# Dinner MCNU

16

Brooklyn
rye whiskey, vermouth, Suze, Luxardo

Midtown

dry gin, Misguided gin, dry vermouth, orange bitter, olive

Macks Old Fashioned

Japanese rye whiskey, amaro, Demerara, orange Spicy Hibiscus Margarita

tequila, hibiscus, orange liquor, jalapeño, lime, honey, raspberry cordial

Paloma

tequila, grapefruit, lime, agave, salt

The French Blonde

dry gin, Lillet Blanc, elderflower liqueur, grapefruit juice, lemon bitters

Qucumber Martini

vodka, lemon, Demerara, St-Germain, cucumber initra Maranga 3

vanilla vodka or Reposado Tequila, espresso, Kahlúa, Demerara

15 ( C .

Aperol. Prosecco

15

St-Germain, Prosecco, soda water, mint

### Wine

• WHITE		
Bortoluzzi Pinot grigio	17	67
Bravium Chardonay	19	76
Terras Guada Albarino	20	79
• RED		
Firesteed Pinot noir	14	52
Bonanza (Lot6) Cabernet	20	79
Alamos Malbec	14	57
• ROSE & SKIN CONTACT		
Maris Rare Orange wine	14	58
<b>Ultimate Provence</b> Rosé	20	79
• SPARKLING		
Col Dorato Prosecco	14	52

### Beer

Miller Highlife	7
Peroni Lager	9
Sloop Juice Bomb IPA	9
Montauk Wave Chaser IPA	10
Montauk Pilsner	8

### Non-Alc

Athletic Brewing NA IPA	7
Athletic Brewing NA LITE	7
Chile Lime Pineapple Soda	10
Chai Blossom	10
Strawberry Ginger Lemonade	10

## Drinks

Prior to placing your order, please alert your server if you have any food allergies. ® Contains nuts. Before placing your order, please inform your server if a person in your party has a food allergy. \*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

### TCB NOSH

smoked almonds, marinated olives, chips

12

### PARMESAN GARLIC BUTTER FRIES

with herb aioli

14

### **HOUSE MOZZ STICKS**

(4) marinara and parmesan

12

### **BLISTERED SHISHITOS**

Black Hawaiian sea salt

13 N

### **CRISPY BRUSSELS SPROUTS**

mint, cashews, chili lime vinaigrette

13

### TRUFFLED DEVILED EGGS

deviled eggs, shaved black truffle

18

### **BURRATA & BALSAMIC CHERRY TOAST**

on sourdough

12

### **CHALLAH PULL APART ROLLS**

with strawberry butter, honey sea salt butter, cinnamon butter

15

### SHRIMP SKEWERS

(3) marinated shrimp, Andean pepper sauce, lime

15

### **SALMON SKEWERS**

(3) salmon, soy ginger glaze, chives

15

### **OYSTER MUSHROOM SKEWERS**

(3) marinated oyster mushrooms, lime

17

### **BUTTERMILK NUGGETS**

brined chicken breast, hot maple mustard sauce, TGB sauce, green goddess dressing

18

### **EVERYTHING PIGS IN A BLANKET**

(8) with spicy mustard

16

### **LATKES & MAYBE CAVIAR**

with brown butter apple sauce, creme fraiche, chives. Add caviar (MP)

## Snacks to start

### **GRILLED HALLOUMI TACOS**

(3) hot honey, pico de gallo, green goddess dressing

16

### **GOCHUJANG SHRIMP TACOS**

(3) grilled shrimp, mango pico de gallo, herb aioli

18

### **COWBOY TACOS**

(3) steak, remoulade, arugula, lemon, pickled onion, crispy shallots

20

### **DRY-AGED BEEF SLIDERS**

(6) with pickles, cheddar, sautéed Vidalia onion, and TGB Sauce. Add fries +5

24

### **BEEF BOLOGNESE**

over tagliatelle with whipped ricotta

28

### TRUFFLE & WILD MUSHROOM PARPADELLE

wild mushroom cream sauce, black truffle, parmesan

26

### **SEARED SESAME CRUSTED TUNA**

baby kale, avocado, watermelon radish, miso ginger dressing

22

### THE BAR CAESAR SALAD

shaved brussels, cauliflower, parmesan rosemary granola, lemon anchovy dressing

23

### GRIDDLED HALLOUMI SALAD

crispy kale, gooseberries, toasted pumpkin seeds, cider vinaigrette

16

### HERB LIME RICE BOWL

edamame, corn, cilantro, crispy chili, furikake, fresh lime. Add chicken +7, salmon +10, steak\* +12, sesame-crusted tuna\* +12, marinated tofu +8

18

### **KOREAN STYLE WINGS**

(6) sesame seeds, green onions

17

### HOT HONEY CHICKEN SANDWICH

with asian slaw, pickles, & green goddess dressing, on brioche with fries

18

### **BACON ONION JAM BURGER**

griddled ground beef, American cheese, bacon-onion jam, pickles, & TGB sauce on a Martin's sesame potato roll with fries

## To Share or

6 N

0G

Almonds, cashews, coconut flakes, honey, & butter

### ALMOND BUTTER CHOCOLATE CHUNK

6 (N)

Rice cereal, almond butter, & milk chocolate chunks

### 6 N NUTELLA™

Rice cereal, almonds, Nutella™

### S'MORES BAR

Marshmallow, chocolate chips, graham cracker crumb

### À LA Mode

Your bar served warm, with vanilla ice cream & whipped cream +5

### FUDGE Brownie

COOKIE DOUGH BROWNIE

### 8 N

JAMMY BAR

Chia, pistachios, raspberry jam

### 8 N

COCONUT APRICOT MACAROON

Coconut, apricots, & orange zest

### Coffee & Tea

Drip Coffee	3.50	1	3.75
Iced Coffee	4.00		4.50
Americano	4.00	1	4.25
Doppio			4.00
Cortado			4.50
Cappuccino	4.75	I	5.25
Hot Tea			3.50
Hot Ginger Tea			4.00
Iced Tea	3.50		4.00
Lemonade	3.00		3.50
50/50	3.50		4.00
Red, White, & Blueberries	3.50		4.00
Hot Chocolate	2.50		3.00
Frozen Hot Chocolate			10
Whipped cream & marshmallows			+2
Latte	5.25	I	5.75
French Toast Latte	5.75		6.25
Turkish Latte	5.75		6.25
Mocha Latte	5.75		6.25
Nutella™ Latte	5.75		6.25
Chai Latte	5.75		6.25
Matcha Latte	5.75		6.25
Turmeric Latte	5.75		6.25

## Desset Lora

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