DESSERTS
COFFEE AND TEA

CRUNCHY TOAST 17
Chocolate Cremeux, Butterscotch Ice Cream

LEMON YUZU MERINGUE 18
Citrus, Coconut Ice Cream *(v)*

CHEESECAKE 18
Almond, Apple, Persimmon, Cranberry Sorbet *(gf)*

AGED CHEESES 26
Honeycomb, Seasonal Chutney

AFFICIONADO COFFEE ROASTERS
Fair-Trade Coffee

Brewed Coffee - Punku Rumi, Peru 5

Espresso - Liberator, South American Blend 5

Cappuccino, Latte, Americano 6

PALAIS DES THES 6
Loose-Leaf Tea, by the pot

Grand Yunan Imperial - Black Tea, China

Blue of London - Earl Gray

Sencha Ariake - Green Tea, Japan

L'Herboritste - Chamomile, France *(Caffeine-Free)*

Rooibos - Herbal, Africa *(Caffeine-Free)*

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PEAK
LOUNGE MENU

LOUNGE MENU

MILK BREAD 11
Honey Butter *(v)*
**add Chicken Liver Mousse +11*

HIRAMASA 27
Coconut, Coriander *(gf)*

BEEF TARTARE 25
Potato, Smoked Aioli

SEARED STEELHEAD TROUT 37
Rutabaga, Fennel, Blood Orange *(gf)*

SEARED TUNA 39
Freekeh, Almond, Leeks

ITALIAN EGGPLANT 35
Red Quinoa, Pomegranate, Pine Nut *(gf/ve)*

ROASTED CHICKEN 38
Kabocha, Pearl Onion, Kale Pesto, Citrus Jus *(gf)*

BURGER & BUBBLES

BLACK HAWK BRISKET BURGER 37
Double Patty, Austrian Gruyère, Smoked Bacon
Pair With: Veuve Clicquot-Ponsardin, Brut NV
$25 gls/$65 375ml

SIDES

LETTUCES 14
Buttermilk Dressing, Pickled Onion

CREAMY FARRO 15
Mushroom, Parmesan

CANNELLINI BEANS 16
Chicken Sausage, Charmoula *(gf)*

CHICORY SALAD 18
D'Anjou Pear, Walnut, Gorgonzola Dolce *(gf)*

EXECUTIVE CHEF ROSE NOEL

(v) vegetarian, (ve) vegan, (gf) gluten free
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BEER & CIDER

Brooklyn Brewery, Special Effects 10
Brooklyn, New York, Non-Alcoholic

Brooklyn Brewery, Lager 12
Brooklyn, New York, 5.2%

Hudson North Cider Company, Dry Hazy Cider 12
Newburgh, New York, 5%

EBBS Brewing Co., Seasonal 12
Ask your server about this season's featured beer
Queens, New York

Paulaner, Pilsner 12
Munich, Germany, 4.8%

Bronx Brewery, Das Bronx Oktoberfest 16
Bronx, New York, 5.9%

Catskill Brewery, Nightshine, Black Lager 16
Livingston Manor, New York, 5.5%

Other Half, IPA or Sour Ale 16
Ask your server about this week's featured IPA or Sour Ale
Brooklyn, New York

BUBBLES

CHAMPAGNE

	GL	BTL
Pol Roger, Réserve, Brut NV	26	255
Blanc de Blancs, Michel Gonet, Grand Cru, Extra Brut, 2018	29	160
Rosé de Saignée, Duval-Leroy, Femme de Champagne Grand Cru, Brut, 2007	35	175
Laurent-Perrier, Brut, 2012	44	240
Dom Perignon, Brut, 2013	75	399
Krug, Grand Cuvée, 171 ème Édition, Brut, MV	99	250

SPARKLING

Rosé, Gruet, Sauvage, Brut Nature, New Mexico, United States, NV	17	85
Sparkling Rosé Tea Copenhagen Sparkling Tea Company, Lyserod Silver Needle + Oolong + Hibiscus *Non-alcoholic*	17	85
Franciacorta, Ca' Del Bosco, Cuvée, Edizione 45 Prestige, Brut, NV, Lombardy, Italy	22	110

COCKTAILS

BEES KNEES* — 19
Dorothy Parker Gin + Honey + Lemon + Pomegranate + Beet

COSMO COLADA* — 20
House Vodka Blend + Curaçao + Cranberry + Lime + Coconut + Pineapple -> Jamaican Rum Float

UPPER EASTSIDE* — 22
Fort Hamilton Gin + Lime + Cucumber + Mint + Champagne + Nutmeg

BANANARAMA — 23
Ragtime Rye + Giffard Banane du Brésil + Ramazzotti Amaro + Bittermens Mole Bitters

FANCY NANCY — 23
Código 1530 Blanco + Campari + Lime + Grapefruit + Ginger + Orange Flower Water

WORLD'S BEST ESPRESSO MARTINI — 25
ALB Vodka + Espresso + Mr. Black Coffee + Caffè Dust

STRAWBERRY BEESTING* — 20
Neversink Apple Gin + Lemon + Strawberry + Ginger + Rosewater

MAZELTOV — 45
Jefferson's Ocean NY Edition Bourbon + Neversink Apple Aperitif + Lemon + Honey + Mulled Manishewitz

FIVE-STAR GENERAL — 75
An Equal-Parts Tequila Old Fashioned Featuring the Heavy-Hitters:
Clase Azul Reposado + **Don Julio** 1942 + **Komos** Reposado Rosa + **Patrón** El Alto + **Volcan** XA
Manuka Honey + Molasses

***Available without alcohol 15**

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WHITE AND ROSÉ

WHITE WINE	GL	BTL
White Blend, Vermentino, Malvasia Labianca, Lunae, 2021, Liguria, Italy	16	75
Riesling, Feinherb, Pfarrgarten, A.J. Adam, 2021, Mosel, Germany	17	80
Chardonnay, Flowers 2022, Sonoma Coast, Sonoma County, California	24	120
Sauvignon Blanc, Sancerre La Moussière Alphonse Mellot, 2022, Loire Valley, France	25	125
Chardonnay, Chablis, Billaud-Simon, 2021, Burgundy, France	30	150

ROSÉ

Réserve des Templiers, Peyrassol, 2022, Côtes de Provence, France	17	75

RED

RED WINE		
Rossese, Rossese di Dolceacqua Superiore, Tenuta Anfosso, 2017, Lugaria, Italy	16	75
Syrah, First Flight, Domaine Graeme & Julie Bott 2021, Rhône Valley, France	19	90
Pinot Noir, Sandford, 2021, Sta. Rita Hills, Sta. Barbara County, California	25	125
Nebbiolo, Barbaresco, Rombone, Renato Fenocchio, 2018, Piedmont, Italy	27	135
Cabernet Sauvignon, Brandlin, 2016, Mt. Veeder, Napa Valley, California	35	175

PEAK SOMMELIER'S RESERVE

Sauvignon Blanc, Pouilly-Fumé, Baron de L,
Ladoucette, Loire Valley, France, 2019
3 oz Glass 35 / 6 oz Glass 70

Red Blend, Carillon d'Angelus, Saint-Émilion
Bordeaux, France 2016
3 oz Glass 38 / 6 oz Glass 75