
HOT BEVERAGES

12 OZ / 16 OZ

Coffee	3. / 4.
Cappuccino	4. / 5.
Americano	4. / 5.
Café Au Lait	4. / 5.
Latte	4. / 5.
Flat White	4. / 5.
Hot Tea	3. / 4.

ESPRESSO

Single	4.
Double	5.

ICED BEVERAGES

14 OZ

Iced Americano	4.
Iced Latte	5.
Iced Cappuccino	5.

v vegan / vg vegetarian

If you have a food allergy, please notify us. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

BREAKFAST

available 8:00am-10:00am

Yogurt Parfait <i>vg</i>	15.
<i>cinnamon-turmeric granola, Greek yogurt, berries, Catskill provisions maple syrup</i>	
Avocado Toast <i>vg</i>	18.
<i>manor house sourdough, avocado, poached egg, feta cheese, roasted cherry tomatoes</i>	
Petite Omelette	18.
<i>served with side salad</i>	
<i>choice of:</i>	
<i>applewood smoked bacon, spinach, roasted cherry tomatoes</i>	
<i>or</i>	
<i>three cheeses</i>	
Blueberry Lemon Overnight Oats	15.
<i>chia seeds, honey, oat milk</i>	
Berry Bowl	17.
<i>seasonal berries, mint</i>	
Buttermilk Pancakes <i>vg</i>	17.
<i>blueberry jam, lemon, whipped Cabot creamery butter</i>	

PÂTISSERIES

Croissant <i>vg</i>	6.
Pain au Chocolat <i>vg</i>	7.

**FIRST
COURSE**

available 11:00am-3:00pm

Crispy Montauk Calamari <i>cherry peppers, lemon aioli</i>	17.
Tuna Tartare <i>cucumber, avocado, radish, mint, white soy</i>	21.
Salmon Ceviche <i>ginger leche de tigre, sesame, crispy wontons</i>	19.
Paramount Club Caesar <i>vg</i> <i>romaine, parmesan, black garlic Caesar dressing</i>	16.
Heirloom Tomato and Watermelon Salad <i>vg</i> <i>feta cheese, cucumber, mint</i>	16.

MAINS

Multigrain Bowl <i>vg</i> <i>heirloom cherry tomatoes, shishito peppers, corn, freekeh, egg</i>	19.
Heirloom Tomato Flatbread <i>vg</i> <i>norwich farm heirloom tomato, burrata, basil</i>	18.
Paramount Cobb <i>avocado, roasted chicken breast, bacon</i>	23.
Fresh Turkey Club <i>bacon, lettuce, tomatoes, jalapeño mayo, toasted brioche, herbed fries</i>	23.
Paramount Burger <i>cheddar, bacon jam, smoked onion, herbed fries</i>	25.
Steak Frites <i>truffle herb fries, béarnaise sauce</i>	36.
Bell and Evans Roasted Chicken <i>panzanella, sunchoke, tomato vinaigrette</i>	27.
House Made Fettucine <i>vg</i> <i>smoked corn sauce, pesto, herb ricotta, roasted heirloom cherry tomatoes</i>	25.
Catch of the Day	34.

**MARKET
SIDES**

Shishito Peppers <i>vg</i> <i>smoked sea salt, ponzu</i>	13.
Herbed Fries	8.

PROTEIN ADD - ONS	
Chicken Breast	9.
Fish of the Day	19.
Hanger Steak	15.

DESSERTS

Strawberry Tart <i>vg</i> <i>white chocolate cream, aged balsamic, basil</i>	12.
Warm Chocolate Cake <i>vg</i> <i>caramel sauce, hazelnut praline, vanilla bean ice cream</i>	12.
Cookies <i>vg</i> <i>brown butter sea salt chocolate chip cookies</i>	8.
Seasonal Ice Cream & Sorbet Selection	9.

BEVERAGES

Drip Coffee (decaf available)	3.
Hot Tea (herbal & caffeinated available)	3.
Iced Coffee / Tea / Arnold Palmer / Lemonade	4.
Latte / Cappuccino / Macchiato / Mocha / Flat White / Café Au Lait (all available iced)	4.
Boylan Sodas	4.

v vegan / *vg* vegetarian

If you have a food allergy, please notify us. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

LOUNGE

available 3:00pm-close

Crispy Montauk Calamari	17.
<i>cherry peppers, lemon aioli</i>	
Tuna Tartare	21.
<i>cucumber, avocado, radish, mint, white soy</i>	
Salmon Ceviche	19.
<i>ginger leche de tigre, sesame, crispy wontons</i>	
Paramount Club Caesar <i>vg</i>	16.
<i>romaine, parmesan, black garlic Caesar dressing</i>	
Heirloom Tomato & Watermelon Salad <i>vg</i>	16.
<i>feta cheese, cucumber, mint</i>	
Pork Belly Bao Buns *	17.
<i>char siu, pickles, scallion</i>	
Shishito Peppers	13.
<i>smoked sea salt, ponzu</i>	
Charcuterie Board	19.
<i>Chef selection of cured meats and cheese</i>	
Paramount Club Sliders	21.
<i>Pat La Frieda 50/50 blend, gruyere cheese, crispy onions, herbed fries</i>	
Deviled Eggs <i>vg</i>	14.
<i>pickled mustard seeds, chives</i>	
Crispy Chicken Wings	18.
<i>choice of: original, hot honey, or barbecue</i>	
Edamame <i>v</i>	10.
<i>toasted sesame, smoked black salt</i>	
Pepperoni Flatbread	18.
<i>burrata, salumeria biellese pepperoni, fried oregano</i>	
Heirloom Tomato Flatbread <i>vg</i>	19.
<i>norwich farms heirloom tomato, burrata, basil</i>	
Herbed Fries <i>v</i>	8.
Steak Frites	36.
<i>truffle herb fries, béarnaise sauce</i>	
Bell and Evans Roasted Chicken	27.
<i>panzanella, sunchokes, tomato vinaigrette</i>	
House Made Fettucine	25.
<i>smoked com sauce, pesto, herb ricotta, roasted heirloom cherry tomatoes</i>	
Catch of the Day	34.
Strawberry Tart <i>vg</i>	12.
<i>white chocolate cream, aged balsamic, basil</i>	
Warm Chocolate Cake <i>vg</i>	12.
<i>chocolate sauce, hazelnut praline, vanilla bean ice cream</i>	

BOURBON

Woodford Reserve	20.
Great Jones	18.
Old Forrester	17.
Woodenville	18.
Mitcher's Sour Mash	20.

RYE

Mitcher's Rye	19.
Angel's Envy Rye	21.
Bulleit Rye	18.
Sir Davis	30.

SCOTCH

Ardberg	24.
Glenfiddich	22.
Johnnie Walker Black	22.
Oban	24.
Lagavulin	27.
Yamazaki	38.
Glenmorangie 12yo	
Glenmorangie 14yo	
Glenmorangie 16yo	
Glenmorangie 18yr	42.
Johnnie Walker Blue	65.

* *vg* = vegan / *vg* = vegetarian / *v* = vegetarian available
 allergen advice: please consult our allergen guide and
 shellfish or eggs may increase your risk for foodborne illness

SPARKLING

Champagne	23.
<i>moet imperial</i>	
Champagne	25.
<i>charles heidsick</i>	
Prosecco	16.
<i>spellbound, italy</i>	

WHITES

Cotes du Rhone Blanc	17.
<i>chateau d'apuis, france 2022</i>	
Gruner 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>fiance 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 beaulliou, 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>	
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>	
Lager	9.
<i>endless life 5.0% "proudly brewed for The Paramount Club"</i>	
Belgian Cherry Elderflower	14.
<i>delirium 8.5% abv</i>	
Sierra Nevada	9.
<i>usa, >0.05%</i>	

VODKA

Grey Goose	18.
Ketel One	18.
Belvedere	17.
Tito's	16.

GIN

Hendriks	18.
Bombay Sapphire	18.
Tanqueray	18.
Empress	19.
Fords	19.

RUM

Bacardi	18.
Probitas	17.

TEQUILA

Casamigos Blanco	20.
Casamigos Repo	27.
Maestro Dobel Blanco	19.
Maestro Dobel Anejo	25.
Maestro Dobel Reposado	23.
Gran Centenario Reposado	27.
Coramino Cristalino	30.
Coramino Repo	35.
Coramino Anejo	40.
Reserva Familia Plata	28.
Reserva Familia Anejo	36.
Reserva Familia Repo	40.
Clase Azul Repo	45.

MEZCAL

Los Lobos	21.
Creyente	21.

COCKTAILS

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

SPIRIT FREE

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