

THE HIGH LINE HOTEL

CHAMPAGNE

BRUT CHAMPAGNE	GLASS	HALF BOTTLE	BOTTLE	MAGNUM
Moët & Chandon Brut Imperial	\$24.00		\$140.00	\$250.00
Veuve Clicquot Yellow Label	\$22.00		\$135.00	
Étoile Brut	\$18.00		\$80.00	
Chandon Brut	\$14.00		\$58.00	
Krug		\$170.00		
ROSE CHAMPAGNE				
Moët & Chandon Brut Rosé			\$140.00	
Veuve Clicquot Rosé			\$175.00	
Ruinart Rose	\$35.00	\$95.00	\$180.00	
VINTAGE CHAMPAGNE				
Moët Imperial Vintage Blanc '06			\$145.00	
Veuve Clicquot Vintage Rosé '04			\$200.00	
Dom Perignon Vintage Blanc '04			\$385.00	\$650.00
Rosé				
mas de la dame				
Les Baux de-Provence	\$15.00		\$62.00	
Vie Vité Rosé Wine				
Côtes de Provence	\$16.00		\$64.00	

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WINE & BEER

WHITE WINE	GLASS	BOTTLE
Cloudy Bay		
Sauvignon Blanc, NZ	\$22.00	\$90.00
Davis Bynum		
Chardonnay, Russian River	\$15.00	\$62.00
RED WINE		
Numanthia "Thermes"		
Termes, Toro Spain	\$15.00	\$60.00
Domaine Chandon		
Pinot Noir, CA	\$19.00	\$75.00
BEER		
Sorachi Ace (750ml)	\$22.00	
Kronenbourg 1664	\$8.00	
Capt. Lawrence	\$8.00	



The High Line Hotel

oysters

west coast
\$4 each

kumamoto, CA
kusshi, BC
wildcats, WA

east coast
\$3 each

st. simon, NB
glidden point, ME
east beach blondes, RI

crudo

salmon
\$15

scallops
\$16

black bass
\$14

brunch

Greek Yogurt
strawberries and maple granola
\$12

Pancakes
honey butter, market berry jam, fresh blueberries
\$13

Niçoise salad
coddled egg, preserve tuna, haricot verts, olives
\$16

Eggs benedict
english muffin, smoked salmon, hollandaise
\$15

Chicken salad
mesclun, almonds, vinaigrette
\$19

Burger dry-aged cuts
tomato-chorizo relish, fontina, chipotle mayo, fries
\$19

side

French Fries
\$5.00

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snacks

olives

olive oil, lemon zest, chili

\$7

duck rilette

caramelized onions, toast

\$12

plates

baby beet salad

horseradish crème fraiche, pumpkin seeds, wild arugula

\$13

burrata, cherry tomatoes, micro basil

\$16

grilled swordfish, asparagus, garlic, lemon, parsley

\$26

burger- dry-aged cuts, tomato-chorizo relish, fontina, chipotle mayo, fries

\$19