

# 63rd+1st

## NIBBLES

- ve Smoked Almonds — 4
- ve Giant Norcello Olives — 4
- ve Tornado Chips + Black Pepper Mayo — 4

## LIFE TASTES BETTER SHARED

- ve Burrata, Heirloom Tomatoes, Balsamic + Basil — 8
- Truffle Arancini + Parmesan — 7
- ve Green Chickpea Hummus + Vegetable Crudités — 6
- ve Roasted Beetroot, Honey + Goats Cheese — 7
- Queenie Scallops, Garlic + Gruyere — 10
- Crispy Calamari, Chilli, Lime + Aioli — 8
- Prosciutto Crudo, Fig + Crostini — 8
- Jammy Chicken Lollipops + Chilli — 7

### FROM THE STONE BAKED OVEN

- ve Ciabatta, Garlic + Parsley Butter — 4.5
- ve Focaccia + Extra Virgin Basil Oil — 4.5

### ROBATA GRILL

Served with a choice of chimichurri, béarnaise or peppercorn sauce

- Fillet 4oz — 14
- Rump 6oz — 10
- Sirloin 6oz — 12

Our beef is traditionally raised, grass fed and fully matured or exceptional flavour. Dry aged and traditionally hung for up to 35 days to ensure a flavourful and tender steak.

### FROM THE SEA

- King Prawns “Pil Pil” — 8
- Frito Misto + Wasabi Mayo — 12
- Seared King Scallops, Black Pudding + Pea Puree — 12
- Haddock Goujons, Creamed Peas + Tartare Sauce — 9

## ON POINT ON THE ROCKS

### TASTING MENU

35 per person

#### MOZZARELLA CORN DOG

The New York Yankees opening game combo

#### ROASTED BEETROOT, HONEY, GOATS CHEESE

Classic flavours + a “Sixties” icon

#### KING PRAWNS “PIL PIL”

Snappy + spicy with a dry edge

#### JAMMY CHICKEN LOLLIPOPS, CHILLI

Meat packin’ + chilli jammin’

#### 6OZ BEEF SIRLOIN, WITH PEPPERCORN SAUCE

A Madison Avenue classic. Steak, old fashioned + smoke

#### LEMON TART

Zesty citrus softened by creamy passion fruit + bubbles

Upgrade to matching cocktails +32 per person

#### + FUHGEDDABOUDIT

Stolichnaya Premium vodka, Tanqueray London Dry gin, Havana 3 Year Old rum, Cointreau, Coca-Cola Zero Sugar

#### + CASINO ROYALE

Tanqueray London Dry gin, Noilly Prat, orange bitters

#### + SOUTHSIDE

Monkey 47 gin, lime, sugar cane, mint

#### + 63RD+1ST MANHATTAN

Makers Mark bourbon, Cocchi Vermouth Di Torino, Cointreau, Angostura bitters, chocolate bitters

#### + DON DRAPER

Buffalo Trace bourbon, demerara, Angostura bitters, Lagavulin 16 essence

#### + PORNSTAR MARTINI

Stoli Vanil vodka, lime, passion fruit with a shot of house Cava



Vegan



Vegetarian

Please inform your server of any allergies or intolerances before you order. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. Seafood dishes may contain shell or small bones.

A discretionary 12.5% service charge will be added to your bill.

## SALADS

### CRISPY DUCK

Watermelon, spring onion, cashew nuts, daikon, chilli, coriander, sesame + hoisin — 12

**ve** **THE SUPER BOWL SHAKER**  
Courgette, tarragon, chickpeas, baby spinach, butternut squash, beetroot, chilli + white balsamic — 10

**“CLASSIC” CAESAR SALAD**  
Romaine lettuce, crisp parmesan croutons, finely grated parmesan + Caesar dressing — 10

Add Hot Smoked Salmon — 13  
**OR**  
Robata Grilled Chicken — 13

## 63RD+1ST DONUTS

**BBQ PULLED PORK DONUT**  
+ **APPLE SAUCE** — 7

**DEVILLED CRAB DONUT**  
+ **CRAB MAYO** — 8

**TRY THEM  
+  
LOVE THEM**

## HAND HELDS

### OUR SIGNATURE BURGER NYC IN A BOX

#### 63RD+1ST BURGER

Steak patty, lettuce, mayo, tomato, Swiss cheese, crispy onions, burger mayo served on a seeded bun + house fries — 15

#### CRAYFISH ROLL

Crayfish in a toasted brioche style roll, garlic butter, pickled cucumber, sauce Américaine + house fries — 14

#### **ve** **“GO GREEN + LOVE” VEGAN BURGER**

The Beyond® Burger, guacamole, pickled cucumber, vegan brioche style seeded bun, vegan mayo + house fries — 14

#### MOZZARELLA CORN DOG

Beechwood smoked bratwurst + mozzarella in beer batter with American mustard + ketchup — 6

## PIZZETTAS

**ve** Buffalo mozzarella, tomato, asparagus, ricotta + lemon — 6

Prosciutto crudo, fig, mozzarella + rocket — 7

Hot smoked salmon, ricotta + lemon — 7

Pork + beef meatballs, mozzarella, tomato, fennel + chilli — 7

## ON THE SIDE

**ve** House fries — 3

Loaded fries, garlic mayo + bacon bits — 4

**ve** Mini jacket potatoes, crème fraîche + chives — 4

**ve** Garlic creamed spinach — 4

**ve** Grilled cauliflower steak + chimichurri — 4

Zucchini + parmesan frites — 5

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## DESSERT

**ve** **CHOCOLATE DONUT** — 6

**SAUTERNES CUSTARD**  
Boozy prunes + shortbread — 5

**ve** **63RD+1ST KNICKERBOCKER GLORY** — 8

**ve** **LEMON TART**  
Raspberry sorbet — 7

**ve** **AFFOGATO**  
Espresso, Pedro Ximénez + vanilla ice cream — 6

**ve** **EXOTIC FRESH FRUIT SALAD**  
Mango sorbet — 6

### CHEESE

**WELSH RAREBIT**  
Blue Murder cheese + crumpet — 6

## COFFEE

Espresso — 2.2

Macchiato — 2.5

Americano — 2.5

Flat White — 3

Cortado — 3

Latte — 3

Cappuccino — 3

Hot Chocolate — 3.25

Add an extra shot — 1

## LIQUEUR COFFEE

Irish Coffee — 6.5

Calypso Coffee — 6

Please ask for a liqueur coffee with the spirit of your choice.

## TEAS

### BY GOOD EARTH

Pot — 2.75

Bold English Breakfast

Crème Earl Grey

Cloudmist Green

Rooibos Chai

Ginger, Tumeric + Lemon

Moroccan Mint + Green

Tropical Mango + Moringa

Hibiscus, Rose + Sweet Berries

Pear + Elderflower

### VIP'S WELCOME



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