

HOT BEVERAGES**12 OZ****16 OZ**

Coffee	3	4
Cappuccino	4	5
Americano	4	5
Café Au Lait	4	5
Latte	4	5
Flat White	4	5
Hot Tea	3	4
Chai	5	6
Matcha	5	6
Hot Chocolate	4	5
London Fog	4	5
Mocha	5	6
Caramel Apple Latte	7	8

ESPRESSO

Single (1 OZ)		4
Double (2 OZ)		5
Cortado or Macchiato (3 OZ)		5

ICED BEVERAGES**12 OZ****16 OZ**

Iced American	4	5
Iced Latte	5	6
Iced Tea	5	6
Cold Brew	7	8
Nitro Cold Brew	8	9
Salted Caramel Cold Brew	7	8
Lavender Cold Foam Latte	7	8
Lemonade	4	5
Arnold Palmer	5	6
House Juice	5	6

SPECIALITY MATCHA**12 OZ****16 OZ**

Mango Matcha	7	8
Rose Strawberry Matcha	7	8
Blueberry Basil Matcha	7	8

Breakfast

available until 10:00 a.m.

Yogurt Parfait <i>vg n</i>	15
cinnamon-turmeric granola, greek yogurt, seasonal berries	
Avocado Toast <i>vg</i>	18
manor house sourdough, poached egg, avocado, watermelon radish, cucumber, heirloom cherry tomatoes	
Heirloom Cherry Tomato Omelette	18
heirloom cherry tomatoes, parmesan cheese, gem lettuce	
Overnight Oats <i>v</i>	15
rolled oats, blueberry compote, meyer lemon, toasted sunflower seeds, fresh mint	
Buttermilk Pancakes <i>vg</i>	17
runamok maple syrup, whipped culture butter, berries	
Berry Bowl <i>v</i>	16
seasonal berries, mint	

PATISseries

Croissant <i>vg</i>	5
Pain au Chocolat <i>vg</i>	6

v vegan | *vg* vegetarian | *n* contains nuts*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.*

Lunch

11:00 a.m. – 3:00 p.m.

FIRST COURSE

Crispy Montauk Calamari	19
cherry peppers, lemon aioli	
Salmon Tartare	21
atlantic salmon, cucumber, shaved radish, ponzu	
Yellowfin Tuna Crudo	23
tuna, carrot leche de tigre, carrots, cilantro oil	
The Aurelian Caesar <i>vg</i>	18
romaine, parmesan, black garlic caesar dressing	
Cucumber Salad <i>vg</i>	17
marinated cucumbers, radish, labne, crispy chickpeas, fresh herbs	
Heirloom Tomato Caprese Salad <i>vg</i>	19
burrata cheese, basil puree, aged balsamic	

MAINS

Multigrain Bowl <i>vg</i>	22
freekeh, quinoa, hudson valley corn and zucchini hash, pickled cherry tomatoes, shishito peppers	
Summer Flatbread <i>vg</i>	21
norwich farms heirloom tomato, burrata, basil	
The Aurelian Cobb	26
avocado, roasted chicken breast, bacon	
Fresh Turkey Club	26
bacon, lettuce, tomatoes, jalapeño mayo, toasted brioche, herbed fries	
Fried Fish Sandwich	24
coleslaw, b&b pickles, chips	
OG Pat La Frieda Burger	28
club sauce, crispy onions, aged cheddar	
Spaghetti & Meatballs	25
house tomato sauce, braised short rib and pork meatballs, aged parmesan	
Prime NY Strip	39
ramp chimichurri, charred spring onion, watercress salad, radish	
Roasted Half Chicken	27
spring pea purée, shmaltz potatoes, chicken jus, fava bean gremolata	
Catch of the Day	37

MARKET SIDES

Shishito Peppers <i>vg</i>	13
smoked sea salt, ponzu	
Herbed Fries <i>vg</i>	10
Roasted Oyster Mushrooms <i>vg</i>	11

PROTEIN ADD-ONS

Chicken Breast	9
Fish of the Day	19
Petite Filet Steak	15

DESSERTS

Strawberry Pavlova <i>vg</i>	12
macerated strawberries, basil	
Berries & Vanilla Cream <i>vg</i>	12
mille-feuille, whipped mascarpone, crushed pistachios, evoo	
Brown Butter Cookies <i>vg</i>	3
brown butter sea salt chocolate chip cookies	
Seasonal Ice Cream & Sorbet Selection	9

BEVERAGES

Drip Coffee (decaf available)	3
Hot Tea (herbal & caffeinated available)	3
Iced: Coffee, Tea, Arnold Palme, Lemonade	5
Latte, Cappuccino, Macchiato, Mocha, Flat White, Café Au Lait (all available iced)	4
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite	3

v vegan | *vg* vegetarian

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.

Lounge

3:00 p.m. – close

Crispy Montauk Calamari	19
cherry peppers, lemon aioli	
Salmon Tartare	21
atlantic salmon, cucumber, shaved radish, ponzu	
Yellowfin Tuna Crudo	23
tuna, carrot leche de tigre, heirloom carrots, cilantro oil	
The Aurelian Caesar <i>vg</i>	18
romaine, parmesan, black garlic caesar dressing	
Cucumber Salad <i>vg</i>	18
marinated cucumbers, radish, labne, crispy chickpeas, fresh herbs	
Pork Belly Bao Buns*	19
char siu, pickles, scallion	
Charcuterie Board	21
chef selection of cured meats and cheese	
OG Pat La Frieda Sliders	23
club sauce, crispy onions, aged cheddar	
Spinach & Artichoke Dip <i>vg</i>	17
tortilla chips, ciabatta, carrots	
Crispy Chicken Wings	20
choice of: original, hot honey, or barbecue	
Truffle Parmesan Potato Chips <i>vg</i>	12
Captain Crunch	20
beef hot dog, chili crisp, lime mayo, bacon, kettle chips	
Flatbread	20
choice of: truffle and porcini puree, burrata, prosciutto or norwich farms heirloom tomato, burrata, basil	
Caviar Bites	20
ossetra caviar, crème fraiche, crispy potato	
Herbed Fries <i>v</i>	10
Spaghetti & Meatballs	25
house tomato sauce, braised short rib and pork meatballs, aged parmesan	
Prime NY Strip	39
ramp chimichurri, charred spring onion, watercress salad, radish	
Roasted Half Chicken	27
spring pea purée, shmaltz potatoes, chicken jus, fava bean gremolata	
Catch of the Day	37
Strawberry Pavlova <i>vg</i>	12
macerated strawberries, basil	
Berries & Vanilla <i>vg n</i>	12
mille-feuille, whipped mascarpone, pistachios, evoo	

Happy Hour

Monday – Thursday, 4:00 p.m. – 7:00 p.m.

Friday, 12:00 p.m. – 4:00 p.m.

The Silk Road	13
webber ranch vodka, jasmine tea-infused ban ryu sake, lychee cordial dry vermouth, yuzu	
5pm in Cataño	13
coconut-washed bacardi superior rum, lime juice, simple syrup, mint	
The Kraken	13
kraken black spiced rum, autumn-spiced molasses, ginger beer, tiki bitters	
JFK → GDL	16
volcan reposado + The Aurelian lager	
Signature Cocktails	
all signature cocktails are \$5 off	
IPA	7
dreams and inspirations, 5.5% "proudly brewed for The Aurelian", Riverhead, NY	
English Brown Ale	7
trooper, england, ny 4.7% abv	
Lager	7
stella artois, belgium 5.0% abv	
Gruner Veltliner	10
singing laurenz v, austria, 2022	
Cabernet	10
st. francis 2023, sonoma county, california	
Domaines by Ott Rosé	10
cotes de provence, France 2024	
Herbed Fries <i>v</i>	6
Tartufata Flatbread	15
truffle and porcini puree, burrata, prosciutto	
Truffle Parmesan Potato Chips <i>vg</i>	8

v vegan | *vg* vegetarian | * vegetarian available *n* | contains nuts

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.

VODKA

Grey Goose	18
Ketel One	18
Belvedere	17
Tito's	16

GINS

Hendriks	18
Bombay Sapphire	18
Tanqueray	18
Empress	20
Fords	19

RUM

Bacardi	18
Probitas	17
Craken Spiced Rum	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

SIGNATURE COCKTAILS

Oro Dulce	20
reserva de la familia platino, juliette peach liqueur, pio cesare chinato, lemon, ginger-honey syrup, orange bitters	
Café's Closed!	20
belvedere cold brew vodka, coffee cordial, espresso	
First Pour	20
glendfiddich 12-year single malt, rocky's botanical, verjus blanc, orange blossom water, allagash white, honey, bitters	
The Golden Mean	20
Brown butter-washed great jones bourbon, hennessy, amontillado sherry, toasted demerara gum syrup, bitters	
Stealth Margarita	20
maestro dobel cristalino, orange liqueur, lime juice, agave, pomegranate	
Rors	20
bushmills 10-year, rocky's botanical, strawberry-earl grey syrup, lemon juice, egg white	
The Verdant	20
another hendricks, cucumber cordial, fino sherry, green chartreuse, vueve clicquout champagne, yuzu-lime soda	
ZERO PROOF	
Arancia Spritz	12
villa amera 0.0% apertif, french bloom le blanc 0.0%, sparkling water	
Pomona	12
cucumber cordial, lime juice, simple syrup, coconut water	
Limonzero Spritz	12
pallini limonzero, french bloom le blanc 0.0%, mediterranean tonic	
The Rory	12
Iced earl grey, lemonade, lemon, strawberry-earl grey syrup	
French Bloom	14
sparkling french non-alcoholic rose wine	

BEERS

IPA	9
lagunitas, 'west coast', usa 6.2% abv	
IPA	10
wave chaser, montauk, ny 6.4% abv	
Pilsner	9
radeberger, germany, 4.5% abv	
French Pilsner	9
metor, 5% abv	
Lager	9
monopolio, clara, mexico, 5% abv	
Lager	10
estela galicia, spain 5.4% abv	
English Brown Ale	10
trooper, england, ny 4.7% abv	
Wheat Ale	9
allagash white, cooperstorm, ny, 5.2% abv	
Dry Cider	9
austin original, austin, Texas, 5.2% abv	
Apple Cider	9
nine pin signature, New York, 6.7% abv	
Lager	9
endless life 5.0% "proudly brewed for The Aurelian"	
IPA	9
dreams and inspirations, 5.5% "proudly brewed for The Aurelian", Riverhead, NY	
French Pale Lager	9
kronenburg 1664, 5.5% abv	
Irish Stout	9
nitro, ireland 4.2% abv	
Stella Artois 0.0	9
usa, >0.05%	

DRAFT BEERS

IPA	12
wave chaser, montauk, ny, 6.4% abv	
Lager	12
the surf beer, montauk, ny, 4.7% abv	

BOURBON

Woodford Reserve	20
Great Jones	18
Woodenville	18
Mitcher's Sour Mash	20

RYE

Great Jones Rye	18
Sir Davis	30

WHITES

Pinot Blanc	18
domaines schulmberger, france 2022	
Viognier	17
stag's leap, napa valley, CA 2024	
Sauvignon Blanc	20
baron patrick de ladoucette, les deux tours, france 2023	
Pinot Grigio	18
livio feluga, italy 2024	
Chablis	22
louis jadot, france 2024	
Chardonnay	18
intercept, California 2022	

ROSÉ

Whispering Angel	20
cotes de provence, france 2023	
Chateau Peyrasol	22
france 2022	

REDS

Pinot Noir	17
intercept, california 2021	
Chianti Classico	18
querciabella, italy 2020	
Malbec	16
tinto nero, argentina 2024	
Crozes-Hermitage	17
dellas, france 2022	
Bordeaux	21
saint-estephe, chateau de pez, france 2021	
Bordeaux	21
les trois croix, italy 2017	
Cabernet Sauvignon	22
stag's leap, napa valley, usa 2022	
Chinon	18
marc bredif, france 2023	

SPARKLING

Champagne	25
louis roederer collection 245	
Champagne	24
charles heidsick	
Prosecco	16
spellbound, Italy	