
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.
Chai	5. / 6.
Matcha	5. / 6.
Hot Chocolate	4. / 5.
London Fog	4. / 5.
Mocha	5. / 6.
Pumpkin Spice Latte	6. / 7.
Dubai Chocolate Latte	6. / 7.

ESPRESSO

Single	4.
Double	5.
Cortado or Macchiato	5.

ICED BEVERAGES

12 OZ / 16 OZ

Iced American	4. / 5.
Iced Latte	5. / 6.
Iced Tea	5. / 6.
Cold Brew	7. / 8.
Nitro Cold Brew	8. / 9.
Salted Caramel Cold Brew	7. / 8.
Lemonade	4. / 5.
Arnold Palmer	5. / 6.
House Juice	5. / 6.

BREAKFAST

available until 10:00am

Yogurt Parfait <i>vg</i>	15.
<i>fig, pecan and pumpkin seed granola, greek yogurt</i>	
Avocado Toast <i>vg</i>	18.
<i>manor house sourdough, avocado, poached egg, feta cheese, marinated sun-dried tomatoes</i>	
Petite Omelette	18.
<i>served with side salad</i>	
<i>choice of:</i>	
<i>applewood smoked bacon, spinach,</i>	
<i>marinated sun-dried tomatoes</i>	
<i>or</i>	
<i>three cheeses</i>	
Oatmeal <i>v.</i>	15.
<i>oat milk, cashew butter, catskill provisions maple syrup</i>	
Challah French Toast <i>vg</i>	17.
<i>hudson valley apple, brown sugar, cinnamon</i>	

PATISseries

Croissant <i>vg</i>	5.
Pain au Chocolat <i>vg</i>	6.
Apple Cider Donut <i>vg</i>	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.*

LUNCH

available 11:00am -
3:00pm

FIRST COURSE

Crispy Montauk Calamari <i>cherry peppers, lemon aioli</i>	17.
Tuna Tartare <i>cucumber, avocado, radish, mint, white soy</i>	21.
Salmon Crudo <i>sesame soy dressing, radish, rice paper crisp</i>	19.
Paramount Club Caesar <i>vg</i> <i>romaine, parmesan, black garlic Caesar dressing</i>	16.
Marchini Farms Chicory Salad <i>vg</i> <i>date, apple, walnuts</i>	16.

MAINS

Multigrain Bowl <i>vg</i> <i>freekeh, pickled apple, daikon, brussels sprouts, butternut squash</i>	19.
Squash Flatbread <i>vg</i> <i>butternut squash, ricotta, maitake mushrooms, calabrian chile honey</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 Au Poivre <i>cracked peppercorns, herb fries, cognac cream sauce</i>	37.
Rohan Duck Curry <i>kabocha squash, fingerling potato, coconut milk</i>	28.
Potato Gnocchi <i>vg</i> <i>brown butter, fall herbs, parmesan</i>	25.
Catch of the Day	34.

MARKET SIDES

Roasted Brussels Sprouts <i>vg</i> <i>apple miso dressing, pumpkin seeds</i>	10.
Herbed Fries	8.

PROTEIN ADD - ONS

Chicken Breast	9.
Fish of the Day	19.
Petite Filet Steak	15.

DESSERTS

Apple Cranberry Crisp <i>vg</i> <i>oats, brown sugar, vanilla ice cream</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	5.
Latte / Cappuccino / Macchiato / Mocha / Flat White / Café Au Lait (all available iced)	4.
Boylan Sodas	4.
Coke / Diet Coke / Coke Zero / Ginger Ale	3.

v vegan / vg vegetarian

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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 Crudo	19.
<i>sesame soy dressing, radish, rice paper crisp</i>	
Paramount Club Caesar vg	16.
<i>romaine, parmesan, black garlic Caesar dressing</i>	
Marchini Farms Chicory Salad vg	16.
<i>date, apple, walnuts</i>	
Pork Belly Bao Buns *	17.
<i>char siu, pickles, scallion</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 vg	14.
<i>pickled mustard seeds, chives</i>	
Crispy Chicken Wings	18.
<i>choice of: original, hot honey, or barbecue</i>	
Edamame v	10.
<i>toasted sesame, smoked black salt</i>	
Squash Flatbread	18.
<i>butternut squash, ricotta, maitake mushrooms, calabrian chili honey</i>	
Tartufata Flatbread vg	18.
<i>truffle and porcini puree, burrata, prosciutto</i>	
Herbed Fries v	8.
Steak Au Poivre	37.
<i>cracked peppercorns, herb fries, cognac cream sauce</i>	
Rohan Duck Curry	28.
<i>kabocha squash, fingerling potatoes, coconut milk</i>	
Potato Gnocchi	25.
<i>brown butter, fall herbs, parmesan</i>	
Catch of the Day	34.
Apple Cranberry Crisp vg	12.
<i>oats, brown sugar, vanilla ice cream</i>	

Warm Chocolate Cake vg 12.
v = vegan / vg = vegetarian | * = vegetarian available

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COCKTAILS

Paramount Club Signature Cocktail	22.
<i>empress gin, luxardo, violette liquor, lemon</i>	
Don Corleone	22.
<i>glenmorangie, nonino amaro, amaretto, toasted almond bitters</i>	
Sunset Kiss	22.
<i>lobos mezcal joven, probitas rum, bacardi, guava, passion fruit</i>	
Stealth Margarita	22.
<i>maestro dobel cristalino tequila, fresh lime, chili salt, tamarind, jalapeño</i>	
Espresso Martini	22.
<i>hennessy, mr. black liqueur, espresso, hazelnut syrup</i>	
Autum Amber	22.
<i>great jones signature bourbon, chai, lemon, maple, egg white</i>	
Jai Yin Fizz	22.
<i>clarified woodenville bourbon, ginger, yuzu, makrut leave,</i>	
White Negroni	22.
<i>fords gin, st. germain, dry vermouth</i>	

SPIRIT FREE

Paramount Punch	12.
<i>hibiscus, orange blossom water, old spice</i>	
Barlett Mule	12.
<i>pear, vanilla, cardamon, ginger beer</i>	
Breezy as Boz	12.
<i>gunpowder green tea, lemonade, fig and vanilla</i>	
French Blossom	14.
<i>sparkling french non -alcoholic rose wine</i>	

SPARKLING

Champagne	25.
<i>lois roederer collection 245</i>	
Champagne	24.
<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>	

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	18.
<i>chianti classico, italy 2021</i>	
Malbec	16.
<i>achaval ferrer, argentina 2021</i>	
Bordeaux	21.
<i>Saint-Estephane, Chateau de Pez, france 2021</i>	
Primitivo	18.
<i>famova, italy 2021</i>	
Cabernet Sauvignon	19.
<i>St. Francis, Sonoma county, usa 2021</i>	
Renato Ratti	18.
<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>	
English Brown Ale	10.
<i>trooper, england, ny 4.7% 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>	

DRAFT BEERS

IPA	12.
<i>wave chaser, montauk, ny, 6.4% abv</i>	
Lager	12.
<i>the surf beer, montauk, ny, 4.7% abv</i>	

**SPORTS BEER
DEAL**

<i>Cheer on your team with 50% off these beers during game time</i>	
IPA	12.
<i>wave chaser, montauk, ny, 6.4% abv</i>	
<i>*50% off when the Rangers or Islanders are playing</i>	
Lager	9.
<i>endless life 5.0% "proudly brewed for The Paramount Club"</i>	
<i>*50% off when the Knicks or Nets are playing</i>	
Lager	10.
<i>ebbs, queens, ny 5.3% abv</i>	
<i>*50% off when the Mets or Yankees are playing</i>	
Lager	9.
<i>monopolio, clara, mexico, 5% abv</i>	
<i>*50% off when the Giants or Jets are playing</i>	

V O D K A

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

G I N

Hendriks	18.
Bombay Sapphire	18.
Tanqueray	18.
Empress	20.
Fords	19.

R U M

Bacardi	18.
Probitas	17.

T E Q U I L A

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.

M E Z C A L

Los Lobos	21.
Creyente	21.

S C O T C H

Ardberg	24.
Johnnie Walker Black	22.
Oban	24.
Lagavulin	27.
Yamazaki	38.
Balvenie 12yo	22.
Glenmorangie 12yo	22.
Glenmorangie 14yo	27.
Glenmorangie 16yo	35.
Glenmorangie 18yr	42.
Johnnie Walker Blue	65.

B O U R B O N

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

R Y E

Great Jones Rye	18.
Sir Davis	30.

H A P P Y H O U R

*available Monday - Friday,
3:00pm-6:00pm*

IPA	7.
<i>wave chaser, montauk, ny, 6.4% abv</i>	

Wheat/Grapefruit	7.
<i>schofferhofer, grapefruit beer, germany, 4.6% abv</i>	

Lager	7.
<i>ebbs lager, queens, ny, 5.3% abv</i>	

Cabernet Sauvignon	10.
<i>crios, mendoza argentina 2021</i>	

Gruner Ventliner	10.
<i>singing laurenz v, austria, 2023</i>	

Albarinho	10.
<i>martin codax, spain, 2023</i>	

Fall Sangria	13.
<i>red wine, apricot liquor, brandy, figs and plums</i>	

Perfect Pear	13.
<i>belvedere pear ginger, pear vanilla, cardamom, ginger beer</i>	

Fleur 75	13.
<i>spring 44 gin chamomile infused, lemon, lavender honey</i>	

Just Like That	13.
<i>grey goose strawberry lemongrass, lemon juice, cranberry</i>	

Specialty Cocktails	
<i>all specialty cocktails are \$5 off</i>	