

BAR MENU

Artisan Platter Chef's Selection of Artisan Charcuterie and Cheese	15
House Marinated Olives Orange Zest, Piquillo Peppers, Country Toast	12
Bar Nuts French Curry Spiced Pistachios or Salt and Vinegar Almonds	4
Central Wings Sweet Chile Sauce, Calabrian Chiles Caveman Blue Cheese	15
Wild Mushroom and Cheese Fondue Saint Marcellin, Locally Foraged Mushrooms, Torn Baguette	17
Hand Cut Duck Fat Pommes Frites Calabrian Chile and Horseradish Aiolis	8
Crab "New"-ie Peekytoe Crab, Asparagus Baby Romaine, Calabrian Chiles	18
Prosciutto Wrapped Peppadew Peppers Stuffed with Buffalo Mozzarella	14
Marinated Calamari Salad Pickled Jalepeno, Papaya, Fine Herbs Dandelion Greens	17
NY Central Pizza Ricotta, Blistered Tomato Ragout, Finocchiona, Mozzarella di Buffala	14
Central Burger Caramelized Onion Aioli, Morbier Neuske's Bacon, Poppyseed Brioche	20
Caesar Salad Romaine, Parmesan White Belly Anchovies	15

WINE BY THE GLASS

SPARKLING

Segura Viudas, Brut, Cava, Reserva, 13
Catalonia, Spain

Gloria Ferrer, Blanc de Noirs, 16
Sonoma County, California

Moet & Chandon, Brut Imperial 22
Champagne, France, NV

WHITE

Columbia Crest, Chardonnay, 12
“Grand Estates”
Columbia Valley, Washington

Pighin, Pinot Grigio, Friuli Grave 13
Friuli Venezia Giulia, Italy

Nigl, Grüner Veltliner, “Freiheit”, 13
Niederösterreich, Austria

Dr. Konstantin Frank, Dry Riesling 13
Finger Lakes, New York

Hugel, Pinot Blanc, “Les Amours” 16
Alsace, France

New Harbor, Sauvignon Blanc 15
Marlborough, New Zealand

Ferrari Carano,, Fumé Blanc 15
Sonoma Valley, California

Jordan, Chardonnay, 23
Russian River Valley, California

Bruno Giacosa, Arneis, Roero Arneis 21
Piedmont, Italy

RED

Erath, Pinot Noir, “Estate Selection”, Oregon	14
La Crema, Pinot Noir Sonoma Coast, California	17
Bedell, Cabernet Franc Long Island, New York	16
Ridge, Zinfandel, “Three Valleys”, California	20
Domaine Courtois Côtes du Rhone, France	14
Columbia Crest, Merlot, “Grand Estates” Columbia Valley, Washington	12
Ruffino, “Modus”, Tuscany, Italy	19
Bodega Norton, Malbec, “Riserva”, Mendoza, Argentina	18
d’Arenberg, Shiraz, “The Footbolt”, McClaren-Vale, Australia	18
Columbia Crest, Cabernet Sauvignon “Grand Estates”, Columbia Valley, Washington	12
Merryvale, Cabernet Sauvignon. “Starmont”, Napa Valley, California	21

DESSERT

Michele Chiarlo, Moscato d’Asti, “Nivole”, Piedmont, Italy	9
Disznókő, Aszú 5 Puttonyos, Tokaji, Hungary	18

DRAUGHT BEERS

Miller Lite, Milwaukee, WI
the classic light beer, crisp and refreshing

Hennepin Farmhouse Saison
Brewery Ommegang, New York
spicy, fruity, medium bodied

Southern Tier IPA, New York
golden in color with a little extra hoppiness

Southampton Double White,
Southampton, NY
citrus, spice, and coriander

Brooklyn Lager, Brooklyn, NY
amber gold in color, firm malt center

Butternuts Brewery, Pork Slap Pale Ale,
Garrattsville, NY
ginger spices, crisp and dry

Guinness, Ireland
dark toffee and malt

Stella Artois, Belgium
pale straw with a touch of grain

BOTTLED BEERS

Amstel Light, Netherlands

Heineken, Netherlands

Corona Extra, Mexico

Clausthaler NA, Germany

Coors Light, Golden, CO

Bud Light, St. Louis, MO

Budweiser, St. Louis, MO

Samuel Adams, Boston, MA

Blue Moon White Ale, Golden, CO

COCKTAILS, 18

STIRRED

Central Martini

Plymouth Dry Gin, Cocchi Americano,
Dolin Dry Vermouth, Rhubarb Bitters

Clean, crisp and sophisticated...a sojourn
back to old New York

Elliot Ness

Maker's Mark Bourbon, Carpano Antica,
Punt E Mes, Peach Bitters

A decadent rendition of the Manhattan...bitter
and stiff, just like Prohibition

SHAKEN

Madison Square

Avion Blanco Tequila, Green Chartreuse,
Lime, Basil

Sour, quick and lethal...that's Carlito's Way!

Escape from New York

Pyrat XO Rum, Averna, Pineapple Juice,
Angostura Bitters

Tropical meets bittersweet...a tour of exotic
island flavors with a twist

Mr. Big

Beluga Vodka, Combier Orange Liqueur,
Lime, Guava Juice, Orange Bitters

Sleek, exotic and sexy...our spin on the
Cosmopolitan

FIZZY

On Broadway

Beluga Vodka, Verjus Blanc, Raspberries,
Ginger Beer

Fruity with a hint of spice...raspberries and
ginger create the ultimate winning hand

Rush Hour

VeeV Acai Liqueur, Appleton Blanco Rum,
Exotic Juices, Mint, Seltzer

Fizzy, fun and fruity...mojitos everywhere are
jealous

Hibiscus Kiss

Death's Door Vodka, Hibiscus, Lemon,
Champagne

Floral, fresh and complex...a taste of pure
opulence

SCOTCHES AND COGNACS

Courvoisier VSOP	16
Hennessy VS	14
Remy Martin XO	30
Glenlivet 12	18
Lagavulin 16	20
Macallan 12	16
Macallan 18	30

BEVERAGES

Hot Chocolate	6
Americano	6
Espresso	6
Cappuccino	6
Latte	6
Harney and Sons Tea	6
French Press Torrefazione Italia Coffee	8