

STATE

— grill and bar —

FOURTH OF JULY

Reception
80th Floor | 7:30PM - 9:00PM

PASSED HORS D'OEUVRES

BASIL ARANCINI (V)
housemade marinara sauce

WILD MUSHROOM PURSES (V)

MINI LOBSTER ROLLS

CRISPY TATER TOTS (GF)
bacon, jalapeño

PEPPER-CRUSTED BEEF* (GF)
arugula pesto, tomato, boursin cheese

STATE BEEF SLIDERS*
harissa aioli, Cabot cheddar cheese

MINI 4TH OF JULY CUPCAKES (V)

PREMIUM BAR

PATINA CHARDONNAY, PATINA MERLOT, LAMBERTI PROSECCO,
SELECTION OF BEERS, SODAS, AND JUICES

PATRON TEQUILA, CHINACO ANEJO TEQUILA, TANQUERAY GIN,
GREENHOOK GIN, DEWARS SCOTCH, JW BLACK SCOTCH, MAKER'S MARK
BOURBON, ROUGH RIDER BOURBON, TITO'S VODKA, GREY GOOSE VODKA,
CAPTAIN MORGAN'S RUM, BACARDI RUM

— THE —
**EMPIRE STATE
BUILDING**
—

(V) Vegetarian

(GF) Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

Menu subject to change.