

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

SEAFOOD CHOWDER

bacon, torn croutons

DAILY SOUP ^(V)

vegetarian

CLASSIC CAESAR

romaine hearts, parmigiano reggiano

KALE SALAD ^(GF)

endive, brussels sprouts, hazelnuts, blue cheese,
bacon vinaigrette

CRISPY CRAB CAKE ^(GF)

green mango salad, lemon-coriander aioli

BURRATA ^(V) ^(GF)

heirloom tomatoes, grilled peaches, basil

SECOND

SPAGHETTI ALLA NORMA ^(V)

roasted eggplant, smoked tomato, basil, pecorino

SKUNA BAY SALMON* ^(GF)

cucumber, snow peas, watercress, fennel

ROASTED FARM CHICKEN

spaetzle, mushrooms, swiss chard

BRAISED SHORT RIB* ^(GF)

garlic mashed potato, baby carrots

QUINOA BOWL ^(V) ^(GF)

curried chickpea, tomato, cucumber, feta

SAUSAGE CAVATELLI

housemade pasta, fennel sausage ragout, grilled broccoli, parmigiano reggiano

STATE BURGER*

cabot cheddar cheese, STATE pickles, served with housemade fries

DESSERT

CRÈME BRÛLÉE

seasonal compote, almond biscotti

KEY LIME BAKED ALASKA

graham cracker cake, torched meringue

HOUSEMADE ICE CREAMS & SORBETS ^(GF)

seasonal selection

— THE —
**EMPIRE STATE
BUILDING**

8AM TO 2AM

^(V) Vegetarian

^(GF) Gluten Free

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

NEW YORK DRAFTS 8.

EVER UPWARD

42 North

QUEENS LAGER

Queens Brewery

18-WATT IPA

SingleCut Beersmiths

WINE

glass/bottle

SPARKLING

PROSECCO

Lamberti NV (Italy) 13. / 55.

BRUT ROSÉ

Gruet NV Sparkling Pinot Noir (New Mexico) 15. / 65.

CHAMPAGNE

Nicolas Feuillate NV (France) 18. / 85.

WHITE

PINOT GRIGIO

Anterra 2015 (Italy) 12. / 46.

SAUVIGNON BLANC

Kim Crawford 2016 (New Zealand) 13. / 50.

CHARDONNAY

Patina Private Label 2015 (Spain) 12. / 46.

RED

PINOT NOIR

MacMurray Ranch 'Russian River' 2014
(California) 16. / 60.

MERLOT

Patina Private Label 2015 (Spain) 12. / 46.

CABERNET SAUVIGNON

Bacchus 2014 (California) 14. / 49.

MALBEC

Tintonegro 2016 (Argentina) 14. / 52

SIGNATURE COCKTAILS 13.

STATE SPRITZ

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

CLASSIC MARGARITA

Casa Dragones tequila, Grand Marnier,
fresh limejuice, simple syrup

BROOKLYN MULE

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