

STATE

— grill and bar —

DINNER AND A VIEW

PRIX FIXE MENU

includes fountain soda, coffee or tea and choice of one from each section

FIRST

DAILY SOUP (V)

SEAFOOD CHOWDER

bacon, torn croutons

BURRATA SALAD (GF)

arugula, frisée, roasted pear, bresaola, vincotto

SHAVED KALE SALAD (GF)

radicchio, radish, blue cheese, house-smoked bacon, hazelnuts, apple vinaigrette

CLASSIC CAESAR

romaine hearts, anchovy, parmigiano reggiano

JUMBO GRILLED SHRIMP (GF)

tomato confit, lemon, chili oil

CRISPY CRAB CAKE (GF)

green mango salad, coriander aioli

SECOND

STATE BURGER*

cabot cheddar cheese, STATE pickles, housemade fries

BEEF SHORT RIBS (GF)

cider-braised short ribs, garlic mashed potatoes, baby carrots, caramelized onions

SKUNA BAY SALMON* (GF)

brussels sprouts, winter squash, apple, cauliflower purée

NEW YORK STRIP STEAK* (GF)

Painted Hills pasture-raised beef, housemade fries, bone marrow butter (10. additional)

ROASTED FARM CHICKEN

spätzle, hen of the woods mushrooms, swiss chard

SAUSAGE CAVATELLI

housemade pasta, fennel sausage, grilled broccoli, parmigiano reggiano

QUINOA BOWL (V) (GF)

curried chickpea, spinach, cauliflower, feta

VEGETABLE BOLOGNESE (V)

rigatoni, wild mushroom, pecorino

DESSERT

BLACKOUT CAKE

chocolate sauce, vanilla ice cream

CRÈME BRÛLÉE

walnut-fig biscotti

PEAR GINGERBREAD CAKE

salted caramel, chantilly cream

HOUSEMADE ICE CREAMS & SORBETS (GF)

seasonal selection

EMPIRE LIGHTS'WICH

Our daily ice cream sandwich flavor matches the Empire State Building's tower lights each night. For ESB's signature white lightings, we offer our classic, "The Kong".

— THE —
**EMPIRE STATE
BUILDING**

8AM TO 2AM

(V) vegetarian

(GF) made without gluten

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

NEW YORK DRAFTS 9.

EVER UPWARD

42 North

SARATOGA LAGER

Saratoga Brewery

18-WATT IPA

SingleCut Beersmiths

WINE

by the glass

SPARKLING

PROSECCO

Amor di Amanto NV (Bardolino, Italy) 13.

CHAMPAGNE

Nicolas Feuillate (Chouilly, France) 18.

WHITE

PINOT GRIGIO

Anterra 2015 (Mezzacorona, Italy) 12.

SAUVIGNON BLANC

Kim Crawford 2016 (Marlborough, New Zealand) 15.

CHARDONNAY

Patina Private Label 2015 (Navarra, Spain) 12.

RED

PINOT NOIR

MacMurray Ranch 2014 (Russian River Valley, CA) 16.

MERLOT

Patina Private Label 2015 (Navarra, Spain) 12.

CABERNET SAUVIGNON

Bacchus 2014 (CA) 14.

MALBEC

Alto del Plata 2016 (Mendoza, Argentina) 15.

SIGNATURE COCKTAILS 14.

STATE SPRITZ

Perry's Tot gin (NY), prosecco, Aperol, fresh lemon juice, housemade grenadine, orange bitters

CLASSIC MARGARITA

Maestro Dobel tequila, Grand Marnier, fresh lime juice, simple syrup

BROOKLYN MULE

Industry Standard vodka (NY), maple syrup, fresh lime juice, ginger beer, thyme