

Minetta TAVERN

Dinner

Hors D'oeuvres

Grilled Island Creek Oysters* \$23

pancetta-fresno chili butter

Burrata Lioni \$21

black olive tapenade, Calabrian chili, grilled sourdough, pea shoots

Mesclun Salad \$16

with warm goat cheese

Pâté de Foie \$21

huckleberries in port, grilled Balthazar levain

Little Gem Caesar \$19

with shaved radish, croutons, anchovies, Parmigiano Reggiano

Hand Cut Prime Steak Tartare* \$23

Maine uni, dijon, cornichons, sourdough crostini

Endive & Trevisano Salad \$19

Roquefort, walnuts, pomegranate seeds

Roasted Bone Marrow \$25

with baguette soldiers and shallot confit

Grilled Wild African Prawn \$27

Basque pepper sauce, frisée, cilantro

Entrées

Moules Frites \$27

Maine bouchot mussels, white wine, shallots, parsley, pommes frites

Pan Seared Nova Scotia Halibut \$41

leeks, red wine, San Marzano tomatoes, black olives

Filet of Trout Meunière \$32

with jumbo lump crabmeat and brioche croutons

Pasta Za Za* \$23

fresh pasta with pancetta, sage, Parmesan, and a fried egg

Roasted Free-Range Chicken \$34

with Swiss chard and pommes aligot

Long Island Duck Breast* \$39

red wine poached rhubarb, English peas, mint

Minetta Burger* \$25

with cheddar, caramelized onions and pommes frites

Black Label Burger* \$33

selection of prime dry-aged beef cuts with caramelized onions and pommes frites

Steak Frites* \$37

with maître d' butter or sauce béarnaise

Pommes

\$11

Frites

Anna

Aligot

Punched

EXECUTIVE CHEF
Dan Silverman

Grillades

Dry-Aged Côte de Boeuf* \$148

for two, with roasted marrow bones and gem lettuce salad

Bone-In New York Strip* \$65**English Cut Lamb Loin Chop* \$42**

fregola, Marcona almonds, scallions, mint yogurt

Heritage Country Pork Chop* \$40**Veal "Porterhouse" Chop* \$52****Filet Mignon au Roquefort* \$53**

wrapped in applewood-smoked bacon

Sides

Haricot Vert \$10

Broccoli Rabe \$11

Spinach \$11

**Fingerling Sweet
Potatoes \$11**

Champignons Poêlés \$15

Please refrain from smoking

Our French fries are cooked in peanut oil.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee to meet your needs.

Lunch Wed - Fri 12:00PM - 3:00PM
Brunch Sat & Sun 11:00AM - 3:00PM
Dinner/Supper Thu - Sat 5:30PM - 1:00AM
Sun - Wed 5:30PM - 12:00AM

Apéritif

- Punt e Mes \$11
- Aperol \$12
- Campari \$12
- Dubonnet Rouge \$12
- Lillet Blanc \$12
- Lillet Rosé \$12
- Dolin Blanc \$12
- Dolin Rouge \$12
- Gran Classico \$12
- Carpano Antica Formula \$14

Pastis/Absinthe

- Pernod \$12
- Marteau \$14
- Nouvelle Orléans \$18
- Mansinthe \$12

Vodka

- Grey Goose \$14
- Belvedere \$15
- Tito's \$13
- Ketel One \$14
- Absolut Elyx \$16
- Indigenous Apple \$14

Gin

- Brooklyn Gin \$15
- Hendrick's \$14
- Beefeater \$13
- Tanqueray \$13
- Old Raj 110 \$16
- Haymans Old Tom \$13
- Greenhook \$20
- Nolet's Dry \$13
- Bols Genever \$17
- Berry Bros. No.3 \$14

Japanese Whisky

- Suntory Toki \$14
- Hibiki "Harmony" \$22
- The Hakushu 18 yr \$80
- Nikka Taketsuru 17 yr \$55
- Chichibu Single Malt
- On the Way \$65

Rye Whiskey

- Bulleit Rye \$17
- Masterson's \$22
- Michter's Single Barrel \$15
- Templeton Prohibition \$15
- Old Overholt \$13
- Angel's Envy Rye \$25
- Whistle Pig \$24
- Woodford Rye \$26

Bourbon

- Bulleit Bourbon \$16
- Basil Hayden's \$17
- Angel's Envy Bourbon \$24
- Blanton's \$18
- Wathen's \$15
- Eagle Rare \$16
- Widow Jane \$22
- Woodford Double Oak \$29

Classic Cocktails

\$17

Sidecar

Rémy Martin 1738, Grand Marnier, Lemon

Negroni Bianco

Brooklyn Gin, Lillet Blanc, Dolin Dry Vermouth, Suze, Grapefruit Bitters

Old Tom Collins

Hayman's Old Tom Gin, Honey Syrup, Lemon

Jasper's Rum Punch

El Dorado 12yr Rum, Housemade Punch Syrup, Fresh Citrus

Paper Plane

Evan Williams Bourbon, Aperol, Amaro Nonnino, Lemon

Vieux Carrés

Michter's Rye, Hennessy, Benedictine, Dolin Sweet Vermouth, Bitters

House Cocktails

\$17

Rhubarb Sophie

Tito's Vodka, Cucumber, Rhubarb Bitters, Fresh Lime

Copperhead

Bulleit Bourbon, Dolin Sweet Vermouth, Maraschino Liqueur, Absinthe & Angostura Bitters

Farmacia

Sombra Mezcal, Lemon Juice, Ginger & Honey Syrup, Angostura Bitters

Old Man & The Sea

Illegal Reposado Mezcal, Manzanilla Sherry, Gran Classico Bitters, Sea Salt

Jack Ruby

Nolet's Gin, Kappa Pisco, Hibiscus-Mint Syrup, Lime, Peychaud Bitters

Old-Fashioned Diplomat

Diplomático Reserva Exclusiva, Angostura Bitters, Brown Sugar Cube, Lemon Juice

Murray Sour

Suntory Toki, Cardamom-infused Agave Nectar, Fresh Lemon & Orange

Black Rabbit

Siete Leguas Reposado, Fernet, Espresso Syrup, Angostura Bitters

Walk In The Park

Highland Park 12yr, Amaro Meletti, Orchard Apricot, Orange Bitters

The Smuggler

Woodford Rye, Amaro Angostura, Honey, Lemon, Black Mission Fig Bitters

Beer

{On Tap}

- Carton of Milk Stout \$11
- Kronenbourg \$11
- Victory Headwaters Pale Ale \$11
- Captain Lawrence Kolsch \$11
- Cask Ale \$13

{Bottled Beers}

- Amstel Light \$10
- Shiner Bock \$10
- Carlsberg \$10
- Full Sail Session Lager \$10
- Lagunitas IPA \$10
- Shake Chocolate Porter \$10
- Sofie Belgian-Style Ale \$11
- Saison Dupont \$14
- Green Flash West Coast IPA \$14
- Rodenbach Grand Cru (11.2 oz) \$16
- Maine Beer Co. (15.9 oz) \$17
- 3 Monts (25.4 oz) \$24
- Ommegang Three Philosophers (25.4 oz) \$26

Scotch

{Islands}

- Highland Pk 18yr /Orkney \$42
- Talisker 10yr /Skye \$26
- Isle of Jura 16yr/ Jura \$26
- Arran \$27

{Islay}

- Caol Ila 12 yr \$22
- Lagavulin 16yr \$32

{Campbeltown}

- Springbank 10yr \$22

{Highlands}

- Oban 14yr \$27
- Aberfeldy 12yr \$17
- Old Pulteney 17yr \$30
- Dalwhinnie 15yr \$24

{Speyside}

- Benriach 21 yr \$42
- Glenfiddich 15 yr \$28
- Balvenie TUN 1509 \$135
- Glenfarclas 105 \$32
- Macallan 12 yr \$23
- Balvenie 15 yr \$29

Rum

- Neisson Sous Bois \$27
- Rhum JM VSOP \$21
- Rhum JM 1996 \$56
- Gosling's Black Seal \$13
- Flor de Caña Reserve \$14
- Diplomático \$14
- Santa Teresa 1796 \$14
- Capovilla Rhum Agricole \$28

Tequila

- Ocho Plata \$20
- Maestro Dobel Diamante \$16
- Herradura Silver \$14
- Don Julio Añejo \$22
- Cuervo Reserva \$47