

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.

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 n</i> <i>cinnamon-turmeric granola, greek yogurt, seasonal berries</i>	15.
Avocado Toast <i>vg</i> <i>manor house sourdough, poached egg, avocado, watermelon radish, cucumber, cherry tomatoes</i>	18.
Mushroom Omelette <i>rhode island mushroom co. oyster mushrooms, aged gruyere, petit gem lettuce</i>	18.
Overnight Oats <i>v.</i> <i>rolled oats, blueberry compote, meyer lemon, toasted sunflower seeds, fresh mint</i>	15.
Buttermilk Pancakes <i>vg</i> <i>runamok maple syrup, whipped culture butter, market berries</i>	17.
Berry Bowl <i>v</i> <i>seasonal berries, mint</i>	16.

PATISseries

Croissant <i>vg</i>	5.
Pain au Chocolat <i>vg</i>	6.

v vegan / *vg* vegetarian | *n* contains nuts

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 19.
cherry peppers, lemon aioli
- Salmon Tartare 21.
atlantic salmon, cucumber, shaved radish, ponzu
- Yellowfin Tuna Crudo 23.
tuna, carrot leche de tigre, carrots, cilantro oil
- Paramount Club Caesar *vg* 18.
romaine, parmesan, black garlic Caesar dressing
- Gotham Greens *vg* 18.
locally grown lettuce, cucumber, radish, beets, lemon-ginger vinaigrette
- Roasted Beet Salad *vg* 19.
chioggia and golden beets, whipped feta, endive, sherry vinaigrette

MAINS

- Multigrain Bowl *vg* 22.
freekeh, quinoa, braised baby artichoke, sugar snap peas, pickled beech mushrooms
- Spring Flatbread *vg* 21.
grilled spring onion, oyster mushroom, sheep's milk ricotta
- Paramount Cobb 26.
avocado, roasted chicken breast, bacon
- Fresh Turkey Club 26.
bacon, lettuce, tomatoes, jalapeño mayo, toasted brioche, herbed fries
- Fried Fish Sandwich 24.
coleslaw, b&b pickles, chips
- OG Pat La Frieda Burger 28.
club sauce, crispy onions, aged cheddar
- Lemon Gnocchi *vg* 25.
english peas, asparagus, prosciutto, lemon brown butter
- Prime NY Strip 39.
ramp chinichurni, charred spring onion, watercress salad, radish
- Roasted Half Chicken 27.
spring pea purée, schmaltz potatoes, chicken jus, fava bean gremolata
- Catch of the Day 37.

MARKET SIDES

- Grilled Asparagus *vg* 10.
lemon, evoo
- Herbed Fries 10.
- Roasted Oyster Mushrooms 11.

PROTEIN ADD - ONS

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

DESSERTS

- Strawberry & Rhubarb Crisp *vg* 12.
brown sugar-oat crumble, tahitian vanilla ice cream
- Berries & Vanilla Cream *vg* 12.
mille-feuille,, whipped mascarpone, crushed pistachios, evoo
- Brown Butter 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>	19.
Salmon Tartare <i>atlantic salmon, cucumber, shaved radish, ponzu</i>	21.
Yellowfin Tuna Crudo <i>tuna, carrot leche de tigre, heirloom carrots, cilantro oil</i>	23.
Paramount Club Caesar <i>vg</i> <i>romaine, parmesan, black garlic caesar dressing</i>	18.
Gotham Greens <i>vg</i> <i>locally grown lettuce, cucumber, radish, beets, lemon-ginger vinaigrette</i>	18.
Pork Belly Bao Buns * <i>char siu, pickles, scallion</i>	19.
Charcuterie Board <i>chef selection of cured meats and cheese</i>	21.
OG Pat La Frieda Sliders <i>club sauce, crispy onions, aged cheddar</i>	23.
Spinach & Artichoke Dip <i>vg</i> <i>tortilla chips, ciabatta, carrots</i>	17.
Crispy Chicken Wings <i>choice of: original, hot honey, or barbecue</i>	20.
Truffle Parmesan Potato Chips <i>vg</i>	12.
Niman Ranch Hot Dog <i>n</i> <i>salsa macha, pickle chiles, lime mayo</i>	20.
Tartufata Flatbread <i>vg</i> <i>truffle and porcini puree, burrata, prosciutto</i>	20.
Herbed Fries <i>v</i>	10.
Lemon Gnocchi <i>vg</i> <i>english peas, asparagus, prosciutto, lemon brown butter</i>	25.
Prime NY Strip <i>ramp chimichurri, charred spring onion, watercress salad, radish</i>	39.
Roasted Half Chicken <i>spring pea purée, schmaltz potatoes, chicken jus, fava bean gremolata</i>	27.
Catch of the Day	34.
Strawberry & Rhubarb Crisp <i>vg</i> <i>strawberries, rhubarb, brown sugar oat crumble, tahitian vanilla ice cream</i>	12.
Berries & Vanilla <i>vg n</i> <i>milk, vanilla, whipped cream</i> *vegetarian available <i>n contains nuts</i>	12.

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COCKTAILS

Paramount Club Signature Cocktail <i>empress gin, luxardo, violette liquor, lemon</i>	22.
Dublin Drift <i>bushmills 10yo, nonino amaro, sweet vermouth, tobacco syrup</i>	22.
Tamarind Negroni <i>lobos mezcal joven, campri, sweet vermouth, tamarind syrup</i>	22.
Stealth Margarita <i>maestro dobel cristalino tequila, fresh lime, chili salt, passion fruit, jalapeño</i>	22.
Espresso Martini <i>belvedere dirty brew, mr. black liqueur, espresso, hazelnut syrup</i>	22.
Mint & Barrel <i>great jones signature bourbon, lillet blanc, peach syrup, mint</i>	22.
Orient's Blossom <i>sake, st. Germain, lavender syrup, orange blossom water, lemon</i>	22.
White Negroni <i>fords gin, st. germain, dry vermouth</i>	22.
Paramount Tequila Flight <i>reserva de la familia-cristalino, reposado, anejo-served with lime wedges, side of sangrita, and salt</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.
French Blossom <i>sparkling french non -alcoholic rose wine</i>	14.

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>	18.
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>livio feluga, italy 2024</i>	18.
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.
Pilsner <i>radeberger, germany, 4.5% abv</i>	9.
French Pilsner <i>metor, 5% abv</i>	9.
Lager <i>monopolio, clara, mexico, 5% abv</i>	9.
Lager <i>estela galicia, spain 5.4% abv</i>	10.
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.
Apple Cider <i>nine pin signature, New York, 6.7% abv</i>	9.
Lager <i>endless life 5.0% "proudly brewed for The Paramount Club"</i>	9.
French Pale Lager <i>kronenburg 1664, 5.5% abv</i>	9.
Irish Stout <i>nitro, ireland 4.2% abv</i>	9.
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	7.
<i>wave chaser, montauk, ny, 6.4% abv</i>	

Belgian Blond Ale	7.
<i>duvel, strong belgium, 8.5% abv</i>	

Lager	7.
<i>endless life 5.0% "proudly brewed for The Paramount Club"</i>	

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

Gruner Ventliner	10.
<i>singing laurenz v, austria, 202</i>	

Lychee	13.
<i>titos's vodka, lychee puree</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>	

Smokey Margarita	13.
<i>400 conejos mezcal, lime juice, agave</i>	

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

Herbed Fries <i>v</i>	6.
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Tartufata Flatbread	15.
<i>truffle and porcini puree, burrata, prosciutto</i>	

Truffle Parmesan Potato Chips <i>vg</i>	8.
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