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## TAP BEER

Captain Lawrence, IPA 8  
'Gansett Lager 8  
Ommegang Witte 8  
Blue Point Toasted Lager 8  
Brooklyn Summer Ale 8

## BOTTLED BEER

Allagash White 9  
Amstel Light 8  
Blue Moon 8  
Budweiser/ Bud Light 7  
Chimay Rouge  
Belgium 13  
Corona/Corona Light 7  
Heineken/Heineken Light 8  
Southern Tier IPA 8  
Stella Artois 8

## BEER CANS

Bronx Brewery American Pale Ale 8  
Bronx Brewery Summer Pale Ale 8  
Captain Lawrence 6<sup>th</sup> Borough Pilsner 8  
Captain Lawrence Effortless Grapefruit IPA 8  
Montauk Brewing Co. Sessions IPA 8  
Montauk Brewing Co. Summer Ale 8  
Montauk Brewing Co. Watermelon Session IPA 8  
Six Point Crisp 8  
Six Point Sweet Action 8

## LIQUID DESSERT

**Cabernet Port, Pindar**  
Long Island, New York (L) 13

**Tawny Port, Taylor Fladgate 10 yr,**  
Portugal (O) 13

## CHAMPAGNE & SPARKLING

**Champagne, Veuve Clicquot**  
"Yellow Label", France 21/105

**Champagne Rose, Moet Imperial Brut**  
France 25/125

**Champagne Rose, Piper-Heidsieck**  
France 35/140

**Prosecco, Lamarca**  
Veneto, Italy 14/70

**Sparkling, Domaine Chandon**  
California 17/85

**Champagne, Piper-Heidsieck Rare**  
France 190

## WHITE

**Chardonnay, Paumanok "Festival" \*On Tap**  
Long Island, New York 2012 (S, L) 13

**Pinot Gris, Anthony Road**  
Finger Lakes, New York 2015 (L) 14/56

**Semi Dry Riesling, Hermann J. Wiemer**  
Finger Lakes, New York 2014 (S, L) 14/56

**Chardonnay, Cakebread**  
Napa, California 2014 26/104

**Chardonnay, Fisher Vineyards**  
Sonoma County, California 2013 25/100

**Chardonnay, Landmark**  
Sonoma County, California 2014 18/72

**Chardonnay, Sonoma Cutrer**  
Napa, California 2014 16/64

**Pinot Grigio, Gabbiano**  
Venezie, Italy 2015 14/56

**Sancerre, Domaine La Barbotaine**  
Sancerre, France 2015 16/64

**Sauvignon Blanc, Whitehaven**  
New Zealand, 2016 15/60

**Viognier, Stags Leap**  
Napa, California, 2015 15/60  
Long Island, New York 2015 (S, L) 63

## ROSÉ

**Whispering Angel**  
Côtes de Provence, France 2015 14/56

**Minuty**  
Côtes de Provence, France 13/52

**Arinzano Rosado Hacienda**  
Navarra, Spain 2015 15/60

## RED

**Cabernet Franc, Wolffer**  
Long Island, New York 2013 15/60

**Cabernet Franc, Achaval-Ferrer**  
Mendoza, Argentina 2015 14/56

**Cabernet, Stags Leap**  
Napa, California 2013 26/104

**Cabernet Sauvignon, Justin**  
Paso Robles, California 2014 17/68

**Cabernet Sauvignon, Newton 'Red Label'**  
Napa, California 2014 21/84

**Grenache-Syrah-Merlot, Pepperjack**  
Barossa, Australia 2013 14/56

**Malbec, Alamos**  
Uco Valley, Argentina 14/56

**Malbec, Colores Del Sol**  
Mendoza, Argentina 2015 15/60

**Merlot, Dr. Konstantin Frank**  
Keuka Lake, New York 2013 15/60

**Petit Syrah, Stags Leap**  
Napa Valley, California 2013 18/87

**Pinot Noir, Lyric by Etude**  
Napa Valley, California 2014 16/64

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## STARTERS

Chicken Wings 10

choice of

*teriyaki, bbq, buffalo, balsamic hot cherry pepper*

Lump Crab Cakes 20

*chipotle aioli*

Tossed Organic Field Greens 10



Pulled Pork Tostada 17

*beans, Adirondack Black Wax Cheddar, pickled onions open faced on a corn tortilla*

Marinated Olives 8

Tuna Tartare 21

*avocado, charred rooftop garden spring onion, roasted red pepper ginger coulis*

Lemon and Olive Oil Hummus 15



*pine nuts, baby spring vegetables, pita*

House Made Guacamole and Tortilla 9

Deviled Organic Eggs 8

## MEAT & CHEESE CHARCUTERIE

Choice of 3 Cheeses served with Chef's

Selection of Charcuterie 24

*Adirondack Black Wax Cheddar Barneveld, New York*

*Old Chatham Farms Ewes Blue*

*Old Chatham, New York*

*Sprout Creek Farm Bogart*

*Poughkeepsie, New York*

*Coach Farms Green Peppercorn Goat*

*Pine Plain, New York*

## SIDES

Sauteed Garlic Spinach 8



Mac & Cheese 10

Smashed Potatoes 8

French Fries 8

Grilled Jumbo Asparagus 8

*lemon oil*

## LARGE SALADS & SOUPS

Kale Caesar Salad 14

*add grilled free range organic chicken +6*

Cobb Salad 19



*grilled chicken, avocado, hardboiled egg, tomatoes, bacon, crumbled blue cheese, buttermilk dressing*

Grilled Corn Salad 17

*red and yellow pear tomatoes, pickled red onions, cilantro lime vinaigrette, edamame, ccojita cheese*

French Onion Soup 11

*caramelized onions, baguette crouton, gruyere, swiss cheese gratin*

Garden Fresh Tomato Gazpacho 11

*onion, pepper, cilantro and lime*

## SANDWICHES

*served with house salad or fries*

NY State Cheddar Grilled Cheese 13

*griddled sourdough bread, applewood smoked bacon, tomato, NY State Cheddar*

Classic Tuna Salad 13

*white albacore tuna, celery and mayonnaise, toasted 7 grain bread*

Griddled Turkey Reuben 16

*turkey pastrami, swiss cheese, cole slaw, russian dressing*

LCL LaFrieda Burger 21

*swiss, cheddar, blue cheese, or american*

Turkey Burger 17

*swiss, cheddar, blue cheese, or american*

add avocado +3

add bacon +2.50

## ENTREES

Cavatappi Pasta with Turkey Bolognese 18

*shaved parmesan cheese*

Roasted "Free Bird" Chicken 25

*seasonal vegetables or hand cut fries*

Roasted Salmon 28



*stir fried vegetables, chia seeds, Thai chili sauce*

Flat Iron Steak 32

*Hudson Valley potatoes, mushrooms, garden herb chimichurri*


Fish Tacos 17

*Corn tortillas, Pico de Gallo, avocado*

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

Locally sourced market fresh, fair trade and good earth practices whenever possible

20% service charge is included for parties of 6 or more and is distributed to your service team

 = Westin Superfoods