

COCKTAILS

OLD FASHIONED

High West American Prairie Bourbon,
Liber & Co Demerara Syrup, El Guapo Bitters 22
Level Up with Garrison Brothers Small Batch Bourbon +8
Make it a Twist featuring Cincoro Reposado Tequila +12

BERKSHIRE MARTINI

Hendrick's Gin, Green Chartreuse,
Luxardo Maraschino Liqueur, Fresh Lime 20
Make it Smoky with Dos Hombres Mezcal +2

CLASSIC MARTINI

Ketel One Vodka, Carpano Dry Vermouth,
Orange Bitters, Lemon Twist 22

MARGARITA

Patrón Silver Tequila, Italicus Rosolio di Bergamotto, Fresh Lime, Agave Nectar 22
Level Up with Casamigos Reposado Tequila +4
Make it Spicy with Ancho Reyes Chile Liqueur +2
Try it Smoky with Dos Hombres Mezcal +2

MANHATTAN

Knob Creek Rye Whiskey,
Carpano Antica Formula Sweet Vermouth,
Angostura Bitters, Black Cherry 22
Level Up with
Horse Soldier Bourbon +8

ESPRESSO MARTINI

Absolut Vodka, Kahlúa,
Fresh Espresso 20
Twist it Up with
Casamigos Reposado Tequila +4
Try it with Hennessy VSOP Cognac +2

FEATURED BOURBONS / TEQUILAS

Garrison Brothers Small Batch Bourbon 20

Horse Soldier Bourbon 20

Cincoro Reposado Tequila 28

Casamigos Reposado Tequila 16

WINES BY THE GLASS

SPARKLING

Moët & Chandon Impérial Rosé Brut, Champagne, France 187ml 30

Val d'Oca Prosecco Millesimato, Valdobbiandene, Italy 16

ROSÉ

Château d'Esclans Whispering Angel Rosé, Côtes de Provence, France 16

WHITE

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 15

Merryvale Sauvignon Blanc, Napa Valley, California 22

Orin Swift Mannequin Chardonnay, California 25

RED

Elouan Pinot Noir, Oregon 16

J. Lohr Pure Paso Red Blend, Paso Robles, California 20

The Prisoner Wine Company *Unshackled* Cabernet Sauvignon, California 20

DAOU Cabernet Sauvignon, Paso Robles, California 22

BEERS / CIDERS / SELTZERS

BOTTLED

Budweiser, Michelob Ultra 7

Stella Artois, Corona Extra, Blue Moon Belgian White, Heineken, Amstel Light,
Guinness, Brooklyn Pulp Art Hazy IPA, Heineken 0.0 na 8

Angry Orchard Hard Cider 7

Truly Seltzer Wild Berry, White Claw Mango Seltzer 7

ON TAP

Bud Light, Brooklyn Lager, Samuel Adams Seasonal,
Voodoo Ranger Juicy Haze IPA 10



BERK'S BAR

SHAREABLES

BRUSSELS SPROUTS ① 15

Brown butter breadcrumbs,
chili & garlic oil, maple,
charred lemon, Parmigiano-Reggiano

CRISPY WINGS ① 16

Barbecue spice, red hot pepper sauce,
blue cheese dressing, crudité

STONE-FIRED CHEESE PIZZA ① 15

Red sauce, mozzarella, olive oil,
torn basil

Add Pepperoni 2

FRENCH ONION SOUP 12

Gruyère, garlic crostini

HUMMUS ① 15

Pita, crudité, sunflower seeds

TRUFFLE PARMESAN FRIES ① ② 14

SHRIMP COCKTAIL* ① 24

1270 cocktail sauce,
horseradish, lemon

LAMB CHOPS ① 20

Middle Eastern spices,
stone-ground mustard sauce

CALAMARI FRITTI 19

Calabrian chili aioli,
red sauce, lemon

SALADS

GOAT CHEESE & BEET SALAD ① ② 18

Frisée, radicchio, romaine, arugula,
Montchevre goat cheese, walnuts,
champagne & shallot vinaigrette

CLASSIC CAESAR SALAD 16

Romaine, croutons, anchovy,
shaved parmesan

BURRATA SALAD ① ② 16

Beefsteak tomato, burrata,
saba dressing

CHOPPED SALAD ① ② 18

Romaine, Kalamata olives,
smoked bacon, avocado,
cucumber, tomato, red onion,
blue cheese dressing

SANDWICHES

Served with truffle fries or green salad
Gluten-Friendly bread available upon request

GRILLED CHICKEN 22

Lettuce, tomato, avocado,
roasted garlic mayonnaise

TURKEY CLUB 24

Swiss cheese, bacon, lettuce,
tomato, mayonnaise

RIBEYE STEAK 26

Arugula, Gruyère, duck fat-caramelized onions,
Calabrian chili aioli, ciabatta

ENTRÉES

STEAK FRITES* ① 56

Truffle fries, peppercorn,
roasted mushrooms

ROASTED CHICKEN 34

Brussels sprouts, pan reduction jus

SEARED SALMON 44

Miso glaze, ancient grains,
sautéed spinach

PRIME BURGER* 24

Prime blend, duck fat-caramelized onions,
smoked bacon, aged cheddar,
lettuce, tomato

PENNE ALLA VODKA ① 24

Charred tomato, asparagus, vodka,
red sauce, cream, chili,
Parmigiano-Reggiano, basil

Add Chicken 6, Shrimp 10 or Salmon 14

DESSERTS

NY CHEESECAKE ① 12

Dark cherries, whipped sweet cream

ERIC'S BREAD PUDDING ① 15

Warm bread pudding,
vanilla bean ice cream

BERK'S BROWNIE ① 15

Warm brownie, vanilla bean ice cream,
salted caramel, raspberries

SORBET ① ② 12

Seasonal flavors

① Gluten-Friendly ② Vegan ③ Vegetarian

18% service charge will be added for parties of 8 or more.

*Consuming raw or undercooked meats / poultry / seafood
shellfish or eggs may increase your risk
of foodborne illness.

Please notify us of any food allergy.