

***the* Patio Bar**

at THE GARDEN CITY HOTEL

Bites Menu

House Made Guac & Chips \$16

Naked Oysters \$24

east & west coast selections | lemongrass mignonette

Dressed Oysters \$28

east & west coast selections | mojo shrimp | pickled stone fruit

Gulf Shrimp Cocktail \$22

cocktail sauce | lemon

King Crab Cocktail \$32

center cut scarlet king crab leg | cocktail sauce | lemon

Ceviche \$24

shrimp | scallops | leche de tigre

P B & J \$23

prosciutto di parma | burrata | fig jam | mini baguette

Cheese & Charcuterie \$26

chef's artisanal selections

Arancini & Arugula Pesto \$18

mini cheesy risotto balls

Wagyu Burger \$28

vermont cheddar | bacon | burke chips

Lobster Roll \$36

maine lobster | brioche roll | burke chips

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Cocktails

Mai Tai \$17

bacardi light rum | orange curaçao
gosling's dark rum
orgeat syrup | lime juice

Cucumber Southside \$18

hendricks gin | elderflower liqueur
muddled mint & cucumber
house made sour mix

Strawberry Daiquiri \$17

fresh strawberries | bacardi light rum
lime juice blended with ice

Spiked Pea Flower Lemonade \$17

muddled strawberry | pea flower
infused vodka | house made lemonade

Blackberry Basil Smash \$17

muddled blackberries & basil
bulleit bourbon
lemon juice | honey syrup

Spicy Rose Margarita \$17

jalapeño infused casamigos blanco
cointreau | rose water | pamplemousse liqueur
grapefruit & lime juices

Frosé \$15

organic juices | vodka | rosé

Mock Mojito \$10

passionfruit | muddled mint leaf |
fresh lime | club soda

White Wine

gabbiano pinot grigio \$14 | \$56
craggy range sauvignon blanc \$16 | \$64
sonoma cutrer chardonnay \$18 | \$72

Bubbles

caposaldo prosecco \$15 | \$60

Beer \$9

heineken | corona | stella artois
bud light | montauk wave chaser ipa

NO OUTSIDE FOOD OR BEVERAGE PERMITTED



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