OBSErVATORY LUNCH MENU
Includes one item from each section below and choice of fountain soda, hot or iced tea, or coffee

STARTERS
MARKET SOUP ◊
daily selection

SEAFOOD CHOWDER
bacon, torn croutons

MEDITERRANEAN HUMMUS ◊
seasonal raw vegetables, flatbread

CLASSIC CAESAR SALAD
romaine hearts, white anchovies, parmigiano reggiano, croutons

GARDEN SALAD ◊ ◊
mixed baby greens, farmers market vegetables, herb vinaigrette

GRILLED SHRIMP ◊
seaside carrot romesco, grilled leeks

ENTRÉES
STATE BURGER*
house-smoked cheddar cheese, STATE pickles, housemade fries
add bacon 3.

PASTrAMI REUBEN
house-smoked pastrami, pickled cabbage, swiss cheese, russian dressing, housemade fries

BLACK BEAN BURGER ◊
avocado, roasted tomato, lime aïoli, housemade fries

CHICKEN CHOP CHOP
napa cabbage, cashews, sesame-ginger vinaigrette

CHICKEN MILANESE
arugula, cherry tomatoes, pickled red onion, fresno pepper, parmigiano reggiano

GRILLED CHICKEN PROVÆNÇAL ◊
arugula, sweet marinated peppers, niçoise olives, pickled fennel

BRANZlNO ◊
sautéed spinach, artichoke vinaigrette (4. additional)

SPAGHETTI PRIMA VERA ◊
hand-cut spaghetti, broccoli, english peas, cremini mushrooms, tomato confit, pecorino

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

© vegetarian ◊ made without gluten

THE EMPIRE STATE BUILDING
8AM TO 2AM
NEW YORK DRAFTS

BARTENDER’S CHOICE
rotating craft beer selection
TIDAL LAGER
Greenport Harbor Brewery

MERMAID PILSNER
Coney Island Brewery

ROTATIONAL IPA
rotating IPA selection
BROOKLYN SEASONAL
Brooklyn Brewery

WINE
by the glass

SPARKLING
PROSECCO
Amore di Amanti NV (Bardolino, Italy) 13.

CHAMPAGNE
Veuve Clicquot ‘Yellow Label’ NV (Reims, France) 20.

WHITE
PINOT GRIGIO
Anterra 2017 (Mezzacorona, Italy) 12.

SAUVIGNON BLANC
Framingham 2016 (Marlborough, New Zealand) 15.

CHARDONNAY
Patina Private Label 2017 (Navarra, Spain) 12.

CHARDONNAY
Bouchard Aîné & Fils 2017 (Beaune, France) 14.

RIESLING
Ravines Cellars 2016 (Finger Lakes, NY) 13.

SAUVIGNON BLANC
Domaine Fournier Sancerre 2017 (Loire, France) 17.

RED
PINOT NOIR
Banshee 2016 (Sonoma, CA) 18.

PINOT NOIR
MacMurray Ranch 2016 (Russian River Valley, CA) 16.

MERLOT
Patina Private Label 2017 (Navarra, Spain) 12.

CABERNET SAUVIGNON
Bacchus 2016 (Grayton, CA) 14.

CABERNET SAUVIGNON
Dry Creek Vineyards 2016 (Sonoma, CA) 18.

MALBEC
Altos del Plata 2017 (Mendoza, Argentina) 15.

SPECIALTY COCKTAILS

BROOKLYN MULE
Long Island Vodka (NY), lemongrass syrup, fresh lime juice, ginger beer 15.

STATE SPRITZ
Perry’s Tot Gin (NY), prosecco, Aperol, lemon juice, housemade grenadine, orange bitters 15.

DUCHESS
raspberry tea-infused Dorothy Parker Gin (NY) vervino vermouth (NY), lemon juice, honey syrup 17.