THE QUIMBY PILOT LOG

CRAFTED COCKTAILS

Quimbees belvedere vodka, honey, lime	19
Standby bacardi superior rum, maraschino liqueur, lime, grapefruit	18
Pumpkin Pie Martini absolut vodka, mozart pumpkin liqueur, half & half, agave syrup	20
The Red Eye jefferson bourbon, dry vermouth, maraschino liqueur, amaro	20
Jet Fuel mezcal, aperol, dom benedictine, lime	20
Taste of Fall beefeater gin, dry vermouth, dom bénédictine, fresh lime juice, simple syrup	20
Kiss & Fly aperol, licor 43, grapefruit, lemon, prosecco	19
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	19
Mezcal Negroni ilegal mezcal, campari, carpano antica sweet vermouth	19
Espresso Martini absolut vanilla vodka, kahlua, espresso	19
Paper Plane jefferson bourbon, aperol, amaro nonino, lemon juice	19
Manhattan whistlepig piggyback rye whiskey, carpano antica sweet vermouth, aromatic bitters	20
Bellini prosecco and choice of mango or raspberry puree	17

WINE LIST

WHITES & ROSÉ

	glass | bottle
Rosé hampton water, south of france	19 | 76
Rosé chateau minuty, cotes de provence, fr	20 | 80
Pinot Grigio villa puccini, it	17 | 68
Riesling shades of blue, germany	17 | 68
Chardonnay bezel cakebread family, ca	19 | 76
Chardonnay wente vineyards morning fog, ca	18 | 72
Albariño val de meigas rias baixas, galicia, sp	17 | 68
Sauvignon Blanc kim crawford, marlborough, nz	17 | 68
Sauvignon Blanc del vino, ny	20 | 80
Chateau de Sancerre jacques dumont, fr	130

REDS

	glass | bottle
Bordeaux villa pierre, fr	17 | 68
Pinot Noir la crema, sonoma county, ca	20 | 80
Malbec terrazas de los andes reserva, ar	18 | 72
Merlot robert hall, paso robles, ca	17 | 68
Sangiovese mocali rosso di montalcino, it	18 | 72
Tempranillo finca torremilanos los cantos, sp	17 | 68
Cabernet Sauvignon st. huberts stag, pasa robles, ca	17 | 68
Cabernet Sauvignon concha y toro gran reserva, cl	18 | 72
Cabernet Sauvignon banshee, sonoma county, ca	19 | 76
Grande del vino, ny	110

BUBBLES

	glass | bottle
Prosecco d.o.c. brut, gabbiano, it	16 | 64
Brut Champagne paul laurent, fr	25 | 100
Brut Champagne veuve clicquot yellow label, fr	160
Champagne pierre-jouët, grand brut, epernay, fr	200

	glass | bottle
Champagne moët & chandon split bottle, fr	46
Champagne moët & chandon brut imperial, fr	150
Champagne moët & chandon rosé, fr	160
Champagne la grande dame, veuve clicquot, fr	480

BEERS, CIDERS, & SELTZERS

DRAFTS

Five Boroughs Pilsner new york, 5%	11
Stella Artois belgium, 5%	11
Kona Big Wave hawaii, 4.4%	11
Montauk Wave Chaser IPA new york, 6.4%	11

CIDERS & SELTZERS

Bad Seed Dry Hard Cider 6.9%	12
High Noons 5% peach, grapefruit, lime, watermelon tequila lime, tequila strawberry	11

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%	12
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 *local for five roastery*	5
Cold Brew *local for five roastery*	6/8
Carbonated pepsi / diet pepsi / starry / ginger ale	5

LOUNGE BITES

TO SHARE

Market Crudités (vg) (gf)
mediterranean spiced hummus, toasted pine nuts 13

Guacamole & House-Made Corn Tortilla Chips (vg) (gf) 14

Birria Quesadilla
braised steak, three cheese blend, cilantro, roasted salsa, lime crema, spinach tortilla 21

Spicy Tuna Crispy Rice
spicy mayo, scallions, togarashi, avocado 22

Wings
choice of: plain, dry rub, or buffalo sauce, blue cheese dressing 21

Nonna's Meatballs
pomodoro sauce, grana padano, grilled sourdough 21

Crispy Calamari
over remoulade, marinara, cajun seasoning 21

Quimby Caesar
pickled shallots, sourdough croutons, pecorino 17

House Mixed Greens Salad (gf)
arugula, spinach, kale, radicchio, pepperoncini, olives, sherry vinaigrette 17

Herb Fries 12

(v) vegetarian (vg) vegan (gf) gluten free

BOARDS & FLATBREADS

Selection of Cured Meats and Cheeses
olives, nuts, sliced bread — 26

Margherita Flatbread (v)
basil, mozzarella di bufala — 20

Pepperoni Flatbread
fontina, hot honey — 22

Q Burger
short rib blend, vermont cheddar, onion, b+b pickles, kimchi house sauce — 24

Bistro Burger
short rib blend, american cheese, smoked garlic aioli, b&b pickles — 22

Chicken Caesar Wrap
grilled chicken, caesar salad, pecorino — 19

DESSERT

Junior's NY Style Cheesecake
strawberry compote, chantilly cream — 12

Vanilla Salted Caramel Crunch Cake (v)
tres leches cream — 12

Chocolate Caramel Crunch (gf) (v)
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 (gf) (v)

sorbet:
lemon, raspberry (vg) (gf)

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.

THE QUIMBY

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Concrete Hospitality Group