

Bar & Lounge is
Open Daily From
11:30am to 12:30am



Cuisine Available From
11:30am to 12:00am
www.randolphsnewyork.com

Classic Cocktails 15

- Moscow Mule**
Russian Standard Platinum, Ginger Beer, Lime Juice
- Negroni**
Bombay Sapphire Gin, Campari, Sweet Vermouth
- Rosebud**
Ketel One Citron, Cointreau, Lime Juice, Grapefruit, Mint
- Harvey Wallbanger**
Grey Goose Vodka, Galliano, Orange Juice
- French 75**
Hendrick's Gin, Champagne, Lemon Juice

Seasonal Cocktails 15

- Peach Sangria**
Rosé Wine, Peach Brandy, Lemon Juice, Simple Syrup
- Pomegranate Pimm's Cup**
Pimm's No. 1, Pama Liqueur, Ginger Ale, Lemon Juice
- Mango Mojito**
Parrot Bay Mango, Mint, Raw Sugar, Lime, Club Soda
- Black Champagne**
Blackberry Purée, Chambord, Louis Roederer, Orange Juice
- Yellow Cab**
Navan Vanilla Liqueur, Pineapple Juice, Lime

After Dinner Drinks

- Single Malt Scotch**
- | | |
|----------------------|----|
| Glenlivet | 13 |
| Glenfiddich 12 years | 15 |
| Lagavulin 16 years | 17 |
| Oban 14 years | 16 |
| Highland Park | 14 |
| Macallan 12 years | 14 |
| Macallan 15 years | 17 |
| Macallan 21 years | 60 |
- Blended Scotch**
- | | |
|-----------------------|----|
| Johnny Walker Black | 15 |
| Johnny Walker Gold | 18 |
| Johnny Walker Blue | 45 |
| Chivas 12 years | 14 |
| Ballantine's 17 years | 18 |
| Ballantine's 30 years | 40 |
- Cognac & Armagnac**
- | | |
|----------------------|----|
| Courvoisier VSOP | 17 |
| Courvoisier XO | 30 |
| Hennessy XO | 38 |
| Remy Martin VSOP | 18 |
| Remy Martin XO | 40 |
| Martell, Cordon Blue | 22 |
| Larressingle XO | 22 |
- Grappa**
- | | |
|-----------------|----|
| Sarpa di Poli | 12 |
| Nonino, Picolit | 25 |
- Port**
- | | |
|--------------------------|----|
| Fonseca Ruby | 11 |
| Fonseca "Bin 27" | 12 |
| Taylor Fladgate 20 years | 38 |
| Cockburn 20 year Twany | 18 |
| Blueberry Port, Duckwalk | 10 |

Champagne & Sparkling Wine

- | | |
|---|----|
| Nino Franco Prosecco (Italy) | 12 |
| Louis Roederer Brut Collection (France) | 16 |
| Roederer Estate Rosé (California) | 17 |
| Piper Heidsieck Brut (Champagne) | 15 |

White Wine

- | | |
|--|----|
| Château St. Michelle Riesling (Washington) | 12 |
| Caposaldo Pinot Grigio (Italy) | 12 |
| Matua Valley Sauvignon Blanc (New Zealand) | 13 |
| Warwick Estates Sauvignon Blanc (South Africa) | 15 |
| François Crochet Sancerre (France) | 15 |
| Ferrari-Carano Fumé Blanc (Sonoma, CA) | 14 |
| Sonoma Cutrer Chardonnay (Russian River, CA) | 17 |
| Chalone Vineyards Chardonnay (Monterey, CA) | 13 |

Red Wine

- | | |
|---|----|
| Rodney Strong Pinot Noir (Russian River, CA) | 13 |
| MacMurray Ranch Pinot Noir (California) | 17 |
| Placido Chianti Classico (Italy) | 12 |
| Trapiche Malbec (Argentina) | 13 |
| Chelsea Vineyards Merlot (Chile) | 13 |
| St. Francis Merlot (Sonoma, CA) | 16 |
| Jacob's Creek Shiraz (Australia) | 15 |
| Merryvale Cabernet (Napa, CA) | 16 |
| Beringer, Stone Cellars Cabernet (California) | 12 |

Beer 10

- Draught** *Sam Adams, Beck's, Blue Moon, Stella Artois*
- Bottle** *Budweiser, Bud Light, Coors Light, Michelob Ultra, Amstel Light, Bass Ale, Heineken, Corona, Guinness, Duvel, Chimay, Dead Guy Rogue*

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Starters

Chilled Gazpacho <i>crabmeat, mango, coriander</i>	10
Classic Onion Soup <i>gruyère cheese, crostini toast</i>	10
Crispy Calamari <i>arabiata sauce, lemon, crispy parsley</i>	15
Jumbo Lump Crab Cake <i>summer slaw, carrot ginger emulsion</i>	18
6th Avenue Dim Sum <i>scallion ginger, sweet chili dipping sauce</i>	16
Mediterranean Platter <i>hummus, tabouleh, eggplant caponata</i>	16
Chilled Jumbo Shrimp Cocktail <i>spicy horseradish sauce and lemon</i>	17

Seasonal Salads

Watermelon & Feta Salad <i>circus frisée, ginger oil</i>	14
Randolph's Chopped Salad <i>romaine, tomato, cucumber, peppers, feta, olives chickpeas, croutons, white balsamic vinaigrette</i>	15
Grilled Calamari Salad <i>marinate pear tomato, zucchini, olives, fennel, pickle red onion</i>	17
Summer Cobb Salad <i>shaved romaine, grilled chicken, smoked bacon, blue cheese, yellow corn, grapes, creamy banyuls dressing</i>	16
Niçoise Salad <i>Ventresca tuna, tomato, french beans, potatoes, boiled egg, niçoise olives, balsamic vinaigrette</i>	18
Caesar Salad <i>Add to your Caesar from the grill</i>	11
<i>Shrimp</i>	8
<i>Salmon</i>	8
<i>Chicken</i>	7
<i>Skirt Steak</i>	9

Entrees & More

Linguine <i>littleneck clams, roasted garlic, white wine, basil</i>	17
Cavatelli <i>ricotta salata, pancetta, pine nuts, sweet peas, fine herb butter</i>	17
Balsamic Glazed Salmon <i>organic raisin & scallion jasmine rice, beech mushroom, tomato confit, pine nut brown butter</i>	22
Veal Schnitzel <i>endive, arugula, shaved fennel, cucumber, grapefruit, lemon vinaigrette</i>	24
Australian Lamb Chops <i>rosemary fingerling potatoes, citrus yogurt</i>	28
NY Strip Steak <i>blue cheese fries, grapes, frisee, lemon vin cotto</i>	29

Sandwiches & More

Fish & Chips <i>beer battered chatham cod fish, french fries, tartar sauce</i>	16
Tempura Shrimp Sliders <i>spicy aioli, pickled radish</i>	15
Burger Sliders <i>blue cheese, swiss cheese, bacon & cheddar cheese</i>	14
BLT ~n~ Avocado <i>griddled sourdough bread, bacon, crisp iceberg lettuce, tomato, avocado, roasted garlic aioli</i>	14
Turkey Club <i>fresh roast turkey, lettuce, tomato, bacon</i>	16
French Dip <i>roast sirloin of beef, choice of cheese, baguette, au jus for dipping</i>	17
Grilled Natural Beef Burger <i>lettuce, tomato, red onion, pickles, choice of cheese</i>	18
Your Side Dishes	7
• <i>truffle fries</i>	
• <i>cheese fries</i>	
• <i>onion rings</i>	
• <i>young lettuce</i>	
• <i>blue cheese chips</i>	
• <i>whipped potatoes</i>	
• <i>steamed vegetables</i>	

Grilled Pizza

Margherita <i>sliced tomato, fresh mozzarella, basil</i>	15
Roasted Vegetable <i>squash, eggplant, mushrooms, peppers</i>	16
Pepperoni & Mushroom <i>caramelized onions</i>	17
Traditional Cheese Pizza <i>add bacon, ham, prosciutto, chicken, mushrooms, onions, peppers, sun-dried tomatoes, goat cheese</i>	14
	\$2 each

Sweet Tooth & Cheeses

Ice Cream & Sorbet <i>choice of: vanilla, chocolate, coffee, lemon, raspberry, mango</i>	8
Vanilla Panna Cotta <i>caramel sauce</i>	9
Chocolate Mousse Cake <i>crème anglais</i>	10
New York Style Cheesecake <i>aged balsamic, strawberries</i>	10
Apple Crumb à la mode <i>vanilla ice cream</i>	10
Assorted Cheese Selections <i>manchego, black pepper pecorino, provolone, smoked gouda</i>	18