

Minetta TAVERN

Lunch

Hors D'oeuvres

Grilled Island Creek Oysters* \$23
pancetta-fresno chili butter

Endive & Trevisano Salad \$19
Roquefort, walnuts, pomegranate seeds

Burrata Lioni \$21
black olive tapenade, Calabrian chili, grilled sourdough, pea shoots

Avocado Toast \$17
with radish and tomato salsa, watercress

Pâté de Foie \$21
huckleberries in port, grilled Balthazar levain

Little Gem Caesar \$19
with shaved radish, croutons, anchovies, Parmigiano Reggiano

Mesclun Salad \$15
with warm goat cheese

Roasted Bone Marrow \$24
with baguette soldiers and shallot confit

Grilled Wild African Prawn \$27
Basque pepper sauce, frisée, cilantro

Entrées

Moules Frites \$25
Maine bouchot mussels, white wine, shallots, parsley, pommes frites

Filet of Trout Meunière \$30
with jumbo lump crabmeat and brioche croutons

Pan Seared Nova Scotia Halibut \$41
leeks, red wine, San Marzano tomatoes, black olives

Pasta Za Za* \$21
fresh pasta with pancetta, sage, Parmesan, and a fried egg

Minetta Burger* \$22
with cheddar and caramelized onions

Black Label Burger* \$30
selection of prime dry-aged beef cuts with caramelized onions and pommes frites

Steak Frites* \$34
with maître d' butter or sauce béarnaise

Filet Mignon au Roquefort* \$53
wrapped in applewood-smoked bacon

Pommes

\$10

Frites

Anna

Aligot

Spécialités

Minetta French Dip* \$26

Bone-In New York Strip* \$63

Veal "Porterhouse" Chop* \$49

Dry-Aged Côte de Boeuf* \$143
for two, with roasted marrow bones and gem lettuce salad

Légumes

Fingerling Sweet Potatoes \$11

Spinach \$10

Champignons Poêlés \$15

EXECUTIVE CHEF
Dan Silverman

Lunch
Brunch
Dinner/Supper

Wed - Fri 12:00PM - 3:00PM
Sat & Sun 11:00AM - 3:00PM
Thu - Sat 5:30PM - 1:00AM
Sun - Wed 5:30PM - 12:00AM

Please refrain from smoking

*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.

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, Coffee, Angostura Bitters

A 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