

LOUNGE

available 3:00pm-close

Spring Vegetable Crudité <i>v</i> <i>green chickpea hummus, radish, cucumber</i>	16.
Crispy Montauk Calamari <i>cherry peppers, lemon aioli</i>	17.
Tuna Tartare <i>cucumber, avocado, radish, mint, white soy</i>	21.
Paramount Club Caesar <i>vg</i> <i>romaine, parmesan, black garlic Caesar dressing</i>	16.
Row 7 Badger Flame Beet Salad <i>vg</i> <i>whipped goat cheese, honey, sourdough</i>	17.
Por Belly Bao Buns * <i>char siu, pickles, scallion</i>	17.
Charcuterie Board <i>chef selection of cured meats and cheese</i>	19.
Paramount Club Sliders <i>Pat La Frieda 50/50 blend, gruyere cheese, crispy onions, herbed fries</i>	21.
Deviled Eggs <i>vg</i> <i>pickled mustard seeds, chives</i>	14.
Crispy Chicken Wings <i>choice of: original, hot honey, or barbecue</i>	18.
Edamame <i>v</i> <i>toasted sesame, smoked black salt</i>	10.
Pepperoni Flatbread <i>burrata, salumeria biellese pepperoni, fried oregano</i>	18.
Mushroom Flatbread <i>vg</i> <i>grilled scallions, oyster mushrooms, ricotta</i>	18.
Herbed Fries <i>v</i>	8.
Oyster Rockefeller <i>bacon, spinach, parmesan</i>	24.
Steak Frites <i>truffle herb fries, béarnaise sauce</i>	36.
Bell and Evans Roasted Chicken <i>herb spaetzle, tarragon chicken jus, mushroom</i>	27.
Rigatoni <i>fennel, spring onion, fava beans</i>	25.
Catch of the Day	34.

COCKTAILS

Paramount Club Signature Cocktail <i>empress gin, luxardo, violette liquor, lemon</i>	22.
Dark Manhattan <i>great jones bourbon, nonino amaro, sweet vermouth, angostura bitters</i>	22.
Black Rabbit <i>400 conejos mezcal joven, campari, sweet vermouth, orange peel</i>	22.
Stealth Margarita <i>maestro dobel cristalino tequila, fresh lime, chili salt, watermelon, jalapeño</i>	22.
Espresso Martini <i>hennessy, mr. black liqueur, espresso, hazelnut syrup</i>	22.
Gold Rush <i>woodenville bourbon, honey, lemon, black tea</i>	22.
In Bloom <i>fords gin, st. germain, lillet, grapefruit, egg white</i>	22.
Cucumber Martini <i>belvedere cucumber ginger, elderflower liquor, lemon</i>	22.

SPIRIT FREE

Big Bang Punch <i>mango puree, agave, lime, hibiscus</i>	12.
Blazing Blond <i>ginger, tonic, honey, lemon</i>	12.
Citrus Blast <i>orange-cardamom infused honey, lemon cordial, pomegranate</i>	12.
Blackberry Nojito <i>blackberries, lime juice, blood orange soda, mint</i>	12.
French Blossom <i>sparkling french non-alcoholic rose wine</i>	14.

SPARKLING

Brut	23.
<i>moet imperial</i>	
Prosecco	16.
<i>spellbound, italy</i>	

WHITES

Cotes du Rhone Blanc	17.
<i>chateau d'apuis, france 2022</i>	
Gruener Ventliner	17.
<i>singing laurenz v, austria 2023</i>	
Sauvignon Blanc	20.
<i>le petite silex, sancerre, france 2022</i>	
Pinot Grigio	16.
<i>kettemeir, trentino-alto 2023</i>	
Chablis	22.
<i>domaine laroche, france 2022</i>	
Chardonnay	18.
<i>intercept, California 2022</i>	
Martin Codax	17.
<i>rias baixas albarinho, 2023</i>	

ROSÉ

Whispering Angel	20.
<i>cotes de provence, france 2023</i>	
Chateau Peyrasol	22.
<i>france 2022</i>	

REDS

Pinot Noir	17.
<i>intercept, california 2021</i>	
Sangiovese	19.
<i>chianti classico, italy 2021</i>	
Malbec	15.
<i>achaval ferrer, argentina 2021</i>	
Bordeaux	22.
<i>madame beaucalliou, france 2020</i>	
Primitivo	18.
<i>famova, italy 2021</i>	
Cabernet Sauvignon	18.
<i>crios, argentina 2021</i>	
Renato Ratti	19.
<i>langhe nebbiolo ochetti 2022</i>	

BEERS

IPA	9.
<i>lagunitas, 'west coast', usa 6.2% abv</i>	
IPA	10.
<i>wave chaser, montauk, ny 6.4% abv</i>	
Pilsner	9.
<i>krombaker pils, germany, 4.8% abv</i>	
Pilsner	10.
<i>tannerzapfle, dark pilsner, black forest, germany, 6% abv</i>	
Belgian Blonde Ale	12.
<i>duvel strong belgium, 8.5% abv</i>	
Lager	9.
<i>monopolio, clara, mexico, 5% abv</i>	
Lager	10.
<i>ebbs, queens, ny 5.3% abv</i>	
Wheat Ale	9.
<i>allagash white, cooperstorm, ny, 5.2% abv</i>	
Dry Cider	9.
<i>austin original, austin, Texas, 5.2% abv</i>	
Sour	10.
<i>talea, 'peach berry punch', 6% abv</i>	
Belgian Cherry Elderflower	14.
<i>delirium 8.5% abv</i>	
Sierra Nevada	9.
<i>usa, >0.05%</i>	