

**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>mille-feuille, whipped mascarpone, pistachios, evoo</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

*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.*

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**SPARKLING**

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

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**WHITES**

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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.

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**ROSÉ**

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

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**REDS**

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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.

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**BEERS**

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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, &gt;0.05%</i>	9.

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**DRAFT BEERS**

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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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Belgian Blond Ale <i>duvel, strong belgium, 8.5% 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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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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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 <i>v</i>	6.
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Tartufata Flatbread <i>truffle and porcini puree, burrata, prosciutto</i>	15.
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Truffle Parmesan Potato Chips <i>vg</i>	8.
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