



MONDRIAN TERRACE

PARK AVENUE

MENU

Pursuant to Executive Order 202.52, effective Friday July 17, 2020, food must be purchased in order to drink alcohol.

We require a \$20 per person food order.

Service Hours: Tuesday – Saturday 5pm – 9pm

Pizzas

Margherita 19

Tomato Sauce, Fresh Mozzarella, Grana, Basil, EVO. Contains: G, D

Vegana 21

Tomato Sauce, Zucchini, Peppers, Artichokes, Assorted Mushrooms, Grape Tomatoes, EVO. (Vegan & Gluten Free)

Pizza Vegetariana 25

Tomato Sauce, Fresh Mozzarella, Zucchini, Peppers, Artichokes, Assorted Mushrooms, Grape Tomatoes, Basil, EVO. Contains: D, G

Margherita With Salami 23

Tomato Sauce, Fresh Mozzarella, Grana, Basil, Salami, EVO. Contains: D, G

Pistacchio & Salsiccia 25

Pistachio Pesto, Sausage, Fresh Mozzarella, Pecorino Pomano, Basil, EVO. Contains: D, G

All Cocktails 16

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 with 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, Rockeys Punch, Club soda

Mondrian Spritz

Purity Spritz 35, Luna Nuda Posecco. Served tall with lemon zest

Beers 8

MTK Pilsner

MTK IPA

MTK Hard Seltzer

MTK Driftwood Ale

MTK Pumpkin

Founders All Day IPA

Birra Forst Lager

Blue PT. Lager

House Lager

Lion Stout

Aval Cidr1

Redbull 7

Regular, Sugarfree and Tropical

Wine

Brownstone Chardonnay 12

Brownstone Cabernet 12

Padrillos Malbec 12

Sycamore Cabernet 14

Donati Cabernet 12

Elouan Pinot Noir 14

Boen Pinot Noir 12

Reilsing Blue Light 12

Hans Greyl Sauvignon Blanc 14

AD Cabernet Sauvignon 14

Velante Pinto Grigio 12

La Petite Perriere

Sauvignon Blanc 12

*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.*

*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.*