



WINE

Champagne and Sparkling

BLANC DE BLANC N/V Paul Louis, Champagne, France 9/36
PROSECCO N/V Stellina di Notte, Veneto, Italy 10/40
SPARKLING ROSE N/V Chandon, Napa Valley, California, USA 12/48
MOSCATO Villa M Moscato, 2014 Sobrero, Piedmont, Italy 12/48

White

PINOT GRIGIO 2015 MandraRossa, Menfi, Sicily 10/40
SAUVIGNON BLANC 2015, Tablelands, Hawke's Bay, New Zealand 10/40
GRUNER VELTLINER 2014 Pacific Rim, Columbia Valley, WA 11/44
CHARDONNAY 2014 Sterling Vintner's Collection, Napa, CA 11/44
SANCERRE 2014 JP Balland, Loire, France 14/56
ALBARINO 2014 Pazo das Bruxas, Galicia, Spain 12/48

Rosé

ROSÉ 2016 Trienne, Vin de Pays du Var, Provence, France 12/48
ROSÉ 2016 Macari, North Fork Long Island, NY, USA 14/56

Red

MONTEPULCIANO 2014 Pietra Majella, Abruzzo, Italy 10/40
MERLOT 2013 Healdsburg Ranches, Sonoma, CA USA 9/36
MALBEC 2014 Septima, Mendoza, Argentina 10/40
PINOT NOIR 2015 Underwood, Oregon, USA 12/48
CABERNET SAUVIGNON 2014 Josh Cellars, North Coast, CA 11/44
CABERNET FRANC 2014 Ravines, Finger Lakes, New York, USA 12/48

RED OR WHITE SANGRIA

By the Glass or Pitcher 8/32

BOTTLED BEER 8

Lagunitas IPA, Heineken, Corona, Stella Artois,
Magners Cider, Montauk Summer Ale, Buckler N/A

DRAFT BEER 9

Bronx Pale Ale, Brooklyn IPA, Ommegang Witte,
Greenport Lager, Coney Island Mermaid Pilsner,
Black Magic Stout

THE PARK SPECIALTY COCKTAILS 13

The Park Buck

Jack Daniel's, Lemon Syrup, Ginger Beer

Bonfire

Tanteo Jalapeño Tequila, Agave Nectar,
Muddled Cucumber, Fresh Jalapeño, Lime Juice

A Walk in The Park

Blanco Tequila, Campari, Strawberry Shrub

The High Lime

Smirnoff Lime, Lime Juice, Blueberries

Hendrick's Mash

Hendrick's Gin, St Germain,
Muddled Lemon & Cucumber

10th Avenue Sunset

Stoli Razberi, Mango, Pineapple Juice,
Grenadine

LATE NIGHT MENU

Margherita Pizza 14 (v)

Pesto and Ricotta Pizza 15 (v)

Prosciutto and Arugula Pizza 15

Marinated Mediterranean Olives 6 (v, gf)

Lamb Meatballs with Eggplant and Spiced Yogurt 12

Crispy Calamari with Chipotle Aioli and Spicy Marinara Sauce 12

Mussels and Chorizo in White Wine Garlic Sauce 12

Crab Cakes with Red Pepper Pesto 15

Buffalo Mozzarella with Persimmon
and Currants 15 (v, gf)

Steak Salad with Red Cabbage, Horseradish,
Salted Hazelnuts and Red Wine Vinaigrette 15 (gf)

Classic Park Burger and Fries: Topped with Aged Cheddar
Served on an English Muffin 15

Chef's Burger and Fries: Kobe Beef Burger
Topped with Carmelized Onions and Aged Cheddar
on a Brioche Bun 18

Artisanal Meat Board 14

Selection of Artisanal Cheeses 18 (v)

Chef's Selection of Artisanal
Meats & Cheeses 16

v= vegetarian

gf = gluten-free

Please advise your server of any allergies or restrictions.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you
have a medical condition.

BOTTLES

CHAMPAGNE

DOM PERIGNON 2003 Cuvee	350
MOET & CHANDON N/V Nectar Rose	250
VEUVE CLICQUOT N/V Brut, Yellow Label	150

VODKA & GIN

CIROC	350
GREY GOOSE	350
BELVEDERE	350
KETEL ONE	300
ABSOLUT	250
STOLICHNAYA	250
BOMBAY SAPPHIRE	300
TANQUERAY	250

TEQUILA & RUM

PATRON SILVER	400
PATRON CAFE	300
DON JULIO SILVER	300
CAPTAIN MORGAN	280
MALIBU	250
BACARDI	250

WHISKEY & SCOTCH

JOHNNY WALKER BLACK LABEL	350
JACK DANIEL'S	275
MAKER'S MARK	275
JAMESON	250

SCOTCH

Balvenie Double wood 12 yr	14
Balvenie Caribbean Cask 14 yr	15
Glenlivet 12 yr	13
Macallan 12 yr	13
Macallan 18 yr	40
Ardbeg 10 yr	12
Lagavulin 16 yr	16
Laphroig 10yr	12
Oban 14 yr	17
Glenmorangie 10 yr	12
Glenmorangie Nectar d'Or 12 yr	13
Monkey Shoulder	13
Johnny Walker Red Label	11
Johnny Walker Black Label	13
Johnny Walker Gold Label	20
Johnny Walker Blue Label	40

BOURBON, WHISKEY & RYE

Angel's Envy	13
Bulleit Bourbon	13
Basil Hayden	13
Woodford Reserve	15
Knob Creek	13
Tincup (Colorado)	11
Maker's Mark	12
Jameson	11
Jameson Select Reserve	13
Whistle Pig Rye (Vermont)	13
Mitcher's Rye	12
Templeton Rye	12