

TRADE MARK

taste + grind

TO BEGIN

WARM OLIVES lemon, chili peppers	7	MEATBALLS ricotta, crushed tomato, lemon	12
SHISHITO PEPPERS romesco aioli	9	CHARCUTERIE-PICKLES mustard-focaccia	22
SMASHED BEETS-TEHINA feta yogurt, house naan	12	OCTOPUS celery, nduja, citrus aioli	18
ZUCCHINI HUMMUS crispy potato, grilled lemon	11	TUNA POKÉ avocado, macadamia, crackers	16
CARAMELIZED ONION SOUP gruyere, puff	13	EAST & WEST COAST OYSTERS horseradish ice	mp
BURRATA & KNOTS tomato jam, roasted garlic	16		

ENTRÉES

HANGER STEAK ramp butter, grilled potato salad	28	WILD KING SALMON orange, red walnuts, spring peas	29
20oz RIBEYE salsa verde, heirloom carrots	45	MARKET FISH	mp
12oz PORK CHOP black garlic, honey-plum, crispy yukon	29	WILD MUSHROOM & QUINOA ROASTED SQUASH goat cheese, smoked tomato, crispy maitake	24
PORK SHOULDER RAVIOLI pickled tomatoes, burnt onion broth	13 25	BRICK CHICKEN cherry peppers, lemon, fingerlings	26
SPAGHETTI & CLAMS nduja, pork crumbs, garlic	25		

SALAD

add ons: chicken 9 | salmon 12 | hanger steak 12 | shrimp-12

LITTLE GEMS CAESAR cured egg	14	CHARRED CARROT greens, almonds, feta, honey-tahini	14
KALE & QUINOA aioli, crispy chickpeas, golden raisins, citrus, parm	14	MARKET LETTUCE soft herbs, red wine vinaigrette, shallots	13

SANDWICH

all but our juicy grilled cheese served with a nice salad or fries

TM BURGER bacon, jalapeno jack, fried pickled onions, special sauce	19	FRIED CHICKEN spicy honey, soppressata, aioli, slaw	17
JUICY GRILLED CHEESE served with a cup of caramelized onion soup	19	CHEESEBURGER American, LTO, sour pickle	18
		LAMB BURGER feta yogurt, muhammara, pepperoncini	21

SIDES

FARMERS MARKET	9	SIMPLE GREEN	9
FRENCH FRIES	7	ROASTED BEETS almonds, yogurt, harrissa	9
YUKON GOLD POTATO PUREE	9		

@TRADEMARKNYC
#tmtaste | #ingoodco

jeff haskell culinary director | adrienne guttieri executive chef
matthew rankin general manager

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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COCKTAILS 14

HOLA FROM THE OTHER SIDE

milagro tequila, creme de cassis,
sandemans, lime, coconut

HAVE A THINK

rittenhouse rye, drambuie,
amontillado sherry, honey, bitters

TALL ORDER

illegal mezcal, tromba reposado,
lemon juice, green tea, tonic, tiki bitters

MORNING BUZZ

tin cup whiskey, trademark grind,
jäger spice, orgeat

HANGIN' AROUND

monkey shoulder whiskey, cynar, punt e mes,
carpano antica, chocolate mole bitters

FLYING HIGH

hangar I vodka, lemon,
chateau, cucumber

THE CROONER

don q gold rum, frangelico, cherry jam,
lime, tiki bitters, egg white

ANYTHING GOZE

spring 44 gin, campari, pamplemousse,
lemon, goze beer

QUICK DRAW

hendricks gin, wölffer estate verjus,
lemon grappa, aged vermouth, sparkling rosé

WINE

SPARKLING + ROSÉ

gls | btl

PROSECCO primaterra nv it	11 42
ROSÉ michelle brut nv ca	12 44
ROSÉ sierra cantabria 2014 rioja, sp	9 35
GRENACHE ROSE notorious pink 2014 fr	58
CHAMPAGNE gosset brut excellence nv fr	135
CHAMPAGNE ROSÉ gosset grand brut nv fr	170
CHAMPAGNE dom perignon cuvee 2006 fr	345

WHITE

gls | btl

VINHO BLANCO orison pipa 2014 alentejo, pt	10 39
REISLING red tail ridge 2014 ny	11 42
CHARDONNAY pere & fils 2011 macon villages, fr	12 46
SAUVIGNON BLANC tablelands 2015 martinborough, nz	13 49
CHARDONNAY babich unoaked 2014 nz	44
SOAVE tamellini 2014 it	48
ALBARIÑO granbazan 2014 sp	54
GRÜNER VELTLINER weingut hirsch 2014 au	58
SAUVIGNON BLANC cade 2014 napa valley, ca	68
MEURSAULT bouchard pere & fils 2011 fr	105

WINE

RED

gls | btl

MALBEC domaine bousquet riserva 2013 ar	10 38
RIOJA bodegas muriel 2012 crianza, sp	12 46
CHIANTI CLASSICO badia a coltibouno 2013 it	13 39
PINOT NOIR primarius 2013 or	13 49
CABERNET SAUVIGNON layer cake 2013 'the beast' ca	15 75
BORDEAUX BLEND columbia crest h3 2012 wa	42
JUMILLA juan gil 2013 monastrell, sp	52
MERITAGE RESERVE sheldrake point 2012 ny	65
PINOT NOIR gothic nevermore 2013 or	72
BOURDEAUX chateau la grangere 2012 saint-emilion, fr	78
GIGONDAS oratorio 2011 fr	84
RHONE BLEND chateau nomad 2012 'the gitan' calaveros county, ca	88
MONTEPULCIANO D'ABRUZZO marina cveti 2011 it	95
CHASSAGNE-MONTRACHET domaine paul pillot 2013 fr	105
CABERNET SAUVIGNON ramey 2012 napa valley, ca	125
BRUNELLO DI MONTALCINO la manella 2010 it	135

B E E R

CAPTAIN LAWRENCE 'CAPTAIN'S KOLSCH' light malt, light fruit, summer profile somewhere between a lager and an ale	7
KEEGANS ALES 'MOTHER'S MILK' rich, smooth - oatmeal and chocolate notes	8
DOWN EAST CIDER new york cider, semi-dry bright and crisp with some sweetness	7
KELSO NUT BROWN LAGER toasted nutty, malty - baking spice notes	7
SIERRA NEVADA OTRA VEZ grapefruit sourness, prickly pear cactus, super refreshing, light bodied	7
ALLAGASH WHITE coriander, orange, fruity - very aromatic	8
GOOSE ISLAND 'GOOSE IPA' fruity, citrusy, long hoppy finish medium bitterness	7
10 BARREL 'SINISTER BLACK' sessionable, light-bodied dark beer no bitterness, some roasted notes	7
BUDWEISER light, malt and rice body faint sweetness	6
BUD LIGHT crisp, light, refreshing american pale lager	6

DESSERT COCKTAILS

THE BLIND ABBOT	14	GRASSHOPPER	14
tullamore dew, galliano ristretto, trademark grind, cinnamon, cream		fords gin, creme de cacao, creme de menthe, vanilla, cream	
COGNAC OLD FASHIONED	15	BOILER ROOM	13
pierre ferrand 1840 cognac, benedictine, demerara, bitters		santa teresa 1796, cynar, ginger, sherry, mole bitters	

FORTIFIED & DESSERT WINES

AMONTILLADO SHERRY	10
OLOROSSO SHERRY	10
FINO SHERRY	10
MANZANILLA SHERRY	10
PEDRO XIMENEZ SHERRY	10
SANDEMANS PORTO FOUNDERS RESERVE	11
TAYLOR FLADGATE porto 10 year tawny	12
TAYLOR FLADGATE porto 20 year tawny	16
TAYLOR FLADGATE porto 30 year tawny	26
TAYLOR FLADGATE porto 40 year tawny	48
WAGNER VINEYARDS	16 58 (375 ml)
ice riesling, finger lakes, ny 2012	
CHATEAU ROUMIEU	18 70 (375 ml)
sauternes, bordeaux, fr 2010	

AMARI

MARO MONTENEGRO	10	CIO CIARO	10
AVERNA	10	CYNAR	10
BRANCA-MENTHA	10	FERNET BRANCA	10
CARDAMARO	10	JAGERMEISTER	10

DESSERT 9

S'MORES DOUGHNUTS

PEANUT BUTTER CARAMEL POPCORN

HOT FUDGE SUNDAE

THE DAILY SLICE

BUTTERSCOTCH POTS DE CRÈME

cultured butter caramel, almond sugar cookie

AFFOGATO

add a shot of Fernet Menta +9

DAILY SELECTION OF SORBET & GELATO

GRIND

DOUBLE ESPRESSO seasonal blend	4
ESPRESSO & MILK grass-fed cow's milk (4.5, 6, & 10oz)	5 5.5 6
HOT COFFEE seasonal single origin	4
ICED COFFEE japanese style, seasonal blend	4
LOOSE LEAF TEA black, oolong, green, or herbal	4.5
ICED TEA cold brewed black tea	4.5

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open year-round and nestled among the giants of the new york city skyline, the refinery rooftop hosts a rotating mix of big name and up-and-coming talent from the city and around the world

take it from us: there's always something to see in the shadow of the empire state building

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BRUNCH

TO BEGIN

SEASONAL DOUGHNUTS	10	SPRING SQUASH SOUP	9
WARM OLIVES	7	feta, crispy chickpeas	
lemon, chili peppers		TUNA POKÉ	17
BURRATA & KNOTS	15	avocado, macadamia, crackers	
tomato jam, roasted garlic		MEATBALLS	12
		ricotta, crushed tomato, lemon	

EGGS

HANGOVER HASH	17	MARKET VEGETABLE OMELETTE	16
fennel sausage, poached eggs, cholula holl&aise, duck fat onions		asparagus vinaigrette	
STEAK & EGGS	24	BRUNCH BURGER	21
hanger steak, 2 eggs any style, rosemary fried potatoes, romesco aioli ribeye substitution	+15	double patty, fried egg, cheese, marrow aioli, miso gravy dip	
HAM & CHEESE OMELETTE	17	CRISPY MORTADELLA SANDWICH	16
speck, triple cream brie, shallots		egg & cheese, black pepper mayo	

SWEETS

WHOLE WHEAT WAFFLE	14	SWEET N' SALTY GRANOLA	12
vermont maple syrup		WITH SEASONAL FRUIT	
cultured butter & spiced almonds	+ 3	choice of milk	
seasonal fruit & berries	+ 5	add greek yogurt	+3
BANANAS FOSTER FRENCH TOAST	16		
brown sugar caramel, vanilla sauce, sea salt			

LUNCH

FRIED CHICKEN	18	CHARRED CARROT SALAD	13
spicy honey, soppressata, aioli, slaw		greens, almonds, feta, honey-tahini	
CHEESEBURGER	17	MARKET LETTUCE SALAD	13
american cheese, lettuce, tomato, sour pickle		soft herbs, red wine vinaigrette, shallots	

SIDES

BACON	6	DAILY LOAF	4
SAUSAGE HASH	9	DAILY MUFFIN	4
TURKEY SAUSAGE	6	AVOCADO BAKED EGG	6
ROSEMARY POTATOES	6	SEASONAL FRUIT & BERRIES	9
NEW YORK BAGEL	5		

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