

BERK'S BAR

COCKTAILS

THE VESPER 20
Tanqueray Gin,
Tito's Handmade Vodka,
Lillet Blonde, Lemon Peel

THE BERK COSMO 21
Grey Goose L'Orange Vodka,
Cointreau, Cranberry Juice,
Lime, Orange Twist

MIDTOWN MANHATTAN 22
Maker's Mark Bourbon, Carpano Antica Formula, Bitters

CLASSIC OLD FASHIONED 22
Bulleit Rye Whiskey, Angostura Bitters, Muddled Orange, Cherry

WINES BY THE GLASS

SPARKLING

Nicolas Feuillatte Brut, Champagne, France NV 22
Val d'Oca Prosecco Millesimato, Valdobbiadene, Italy NV 16

ROSÉ

Fleurs de Prairie, Côtes de Provence, France 15

WHITE

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 15
Joseph Carr 'Josh' Chardonnay, North Coast, California 16
Landmark Vineyards 'Overlook' Chardonnay,
Sonoma County, California 20

RED

Acrobat Pinot Noir, Oregon 18
Bellacosa Cabernet Sauvignon, North Coast, California 18
Simi Cabernet Sauvignon, Sonoma County, California 22
Clos de los Siete Malbec, Uco Valley, Argentina 17

BEERS

BOTTLED

Budweiser, Michelob Ultra, Angry Orchard Hard Cider,
Truly Seltzer Wild Berry or White Claw Mango Seltzer 7
Stella Artois, Corona Extra, Blue Moon Belgian White, Heineken,
Amstel Light, Guinness, Brooklyn Pulp Art Hazy IPA
or Heineken 0.0 NA 8

ON TAP

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



BERK'S BAR

SHAREABLES

HUMMUS 15

Pita, crudité, sunflower seeds

DEVILED EGGS 15

Chow-chow, radish

DUCK FAT FRIES 12

Parmigiano-Reggiano, sea salt, black pepper, house special sauce

SHRIMP COCKTAIL* 24

1270 cocktail sauce, horseradish, soft egg

SMOKED SALMON TOAST 20

Nova Scotia salmon, chef's accompaniments

BRUSSELS SPROUTS 15

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

CRISPY WINGS 16

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

STONE FIRED PIZZA 15

House red sauce, mozzarella, pepperoni, olive oil

CALAMARI FRITTI 19

Calabrian chili aioli, red sauce, lemon

SOUP du JOUR 12

SALADS

HOUSE SALAD 15

GOAT CHEESE & BEET SALAD 18

Field greens, walnuts, champagne & shallot vinaigrette

CLASSIC CAESAR SALAD 16

Romaine, croutons, anchovy, shaved parmesan

ENTRÉES

STEAK FRITES* 56

Fries, peppercorn, mustard cream, roasted mushrooms

ROASTED CHICKEN 32

Brussels sprouts, pan reduction jus

SEARED SALMON 42

Baby carrots, bok choy, roasted Yukon potatoes, tarragon beurre blanc

PRIME BURGER* 24

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

PENNE ALLA VODKA 22

Spring asparagus, charred cherry tomatoes, garlic, basil, pepperoncini, red sauce, vodka, cream, romano cheese

DESSERTS

NY CHEESECAKE 12

Dark cherries, whipped sweet cream

CHEESE BOARD 18

Seasonal fruit, artisan crackers, nuts

BERK'S BROWNIE 15

Warm brownie, vanilla bean ice cream, caramel, raspberries

SORBET 12

Seasonal flavors

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.

