



New York 62<sup>nd</sup> & 1<sup>st</sup>



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# WINE



## Sparkling

	6 oz	10 oz	Bottle
Mionetto Prosecco DOC Treviso Brut NV - Veneto	12		40
Dr Loosen Sparkling Riesling NV – Germany	13		42
Ackerman Crémant de Loire Brut NV – Loire Valley	14		46

## Whites

Imagery Chardonnay ‘16 – California	11	17	40
Adelsheim Chardonnay ‘16 - Willamette Valley, OR	17	26	62
Ruffino Pinot Grigio – "IL Ducale" ‘16, Frioli, Italy	11	17	40
Torres Pazo das Bruxes Albariño ‘14 - Rias Baixas, Spain	12	18	42
Kim Crawford Sauvignon Blanc ‘17 - Marlborough, New Zealand	12	18	42
Domaine Jean Paul Balland Sancerre ‘16 – France	15	20	48
Terra D’Oro Chenin-Viognier ‘16 - California	10	15	37
SA Prum Essence Riesling ‘16 – Mosel, Germany	10	15	37

## Rosé

La Crema Pinot Noir Rosé ‘17 – Monterey, CA	14	19	46
Whispering Angel Rosé ‘16 - Provence, France	15	20	48

## Reds

Mud House Pinot Noir ‘15 - Central Otago, New Zealand	13	18	43
La Crema Pinot Noir ‘15 – Carneros, CA	18	28	68
14 Hands Merlot ‘15 - Columbia Valley, WA	10	15	37
Kenwood Jack London Vineyard Merlot ‘13 - Sonoma Mountain, CA	16	23	56
Los Vascos Cabernet Sauvignon ‘15 - Colchagua, Chile	13	18	43
Coppola “Director’s” Cabernet Sauvignon ‘14 - Sonoma County, CA	16	23	56
Finca Flichman “Misterio” Malbec Reserva ‘15 - Mendoza, Argentina	11	17	40
Planeta “La Segreta” Nero D’ Avola ‘16 – Sicily, Italy	12	18	42
Finca La Linda Tempranillo ‘15 – Mendoza, Argentina	9	14	35
Val di Suga Rosso di Montalcino Sangiovese ‘14 – Italy	18	28	68
Prieure de Montezargues Grenache ‘17 – Rhône, France	15	20	48
Peter Lehmann Barossan Shiraz – Barossa, Australia	15	20	48
Clos de los Siete Red Blend – Michael Roland, Uco Valley, Argentina	14	19	46

Wine vintages are subject to change

# SOFT DRINKS



## Bottomless Fountain Soda

Lemonade, Barq's Root Beer, Coca-Cola, Cherry Coke, Diet Coke, Ginger Ale, Pibb Xtra, Sprite, Orange Fanta.

6

## Bottled Water

Acqua Panna or San Pellegrino. (500 ml)

7

# ESSENTIALS



## Bottomless Traditional Popcorn

9

## Single Serve Popcorn

11

Cheddar, Caramel or Chicago-Style Mix.

## Candy

6.5

Plain M&M's, Peanut M&M's, Reese's Pieces, Milk Duds, Twizzlers, Toblerone, Buncha Crunch, Raisinettes, Nerds.

# COFFEE & TEA

## Coffee

4

## Americano

5

## Espresso

5

## Cappuccino

6.5

## Café Latte

6.5

## Hot Tea

5

Ask your server about our selection of teas!

# SANDWICHES

Served with Fries / Substitute for Truffle Fries 2



❖❖ <b>Bistro Burger</b>	Custom Blend of Angus Short Rib, Brisket & Chuck, Our Signature Sauce, Aged Cheddar, Lettuce, Tomato. <b>Add Fried Egg 2 Add Bacon 2 Add a Second Patty 4 Add Fried Nueske Bacon 5</b>	<b>15</b>
❖❖ <b>Vaca Frita Burger</b>	Crisped Braised Short Rib with Onions, Melted Fontina, Salsa Verde & a Fried Egg Topping Our Signature Burger Patty.	<b>20</b>
<b>Barnyard Chicken</b>	Broiled Chicken, Shaved Ham, Bacon, Smoked Gouda, Honey-Habanero Sauce, Lettuce, Tomatoes, Pickles & Onion. <b>Add Fried Egg 2</b>	<b>15</b>
<b>“Nashville Hot” Cod</b>	Crispy Battered Cod in a Spicy Sauce, House-Made Sour Pickles, Thousand Island Slaw.	<b>17</b>
^ <b>Lentil Kefta Veggie Burger</b>	Strained Yogurt Sauce, Tomato, Onion, Homemade Pickles, Spicy Tomato Sauce.	<b>14</b>

# DESSERTS



^ <b>Caramelized Banana Cheesecake</b>	Homemade Cheesecake, Caramelized Fresh Bananas, Pretzel Crust, Dulce De Leche, Cinnamon Whipped Cream.	<b>10</b>
^ <b>Matcha Bubble Waffle</b>	Lemon Ricotta, Cardamom Honey Syrup, Pistachio Praline.	<b>12</b>
^ <b>Strawberry-Mezcal Tres Leches</b>	Moist Cake, Mezcal Tres Leches, Macerated Berries, Dulce De Leche Foam.	<b>9</b>
^ <b>Chocolate &amp; Hazelnut Mousse Cup</b>	Almond Chocolate Cake, Nutella Mousse, Hazelnuts, Toasted Meringue.	<b>9</b>

A gratuity is automatically added to your check for in-theatre dining only. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely.

❖❖ These items are cooked to order. The consumption of under-cooked food products may increase your risk for food borne illnesses. ^F Gluten free as listed. Does not apply to substitutions. ^ Vegetarian- dish does not contain meat. WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM ALLERGENS (INCLUDING DAIRY, EGGS, SOY, TREE NUTS, PEANUTS, WHEAT OR OTHERS) AS WE USE SHARED EQUIPMENT TO STORE, PREPARE AND SERVE THEM.

# PRODUCER’S LIST



## Bottles

	Bottle
Veuve Clicquot Yellow Label Brut NV - A Reims, France	<b>125</b>
Dom Perignon ‘06 – Epernay, France	<b>300</b>
Stag’s Leap “Karia” Chardonnay ‘16 - Napa Valley, CA	<b>85</b>
Archery Summit Eola-Amity Chardonnay ‘16 - Willamette Valley, OR	<b>110</b>
Archery Summit, Dundee Hills Pinot Noir ‘16 - Willamette Valley, OR	<b>130</b>
Rapture Cabernet Sauvignon ‘15 – Michael David, Lodi, CA	<b>135</b>
Stag’s Leap Artemis Cabernet Sauvignon ‘15 - Napa Valley, CA	<b>150</b>
Château de Sales – Pomerol, Bordeaux, France	<b>80</b>
Fontanafredda Barolo Silver Label ‘13 – Piedmont, Italy	<b>110</b>

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# BEER

## Draft

	20 oz	Pitcher
Sam Adams Seasonal	<b>8</b>	<b>21</b>
Coney Island Merman IPA	<b>9</b>	<b>24</b>
Kelso Nut Brown Lager	<b>9</b>	<b>24</b>
Blue Moon	<b>8</b>	<b>21</b>
Brooklyn Seasonal	<b>9</b>	<b>24</b>
Bud Light	<b>7</b>	<b>19</b>

## Bottled

Michelob Ultra	<b>6</b>
Sixpoint	<b>8</b>
Corona	<b>7</b>
Heineken	<b>7</b>
Amstel Light	<b>7</b>
Ithaca Flower Power IPA	<b>7</b>
New Belgium Fat Tire	<b>8</b>
Magic Hat #9	<b>7</b>
^MA O’Douls	<b>6</b>
Ommegang Witte	<b>9</b>
Blue Point Winter Ale	<b>8</b>
Guinness	<b>9</b>

(NA): Non-alcoholic

# PREVIEWS



❖❖ Hamachi Taquitos	Yuzu Cream, Avocado Mousse, Pickled Chilies, Radish and Cilantro.	16
Lobster Cannoli	Vadouvan Butter Cannoli, Fresh Shelled Lobster, Vadouvan-Apple Slaw.	18
❖ Korean Cauliflower “Wings”	Gochugaru Beer Batter, Chojang, Pineapple Kimchi.	11
❖❖ Wagyu Beef Sliders	Bacon and Onion Jam, Fontina, Sliced Tomato, Truffled Frites.	17
Smoked Bacon	Crispy Battered Nueske Bacon, Spiced Maple Syrup.	12
Duck Machaca	Pulled Duck with Poblano Peppers, Masa Sopes, Refried Beans, Salsa Norteña, Avocado, Duck Fat Fried Egg.	16
Queso Fundido with Chorizo	Creamy Cheese Dip, Hatch Chilies, Housemade Chorizo, Thick Cut Totopos.	12

# SALADS



Add to any salad  
Chicken 5 Shrimp 7 Fried Nueske Bacon 5

❖ Kale Caesar	Romaine and Hearty Kale, Caesar Dressing, Baked Parmesan Crisp. Side Kale Caesar 8	12
❖ GF Arugula & Quinoa	Arugula, Walnuts, Candied Squash, Goat Cheese, Baked Quinoa, Lemon Chia Vinaigrette, Dried Cherries.	13
❖ GF Meatless Cobb	Romaine & Arugula, Avocado, Tomato, Cucumber, Pickled Zucchini and Shallots, Smoked Almonds, Gorgonzola Vinaigrette.	14

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# FEATURES



❖❖ Petite Filet 7oz	Goat Cheese Crust, Salsa Verde, Sous Vide Sunchokes, Crisp Brussel Sprouts, Almonds.	29
❖❖ GF CMX Steak	Cauliflower Purée, Smoked Marrow Bone, Duckfat Roasted Radish & Turnip, Black Garlic Aioli. USDA Prime New York Strip (12 Oz) 45 Wagyu Flat Iron (10 Oz) 40 BBQ Spice Rubbed CAB Cowboy Ribeye (14 Oz) 49	
Short Rib Mac & Cheese	Slow Cooked Short Rib, Dashi Cheddar, Furikake Parmesan, Pickled Hot Chilis.	25
❖❖ Pan Seared Ōra-King Salmon	Miso Brown Butter, Cauliflower Purée, Pan Roasted King Trumpet Mushrooms & Cauliflower.	29
Chicken & Churros	Crisp Battered Chicken, Sweet Potato Churros, Spiced Maple Syrup, Plantain Purée.	26
GF Pork Tenderloin	Crisped Mojo Pork, Habanero-Mustard Glaze, Coconut Rice, Pineapple Kimchi.	26
❖ Cacio e Pepe	Spaghetti, Pecorino & Black Pepper, Pan Roasted Broccolini. Add Shrimp 7 Add Chicken 6	21
Shrimp Fried Rice	Coconut Rice, Red Curry, Crisp Vegetables, Yum-Yum Sauce. Add Fried Egg 2	24
❖❖ Moroccan Lamb Lollis	Spice Crust, Honey-Lemon Broth, Coriander, Salt & Brown Butter Almonds, Lentil Kefta.	39

# SIDES

Crispy Brussel Sprouts	Sweet Soy, Almonds, Green Onions, Bacon.	9
❖ Sweet Potato Churros	Ancho Chili Sugar, Spiced Maple Syrup.	9
❖ Fries	Regular Truffled with Parmesan, Parsley & White Truffle Oil.	7 9

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