

WINTER SPECIALS

WINES



Anew, Riesling	\$11
Cuvaison, Chardonnay	\$12
Villa Antinori, Toscana, Rosso	\$14
Beringer, 'Knights Valley', Cabernet Sauvignon	\$15

WINTER WARMERS

\$14



Tap 357 Café Au Lait

Tap 357 Maple Rye Whiskey, Van Gogh Double Espresso Vodka, hot coffee & milk, whipped cream and sprinkled cinnamon

Broadway Bliss

Hot Chocolate blended with Godiva Caramel and Bailey's Irish Cream topped with whipped cream and a cherry

Winter Toddy

Patron Reposado, agave nectar, fresh lime juice & water with a orange twist

Chocolate Nor'easter

Amaretto, Van Gogh Vanilla Vodka, Chocolate milk and a splash of grenadine

Maple Snow Cap

Tap 357 Maple Rye Whiskey, Van Gogh Vanilla Vodka, Amaretto, Hazelnut liqueur and crème

Blizzard Tracks

Van Gogh Dutch Chocolate Vodka, Hazelnut liqueur, Crème de Cacao, splash of cream and crushed chocolate cookie crumbs



SOMETHING MORE SUBSTANTIAL...

CP Burger

Choice of cheese, waffle fries, toasted Kaiser roll
\$16

Cowboy Burger

Crispy onions, grilled bacon slab, cheddar, roasted corn aioli, toasted Kaiser roll, tater tots
\$17

House Made Pizza

BBQ Chicken, Margherita or Pepperoni
\$16

Chicken & Waffles

Fried breast of chicken, savory waffles, maple chicken jus
\$24

Chicken Pot Pie

Organic vegetables, supreme sauce
\$24

Grilled Ribeye

Bone-in 16 ounce, bleu cheese, fried onions, demi glace
\$38

Mustard Encrusted Atlantic Salmon

Roasted beet risotto, wasabi soy beurre blanc
\$24

DESSERTS

\$9.50

Molten Chocolate Cake

Valrhona chocolate, hazelnut gelato, fresh berries

Apple Crisp

Country-style warm apple crisp, Tahitian vanilla gelato

S'more Cheese Cake

Rich Kraft cream cheese with marshmallows and chocolate

Fruit de Saison

Diced seasonal fruit, green apple puree

Max & Minas & Ciao Bella Gelatos & Sorbet

Two scoop serving

All checks subject to New York State tax and 15% gratuity for parties of 5 or more

SEAFOOD SELECTIONS

Crispy Fish Tacos

Crispy white fish, sweet red onion
& mango salsa, lime crème

\$14**Spicy Ahi Tuna & Avocado Poke**

Ahi tuna, avocado, red onion, ginger lime, sriracha aioli,
seaweed, toasted sesame seeds, sweet soy sauce,
wonton crisp

\$17**Truffle & Lobster Mac 'n' Cheese**

Cavatappi pasta, artisan cheddar mix,
fresh lobster, white truffle oil

\$23**1605 Seafood Platter**

Fried calamari, thai chili, crispy fish taco,
chunky cuke & mango salsa, spicy ahi tuna poke

\$23

SOUPS, SALADS, SANDWICHES

Onion Soup

Cheese-crust with gruyere, mozzarella & gouda

\$10**Grilled Chicken Caesar Salad**

Baby red & green romaine, shaved parmesan,
brioche crouton, creamy garlic vinaigrette

\$15**Chopped Vegetable Salad**

Avocado, onion, grape tomato, cucumber, hearts of palm,
spring peas, chick peas, green beans, julienne carrots,
chicory radicchio, creamy black truffle vinaigrette

\$15**Pulled Chicken Salad**

Red pepper, roasted corn, julienne red onions,
toasted sunflower seeds, frisee, crispy wontons,
avocado crème, lemon vinaigrette

\$17**Herb Grilled Portobello Sandwich**

Black bean pate, avocado, pickled red onions & jalapenos,
cornmeal-crust zucchini & chipotle aioli, waffle fries

\$17**Classic Turkey Club**

Lettuce, tomato & bacon, waffle fries

\$15

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SPECIALTY COCKTAILS

\$ 15**The Ultimate Double Espresso Martini**

Van Gogh Double Espresso Vodka, Kahlua,
White Crème de Cacao and Chilled Espresso

**Pink Martini**

Hendrick's Gin, grapefruit juice,
lemon juice, simple syrup, grenadine

**Caramel Apple Martini**

Van Gogh Dutch Caramel Vodka,
Van Gogh Wild Appel Vodka, lemon juice,
simple syrup & a splash of Cranberry Juice

**"Crowne" Oasis**

Patron Silver, mango puree, pineapple juice,
lime juice, and grenadine

**The Times Square**

Prosecco, St. Germain Elderflower Liqueur,
and a lemon curl garnish

**Champagne Cosmo**

Absolut Citron Vodka, cranberry juice,
topped with champagne



DRAFT BEER

\$8 / Pint**Sam Adams Rebel****IPA****Coney Island****Mermaid Pilsner**

BOTTLED BEER

**Domestic
\$8**

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Doul's,
(Non-Alcoholic)

**Craft Brew
\$8.50**

Blue Moon
Sam Adams Boston
Sam Adams Seasonal
Brooklyn East IPA
Angry Orchard
Hard Cider

**Import
\$9**

Amstel Light
Stella Artois
Heineken
Guinness
Corona

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WINES BY THE GLASS

Sparkling Wine

Zardetto , Prosecco Brut, Treviso, Italy NV	\$12
Piper Sonoma , Blanc de Blancs, Sonoma County, California NV	\$15
Heidsieck Monopole , "Blue Top", Brut, Reims, France	\$18

White Wine

Columbia Crest , Chardonnay, Grand Estates, Columbia Valley, Washington	\$11
Marchesi de' Frescobaldi , Vermentino, "Ammiraglia", Tuscany, Italy	\$12
Zenato , Pinot Grigio, Veneto, Italy	\$12
Ferrari-Carano , Sauvignon Blanc, Sonoma County, California	\$12
Chateau Ste. Michelle , "Eroica", Riesling, Columbia Valley, Washington	\$14
Stags Leap Wine Cellars , "Hands of Time", Chardonnay, Napa Valley, California	\$16

Red Wine

Jim Barry , "The Lodge Hill", Shiraz, Clare Valley, Australia	\$12
Bodega Norton Reserva , Malbec, Mendoza, Argentina	\$13
Columbia Crest , Merlot, H3, Columbia Valley, Washington	\$13
Etude , "Lyric", Pinot Noir, Santa Barbara County, California	\$14
Ferrari-Carano , "Siena", Sangiovese, Syrah, Malbec, Cabernet Sauvignon, Sonoma County, California	\$14
Louis Martini , Cabernet Sauvignon, Sonoma County, California	\$14
Marchesi de' Frescobaldi , Chianti, "Nipozzano", Rufina Riserva	\$15
Conn Creek , Cabernet Sauvignon, Napa Valley, California	\$18

Rosé

Antinori Tenuta Guado al Tasso , "Scalabrone", Grenache, Tuscany, Italy	\$14
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BROADWAY BITES

Housemade Sweet & Savory Nuts

Roasted pecans, peanuts, marcona almonds, cashews,
fresh herbs, tossed in a sweet & spicy butter mixture
\$6

Hot Tunisian Mixed Olives

Black & green olives, pearl onions, preserved lemons,
herbs & spices
\$7

Parmesan Truffle Fries

Fine herbs, sea salt
\$9

CP Buffalo Wings

Celery, carrots, choice of blue cheese or ranch dipping sauce
\$14

Skirt Steak or Chicken Quesadilla

Shallots, jalapeno, cilantro, pepper jack cheese,
chipotle aioli, salsa verde
\$14

Broadway Platter

Mozzarella sticks, skirt steak quesadilla, CP buffalo wings
\$20

Fried Mozzarella Sticks

Marinara sauce
\$11

Crispy Pork Dumplings

Kimchi slaw, spicy soy mustard butter sauce,
crushed pumpkin seeds
\$16

Grilled Angus Beef Sliders

Truffled 1000 island, caramelized onions, gruyere,
mini brioche buns
\$15

Mini Chipotle Turkey Sliders

White cheddar cheese, Bosc pear-cranberry chutney,
potato bread
\$15

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AFTER DINNER DELIGHTS

SWEET STUFF

- Grand Marnier - \$12
- Frangelico - \$12
- Drambuie - \$12
- Bailey's Irish Cream - \$12
- Amaretto Luxardo - \$12
- Limoncello - \$12
- Cointreau - \$12
- B&B - \$12
- Chambord - \$12
- Godiva - \$12
- Romana Sambuca - \$12

COGNAC & BRANDY

- Courvoisier VS - \$12
- Courvoisier VSOP - \$15
- Hennessy VS - \$12
- Hennessy VSOP - \$14
- Remy Martin VSOP - \$14
- Remy Martin 1738 Accord - \$14
- Martell VS - \$12
- Martell VSOP - \$15
- Martell Cordon Bleu - \$35
- Frapin Fontpinot XO - \$30
- Hine Triomphe - \$40
- Sempe VSOP Armagnac - \$15
- Boulard Calvados
- "Grand Solage" VSOP - \$15
- Jacopo Poli Sarpa Barrique, Grappa - \$15

PORTS

- Fonseca Ruby Port - \$14
- Fonseca Late Bottled Vintage 2008 - \$18
- Taylor Fladgate Tawny 30yr - \$25
- Cockburn's Tawny Port 10yr - \$14
- Sandeman Late Bottled Vintage 2009 - \$18
- Sandeman Tawny 30yr - \$25

DESSERT WINE

- Chateau St. Michelle Ethos - \$15
- Innisiskillin Ice Wine - \$25
- Dolce Late Harvest - \$26
- Semillon & Sauvignon Blanc*

VINTAGE COCKTAILS

\$ 1 5

Original Gin Martini

Bombay Sapphire Gin, vermouth, dry or drier,
blue-cheese stuffed olive/twist,
shaken, or stirred



Original Vodka Martini

Ultimat Vodka, vermouth, dry or drier,
blue-cheese stuffed olive/twist,
shaken, or stirred



French Martini

Ultimat Vodka, Chambord, pineapple juice,
lemon twist



Classic Manhattan

Woodford Reserve Bourbon, Carpano Antica,
Angostura Bitters, and a cherry garnish



Negroni

Hendrick's Gin, Campari, Carpano Antica



Old Fashioned

Knob Creek Bourbon, Angostura Bitters,
simple syrup, Maraschino Cherries,
and orange slices



Caipirinha

Leblon Cachaca, simple syrup,
fresh lime



Classic Bloody Mary

Grey Goose Vodka, housemade hot tomato
juice mix, with a lime garnish



Mojito

Bacardi Rum, mint leaves, simple syrup,
fresh lime, splash of sprite



Side Car 357

Tap 357 Maple Rye Whiskey, Cointreau,
Lemon Juice



Sazerac

Michter's Straight Rye Whiskey, Lucid Absinthe,
Angostura Bitters and simple syrup
with a lemon twist



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S C O T C H

Glenrothes Select Reserve ~ \$22

Is the first non-vintage expression from Glenrothes.

Macallan 12 Year ~ \$15

The nose is distinctly sherried, accompanied by toffee and cloves. Dried fruit and spice flavor on the palate with a medium long finish.

Macallan 18 Year ~ \$30

Burnished mahogany color, a nose of rich dried fruit.

Macallan 25 Year ~ \$90

Satisfyingly complex, characterized by its rich color, aroma and flavor, with hints of dried fruits, smoke, and chocolate orange.

Talisker 10 Year ~ \$17

From the Isle o Skye. Peat-smoke with sea-water saltiness, the liquor of fresh oysters, a citrus sweetness.

Chivas Regal 12 Year ~ \$12

Tastes of pear and apple.

Chivas Regal 18 Year ~ \$23

Rich with flavors of buttery toffee and dark chocolate.

Dewars 12 Year ~ \$12

Flavors of vanilla, clove and honey.

Johnnie Walker Red ~ \$12

Spicy, smoky malts, robust.

Johnnie Walker Black 12 Year ~ \$14

Dry peat with flavors of sweet raisin, sherry, fruit and citrus.

Johnnie Walker Gold 18 Year ~ \$21

Creamy and honeyed flavors on the palate.

Johnnie Walker Blue ~ \$50

Has a velvety smooth mouth feel and an explosion of flavors.

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S C O T C H

Glenmorangie 25 Year ~ \$60

A fusion of the company's rarest and most ancient whiskies of utmost exclusivity and unique ingredients.

Oban 14 Year ~ \$17

Clean nose of dried herbs, chardonnay and a supposed whiff of sea breezes. Grainy texture with a warm, toffee finish.

Lagavulin 16 year ~ \$14

Outstanding aromas of peat and salt, A rounded sherry palate with lasting flavors of tea, burnt chocolate and espresso.

Balvenie Double Wood Finish 12 Year ~ \$14

Distinct sweet orange in the nose with some peat. The palate smacks of honey and sherry, while the finish is reminiscent of bourbon.

Balvenie 15 Year ~ \$16

Luscious and mellow with honey, chestnut, honeysuckle and cream.

Glenfiddich 12 Year ~ \$15

A golden, delightful malt full of oak, apricot and vanilla bean.

Glenfiddich 15 Year ~ \$17

A full and fruity nose, with delicate honey and vanilla notes, taste is elegantly smooth with a deep flavor of fruit, gentle spice and touch of oak.

Glenfiddich 18 Year ~ \$20

A chocolaty malt with balanced apple and wood flavors.

The Glenlivet 12 Year ~ \$15

Clean, sweet nose of pear, vanilla, rum and oak. Creamy texture

The Glenlivet XXV 25 Year ~ \$55

Dark Vine fruits, a marshmallow – sticky sweetness, milky milk chocolate, peanut butter brittle, and a fresh bit of oak.

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