

FESTIVAL DINNER STAND

MARE

- OYSTERS** 1/2 doz **20** 1 doz **36**
sherry mignonette, lemon
- SHRIMP COCKTAIL** **21**
cocktail sauce, remoulade, lemon
- SALMON BELLY TARTARE** **22**
first press olive oil, meyer lemon, champagne vinegar, focaccia crisps
- SEAFOOD TOWER** **95**
shrimp cocktail, clams, salmon tartar, oysters, mussels

SMALL

- THE BOARD** **28**
chef selection of meats & cheeses, wildflower honey, seasoned pistachios, fig mostarda
- ROASTED BONE MARROW** **28**
garlic crostini, petite salad, lemon caper vinaigrette
- AUTUMN SALAD** **18**
shredded gem lettuce, pomegranate, pumpkin seeds, squash, ricotta, crispy sage, brown butter vinaigrette
- STUFFED PEPPER** **22**
roasted root veggies, sunchoke, parsnips, celery-root, carrots, brown rice, dry aged cheddars, mozzarella, onions, toasted almonds
- BRICK OVEN 'SHROOMS** **18**
maitake, peperoncino, compound butter
- HOT SHELLFISH PLATTER** **24**
clams oreganata, fried oysters, shrimp scampi, calamari, arrabbiata sauce
- RICOTTA** **15**
olio fresco, chiles, cracked black pepper, focaccia crisps, chives
- CAESAR SALAD** **18**
baby gem lettuce, pulled house croutons, white anchovy, parmesan, lemon
- BRICK OVEN OCTOPUS** **24**
pebble potatoes, salsa verde, celery root purée
- MUSSELS** **22**
shallots, fresh garlic butter, white wine, housemade focaccia
- CRISPY PORK BELLY** **19**
adriatic fig preserve, fresh herbs
- POLPETTE** **18**
beef and pork meatballs, marinara, ricotta, parmesan
- A5 STEAK BRUSCHETTA** **22**
A5 Japanese waygu, mozzarella, dry aged au jus, garlic bread
- BRICK OVEN EGGPLANT PARM** **22**
crispy layered eggplant, tomato sauce, mozzarella, parmesan
- CONTORNI** **14**
- DRIP POTATOES**
herbs de provence, rotisserie chicken drippings
- CRISPY POLENTA**
honey aioli, parmesan
- BROCCOLI RABE**
roasted garlic, evoo
- CRISPY BRUSSEL SPROUTS**
- HAND CUT FRIES**
truffle add on +8
- BRICK OVEN HONEYNUT SQUASH**

PASTA

- PASTA ALLA GRICIA** **26**
rigatoni, guanciale, black pepper, pecorino romano
- MUSHROOM TRUFFLE RISOTTO** ... **28**
wild mushrooms, fresh basil, parmesan, black truffles
- VODKA FRA DIAVOLA** **28**
spiced vodka sauce, shrimp, crushed confit cherry tomatoe

LARGE

- NY STRIP STEAK TAGLIATA** **36**
arugula, mostocotto, olio fresco, parmesan, grape tomatoes
- ROTISSERIE CHICKEN** .. half **24** whole **45**
green sauce, served with drip potatoes
- SALMON STEAK** **28**
pistachio gremolata, citrus soubise
- MAHI MAHI SALTIMBOCCA** **34**
prosciutto wrapped filet, escarole, seared Meyer lemon
- THE STAND BURGER** **24**
8oz dry aged blend, onion jam, taleggio whiz, brioche, steak fries
- STAND STRIP & FRITES** **43**
14oz NY strip steak, hand cut fries
- TOMAHAWK STEAK 36oz** **145**
herb-marrow butter, sauce rossini, choice of 2 side dishes
- CHICKEN PARM** **28**
red pepper vodka suace, parmesan, 2 types of mozzarella
- A5 WAYGU STEAK SANDWHICH** ... **32**
Japanese A5 Wagyu beef, onion jam, provolone, hero, Au Jus
- GRILLED LAMB CHOPS** **38**
Greenmarket ramps pesto risotto, red wine reduction

PIZZE

- THE D.O.C. MARGHERITA** **24**
tomato sauce, basil, fresh mozzarella
- SWEET SPICY PEPPERONI** **25**
tomato sauce, mozzarella, pepperoni, Mike's hot honey, pickled Calabrian chiles
- HARVEST** **25**
roasted honey squash, garlic, sage, whipped ricotta, mozzarella, pomegranate seeds, parmesan, chili oil
- PESTO** **25**
basil pesto sauce, fresh burrata, garlic, cherry tomato
- ALBA WHITE TRUFFLE** **27**
fresh mozzarella, greenmarket mushrooms, white truffle oil
- BIANCHINI FARM** **28**
fresh burrata, arugula, prosciutto, balsamic glaze
- ROASTED BONE MARROW** **32**
roasted bone marrow, red wine syrup, thyme, rosemary, chili, parmigiano, garlic

BUBBLES 14/50

BLANC DE BLANCS *Veuve Ambal, Cremant de Bourgogne Brut, Bourgogne, France*

PROSECCO ROSÉ *Lamberti Rose Brut, Veneto, Italy*

LAMBRUSCO DRY *Cleto Chiarli Modena, Italy*

MOSCATO *Voga Provincia Di Pavia, Italy*

PET NAT
Domaine Landron Chartier, Natur'Lich, Loire, France 50

CHAMPAGNE
Moët & Chandon, Brut Imperial, France 23/85
Collet, France 85
Perrier Jouet, Brut, Belle Epoque, France '13 150

WHITE 14/50

PINOT GRIGIO *Sortalesle Valdadge, Santi, Italy '24*

GAVI *Marchesi Di Barolo, Piedmont, Italy '24*

RIESLING SEMI-DRY
Hosmer Winery, Cayuga Lake, New York '23

SAUVIGNON BLANC *Archetype, Marlborough, New Zealand '23*

CHARDONNAY *Benzinger, Running Wild, Sonoma, California '24*

SAUVIGNON BLANC
L'Umami, Oregon '24 17/65

CHARDONNAY
Joseph Drouhin, Macon Villages, Burgundy, France '23 17/65

PINOT GRIGIO
Elena Walch, Selezione, Alto Adige, Italy '24 17/65

PECORINO
Barone Cornacchia, Abruzzo, Italy '24 55

GAVI DEI GAVI
La Scolca, Bianco Secco, Piedmont, Italy '23 80

CHARDONNAY
Harken, California '24 70
Sonoma-Cutrer Vineyards, California (NV) 85

ROSÉ + SKIN CONTACT

ROSATO 14/50
Scalabrone, Antinori Guado al Tasso, Tuscany, Italy '24

ORANGE 14/50
Tre Monti, Anfora Vitalba, Emilia Romagna, Italy '23

ROSÉ
Whispering Angel, Provence, France '23 17/65

ORANGE (AGED) 75
Tre Monti, Albana in Anfora, Emilia Romagna, Italy '20

RED 14/50

NERO D'AVOLA *Tenuta Rapitalà, Sicily, Italy '23*

PINOT NOIR *Tribute, Napa Valley, California '23*

PRIMITIVO MALBEC *Ronco Di Sassi, Italy '23*

CABERNET SAUVIGNON *Tribute, Paso Robles, California '23*

MERLOT *Tribute, Sonoma, California '23*

PINOT NOIR
Routestock, Sonoma Coast, California '22 17/65

NEBBIOLO
Barbaresco, Terre Sabaude, 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, California '20 ... 80*

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

CABERNET SAUVIGNON
Caymus Vineyards, Napa Valley, California '21 160

COCKTAILS 17

COLD OPEN

FROZEN MANGO CREAMSICLE

Makers Mark bourbon, Chinola, mango, coconut, agave, hibiscus salt

THE JOKER

CLASSIC SOUR, MEXICAN TWIST

Makers Mark whiskey, prickly pear, basil, lime, a spritz of absinthe

THE RED LIGHT

LIGHT, FLORAL, REFRESHING

Reyka vodka, hibiscus, lemongrass, lemon, sparkling water

ONE LINER

THE ULTIMATE SPICY MARGARITA

Doña Vega mezcal, Herradura tequila, Italicus bergamot, cucumber, jalapeño, lime

GREEN ROOM

FRESH AND HERBAL

Hendrick's gin, Green Chartreuse, elderflower, lime, honeydew shrub

THE OPENER

A SPIKED ARNOLD PALMER

Angel's Envy bourbon, fresh peach, black tea, lemon, orange bitters

HECKLER

SPICY NEW YORK SOUR

Earl grey tea infused Jack Daniel's No7, fresh lemon, Calabrian chili, honey, Pedro Ximenez sherry float

THE PUNCHLINE

SPRING ROMA SANGRIA

Rose wine, juilette peach, watermelon, mint, seasonal fruit

DROP IN 18

OUR SUMMER TEQUILA MARTINI

El Tesoro reposado private barrel select, Day Trip strawberry amaro, fresh sage

MIDNIGHT SHOW *go bananas!* 22

OUR TRULY ITALIAN ESPRESSO MARTINI

Tito's vodka, Borghetti espresso liqueur, La Colombe espresso, banana nutmeg foam, topped with banana salt make it an affogato +3

THE RIFF 23

A SMOOTH CITRUS MARTINI

olive oil washed No 3 gin, Calissano Bianco vermouth, lemon

THE PATIO SHOW 23

YOUR SUMMER SWEETSPOT

STILL GIN, watermelon, cucumber, mint, citrus, feta

THE FUNNY BONE 26

A PAIRING FOR THE NEXT BIG THING

Bone Marrow washed Macallan 12 double cask, Carpano bianco, Bordeaux reduction, smoked rosemary. bone marrow

THE BOOKER 28

A MARTINI FOR THE SOPHISTICATED PALETTE

White truffle infused Belvedere 10, black truffle salt rim

HEADLINER 29

AN OLD FASHIONED...UPGRADED

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

THE CLOSER 33

AN EXTRA AÑEJO CHAMPAGNE PALOMA

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

THE LAST ACT 48

OUR SEASONAL MEZCAL MARGARITA

Clasé Azul Guerrero, fig, yuzu citrus, chai spiced agave

DRAFT BEERS

HOFBRAU OKTOBERFEST 9

FIVE BOROUGHS PUMPKIN ALE 9

ALLAGASH WHITE 9

RADEBERGER PILSNER 9

PERONI 9

FOUNDERS ALL DAY IPA 9

DOS EQUIS 9

THREES BREWERY 9

LEFT HAND MILK STOUT 9

COORS LIGHT 8

BRONX SUMMER ALE 8

BOTTLES/CANS

HIGH NOON 12

BRONX BREWERY HAZY IPA 16 OZ 10

AMSTEL LIGHT 9

RED STRIPE 9

HEINEKEN 9

HEINEKEN ZERO 8

DOWNEAST HARD CIDER 8

CIGAR CITY MADURO BROWN ALE 8

ATHLETIC N/A HAZY IPA OR GOLDEN ALE 7