



BAR

ALL DAY MENU

CAVIAR, CRÈME FRAÎCHE, HORSERADISH,
CHIVE & POTATO CHIPS*
\$38

CHARRED BRUSSELS SPROUTS
CRISPY CHILI BALSAMIC GLAZE, PUMPKIN SEEDS, FRIED SHALLOTS
\$12

SHRIMP COCKTAIL
\$28

SEASONAL SOUP
\$14

PARKER HOUSE ROLLS WITH ROSEMARY SALT
\$14

LITTLE GEM SALAD
POACHED SHRIMP, AVOCADO, FINE HERBS, EVERYTHING CRUMBLE
\$34

SEASONAL CHOPPED SALAD
ROAST CHICKEN, SHREDDED KALE, HONEY CRISP APPLE,
ROASTED SWEET POTATO, GOAT CHEESE, TOASTED ALMONDS, FARRO
\$32

COBB SALAD
ROAST CHICKEN BREAST, AVOCADO, BACON, EGG, BLUE CHEESE,
TOMATO, GEM LETTUCE, HERB BUTTERMILK DRESSING
\$32

BUFFALO CHICKEN MELT
RICH SPICY SAUCE, BACON, TOMATO, BUTTERMILK DRESSING
ON A SOFT FRENCH ROLL
\$28

PRIME RIB STEAK SANDWICH
CARAMELIZED ONION AND MUSHROOMS, PROVOLONE, PICKLED JALEPEÑOS
\$40

CRUDO OF THE DAY
\$28

WARM LOBSTER ROLL
TOASTED BRIOCHE BUN, BUERRE BLANC, CELERY, ESPELETTE,
POTATO CHIPS
\$45

CHICKEN POT PIE
MAITAKE MUSHROOMS, PUFF PASTRY
\$30

BARBACOA SHORT RIB TACOS
CHARRED CORN, COTIJA CHEESE, JALAPEÑO AÏOLI
2 for \$18

BUCATINI
CACIO E PEPE
\$30

DESSERTS

JUST BAKED MADELEINES
\$11

CHOCOLATE LAVA CAKE
À LA MODE
\$14

AUBI & RAMSA 21+ ICE CREAMS
\$15 OR 3 FOR \$40

THE HIGHLAND TRUFFLE
BELGIAN CHOCOLATE ICE CREAM WITH MACALLAN 12YR SCOTCH

THE ABC
A CORDIAL ICE CREAM WITH AMARETTO, BAILEYS AND REMY MARTIN COGNAC

STRAWBERRY & ROSÉ
STRAWBERRY SORBET WITH VEUVE CLICQUOT & ST. GERMAIN

SPECIALTY COCKTAILS

\$23

BERGDORF GOODMAN PARK LANE

HIBISCUS ROYALE
by Diotima
prosecco, hibiscus, ginger, lime, orange blossom water

CRANBERRY SKIRT
by Christopher John Rogers
Belvedere Vodka, St. Germain Elderflower, lime, cranberry

ESCALADE MARGARITA
by Sergio Hudson
*Casamigos Reposado Tequila, Grand Marnier liqueur,
lime, pomegranate*

BEAR MINIMUM
Great Jones Bourbon, reposado tequila, apricot, vermouth

YARDIE OLD FASHIONED
rye, maple, pimento dram

PEAR THYME
vodka, pear, lime, lemon, soda

GIBSON
Fords Gin, Carpano Dry, housemade savory pickled onion

BROUGH INTENTIONS
irish whiskey, amaro, sweet vermouth, absinthe

THE DAINTY EARL
Earl Grey tea infused gin, spiced demerara, lemon

BEER

PILSNER

THREES BREWING - VLIET 16oz Can
*Brooklyn's award winning finest German-style pilsner.
Clean with sweet hay and herbal hop notes.*
\$13

KOLSCH

REISSDORF - KÖLSCH 16oz Can
*The sommelier's favorite post-shift drink. Very light color,
slightly malty, and fairly soft palate with a dry finish.*
\$11

WHITE

ALLAGASH - WHITE 16oz Can
*Portland Maine's famous Allagash White features a refreshing
balance of citrus and spice. Wheat, coriander, and
Curaçao orange peel round out the flavor of this
pale straw-colored Belgian-style Witbier.*
\$13

INDIA PALE ALE

GRIMM - SEASONAL - IPA 16oz Can
*Rotating selection of Imperial IPA using fresh, juicy
hop combinations crafted in Brooklyn*
\$14

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESSES.

20% SERVICE CHARGE FOR PARTIES 5 OR MORE



SPARKLING WINES

SORRO PROSECCO NV
TREVISO

Hand picked estate grapes. crisp flavors of white peach, lemon and honeysuckle.

\$18/glass | \$60/bottle

KRUG 'GRANDE CUVÉE'
CHAMPAGNE NV

The Rolls Royce of multi vintage champagnes.

\$175/half bottle | \$350/bottle

DHONDT-GRELLET
'DANS UN PREMIER TEMPS'
CHAMPAGNE NV

One of the most exciting grower producers right now. Dry with lots of acidity and great texture.

\$120/bottle

LA CARAVELLE CUVÉE "NIÑA" BRUT
CHAMPAGNE NV

Rita Jammet's blend with flavors of apricot, brioche and spicy pear

\$28/glass | \$110/bottle

LAURENT PERRIER BRUT ROSÉ
CHAMPAGNE NV

A unique rosé Champagne comprised entirely of Pinot Meunier.

\$35/glass | \$135/bottle

PIERRE PÉTERS 'CUVÉE DE RÉSERVE'
BLANC DE BLANCS
CHAMPAGNE NV

Crystalline, focused, nuanced, and sophisticated. this is one of the true great Blanc de Blancs Champagnes produced.

\$145/bottle

VILMART & CIE 'RUBIS' BRUT ROSÉ
CHAMPAGNE NV

The wine is rich and textured, with beautiful pink color and popping floral aromatics.

\$225/bottle

WHITE WINES

DOMAINE SIRET-COURTAUD QUINCY
2020

A Loire Valley Sauvignon Blanc, soft and herby with hints of citrus and lemon peel.

\$21/glass | \$76/bottle

VIA ALPINA PINOT GRIGIO
FRUILI 2021

Outstanding Collio growers, citrus, grass and honey notes.

\$18/glass | \$66/bottle

IOPPA SAN GRATO VINO BIANCO 2019

Invokes a flowery mountain meadow with a racy blend of Erbaluce, Timorasso and Traminer. Perfectly balanced.

\$18/glass | \$64/bottle

DOMAINE DES ARDOISIÈRES 'SILICE'
SAVOIE FRANCE 2021

The wine is zesty, refreshing, and shows flavors of citrus, lemon peel, and salt.

\$18/glass | \$72/bottle

GIROLAMO RUSSO ETNA BIANCO
SICILY ITALY 2018

Floral, bright, with great texture and lots of focus.

\$95/bottle

PRESQU'ILE CHARDONNAY
SANTA BARBARA COUNTY 2021

Light floral, citrus and mineral notes, bright and refreshing.

\$22/glass | \$76/bottle

JEAN NOEL GAGNARD
CHASSAGNE-MONTRACHET
LES CAILLERETS PREMIER CRU
BURGUNDY 2017

A pedigreed wine. Aromas of apple, pear and quince with balanced minerality.

\$295/bottle

ROSÉ

PRESQU'ILE PINO NOIR ROSÉ
SANTA BARBARA 2021

A rosé with gravitas, red berries and citrus.

\$18/glass | \$60/bottle

RED WINES

PRESQU'ILE PINOT NOIR
SANTA BARBARA COUNTY
CALIFORNIA 2021

Fresh floral with velvet texture.

\$20/glass | \$72/bottle

ARNAUD MORTET GEVREY-CHAMBERTIN
BURGUNDY FRANCE 2017

Power and structure, sleek polish and lush feel.

\$245/bottle

LIEU DIT CABERNET FRANC
SANTA YNEZ VALLEY CALIFORNIA 2020

Notes of juicy red fruit, black cherries, lavender, earth, spice and pepper.

\$22/glass | \$88/bottle

CASCINA FONTANA BAROLO PIEDMONT
ITALY 2018

Pale in color, ethereal aromatics, firm structure, and absolutely stunning.

\$39/glass | \$160/bottle

TOBIAS CABERNET SAUVIGNON
CALIFORNIA 2019

This Cabernet Sauvignon is dark and dusty, showing notes of licorice, red currants, and tobacco.

\$28/glass | \$110/bottle

MONTEVETRANO COLLI DI SALERNO
CAMPANIA
ITALY 2017

Intensely powerful, rich wine with smoky, leathery, and dark fruit flavors.

\$195/bottle