAPA VALLEY, KRISTY MELTON
Refreshing Minerality, Golden Apple Body & Toasty Vanilla Finish 18

GARNATXA BLANCA, ALTES HERENCIA, SPAIN, NURIA ALTE
Fresh Melon, Tropical Citrus, & Honeysuckle Accents with Balanced Acidity 15

RIESLING, CHÂTEAU STE. MICHELLE, COLUMBIA, WENDY STUCKEY
Flavors of Ripe Peach, & Tropical Fruit, Crisp Refreshing Finish 16

SAUVIGNON BLANC, FERRARI-CARANO, SONOMA, SARAH QUIDER
Mineral Infused Lime with Hints of Peach, Pineapple, & Grapefruit 16

FEATURED WHITE WINE BY THE GLASS

CHARDONNAY, GARY FARRELL, RUSSIAN RIVER VALLEY 2012
THERESA HEREDIA

Rich fruit notes combined with buttery oak flavors

25

WINES BY THE GLASS

ROSE WINE

ESPELT "CORALI" EMPORDA, SPAIN, ANNA ESPELT
Bright Ripe Red Fruit with Smooth, Silky Finish 17

RED WINE

PINOT NOIR, BOEDECKER, WILLAMETTE VALLEY, ATHENA PAPPAS
Fresh Strawberry & Raspberry Notes, with Soft Earthy Tannins 18

BORDEAUX, CHÂTEAU TOUR BAYARD, FRANCE, FANNY RICHARD-NICOLETTI
Hints of Berries, Plum, and Chocolate
with Big Rustic Tannins 18

MERLOT, SELBY, SONOMA, SUSIE SELBY
Dark Cherry Flavors, with Nutmeg & Clove, Perfectly Balanced with Oak 17

CABERNET SAUVIGNON, CHARLES KRUG, STACY CLARK
Full-bodied with Hints of Black Currant, Tart Cherry, Tobacco & Clove 19

MALBEC, GRAFFITO, MENDOZA, ARGENTINA, JIMENA LOPEZ
Red Cherry, Red Currant & Flowers with Balanced Oak 18

ROSSO DI MONTACLINO, DONATELLA COLOMBINI, ITALY
Clean Aromas of Flowers & Spicy Red Fruit 16

DESSERT WINES

Chateau Belingard, Monbazillac 2006, France 16
Patricius Tokaj, 5 Puttonyos 2003, Hungary 24

PORT

Taylor, Tawny 10 year 15
Fonseca, Tawny 20 year 24
Ferreira, Vintage '80 36
Grahams, Vintage '91 45

STARTERS

MEZZE 24

Hummus | Lebna | Baba Ghanoush
Muhammara | Spiced Olives | Grilled Pita

LOCAL CHEESE & CHARCUTERIE 28

Selection of Tri-State Farmers' Cheese | Cured Meats
Artisanal Crackers

GRILLED MINI CHICKEN QUESADILLA 25

Roasted Chilies | Lime Cream

SHRIMP COCKTAIL 28

Horseradish Sauce | Grilled Lemon

LAMB MEATBALLS 22

Goat Cheese Cream | Pesto Crostini

CAVIAR & BLINIS 34

American Caviar | Shallot Caper Cream

FOIE GRAS SLIDER 28

Sautéed Mushrooms & Onions | Caramelized Soy

HALF DOZEN OYSTERS 28

Traditional Cocktail Sauce or Jalapeno Ponzu Mignonette Sauce

SALADS

HEARTS OF ROMAINE 22

Garlic Croutons | Shaved Parmesan | Caesar Dressing
Chicken 32 Shrimp 34 Steak 36

JANSAL VALLEY BABY GREEN SALAD 23

Shaved Seasonal Vegetables | Croutons | Roasted Garlic Vinaigrette

KALE & SEASONAL PEA 25

Curly Kale | Sugar Snap Peas | Lemon Basil Vinaigrette

QUINOA SALAD 24

Seasonal Vegetables | Baby Arugula | Basil Pesto Dressing
Chicken 34 Shrimp 36 Steak 38

For convenience a 20% gratuity is applied to guest checks on parties of 6 or more

SOUPS

FRENCH ONION SOUP 16
Melted Gruyere Cheese

CHICKEN NOODLE SOUP 16
Slow Roasted Chicken | Egg Noodles

TOMATO SOUP 17
Grilled Jersey Colby Sandwich

FLATBREADS

HEIRLOOM TOMATO 22
Fresh Mozzarella Cheese | Olive Tapenade | Crispy Capers

SUSHI FLATBREAD 24
Unagi & Tuna | Cucumber Green Onion
Micro Shiso | Wasabi Cream

SPICY ITALIAN SAUSAGE 24
Hot Peppers | Mozzarella Cheese

SANDWICHES

Sandwiches served with Hand Cut Bistro Fries or Salad

GRILLED CHICKEN B.A.L.T 27
Grilled Chicken | Sliced Avocado
Smoked Bacon | Lemon Mayonnaise | Toasted Sourdough

AUDEN BURGER 30
Aged NY Cheddar | Sautéed Onions & Mushrooms
Roasted Garlic Aioli

ASIAN CRAB SALAD 30
Sliced Avocado | Caviar | Toasted Brioche Roll

GRILLED TURKEY AND BRIE 27
Almond Butter | Kale & Apple Slaw

DESSERTS

PUMPKIN CHEESECAKE
Toasted Pecan Crust | Maple Brulee | Bourbon Cream

TRADITIONAL CRÈME BRULEE
Seasonal Berries

HONEY APPLE CRISP COBBLER
Honey Ice Cream

THE RITZ-CARLTON CAKE
Valrhona Chocolate | Grand Marnier | Orange Zest | Whipped Cream

JACK DANIEL'S HONEY MOUSSE
Whiskey Caramel Cremeux | Almond Citrus Cake

S'MORES
Double Chocolate Ganache | Graham Cracker Shell
Homemade Toasted Marshmallow

HOMEMADE ICE CREAMS

Vanilla
Chocolate
Cinnamon
Espresso
Honey

HOMEMADE SORBETS

Yuzu Mandarin
Plum
Guava
Passion Fruit

ASSORTED HOMEMADE COOKIES OR BROWNIES

Chocolate Chip
White Chocolate Macadamia Nut
Oatmeal Raisin

SCOTCHES

Balvenie Portwood 21yr	30	Macallan 12yr	20
Glenfiddich 12yr	20	Macallan 18yr	35
Glenlivet 12yr	20	Macallan 25yr	98
Glenlivet 18yr	28	Oban 14yr	23
Dalwhinnie 15yr	22	Laphroaig 10yr	18
Glenmorangie 10yr	18		
Glenmorangie 12yr	22		

BLENDED SCOTCHES

Chivas Regal	16	Johnnie Walker Gold	34
Johnnie Walker Red	16	Johnnie Walker Blue	85
Johnnie Walker Black	18		

BOURBONS

Booker's	23	Knob Creek	21
Blanton's	19	Maker's Mark	18
Basil Hayden	19	Michter's 10yr Single Barrel	20
Jack Daniel's Single Barrel	21	Woodford Reserve	18

CANADIAN/IRISH WHISKEYS

Bushmill's Black Bush	20	Jameson	17
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TEQUILA

Patrón Silver	18	Jose Cuervo Reserva La Familia	35
Patrón Añejo	20	Don Julio Reposado	25
Gran Patron Platinum	60	Don Julio 1942	42

ARMAGNAC & CALVADOS

Busnel "Pays d' Auge"	18	Château de Laubade XO	22
Larressingle	18	Château de Laubade '85	35
		Château de Laubade '74	40

COGNACS

Courvoisier VSOP	22		
Delamain Pale and Dry	35	Hine Antique	40
Hennessy VSOP	24	Martel Cordon Bleu	40
Hennessy XO	40	Remy Martin VSOP	18
Hennessy Paradis	115	Remy Martin XO	40
Hine VSOP	20	Remy Louis XIII	.5 oz 150 1 oz 285

LOCAL SPIRITS

CORE Black Raspberry Vodka *Valatie, NY* 22
LiV Vodka (Potato), *Baiting Hollow, LI, NY* 18

Berkshire Ethereal Gin, *Great Barrington, MA* 18
Berkshire Greylock Limited Ed. Gin, *Great Barrington, MA* 19

Brooklyn Gin, *Brooklyn, NY* 18
Greenhook Gin, *Brooklyn, NY* 18
Greenhook Beach Plum Gin, *Brooklyn, NY* 20
Berkshire Ragged Mountain Rum, *Great Barrington, MA* 18

Hudson Single Malt Whiskey, *Gardiner, NY* 25
Hudson Manhattan Rye, *Gardiner, NY* 25
Rough Rider "Bullmoose" Three Barrel Rye, *Baiting Hollow, LI, NY* 20
Whistle Pig Straight Rye, *Shoreham, VT* 22

Hudson Four Grain Bourbon, *Gardiner, NY* 25
Hudson Baby Bourbon, *Gardiner, NY* 25

LOCAL BEERS

Allagash White Ale
Blue Point Toasted Lager
Brooklyn Pilsner
12

IMPORTED BEERS

Bass Ale
Amstel Light
Corona
Guinness
Heineken
Stella Artois
12
Buckler (non-alcoholic) 10

DOMESTIC BEERS

Budweiser 10
Miller Lite 10
Samuel Adams 11
Sierra Nevada 12