

COCKTAILS

**Hound On Fire** \$10  
Stoli Vodka, Grapefruit,  
Chili Salt

**The Ace Old-Fashioned** \$14  
Partida Reposado, Agave Nectar,  
Regan Bitters, Brandied Cherries

**The Starling** \$13  
St. Germain, Lillet White,  
Orange Peel

**Bitter Lemonade** \$11  
Prosecco, Aperol, Fresh Lemon

**The Flatiron** \$12  
Rhum Clement, Ginger Beer, Lemon  
Whiskey Bitters, Basil

\*\* A dollar back to the Madison Square Park  
Conservancy for every Flatiron sold!! \*\*



BAR SNACKS

Spiced Almonds	\$4
Pork Scratchings	\$5
Malt Vinegar and Sea Salt Crisps	\$4
Caramel Popcorn	\$5

A 20% gratuity will be added  
to checks for parties of six or more

DRINKS

APERITIFS

Aperol	\$9
Averna	\$9
Campari	\$9
Lillet	\$10
Pernod Absinthe	\$12
Pimms	\$9
St. Germain	\$9
Carpano Antica	\$9
Blandy's Madeira Sercial 5 yr	\$8

DIGESTIFS

Bastianich, Calabrone Grappa	\$12
Busnel VSOP Calvados	\$15
Courvoisier VSOP Cognac	\$15
Larresingle XO Armagnac	\$17
Pierre Ferrand Ambre 10 yr Cognac	\$15
Amaretto Disaronno	\$10
Punt e Mes	\$9
Ramazotti	\$10

WHISKIES

Bakers 7yr Bourbon	\$14
Balvenie 12yr Single Malt	\$14
Lagavulin 16yr Single Malt	\$16
Macallan 12yr Single Malt	\$14
Michter's Small Batch Bourbon	\$11
Michter's Rye 10yr	\$17
Oban 14yr Single Malt	\$15
Talisker 10yr Single Malt	\$15

NON-ALCOHOLIC BEVERAGES

Coca Cola	\$3
Diet Coke	\$3
Sprite	\$3
Boylans Ginger Ale	\$3
Boylans Club Soda	\$3
Boylans Tonic	\$3
Fentimans Ginger Beer	\$7
Natura mineral water	\$4

DRINKSWINES

## Whites

Pinot Gris	\$10/\$40
<i>Four Graces '06, Oregon</i>	
Chardonnay	\$12/\$48
<i>Domaine St Barbe '07, Burgundy</i>	

## Reds

Cabernet Sauvignon, Merlot	\$12/\$48
<i>Chateau Haut Maurac '05, Medoc</i>	
Pinot Noir	\$11/\$44
<i>Kings Ridge '07, Oregon</i>	

## Bubbles

Prosecco	\$11/\$44
<i>Nino Franco "Rustico" NV, Veneto</i>	
Rose Cava	\$14/\$56
<i>Llopart Brut '06, San Sadurni d'Anolia</i>	

## Rosé

Refosco Rosato	\$11/\$44
<i>Bastianich '08, Friuli, Italy</i>	

BEERS

Brooklyn Pilsner	\$7
Porkslap Pale Ale	\$5
Rogue Brutal Bitter	\$8
Samuel Smith Taddy Porter	\$8

"THE WELL"

Stoli Vodka	\$9
Ketel One Vodka	\$11
Grey Goose	\$11
Absolut Citron Vodka	\$10
Plymouth Gin	\$10
Hendricks Gin	\$10
Bombay Sapphire Gin	\$11
Bacardi Rum	\$8
Brugal Anejo Rum	\$12
Famous Grouse Scotch	\$12
Maker's Mark Bourbon	\$11
Partida Blanco Tequila	\$11
Partida Reposado Tequila	\$13

BREAKFAST

7am - 12 noon

Chilled grapefruit with crystallized ginger sugar and mint	\$6
Steel cut oatmeal with maple sugar and milk	\$10
Greek yogurt with macerated fruit, pistachio praline and New York honey	\$10
Selection of pastries	\$14
EJ's granola with cold milk	\$12
Bagel (choice plain, sesame, onion and everything) With choice 2: peanut butter, local jam, cream cheese and sea salt butter.	\$6
-with smoked salmon	\$12
Toast, butter and local jam	\$6

PASTRIES

\$3.50 each
Freshly baked muffins
Croissant
Fruit Danish
Pain au Chocolat

BEVERAGES

Stumptown Regular/Decaf (french press)	
<i>5 Two Cup / \$7.50 Four Cup</i>	
Espresso	\$2.5
Macchiato	\$3
Cappuccino	\$3.5
Latte	\$3.5
PG tips tea	\$3
Serendipity Tea	\$3.5
<i>Earl Grey/China Green/Mint/Lemon Myrtle/Zzzz Chamomile &amp; Lavender</i>	
Ronnybrook chocolate milk	\$3.5
Natura mineral water	\$4
Local NY apple juice	\$4
Fresh squeezed grapefruit	\$5
Fresh squeezed orange juice	\$5
Organic tomato juice	\$6

ALL DAY MENU  
12 noon - 12 midnight

Caesar salad with croutons and parmesan	\$12
Mixed green salad	\$10
Pear and mountain gorgonzola salad	\$15
Roasted chicken sandwich with sage stuffing and game chips	\$16
Grilled 3 cheese sandwich with country ham, pickles and homemade mustard	\$16
Goat cheese and ham tart with market green salad	\$16
Calzone with mozzarella, tomato, broccoli rabe and n'dujia	\$17
Seasonal house terrine, grilled toast	\$15
Cheese board with crackers and biscuits	2 for \$10 3 for \$15
Charcuterie board	\$16
Thrice cooked chips	\$7

DESSERT  
\$7 each

House made ice creams

Walnut and chocolate cookie  
sandwich with marshmallow fluff

Chocolate tart

LATE NIGHT MENU  
12 midnight - 2am

Mixed green salad	\$10
Caesar salad with croutons and parmesan	\$12
Roasted chicken sandwich with sage stuffing and game chips	\$16
Grilled 3 cheese sandwich with country ham, pickles and homemade mustard	\$16
Goat cheese and ham tart with market green salad	\$15
Calzone with mozzarella, tomato, broccoli rabe and n'dujia	\$17
Seasonal house terrine, grilled toast	\$15
Cheese board with crackers and biscuits	2 for \$10 3 for \$15
Charcuterie board	\$16
Thrice cooked chips	\$7

DESSERT  
\$7 each

House made ice creams

Walnut and chocolate cookie  
sandwich with marshmallow fluff