

WINTER SPECIALS

WINES

\$14/gls



Prunotto, 'Fuilot', Barbera d'Asti

Villa Antinori, Toscana, Rosso

Ceretto, Dolcetto d'Alba Rossana

WINTER WARMERS

\$14



Dutch Caramel Cider

Van Gogh Dutch Caramel Vodka & Apple Cider garnished with cinnamon and cloves

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 Sleigh Ride



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 creme

Reindeer Tracks

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

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

Gourmet Honey Pecan Tart

Sweet and savory rich, gooey filling topped with a honey maple roasted pecan

Holiday Seasonal Pumpkin Pie

NY style almond crust with creamy pumpkin filling

Exotic Coconut Custard Pie

Imported Sri Lankan coconuts with rich custard

Fruit de Saison

Diced seasonal fruit, green apple puree

Max & Minas & Ciao Bella Gelatos & Sorbet

Two scoop serving

VINTAGE COCKTAILS

\$15

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

Classic Manhattan

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



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



B&B - \$12
 Chambord - \$12
 Godiva - \$12
 Romana Sambuca - \$12

COGNAC & BRANDY

Courvoisier VS - \$12
 Courvoisier VSOP - \$15
 Hennessy VS - \$12
 Hennessy VSOP - \$14
 Hennessy XO - \$35
 Remy Martin VSOP - \$14
 Remy Martin XO - \$35
 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
 Vintage 2009 - \$15

Taylor Fladgate Tawny 30yr - \$25
 Cockburn's Tawny Port 10yr - \$14
 Cockburn's Tawny Port 20yr - \$24
 Sandeman Late Bottled Vintage 2009 - \$18
 Sandeman Tawny 30yr - \$25

DESSERT WINE

Chateau St.
 Innisiski
 Dolce L
 Semillon & Sauvignon Blanc



SPECIALTY COCKTAILS

\$15

The Ultimate Double Espresso Martini



AFTER DINNER DELIGHTS

SWEET STUFF

Grand Marnier - \$12
 Frangelico - \$12
 Drambuie - \$12
 Bailey's Irish Cream - \$12
 Amaretto Luxardo - \$12
 Limoncello - \$12
 Cointreau - \$12

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. Germaine 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	Craft Brew
\$8	\$8.50
Budweiser	Blue Moon
Bud Light	Sam Adams
Coors Light	Boston
Michelob Ultra	Sam Adams
Miller Lite	Seasonal
O'Doul's	Brooklyn East IPA

Import
\$9
Amstel Light
Stella Artois
Heineken
Guinness
Corona

Red Wine

Barry, "The Lodge Hill", Shiraz,
Clare Valley, Australia **\$12**

uga Norton Reserva, Malbec,
Mendoza, Argentina
\$13

Columbia Crest, Merlot, H3, Columbia
Valley, Washington
\$13

Etude, "Lyric", Pinot Noir,



State tax and 15%
5 or more



WINE 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

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 Guadalupe,
"Scalabrone",



S C O T C H

Glenmorangie Signet ~ \$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.

Glenkinchie 12 Year ~ \$16

A clean and fresh flavour on the palate with distinctive floral and grassy aspects.

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.



state tax and 15% gratuity for parties of 5 or more

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.

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

Pulled Short Rib Sliders

Apple onion chutney, crispy napa slaw, mini brioche burger buns, CP ketchup

\$15

Mini Chipotle Turkey Sliders

White cheddar cheese, Bosc pear-cranberry chutney, potato bread

\$15

Crunchy Fried Pickles

All checks subject
to gratuity



BROADWAY BITES

Housemade Sweet & Savory Nuts

Beer battered pickles, srirachi aioli



ate tax and 15%
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

Jumbo Lump Crab Cakes

Sauteed asparagus tips, grilled lemon wedges, white
balsamic tomato chutney, lobster beurre blanc

\$29

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

Southern Three Bean Beef Chili

Bacon, cilantro-jalapeno cream, brioche crouton

\$11

Grilled Chicken Caesar Salad

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

\$15

Grilled Hangar Steak Salad

Baby kale, radicchio, grilled butternut squash,
Hand torn basil, housemade croutons, tomatoes,
chimichurri drizzle, tomato vinaigrette

\$18

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

Duck Confit

Grilled red crimson, cider spiced walnut, poached
white, poached



Herb Grilled Portobello Sandwich

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

\$16

Classic Turkey Club

Lettuce, tomato & bacon, waffle fries

\$15

"Crowne" Lobster Roll

Hard shell lobster claws & tail meat, red onions,
celery, fried basil, terra chips

\$19

SOMETHING MORE SUBSTANTIAL ...

Pan Seared Salmon Burger

Red leaf lettuce, lucky tomatoes, melted brie,
avocado, fig jam aioli, toasted whole wheat Kaiser
roll

\$16

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

Ginger Beer Braised Short Ribs
Sticky rice, haricot verts & pearl onions,
natural braising sauce, scallions, crispy shallots
\$31

Braised Berkshire Pork Shank
Winter vegetables ragout, morels,
Russian fingerling potatoes, thyme & rosemary
\$28

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

Beer Steamed Mussels
Coconut Israeli cous cous, spicy chorizo sausage,
baby fennel
\$29