

Signature Cocktails

16

SKYELOMA

Tequila, Grapefruit, Jalapeno, Tomatillo, Honey

PASSIONATE ROADS

Mezcal, Passionfruit, Kumquat, Agave, Chili Flakes

DILLY DALLY

Gin, Rose's Lime Juice, Celery Bitters, Fresh Dill

GIN BLOSSOM

Isolation Proof Gin, Lime, Honey, Orange Blossom

WILDFLOWER

Vodka, Hibiscus, Aperol, Ginger, Honey

ROTATING CLARIFIED COCKTAIL

Ask your bartender

EL MAÑANA

Mr. Black Coffee Liqueur, Espresso, Dark Rum, Aguardiente, Chocolate

OCRACOCKE OLD FASHIONED

Fig Infused Bourbon, Orange Bitters, Angostura Bitters, Palo Santo Smoke

MACHO PICCHU*

Macchu Pisco, Ginger, Lemon, Demerara, Egg White, Red Wine Float

JAGUAR SHARK

White Rum, Pineapple, Cinnamon, Agave, Angostura Bitters

ROTATING HOUSE MADE LIQUEUR 12

Ask your bartender

Natural Wine

WHITE

Domain DuPort Chardonnay, Savoy, France (2020) 13/52
 Le Payral Sauvignon Blanc, Southwest, France (2021) 12/48
 Pulpe Fiction Muscadet, Loire, France (2021) 14/56

RED

Shavi K'ravi Akhmeta Saperavi, Kakheti, Georgia (2021) 15/60
 Mas Theo "P'tit Gaby", Rhone, France (2019) 12/48
 Le Machin Wines Pinot Noir, Santa Rita Hills, CA (2021) 15/60

ORANGE

Francois Ducrot "Auguste", Languedoc France (2021) 13/52
 Familie Bauer "Hollotrio", Wagram, Austria (2020) 12/48

SPARKLING

Albet i Noya 'Petit Albet' Brut, Catalunya, Spain (2019) 13/52

ROSE

Kelby James Russell Dry Rose, Finger Lakes NY (2019) 15/60

Daily Beer Selection see chalkboard



Housemade Sodas

8

LEMON LIME

PASSIONFRUIT ORANGE

GRAPEFRUIT

GINGER ALE

TAHITIAN VANILLA

ORANGE

Coffee

Espresso	4.0	Iced Coffee	4.5	Hot Chocolate	4.5
Latte/Cappuccino	5.0	Chai Latte	5.0	Tea	4.0
Americano	4.0	Mocha	5.0	[breakfast, earl grey, chai, green tea, mint, chamomile]	

★★ *cafe* ★★

SKYE

FOOD MENU

WEEKNIGHTS 4-10PM

WEEKENDS 4-11PM

Shareables

BAVARIAN PRETZEL BITES with dijon maple cream	13	CHEF'S SELECTION CHEESE PLATE	18
TUNA POKE NACHOS*	18	three cheeses	18
fresh ahi tuna, tobiko, ginger aioli, seaweed, wonton chips		four cheeses	24
STEAK TARTARE*	20	cheese & charcuterie	24
caper, shallot, parsley, quail egg, smoked olive oil, house-made crostinis		AVOCADO CROSTINIS	14
HEIRLOOM TOMATO & BURRATA	19	watermelon radish, marinated tomato, pickled onions, micro greens, smoked olive oil	
with truffled balsamic, arugula, pesto		CRISPY DUCK SALAD	21
CAST-IRON CHORIZO AND QUESO DIP	15	watercress, marcona almond, quince, idiazabel cheese, aged sherry vinaigrette	
three-cheese queso, fresh ground chorizo, roasted tomato and poblano salsa, crispy corn tortilla		TACO OF THE DAY	MP

Entrees

BURGER WITH HOUSE CUT FRIES	single patty 16	STEAK FRITES	32
4oz grass-fed patty, local white cheddar, shredded lettuce, pickle, tomato, onion, house sauce on sesame brioche [GF bun available]	double patty 20	10 oz. Prime Hanger Steak, house cut fries, green peppercorn demi glace	
YUZU TUNA BURGER WITH HOUSE CUT FRIES	19	GINGER CITRUS SALAD	18
ahi tuna, kimchi sauce, cucumber, cabbage slaw, yuzu aioli on sesame brioche with togarashi fries		mixed greens, seasonal vegetables, wakame, citrus, crispy wonton with ginger soy vinaigrette	
GRILLED PORTOBELLO SANDWICH	15	CHICKEN PAILLARD	22
balsamic roasted portobello, arugula, orange, rosemary aioli on brioche served with mixed greens, house vinaigrette		herb marinated chicken, tricolore salad, heirloom tomato, pickled onion, truffled citrus vinaigrette	
		VODKA SAUCE RIGATONI	26
		with burrata and chicken	

Sides

HOUSE CUT FRIES	6
HOUSE SALAD	6
MARINATED OLIVES	6

Dessert

TRADITIONAL PETIT FOURS	10	MOLTEN CHOCOLATE CAKE	12
chocolate eclair, strawberry gateau, lemon almondine, raspberry shortbread		with fresh berries and french vanilla ice cream	
PEAR TARTE TATIN	11		
caramelized pears and puff pastry crust with french vanilla ice cream			



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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness