

# OYSTER SHOOTER

Dropped in a Chilled Shot of  
Horseradish Vodka 8

## WINES BY THE GLASS

### SPARKLING

Prosecco di Treviso DOC, Tullia, Veneto, Italy NV 12  
Moët & Chandon Imperial Brut, Épernay, France NV 18  
Veuve Clicquot Brut Rosé Champagne, Reims, France NV 23  
Krug 'Grand Cuvée' Brut, Reims, France MV 32  
Dom Perignon, Empernay, France 99 45

### WHITE

Vouvray 'You Are So Fine' Domaine Le Briseau, Loire Valley, France 09 11  
Verdejo Blend, Vevi, Rueda Spain 09 13  
Sancerre "Mercy Dieu" Bailly-Reverdy, Loire, France 10 16

### ROSÉ

Sunset Beach Rosé André Balazs "Reserve" Wölffer Estate, Sagaponack, New York 10 15  
Côtes de Provence Rosé, Château Minuty, Provence, France 10 18

### RED

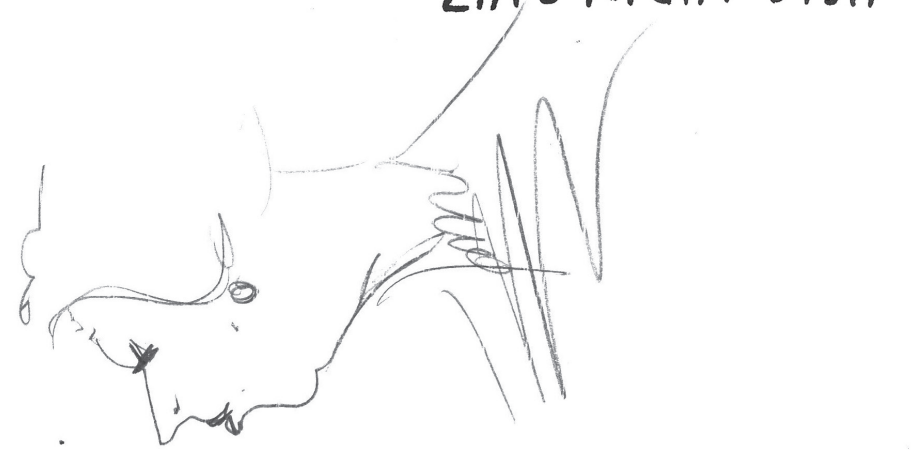
Durigutti Malbec, Mendoza, Argentina 09 11  
Syrah 'L'Hiver' Copain, Mendocino, California 08 13  
Domaine Chandon Pinot Noir, Carneros, California 08 15  
Ex Libris Cabernet Sauvignon, Columbia River Valley, Washington 09 17

## BOTTLED BEER

Amstel (Holland) Bitburger (Germany) Pilsner Urquell (Czech Republic)  
Porkslap (Upstate NY) Southampton White Ale (Long Island NY) 7



## LATE NIGHT DISH



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- OYSTERS "LA PERLA" Mignonette Sauce half dozen 18 dozen 35
- MARKET CHARCUTERIE Cured Meats & Sausages small 18 large 32
- HOT TOMATO SOUP with Toasted Croutons 9
- STANDARD WALDORF SALAD, Green Apples, Celery,  
Candied Walnuts & Pickled Grapes 11
- A MODEL SALAD composed of Shaved Snow Peas & Radishes 11
- Chopped VEGETABLE SALAD with Balsamic Mustard Vinaigrette 11
- END-OF-THE-NIGHT OMELETTE with Fresh Herbs & Goat Cheese 14
- HOUSEMADE FETTUCINI with Ragu alla Bolognese 14
- TURKEY CLUBHOPPER BLT on Balthazar White, Fries 14
- Grilled CHEDDAR CHEESE & HEIRLOOM TOMATO Sandwich, Fries 13
- Crispy, Juicy SOUTHERN FRIED CHICKEN WINGS 15
- ORGANIC SALMON Cucumbers & Beet-Apple Chutney 17
- STANDARD RANCH BURGER with Cheese & Bacon, Fries 16
- FISH & CHIPS with Malt Vinegar 19
- Classic STEAK FRITES 34
- CHEESE FONDUE Bread & Crudité for Two or More 40
- ONION RINGS 8
- FRIES 6

## MIDNIGHT COCKTAILS

- ESPRESSITO  
Vodka, Espresso & Kahlua 8
- SOYER AU CHAMPAGNE  
Maraschino, Pineapple,  
Grand Marnier, Brandy, Vanilla &  
Champagne 12
- MILK PUNCH  
Brandy, Dark Rum, Simple Syrup,  
Vanilla & Milk 12
- THE MILLIONAIRE  
Rum, Fresh Grenadine, Sloe Gin,  
Apricot Brandy, Lime 12
- FEARLESS TRAVELER  
Mulled Red Wine, Cardamom,  
Cinnamon & Orange Liqueur 12
- WALTER'S HOT APPLE CIDER  
Aged Rum, Winter Spiced Hot  
Apple Cider
- HIGH LINE FLING  
Champagne, Orange Liqueur,  
Grapefruit, Lavender  
(SERVES MULTITUDES) 55

## DESSERTS

- CARAMELIZED BREAD PUDDING  
Cherry-Apricot Compote,  
Citrus Crème Fraîche 9
- AYABEL  
Warm Chocolate Brownie with Salted Almonds  
Served with Vanilla Bean Ice Cream 9
- SOUR CREAM CHEESECAKE  
Roasted Pineapple &  
Sesame-Macadamia Brittle 9
- WAKE & BAKE  
Chocolate Chip Cookies Served with  
Chilled Battenkill Valley Cream-Top Milk 9
- THE DEAL-CLOSER  
A Bowl of Bittersweet Chocolate Mousse  
Topped with Whipped Cream  
(FOR TWO OR MORE) 14

