

## MONKEY BAR COCKTAILS

### SEASONAL SPECIALS

FEATURING FALL INSPIRED COCKTAILS

Amaro & Cream..... <i>bourbon, amaro, cream, honey, cinnamon</i>	17
Savoy Graydon..... <i>pisco, lillet, chardonnay, mathilde poire</i>	18
Chai Flip..... <i>chai infused rum, amaro, nutmeg, egg</i>	18
Nightingale..... <i>el buho mezcal, apricot liqueur, yellow chartreuse, pimiento bitters</i>	19

### THE CLASSICS

Bandito..... <i>jalapeno infused tequila, st. germain, grapefruit, cinnamon bark</i>	18
Southside Fizz (London Style)..... <i>gin, cucumber, mint, lime</i>	16
Bourbon Smash..... <i>bourbon, lemon, mint</i>	18
Paper Plane..... <i>bourbon, nonino amaro, aperol, lemon</i>	19
Monkey Gland..... <i>gin, oj, pomegranate molasses, absinthe</i>	17
Moscow Mule..... <i>vodka, ginger, lime</i>	18

### MONKEY BUSINESS

Curious George..... <i>rye, cacao, banana, coffee heering, bitters</i>	18
Jamrock..... <i>Jamaican rum, campari, pineapple, ginger</i>	17
54th Street Special..... <i>gin, st. germain, grapefruit, raspberry, champagne</i>	18
Aperol Sour..... <i>aperol, grapefruit, lime, egg white</i>	16
Park City Old Fashioned..... <i>double rye, amaro, mathilde poire, cinnamon</i>	19
Gingerscotch..... <i>scotch, ginger, raspberry, lemon</i>	19

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

Raventos i Blanc, <i>L'Hereu, Conca del Riu Anoia, 2015</i> .....	16
Dirler-Cade, <i>Brut Nature, Cremant d'Alsace Rosé, 2015</i> .....	19
Diebolt-Vallois, <i>Tradition, Champagne, Brut, NV</i> .....	25

### WHITE & ROSÉ

Caspari-Kappel, <i>Riesling, Feinherb, Mosul, 2013</i> .....	16
Christophe Thorigny, <i>Vouvray Sec, 2015</i> .....	16
Pre Semele, <i>Sancerre, 2016</i> .....	19
Falchini, <i>Vernaccia di San Gimignano, Italy, 2014</i> .....	17
Chateau de Puligny-Montrachet, <i>Clos du Chateau, Borgogne, 2013</i> .....	20
Au Bon Climat, <i>Chardonnay, Santa Barbara, 2014</i> .....	19
Gothic, <i>Rosé, Telltale, Willamette Valley, 2016</i> .....	16
Chateau du Rouet, <i>Reserve Rosé, Cotes de Provence, France, 2016</i> .....	16

### RED

Bench, <i>Pinot Noir, Sonoma County, 2015</i> .....	20
Chateau des Mille Anges, <i>Cadillac, Bordeaux, 2012</i> .....	19
G.D.Vajra, <i>Nebbiolo, Langhe, Piedmonte, 2015</i> .....	17
Querciabella, <i>"Mongrana", Supertuscan, Maremma, 2013</i> .....	18
Truchard, <i>Cabernet Sauvignon, Carneros, 2013</i> .....	19
Les Terrasses, <i>Chateauneuf-du-Pape, Rhone, 2015</i> .....	20
Bodega Noemia, <i>"A Lisa", Malbec, Patagonia, 2015</i> .....	18

### BOTTLED BEER

Estrella Damm Lager..... <i>(Spain) lager 4.8% abv, 11.2 oz.</i>	10	Goose Island 312 Urban Wheat..... <i>(Chicago) wheat ale 4.2% abv, 12 oz.</i>	10
Palm Session Ale..... <i>(Belgium) amber ale 5.4% abv, 11.2 oz.</i>	11	Founders "All Day IPA"..... <i>(Michigan) india pale ale 4.8%, 12 oz.</i>	10
Lion Stout..... <i>(Sri Lanka) stout 8.8% abv, 11.2 oz.</i>	12	La Trappe Isid'or..... <i>(Netherlands) trappist ale 7.5% abv, 11.2 oz.</i>	15
Bavik Pils..... <i>(Belgium) pilsner 5% abv, 11.2 oz.</i>	10	Aspall Dry English Cider..... <i>(Suffolk) hard apple cider 6.8% abv, 11.2 oz.</i>	12
Shipyards Brewing Company "Monkey Fist" .. <i>(Maine) india pale ale 6.9% abv, 12 oz.</i>	11	Clausthaler..... <i>(Germany) non-alcoholic, 12 oz.</i>	9

"He who does not mind his belly will hardly  
mind anything else."

Dr. Samuel Johnson

FOR PRIVATE PARTIES & SPECIAL EVENTS  
please call 212-288-1010

MENU SERVED 3:00PM - 11:00PM DAILY

## BAR MENU

### OYSTERS

*by the half dozen*

#### WEST COAST

*selections change daily*..... 24

#### EAST COAST

Blue Island No.9 ..... 22

*Peconic Bay, New York*

Hurricane Island ..... 22

*New Brunswick, Canada*

Wellfleet..... 22

*Cape Cod Bay, Massachusetts*

Spiced Nuts ..... 8

Baby Salad Greens ..... 16  
*champagne vinaigrette*

Cheddar Cheese and Chive Popcorn..... 12

Arancini (4)..... 16  
*fresh mozzarella, san marzano tomatoes*

Pigs in a Blanket ..... 15

Chicken Liver Mousse..... 19  
*sauternes jelly, sourdough toast points*

Beef Sliders (4) ..... 21  
*truffle pecorino cheese, balsamic onions*

Crispy Oysters ..... 16  
*chipotle aioli*

Chicken Paillard ..... 31  
*baby salad greens*

Monkey Bar Burger ..... 28  
*monterey jack, garlic aioli, stewed peppers, french fries*  
*\*gluten free roll available upon request*

### ARTISANAL CHEESES & CHARCUTERIE

Manchego, Spain

*three month aged sheep's milk*

Salva Cremasco, Italy

*semi-soft cow's milk*

Capra Sarda, Italy

*pasteurized goat's milk*

St. Stephen, New York

*triple creme cow's milk*

Point Reyes Bay Blue, California

*cow's milk*

Proscuitto

*pork, aged 20 months*

Sopressata

*spicy pork sausage*

Bresaola

*air dried beef*

Three 21 / Five 32