

# FESTIVAL DINNER STAND

## THE BOARD ..... 28

**CHEF SELECTION OF 3 MEATS & 3 CHEESES**  
*wildflower honey, seasoned pistachios, fig mostarda*

## MARE

**OYSTERS** ..... 1/2 doz 18 1 doz 30  
*sherry mignonette, lemon*

**LITTLENECK CLAMS** .... 1/2 doz 12 1 doz 20  
*cocktail sauce, lemon*

**SHRIMP COCKTAIL** ..... 19  
*cocktail sauce, remoulade, lemon*

**SALMON BELLY TARTAR** ..... 22  
*first press olive oil, meyer lemon, champagne vinegar, focaccia crisps*

**SEAFOOD TOWER** ..... 95  
*shrimp cocktail, clams, salmon tartar, oysters, mussels*

## SMALL

**BRICK OVEN 'SHROOMS** ..... 16  
*maitake, herbed breadcrumbs, peperoncino*

**HOT SHELLFISH PLATTER** ..... 21  
*clams oreganata, fried oysters, shrimp scampi, arrabbiata sauce*

**RICOTTA** ..... 14  
*olio fresco, chiles, cracked black pepper, focaccia crisps*

**CAESAR SALAD** ..... 16  
*romaine hearts, pulled sourdough croutons, white anchovy, parmesan, lemon*

**BRICK OVEN OCTOPUS** ..... 24  
*pebble potatoes, salsa verde, celery root purée*

**MUSSELS** ..... 18  
*shallots, fresh garlic butter, white wine, grilled sourdough*

**PORCHETTA** ..... 19  
*fig mostarda*

**POLPETTE** ..... 18  
*beef/pork/veal meatballs, marinara, calabrian chiles, ricotta, parmesan*

## CONTORNI ..... 12

**BROCCOLI RABE** *lemon, garlic*

**CRISPY POLENTA** *honey aioli, parmesan*

**SUNCHOKES** *pine nut romesco sauce*

**CRISPY BRUSSEL SPROUTS**  
*lemon zest, herbs*

**HAND CUT FRIES**

## PASTA

**PASTA ALLA GRICIA** ..... 26  
*rigatoni, guanciale, black pepper, pecorino romano*

**GREEN LASAGNA** ..... 24  
*taleggio besciamella, mushroom bolognese, mozzarella*

**SEAFOOD FRA DIAVOLA** ..... 27  
*clams, mussels, shrimp, squid*

## LARGE

**NY STRIP STEAK TAGLIATA**..... 36  
*arugula, mostocotto, olio fresco, parmesan*

**ROTISSERIE HERB CHICKEN** ..... half 24 whole 45  
*green sauce*

**SALMON STEAK** ..... 28  
*pistachio gremolata, citrus soubise*

**COD SALTIMBOCCA** ..... 34  
*escarole, burnt lemon*

**THE STAND BURGER** ..... 24  
*8 oz dry aged blend, onion jam, taleggio whiz, brioche, steak fries*

**VEAL MILANESE** ..... 38  
*bone-in, marsala sauce, lemon*

**STAND STRIP & FRITES** ..... 43  
*14 oz NY strip steak, hand cut fries*

**TOMAHAWK STEAK 48oz** ..... 145  
*herb-marrow butter, sauce rossini*

## PIZZE



**THE D.O.C. MARGHERITA** ..... 20  
*tomato sauce, basil, fresh mozzarella*

**REGINA PIZZA** ..... 23  
*tomato sauce, fresh buffalo mozzarella, chopped basil*

**SWEET SPICY PEPPERONI** ..... 24  
*tomato sauce, mozzarella, pepperoni, Mike's hot honey, pickled calabrian chiles*

**PESTO** ..... 22  
*fresh pressed basil pesto sauce, fresh burrata, shaved fresh garlic, cherry tomato*

**ALBA WHITE TRUFFLE** ..... 24  
*truffle oil base, fresh mozzarella, farmers market mushrooms*

**BIANCHINI FARM** ..... 26  
*burrata, arugula, prosciutto, balsamic glaze*

## BUBBLES ..... 14/50

**SPARKLING ROSÉ** *Lamberti Rose Brut, Veneto, Italy*

### PET NAT

*Domaine Landron Chartier, Natur'Lich, Loire, France '21*

### SPARKLING BRUT

*Grande Cuvée Cremant de Bourgogne, Veuve Ambal, France*

**LAMBRUSCO DRY** *Cleto Chiarli Modena, Italy*

### CHAMPAGNE BRUT

*Moët & Chandon, Imperial, France ..... 21/80*

### CHAMPAGNE BRUT

*Champagne Collet, France ..... 100*

### CHAMPAGNE BRUT

*Perrier Jouet, Belle Epoque, France '13 ..... 150*

## WHITE ..... 14/50

**SAUVIGNON BLANC** *L'Umami, Oregon '20*

**PINOT GRIGIO** *Sortalesle Valdadge, Santi, Italy '21*

### CHARDONNAY

*Joseph Drouhin, Macon Villages, Burgundy, France '21*

**GAVI** *Marchesi Di Barolo, Piedmont, Italy '21*

### RIESLING SEMI-DRY

*Hosmer Winery, Cayuga Lake, New York '20*

### PINOT GRIGIO

*Elena Walch, Selezione, Alto Adige, Italy '20 ..... 17/65*

### PECORINO

*Barone Cornacchia, Abruzzo, Italy '20 ..... 55*

### GAVI DEI GAVI

*La Scolca, Bianco Secco, Piedmont, Italy '20 ..... 85*

**CHARDONNAY** *Harken, California (NV) ..... 85*

### CHARDONNAY

*Sonoma-Cutrer Vineyards, California (NV) ..... 85*

## ROSÉ/SKIN CONTACT

**SANGIOVESE ROSÉ** ..... 14/50

*Il Poggione, Lo Sbrancato, Tuscany, Italy '19*

**ALBANA** ..... 14/50

*Tre Monti, Anfora Vitalba, Emilia Romagna, Italy '21*

### ROSÉ

*Whispering Angel, Provence, France '21 ..... 17/65*

### ALBANA IN ANFORA (AGED)

*Tre Monti, Anfora Vitalba, Emilia Romagna, Italy '20 ..... 75*

## RED ..... 14/50

**NERO D'AVOLA** *Tenuta Rapitalà, Sicily, Italy '19*

**PINOT NOIR** *Straight Shooter, Oregon '19*

### ZINFANDEL

*The Walking Fool, Caymus Suisun, Napa Valley, California '20*

### CABERNET SAUVIGNON

*20 Rows, Napa Valley, California '20 ..... 17/65*

### PINOT NOIR

*Routestock, Sonoma Coast, California '21 ..... 17/65*

### NERELLO MASCALESE

*Tenuta Regaleali Tascante Ghiaia Nera Etna, Italy '19 ... 17/65*

### PINOT NOIR

*Routestock, Sonoma Coast, California '21 ..... 17/65*

**CHIANTI CLASSICO** *Bindi Sergardi, Italy '18.. 18/70*

### NEBBIOLO

*Barbaresco, Marchesi de Barolo, Piedmont, Italy '20.... 18/70*

### ZINFANDEL

*Ridge, Geyserville, Alexander Valley, California '17 ..... 75*

**CHIANTI** *Castello di Volpaia, Tuscany, Italy '20 ..... 75*

### MERLOT

*Emmolo, Geyserville, Napa Valley, California '20 ..... 80*

**PINOT NOIR** *Sonoma-Cutrer Vineyards, California '19 .. 85*

### CABERNET SAUVIGNON

*Caymus Vineyards, Napa Valley, California (2021) ..... 160*

## COCKTAILS ..... 17

### FROZEN CREAMSICLE

**SWEET, TANGY, AND ICE COLD**

*Jameson Orange, coconut cream, blend of fresh citrus*

### FROZEN TROPIC

**TRANSPORT YOURSELF TO THE BEACH**

*Tito's passionfruit, mango, lemon agave, hint of vanilla*

### CROWD WORK

**A SUMMER MULE THAT'S ONLY OURS**

*Woodinville Private Select Bourbon, fresh mint, pineapple, ginger beer*

### THE MARKSIDE

**AN ARNOLD PALMER SURPASSED BY NONE**

*Makers Mark, honeysuckle tea, fresh apricot, lemon, bitter orange*

### THE RED LIGHT

**LIGHT, FLORAL, REFRESHING**

*Reyka vodka, hibiscus, lemongrass, fresh lemon, sparkling water*

### ONE LINER

**THE ULTIMATE SPICY MARGARITA**

*Doña Vega mezcal, Herradura tequila,*

*Italicus bergamot, cucumber, jalapeño, fresh lime*

### GREEN ROOM

**FRESH AND HERBAL**

*Ford's gin, Green Chartreuse, elderflower, fresh lime, honeydew shrub*

### 3RD AVE

**WINTERY SPICE**

*Old Forrester bourbon, fresh apple, lemon, house-made 5 spice honey*

### KISS OF JADE

**AN INVIGORATING JAPANESE HIGHBALL**

*Toki whiskey, coconut, matcha tea, fresh yuzu,*

*topped with sparkling water*

### MIDNIGHT SHOW

**AN ESPRESSO MARTINI WITH A TWIST**

*Hennessey VS cognac, Fernet Branca, demerara, fresh espresso*

### SHOWCASE

**OUR SEASONAL OLD FASHIONED**

*Wyoming Whiskey, amaro, strawberry, tobacco, cardamom, vanilla*

### THE PUNCHLINE

**AN ITALIAN STYLE SANGRIA**

*red wine, brandy, almond, seasonal fresh fruit*

### FEATURE ..... 23

**AN ELEVATED WHISKEY SOUR**

*Woodford Double Oaked bourbon,*

*Cynar, orgeat, fresh lemon, bitters*

### HEADLINER ..... 31

**AND OLD FASHIONED...UPGRADED**

*Yamazaki 12, burnt sugar, blend of bitters, touch of sherry*

### THE BOOKER ..... 33

**THE MANHATTAN OF WALL STREET**

*Glenrothes 18 year, nonino amaro, port wine,*

*bitters, luxardo maraschino foam*

### THE CLOSER ..... 35

**AN EXTRA AÑEJO CHAMPAGNE PALOMA**

*Volcan XA, ruby grapefruit, agave, Moët & Chandon, marshmallow salt rim*

## DRAFT BEERS

**ALLAGASH WHITE** ..... 8

**RADEBERGER PILSNER** ..... 8

**PERONI** ..... 8

**FOUNDERS ALL DAY IPA** ..... 8

**SIXPOINT THE CRISP PILSNER** ..... 8

**CIGAR CITY JAI ALAI** ..... 9

**DOS EQUIS** ..... 8

**COORS LIGHT** ..... 7

**CONEY ISLAND MERMAN IPA** ..... 8

**ANGRY ORCHARD HARD CIDER** ..... 8

**LEFT HAND MILK STOUT** ..... 8

## BOTTLES/CANS

**TRULY** ..... 10

**AMSTEL LIGHT** ..... 9

**RED STRIPE** ..... 9

**CONEY ISLAND MERMAID PILSNER** ..... 7

**TECATE** ..... 7

**HEINEKEN** ..... 9

**HEINEKEN ZERO** ..... 7

**CIGAR CITY MADURO BROWN ALE** ..... 7