

Minetta

TAVERN

Hors D'oeuvres

Huîtres et Crépinettes \$18

truffled pork sausage with salt pond oysters on the half shell

Roast Baby Beets \$18

with leeks, french walnuts, and vermont chevre

Dressed Prawns \$19

with bibb hearts, trevise, haricot vert, celery root remoulade and lemon

Daube de Boeuf en Gelée \$16

red wine braised oxtail, carrot, tapenade

Brandade de Morue \$18

salt cod, potatoes, shaved summer truffles

Veal Carpaccio \$24

burgundy truffle, shaved artichoke, vacche rosse Reggiano

Mesclun Salad \$14

with warm goat cheese

Roasted Bone Marrow \$18

with baguette soldiers and shallot confit

Smoked Salmon Galette \$20

farm egg, creamed spinach, salmon roe

Entrées

Mouclade \$19

bouchot mussels, white wine, saffron, curry, creme fraiche

Grilled Whole Daurade \$34

fennel, charred lemon, herb oil

Filet of Trout Meunière \$29

with jumbo lump crabmeat and brioche croutons

Pasta Za Za \$19

fresh pasta with pancetta, sage, parmesan, and a fried egg

Poulet Fermier Rôti \$30

roasted free range chicken with braised chard and pommes aligot

Pied de Porc Pané \$26

crisp Berkshire pig's trotter with Dijon mustard, lentils, and herb salad

Minetta Burger \$17

with cheddar and caramelized onions

Black Label Burger \$26

selection of prime dry-aged beef cuts with caramelized onions and pommes frites

Tavern Steak \$26

with pommes frites

Pommes

\$10

Frites

Anna

Aligot

Punched

Grillades

Dry Aged Côte de Boeuf \$124

for two, with roasted marrow bones and sucrine lettuce salad

Bone-In New York Strip \$54

Lamb Saddle "Tranche" \$42

Veal "Porterhouse" Chop \$46

Filet Mignon au Roquefort \$46

Legumes

\$10

Choux Farcis

Carrots

Spinach

Champignons Poêlés \$14

CHEFS

Riad Nasr & Lee Hanson

Refrain from smoking

20% gratuity added to parties of six or more

DINNER Mon-Sun 5:30PM - 12:00AM
SUPPER Mon-Sun 12:00AM - 1:00AM
BRUNCH Sat & Sun 11:00AM - 3:00PM

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.

Aperitif

Punt e Mes \$9
Aperol \$9
Campari \$9
Dubonnet Rouge \$9
Lillet Blanc \$9
Dolin Blanc \$9
Dolin Rouge \$9
Carpano Antica Formula \$11

Pastis/Absinthe

Pernod \$9
Ricard \$9
La Fee \$13
Kubler \$13

Vodka

Grey Goose \$12
Belvedere \$12
Titos \$11
42 Below \$10
Ketel One \$10
Boyd & Blair \$12
Belvedere Citrus \$12
Charbay Grapefruit \$10

Gin

Brooklyn Gin \$11
Hendricks \$11
Beefeater \$10
Plymouth \$10
Old Raj 110 \$11
Haymans Old Tom \$10
Boomsma \$10

Rye Whiskey

Michter's Single Barrel \$12
Maple Hill 23yr \$35
Old Potrero "18th Century" \$20
Michter's 25yr \$45
Hirsch 22yr Kentucky Rye \$25
Old Overholt \$10

Bourbon

Basil Hayden's \$12
Booker's \$15
Elijah Craig 18yr \$14
Four Roses Single \$12
Black Maple Hill 16yr \$35
Parker's 27yr "Heritage" \$35
Pappy Van Winkle 20yr \$25
Winkle 12yr Reserve \$18

Canadian Whisky

Crown Royal \$11
Seagram's 7 \$10
Canadian Club \$10
Glen Breton \$12

Classic Cocktails \$15

Alfonso

Dubonnet, Raw Cane Sugar, Angostura Bitters & Taittinger

Old Tom Collins

Hayman's Old Tom Gin, Honey Syrup, Lemon

The Tombstone

Michters Rye, Barrel Aged Bitters and Rich Syrup

Aviation

*Aviation Gin, Maraschino Liqueur
Crème Yvette & Fresh Lemon Juice*

Bronx Cocktail

*Millers Gin, Fresh Orange,
Dolin Sweet Vermouth, Orange Bitters*

Vieux Carre

*Rittenhouse Rye, Latourelle VS, Dolin Sweet Vermouth,
Benedictine, Angostura & Peychaud Bitters*

House Cocktails \$15

Rhubarb Sophie

*42 Below Vodka, Cucumber, Agave Nectar,
Rhubarb Bitters, Fresh Lime*

Gin Blossom

*Plymouth Gin, St. Germain Elderflower Liqueur,
Aperol, Fresh Grapefruit*

Copperhead

*Hirsch Selection Bourbon, Dolin Sweet Vermouth,
Maraschino Liqueur, Absinthe & Angostura Bitters*

Chinese Summer

*Russian Standard Vodka, Lillet Blanc, Five Spice Agave Syrup,
Fresh Lemon Juice*

PacMan Cooler

Titos Handmade Vodka, Fresh Lemon Juice and Basil Syrup

Pistachio De La Rosa

*Don Julio Anejo, Grand Marnier,
Pistachio Syrup & Fresh Lime Juice*

Son Always Rises

*Santa Teresa Rum, Chile Infused Maple Syrup
& Fresh Lime Juice*

Corum

*Hennessy, Plantation Rum, Grapefruit Juice, Lemon Juice,
Agave Syrup, and Grapefruit Bitters*

Murray Sour

*Yamazaki 12 Year Whisky, cardamom-infused Agave Nectar,
Fresh Lemon & Orange*

Sucker Punch

*Rum, Ginger Syrup,
Fresh Pineapple & Fresh Lemon Juice*

Beer

{On Tap}

Radeberger Pilsner \$8
Belhaven Scottish Stout \$8
Old Speckled Hen \$8
Weihenstephan \$8
Cask Ale \$10

{Bottled Beers}

Heineken \$8
Amstel Light \$8
Innis & Gunn Scottish Ale \$12
St-Feuillien Saison \$12
Founders Pale Ale \$8
Stone's Arrogant Bastard \$11
St. Sylvestre 3 Monts 16.9oz \$18
Coney Island Lager \$8

Scotch

{Islands}

Highland Pk 18yr /Orkney \$15
Talisker 10yr /Skye \$18
Isle of Jura 16yr/ Jura \$15

{Islay}

Caol Ila 12 yr \$15

{Lowlands}

Littlemill \$15

{Campbeltown}

Springbank 10yr \$15

{Western Highlands}

Oban 14yr \$15
Aberfeldy 12yr \$16

{Eastern Highlands}

Royal Lochnagar 1990 \$25

{Northern Highlands}

Old Pulteney 17yr \$15

{Central Highlands}

Dalwhinnie 15yr \$16

{Speyside}

Benriach 21 yr \$20
Glenfarclas 105 \$15

Rum

English Harbour \$9
Angostura 1919 \$9
Goslings Black Seal \$10
Flor de Caña Reserve \$10
Wray & Nephew \$9
Diplomático \$11
British Navy Pusser \$11
Santa Teresa 1796 \$12
Black Tot Rum
¾ oz \$40 1½ oz \$70

Tequila

Patrón Silver \$11
El Tesoro Blanco \$9
Partida Reposado \$12
Don Julio Añejo \$13
Cuervo Reserva \$18