

MONDRIAN

PARK AVENUE

FOOD MENU

Pursuant to Executive Order 202.52, effective Friday July 17, 2020, food must be purchased in order to drink alcohol.
We require a \$15 per person food order.

SWEET & SPICY COCKTAIL NUTS \$7

Walnuts, Pecans, Hazelnuts, Cashews, Almonds, Peanuts, Rosemary
Contains: P, TN

MARINATED OLIVES \$9

Picholine, Calamata, Gaeta, Castelvetrano, Queen Gordal,
Citrus Zest & Thyme

SARDINIAN FLATBREAD WITH STRACCHINO \$16

Rosemary, Sea Salt, EVO
Contains: D, G

MEDITERRANEAN SALAD \$14

Local Lettuces, Grilled Peppers, Tomatoes, Cucumbers,
Smoked Scamorza, Lemon Vinaigrette
Contains: D, G

ANTIPASTI (priced individually)

Fresh Mozzarella \$9, Pecorino Toscana \$9, Soppressata,
Salami Cotto, Spicy Pepperoni \$14, Fragrant Olive Blend \$9,
Shrimp with Spicy Tomato Aioli \$18 or all 5 plates for \$39
Contains: D, E

ROMAN GARLIC BREAD \$11

Pinsa Romana, Garlic Confit, Rosemary, Extra Virgin Olive Oil
Contains: G

FRITTO MISTO \$25

Fresh Shrimp, Soft Shell Crab, Calamari, Asparagus, Okra,
Cured Lemon, Basil, Warm Anchovy Vinaigrette
Contains: SH

BUCATINI AMATRICIANA \$21

DiMartino Bucatini, Guanciale, Local Heirloom Tomato Sauce,
Pecorino Romano
Contains: D, G

WILD SOCKEYE SALMON \$26

6oz. Charcoal Grilled, Local Chicories, Italian Frying Peppers,
Italian Fish Sauce
Contains: F

BIG BURGER ITALIAN HERO STYLE \$26

8oz La Frieda Brisket Blend, Charcoal Grilled Provolone, Shredded
Lettuce, Heirloom Tomato, Red Onion & House Made Fries
Contains: D, G, E

ROAST CHICKEN PANZANELLA \$24

Whole Young Chicken, Green Chickpea & Heirloom,
Tomato-Panzanella Salad, Sherry-Cashew Vinaigrette
Contains: D, G, E

HOME MADE WEDGE FRIES \$9

Lemon Aioli
Contains: E

FROZEN DESSERTS BY BINDI \$12

Stuffed Lemon, Stuffed Peach, Stuffed Coconut, Stuffed Orange

*Allergens: (P) Peanut (D) Dairy (E) Egg (SH) Shellfish (F) Fish (TN) Tree nuts (G) Gluten (S) Soy
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Service Hours: Tuesday – Saturday 5pm – 9pm

We recommend guests keep a 6 foot distance in accordance with CDC guidelines.
While on property we ask that guests wear their masks in all public areas, including elevators and lobby areas.
All Food & Beverage consumption should occur at tables or bar tops in our outdoor space.

MENU

Cocktails by Zane Harris All Cocktails \$15.00

Maison Mai Tai

Plantation Xaymaca
Dry Orange Curacao
L'Orgeat
Lime
Served on crushed ice

Dry Dock

Citadelle Gin
Massenez Pomme Vert
Burnt Sugar Syrup
Served up

Wild Strawberry Negroni

Citadelle Gin
La Copa S. Vermouth
Campari
Massenez Fraise des Boise
Served on the rocks

Pineapple Stinger

El Tequileno Tequila
Lime
Agave
Served on the rocks

Oaxacan Breakfast

El Silencio Mezcal
Rockey's Milk Punch
Peychaud's Bitter
Served on the rocks

Spa Day Cooler

Spring 44 Vodka
Lime
Simple Syrup
Cucumber
Mint
Served tall

Pineapple Daiquiri

Plantation Pineapple Rum
Lime
Simple Syrup
Served up

New York Julep

Ragtime Rye
Pomme Vert
Mint
Served on Crushed Ice

Pineapple Aperol Spritz

Apreol
Fresh Pineapple
Saline Tincture
Sparkling Wine

From Jalisco with Love

Casamigos Mezcal
Lemon
Agave Syrup
Strawberries
Served w/ crushed ice

Dessert Oasis

Redbull and mezcal with a bite of Ginger

Mariinsk Mule

Beluga Noble Vodka
Lime
Ginger Syrup
Served in highball

Brockmans Punch

Brockmans Gin
Rockey's Punch
Club soda

Mondrian Spritz

Purity Spritz 35
Luna Nuda Prosecco
Served tall with lemon zest

Beers Montauk

Pilsner \$8
Wave Chaser IPA \$8
Hard Seltzer \$8

Redbull

Regular, Sugarfree and Tropical \$7

Wine

Brownstone Chardonnay \$9
Brownstone Cabernet \$9
Reilsing Blue Light \$12
Hans Greyl Sauvignon Blanc \$14
AD Cabernet Sauvignon \$14

Prosecco

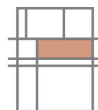
Luna Nuda \$10

Rose

Rose de Sainte Cecile \$12

BrightFox \$8

(still or sparkling) 300ML
Cucumber`Mint/Grapefruit
Ginger/Blueberry Vanilla



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