

event style bites served stationary

DIPS

The social: \$75 feeds 10-12 people
The soiree: \$120 feeds 16-20 people

choice of 2 dips

served with seasonal vegetables, spice tortilla chips & grilled bread.

- roasted corn & avocado
- queso
- hummus dip

SHRIMP COCKTAIL

The social: \$85 (25 pieces)
The soiree: \$135 (50 pieces)

GRILLED CHEESE PLATTER

classic & truffle

The social: \$75 feeds 10 people
The soiree: \$135 feeds 20 people

LOBSTER ROLLS

The social: \$275 (feeds 10-12 people)
The soiree: \$440 (feeds 16-20 people)



beverage packages

2-hour minimum

1

SKY SIP DELIGHTS

\$35 per person per hour

house red & white wine, draft & canned beer

2

MIRAGE MIXES

\$45 per person per hour

house red & white wine, draft & canned beer, house vodka, gin, whiskey, scotch, rum & tequila

UPGRADES:

CHAMPAGNE+\$5PP

SPECIALTY COCKTAIL+\$8PP

3

ROOFTOP NOIR

\$75 per person per hour

house red & white wine, draft & canned beer, house vodka, gin, whiskey, scotch, rum & tequila

UPGRADES:

CHAMPAGNE +\$5PP

LARGE FORMAT COCKTAILS

\$250 : flower district, euphoria and urban summer

*Please note: Any additional hour is \$25 per person

Menu pricing is exclusive of beverages, NY sales tax (8.875%), client selected gratuity and 5% administrative fee

drinks

COCKTAILS - \$18

strawberry fields

our take on the refreshing pimm's cup with a fresh dash of strawberry. forever a fave.

tequila - strawberry - ginger - citrus - soda

west side

the spaghetti western with a twist - deep and resonant, with fresh and cooling bright notes. a taste of those urban pioneers

bourbon - cucumber - amaro - lemon

in the clouds

this penn only comes in blue - thanks to its signature berry. mellow, tart, and fresh, a true summer treat.

vodka - blueberry - chamomile - egg white

the flower district

a juicy sparkling white sangria with traces of flowers and stone fruit. the nectar of the neighborhood.

white wine - peach - pineapple - bubbles

urban summer

sparkling, tart, fresh - a jaunt to a garden party right here in midtown.

gin - rhubarb - jasmine - citrus

empire spritz

slip into our spritz...sultry, easy, and bright.

amaro - pomegranate - cinnamon - bubbles

euphoria

a newsworthy citrus sipper: bubbly, citrusy, just tart enough.

vodka - grapefruit - summer orange - bubbles

NON-ALCOHOLIC COCKTAILS - \$12

the highline

earthy and nutty, luscious and complex - an elevated walk in the park.

fortified tea - oat milk - pistachio - smoke

green thumb

everything green, herby, and seasonal - an urban oasis.

mint - lime - green herbs - cucumber - soda

FROZEN COCKTAILS - \$18

rockaway beach

banana-forward with a balmy disposition...of course this train starts at the beach!

aged rum - banana - coconut - pineapple

serene skies

chic and spa-inspired, this frozen tippie is all goodness.

gin - aloe - cedar - hibiscus - citrus

the lookup

this icy passionfruit margarita with rounding notes of sherry might just be worthy of an annual parade.

tequila - oloroso sherry - passionfruit - lime - vanilla



bites



PARTY PLATTERS

INCLUDES: ALL-AMERICAN BURGERS, BUTTERMILK FRIED CHICKEN TENDERS, FRIED MOZZ, IDAHO FRIES, AND SOFT DRINKS

PARTY ON THE FLY - \$500.00

for 10-15 guests

FRIENDS AND FAMILY - \$650.00

for 16-25 guests

BORDERLINE BASH - \$950.00

for 26-35 guests

AVAILABLE MONDAY - THURSDAY 11:30 AM - 3:00 PM



MENU PACKAGES

TAP IN PACKAGE

selection of: 2 appetizers, 3 entrées & 2 sides

FAMILY STYLE - \$50 PER PERSON

IT'S A VIBE PACKAGE

selection of: 3 appetizers, 3 entrées & 2 sides

FAMILY STYLE - \$58 PER PERSON

OFF-THE-HOOK PACKAGE

selection of: 2 appetizers, 3 entrées, 1 sides & 1 mini shake

FAMILY STYLE - \$70 PER PERSON



DINNER PACKAGE MENU

Served Family or Reception Style ideal for Large Group Non-Private. Group Dining Package applies for parties of 14 and more. Seating are 2-hours. Please note: *Semi-Private & Private Dining, Reception Style Available and Food & Beverage Minimum Consumption Applies

APPETIZERS

HOT CHILI FRIED PICKLES hot chili oil, black garlic & chili seasoning, parsley, spiced buttermilk-dill

FRIED MOZZ smoky chipotle tomato sauce

KOREAN BBQ WINGS sweet & spicy bbq, scallion, sesame seeds, lime, served with house buttermilk-dill

HOT CHILI WINGS hot chili oil, black garlic & chili seasoning, served with house buttermilk-dill

GUAC & CHIPS

IPA SHRIMP COCKTAIL chili cocktail sauce, limes, micro cilantro (+\$6 per person)

BUTTERMILK FRIED CHICKEN TENDERS served with house buttermilk-dill, korean bbq & lime honey mustard

SIDES

IDAHO FRIES

SWEET POTATO FRIES

CAESAR SALAD lettuce, shaved parmesan, croutons, side of caesar dressing

HOUSE SALAD lettuce, tomato, cucumber, pickled onions, house vinaigrette

CHEESE FRIES queso, parmesan, smoked bacon, scallion, sour cream & onion (+\$5 per person)

BLACK TAP HOT FRIES hot chili oil, cayenne, kosher pickles, buttermilk dill, nashville hot sauce

TERIYAKI BROCCOLI ginger, garlic, sesame seeds, scallion

CRISPY BRUSSEL SPROUTS with sesame-tahini

CRAFT BURGERS, SANDWICHES OR SALADS

ALL BURGERS COOKED TO ONE TEMPERATURE OF CLIENT'S CHOICE, CUT IN HALF, AND SERVED EVENT STYLE

THE ALL-AMERICAN BURGER prime burger, american cheese, lettuce, tomato, special sauce

THE MEXICO CITY prime burger, pepper jack cheese, crispy onion ring, pickled jalapeños, chipotle mayo

THE TEXAN BURGER prime burger, bacon, aged cheddar, crispy onion ring, sweet baby ray's bbq, mayo

THE OLD FASHIONED BURGER prime burger, crimini mushrooms, swiss, caramelized onions, horseradish

THE WAGYU STEAKHOUSE BURGER 1/2 - pound wagyu beef, pepper jack cheese, crispy onions, a1 sauce, roasted garlic mayo (+\$5 per person)

THE FALAFEL BURGER falafel burger, vegan feta, pickled onions, lemon hummus, tahini, cilantro, parsley, dave's vegan bun (+\$2 per person)

CRISPY CHICKEN SANDWICH buttermilk coleslaw, cilantro, fresh lime, spicy mayo, korean bbq

HOT CHICKEN SANDWICH crispy chicken, hot chili oil, black garlic & chili seasoning, pickle chips, house buttermilk-dill, parsley

CALI CHICKEN SANDWICH grilled chicken, swiss, truffle mayo, sliced avocado, pickled onions

CRISPY CHICKEN CAESAR SALAD crispy chicken, lettuce, roasted tomato, moroccan spice, shaved parmesan, croutons, caesar dressing

HOUSE COBB SALAD lettuce, avocado, tomatoes, pickled onion, hard boiled egg, cucumber, bacon, olives, blue cheese, scallion, house buttermilk-dill

*8.875% Sales Tax & 5% Admin Fee, Gratuity & Beverage not included.

PASSED HOR D'OEUVRES

Package ideal for networking events, happy hours. Recommended for 40 guests or more.

Please note: 8.875% NY Sales Tax, 5% Administrative Fee, Gratuity and Beverage not included.

SELECT 4 - \$60 PER PERSON LIMITED 2 HOURS

KOREAN BBQ CAULIFLOWER sesame seeds, cilantro, house buttermilk-dill

CRISPY BRUSSEL SPROUTS with sesame-tahini

TRUFFLE MAC AND CHEESE CUPS white cheddar, italian breadcrumbs, truffle oil, fresh parmesan

NASHVILLE HOT FRIES chili oil, cayenne, kosher pickles, house buttermilk-dill, nashville hot sauce (+\$5 per person)

CHEESE FRIES queso, parmesan, smoked bacon, scallion, sour cream & onion (+\$5 per person)

SEARED TUNA english cucumber, pickled ginger aioli, wasabi caviar, curly scallions, chilli oil (+\$3 per person)

IPA SHRIMP shrimp cooked in IPA beer, served chilled with a spicy cocktail sauce, calamansi limes, cilantro (+\$6 per person)

CRISPY SHRIMP sweet chili lime sauce

BACON WRAPPED SHRIMP chipotle bbq sauce, cilantro, scallions

OLD FASHIONED SPRING ROLLS prime beef, caramelized onions, swiss, horseradish sauce

TEXAN SPRING ROLLS prime beef, applewood smoked bacon, aged cheddar, sweet baby ray's bbq

SRIRACHA CHICKEN SKEWERS cilantro, honey sriracha, scallions

BUTTERMILK FRIED CHICKEN TENDERS with house buttermilk-dill, korean bbq & lime honey mustard

SELECT 6 - \$75 PER PERSON LIMITED 2 HOURS

LEVEL UP ENHANCEMENTS

SHRIMP COCKTAIL TOWERS

Small shrimp cocktail \$75 serves 8-12 guests

Large shrimp cocktail \$150 serves 13-20 guests

CRUDITÉ (VEGETABLE PLATTER)

Small crudité \$50 serves 8-12 guests

Large crudité \$75 serves 13-20 guests



BEVERAGE PACKAGES

All beverage packages are available for non-private & private group dining, as well as buy-out reservations. **Packages are limited for the first 2 hours only.** Please note: individual consumption options are available.

CLASSIC SODA PACKAGE

fountain soda, still & sparkling water, lemonade, iced tea

\$10 PER PERSON/HOUR

MINI CRAZYSHAKE® PACKAGE

mini crazyshake® milkshakes are 10oz

\$13 PER PERSON/HOUR

UPGRADE: FOUNTAIN SODA +\$5 PER PERSON

'SUP & SIP PACKAGE

fountain soda, still & sparkling water, lemonade & iced tea, house red wine, house white wine, draft & canned beer

\$25 PER PERSON/HOUR

HIP-HOP HYDRATION PACKAGE

fountain soda, still & sparkling water, lemonade & iced tea, house red & white wine, draft & canned beer, house vodka, gin, whiskey, scotch, rum, tequila

\$45 PER PERSON/HOUR

UPGRADE: SPECIALTY COCKTAIL +\$8 PER PERSON

UPGRADE: MINI CRAZYSHAKE +\$8 PER PERSON

UPGRADE: CHAMPAGNE +\$5 PER PERSON

BOTTOMS UP PACKAGE

fountain soda, still & sparkling water, lemonade & iced tea, house red & white wine, draft & canned beer, house vodka, gin, whiskey, scotch, rum, tequila, (2) black tap specialty cocktails, welcome champagne

\$70 PER PERSON/HOUR

*Please note: Any additional hour is \$25 per person
Menu pricing is exclusive of beverages, NY sales tax (8.875%), client-selected gratuity, and 5% administrative fee

