

————— **HOT BEVERAGES** —————

1 2 O Z / 1 6 O Z

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.

————— **ESPRESSO** —————

Single	4.
Double	5.
Cortado or Macchiato	5.

————— **ICED BEVERAGES** —————

1 2 O Z / 1 6 O Z

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

Winter Spiced Persimmons & Yogurt <i>vg</i>	15.
<i>spiced persimmons, pomegranate seeds, 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.

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

MAINS

- Multigrain Bowl *vg* 19.
freakah, pickled apple, daikon, brussels sprouts, butternut squash, smoked almonds
- Squash Flatbread *vg* 18.
butternut squash, ricotta, maitake mushrooms, calabrian chile honey
- Paramount Cobb 23.
avocado, roasted chicken breast, bacon
- Fresh Turkey Club 23.
bacon, lettuce, tomatoes, jalapeño mayo, toasted brioche, herbed fries
- Fried Fish Sandwich 21.
coleslaw, b&b pickles, chips
- OG Pat La Frieda Burger 25.
club sauce, crispy onions, aged cheddar
- Angus Beef Rib Steak 37.
horseradish mashed potatoes, black kale, red wine jus
- Koji Chicken Ramen 21.
soy marinated egg, enoki mushrooms, nori
- Potato Gnocchi *vg* 25.
brown butter, parmesan
- Catch of the Day 34.

MARKET SIDES

- Roasted Brussels Sprouts *vg* 10.
apple miso dressing, pumpkin seeds
- Herbed Fries 8.
- Sauteed Black Kale with Garlic Confit 9.
- Roasted Maitake Mushrooms 11.

PROTEIN ADD - ONS

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

DESSERTS

- Apple Cranberry Crisp *vg* 12.
oats, brown sugar, vanilla ice cream
- Warm Chocolate Cake *vg* 12.
caramel sauce, hazelnut praline, vanilla bean ice cream
- Cookies *vg* 3.
brown butter sea salt chocolate chip cookies
- 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.
- Coke / Diet Coke / Coke Zero / Ginger Ale / Sprite 3.

v vegan / vg vegetarian

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LOUNGE

available 3:00pm-close

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.
Pork 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, 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.
Squash Flatbread <i>butternut squash, ricotta, maitake shrooms, Calabrian chili honey</i>	18.
Tartufata Flatbread <i>vg</i> <i>truffle and porcini puree, burrata, prosciutto</i>	18.
Herbed Fries <i>v</i>	8.
Angus Beef Rib Steak <i>horseradish mashed potatoes, black kale, red wine jus</i>	37.
Koji Chicken Ramen <i>soy marinated egg, enoki mushrooms, nori</i>	21.
Potato Gnocchi <i>brown butter, parmesan</i>	25.
Catch of the Day	34.
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.

COCKTAILS

Paramount Club Signature Cocktail <i>empress gin, luxardo, violette liquor, lemon</i>	22.
Don Corleone <i>glenmorangie, nonino amaro, amaretto, toasted almond bitters</i>	22.
Sunset Kiss <i>lobos mezcal joven, probitas rum, bacardi, guava, passion fruit</i>	22.
Stealth Margarita <i>maestro dobel cristalino tequila, fresh lime, chili salt, tamarind, jalapeño</i>	22.
Espresso Martini <i>hennsey, nr. black liqueur, espresso, hazelnut syrup</i>	22.
Autum Amber <i>great jones signature bourbon, chai, lemon, maple, egg white</i>	22.
Jai Yin Fizz <i>clarified woodenville bourbon, ginger, yuzu, makrut leave,</i>	22.
White Negroni <i>fords gin, st. germain, dry vermouth</i>	22.
Paramount Club Perfect Martini <i>belvedere 10, lillet, caviar, lemon twist, blue cheese stuffed olives</i>	30.

SPIRIT FREE

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

v vegan / *vg* vegetarian | * vegetarian available

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SPARKLING

Champagne <i>louis roederer collection 245</i>	25.
Champagne <i>charles heidsick</i>	24.
Prosecco <i>spellbound, italy</i>	16.

WHITES

Pinot Blanc <i>domaines schulmberger, france 2022</i>	17.
Gruner Ventliner <i>singing laurenz v, austria 2023</i>	17.
Sauvignon Blanc <i>baron patrick de ladoucette, les deux tours, france 2023</i>	20.
Pinot Grigio <i>ketteimeir, trentino-alto 2023</i>	16.
Chablis <i>domaine laroche, france 2022</i>	22.
Chardonnay <i>intercept, California 2022</i>	18.

ROSÉ

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

REDS

Pinot Noir <i>intercept, california 2021</i>	17.
Chianti Classico <i>querciabella, italy 2020</i>	18.
Malbec <i>achaval ferrer, argentina 2021</i>	16.
Crozes-Hermitage <i>dellas, france 2022</i>	17.
Bordeaux <i>saint-estephe, chateau de pez, france 2021</i>	21.
Bordeaux <i>les trois croix, italy 2017</i>	21.
Cabernet Sauvignon <i>st. francis, sonoma county, usa 2021</i>	19.
Chinon <i>marc bredif, france 2023</i>	18.

BEERS

IPA <i>lagunitas, 'west coast', usa 6.2% abv</i>	9.
IPA <i>wave chaser, montauk, ny 6.4% abv</i>	10.
Belgian Blonde Ale <i>duvel strong belgium, 8.5% abv</i>	12.
Lager <i>monopolio, clara, mexico, 5% abv</i>	9.
English Brown Ale <i>trooper, england, ny 4.7% abv</i>	10.
Wheat Ale <i>allagash white, cooperstorm, ny, 5.2% abv</i>	9.
Dry Cider <i>austin original, austin, Texas, 5.2% abv</i>	9.
Lager <i>endless life 5.0% "proudly brewed for The Paramount Club"</i>	9.
Belgian Cherry Elderflower <i>delirium 8.5% abv</i>	14.
Sierra Nevada <i>usa, >0.05%</i>	9.

DRAFT BEERS

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

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

GIN	
Hendriks	18.
Bombay Sapphire	18.
Tanqueray	18.
Empress	20.
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.

SCOTCH	
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.

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

RYE	
Great Jones Rye	18.
Sir Davis	30.

HAPPY HOUR
*available Monday - Thursday,
 4:00pm-7:00pm
 Friday, 12:00pm -4:00pm*

IPA <i>wave chaser, montauk, ny, 6.4% abv</i>	7.
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Wheat/Grapefruit <i>schofferhofer, grapefruit beer, germany, 4.6% abv</i>	7.
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Lager <i>endless life 5.0% "proudly brewed for The Paramount Club"</i>	7.
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Cabernet Sauvignon <i>crios, mendoza argentina 2021</i>	10.
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Gruner Ventliner <i>singing laurenz v, austria, 202</i>	10.
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Pinot Blanc <i>domaines schulmberger, 2022</i>	10.
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Fall Sangria <i>red wine, apricot liquor, brandy, figs and plums</i>	13.
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Lychee <i>titos's vodka, lychee puree</i>	13.
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Fleur 75 <i>spring 44 gin chamomile infused, lemon, lavender honey</i>	13.
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Just Like That <i>grey goose strawberry lemongrass, lemon juice, cranberry</i>	13.
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Dirty Brew <i>belvedere dirty brew coffee, baker espresso</i>	13.
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Smokey Margarita <i>400 conejos mezcal, lime juice, agave</i>	13.
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Specialty Cocktails <i>all specialty cocktails are \$5 off</i>	
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Herbed Fries v	5.
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Flatbread <i>choice of: tartufata flatbread or squash flatbread</i>	14.
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Edamame v <i>toasted sesame, smoked black salt</i>	7.
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