

 **THE QUIMBY** PILOT LOG

CRAFTED COCKTAILS

Quimbees belvedere vodka, honey, lime	18
Standby bacardi superior rum, maraschino liqueur, lime, grapefruit	18
Sky Miles bombay gin, apple sour, lemon, grenadine, egg white	19
The Red Eye jefferson bourbon, dry vermouth, maraschino liqueur, amaro	20
Jet Fuel mezcal, aperol, dom benedictine, lime	19
Taste of Spring absolut vodka, dry vermouth, dom benedictine, lime	18
Kiss & Fly aperol, licor 43, grapefruit, lemon, prosecco	18
The Layover don julio blanco, triple sec, lemon, cherry syrup	21

CLASSIC COCKTAILS

Harriet Spritz st. germain, sparkling wine	18
Cosmopolitan belvedere vodka, cointreau, cranberry	18
Mezcal Negroni del maguey vida mezcal, campari, carpano antica sweet vermouth	18
Espresso Martini absolut vanilla vodka, kahlua, espresso	18
Paper Plane jefferson bourbon, aperol, amaro nonino, lemon juice	18
Manhattan woodinville rye, carpano antica sweet vermouth, bitters	18
Bellini prosecco and choice of mango or raspberry puree	16

WINE LIST

WHITES & ROSÉ	glass bottle	REDS	glass bottle
Rosé hampton water, south of france	17 68	Pinot Noir la crema, sonoma county, ca	21 82
Rosé chateau minuty, cotes de provence, fr	17 68	Malbec terrazas de los andes reserva, ar	16 64
Pinot Grigio villa puccini, it	16 64	Merlot robert hall, paso robles, ca	16 64
Chardonnay sterling, ca	15 60	Sangiovese mocali rosso di montalcino, it	15 60
Albariño val de meigas rias baixas, galicia, sp	17 68	Tempranillo finca torremilanos los cantos, sp	16 64
Sauvignon Blanc matua, marlborough, nz	15 60	Cabernet Sauvignon st. huberts stag, pasa robles, ca	16 64
Sauvignon Blanc del vino, ny	20 80	Cabernet Sauvignon concha y toro gran reserva, cl	18 72
Chateau de Sancerre jacques dumont, fr	27 130	Cabernet Sauvignon banshee, sonoma county, ca	18 72
Riesling shades of blue, de	16 64	Grande del vino, ny	26 110
Bordeaux villa pierre, l'éclat, fr	16 64		

BUBBLES	glass bottle		glass bottle
Prosecco d.o.c. brut, gabbiano, it	15 60	Champagne pierre-jouët, grand brut, eprenay, fr	200
Brut Champagne paul laurent, fr	25 100	Champagne moët & chandon brut imperial, fr	200
Brut Champagne veuve clicquot yellow label, fr	175	Champagne la grande dame, veuve clicquot, fr	550

BEERS, CIDERS, & SELTZERS

DRAFTS

Five Boroughs Pilsner new york, 5%	10
Stella Artois belgium, 5%	10
Kona Big Wave hawaii, 4.4%	10
Montauk Wave Chaser IPA new york, 6.4%	10

CIDERS & SELTZERS

Bad Seed Dry Hard Cider 6.9%	11
High Noons 5% peach, grapefruit, lime, watermelon tequila lime, tequila strawberry	10

BOTTLED / CANNED

Bud Light 4.2%	10
New Belgium Voodoo Ranger Imperial IPA 9%	10
Dogfish Head 60 Minute IPA 6%	10
Heineken 5%	10
Stella Artois 5%	10
Kona Big wave 4.4%	10
Guinness 4.2%	10
Heineken 0.0 Non-Alcoholic	10

NON-ALCOHOLIC

COFFEE & HOT BEVERAGES

local for five roastery

Drip Coffee regular or decaf

4

Espresso

6

Cappuccino / Latte / Macchiato

7

Flat White

7

Hot Chocolate

6

Matcha Latte

8

TEA SELECTION

Harney & Sons

earl grey, sencha green tea, english breakfast, chamomile herbal

6

CHILLED

Aqua Panna Water still	7/11
Pellegrino Water sparkling	7/11
Fresh Orange Juice	7
Grapefruit Juice	7
Apple Juice	7
Cranberry Juice	7
Iced Coffee <i>local for five roastery</i>	5
Cold Brew <i>local for five roastery</i>	6/8
Carbonated	5
pepsi / diet pepsi / starry / ginger ale	

LOUNGE BITES

TO SHARE

Market Crudités  		Chopped Cheese Egg Roll	
mediterranean spiced hummus, toasted pine nuts	13	burger sauce	21
Guacamole & House-Made Corn Tortilla Chips  	14	Crispy Calamari	21
		over remoulade, marinara, cajun seasoning	
Birria Quesadilla		Quimby Caesar	17
braised steak, three cheese blend, cilantro, roasted salsa, lime crema, spinach tortilla	21	pickled shallots, sourdough croutons, pecorino	
Spicy Tuna Crispy Rice	22	House Mixed Greens Salad	17
spicy mayo, scallions, togarashi, avocado		arugula, spinach, kale, radicchio, pepperoncini, olives, sherry vinaigrette	
Wings	21	Kale & Romaine 	21
<i>choice of:</i> plain, dry rub, or buffalo sauce, blue cheese dressing		festive kale, romaine, ACG panko, grated parmesan, black pepper parmesan dressing	
		Herb Fries	12

 vegetarian  vegan  gluten free

BOARDS & FLATBREADS

Selection of Cured Meats and Cheeses

olives, nuts, sliced bread 26

Margherita Flatbread

basil, mozzarella di bufala 20

Pepperoni Flatbread

fontina, hot honey 22

Q Burger

8oz short rib blend, vermont cheddar,
onion, b+b pickles, kimchi house sauce 26

Bistro Burger

6oz short rib blend, american cheese,
smoked garlic aioli, b&b pickles 20

Chicken Caesar Wrap

grilled chicken, caesar salad, pecorino 19

DESSERT

Olive Oil Cake

lemon curd, strawberry compote 12

Vanilla Salted Caramel Crunch Cake

tres leches cream 12

Chocolate Caramel Crunch

flourless chocolate-almond cake,
creamy caramel filling, hazelnuts,
chocolate drizzle 14

Ice Cream & Sorbets

your choice of 2 scoops 12

ice cream:

vanilla, chocolate, strawberry  

sorbet:

lemon, raspberry  

18% gratuity will be added to parties of 6 or more

consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.



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Concrete Hospitality Group

