



PENTHOUSE

ON PARK



Concrete Hospitality Group

CONCRETEHG.COM

EVENT INQUIRIES: EVENTS@CONCRETEHG.COM

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HAPPY HOUR

WEEKDAYS 3:30 - 5:30 PM

PLATES

HALF OFF

MARKET CRUDITE
BLISTERED SHISHITOS
GUACAMOLE TOSTADA
CRISPY FRIES
CLASSIC CAESAR
CRISPY RICE
MARGHERITA FLATBREAD

COCKTAILS

10

DIRTY BELVEDERE MARTINI
JEFFERSON'S MANHATTAN
PENTHOUSE ESPRESSO MARTINI

WINE

10

SAUVIGNON BLANC
Brancott Estate, Marlborough
PINOT NOIR
Chamisal Vineyards, San Luis Obispo
CAVA
Campo Viejo, Spain

DRAFT BEER

7



COCKTAILS

CRAFT

18

PAPER PLANE

Jefferson's Bourbon, Aperol, Amaro Nonino
Quintessentia, Fresh Lemon Juice

NIGHT MARGARITA

Del Maguey Vida Mezcal, Cointreau, Agave, Jalapeño,
Lime, Fennel Salt Rim

CUCUMBER REFRESHER

Monkey 47 Gin, Lime, Mint, Cucumbers

BLUEBERRY SMASH

Absolut Vodka, Lemon, Lavender, Ginger, Blueberries

MIDNIGHT BRAMBLE

Jefferson's Bourbon, Lime, Honey, Ginger, Blackberries

OVER THE HILLS & FAR AWAY

Hudson Bourbon, Strawberry, Basil, Lemon

DAY MARGARITA

Casamigos Silver Tequila, Ginger, Cointreau, Lime

HONEY-NUT OLD FASHIONED

Peanut-infused Aberlour Scotch, Truffle Honey, Bitters



COCKTAILS

MARTINIS

18

DIRTY BELVEDERE

Filthy Olive Brine, Belvedere

PENTHOUSE ESPRESSO

Absolut Vanilla, Kahlua, Espresso

COSMO

Grey Goose Citron, Fresh Lime, Cointreau, Cranberry

PORNSTAR

Absolut Vanilla, Passion Fruit Puree, Fresh Lime,
Campo Viejo Cava

MANHATTANS

18

JEFFERSON'S

Jefferson Bourbon, Antica, Bitters

BLACK

Hudson Bourbon, Averna Amaro, Bitters

RYE ON THE ROCKS

Woodinville Rye, Antica, Bitters

ROB ROY

Aberlour Scotch, Antica, Bitters



COCKTAILS

GIN & TONICS

16

LONDON DRY

Beefeater Gin, Fever Tree Tonic

TOMER'S UNFILTERED

Plymouth Gin, Tomer's Unfiltered Tonic

BOTANICAL

Monkey 47, Fever Tree Indian Tonic

ELDERFLOWER

Hendrick's, Fever Tree Elderflower Tonic

NEGRONIS

18

NEGRONI

Plymouth

BOULEVARDIER

Bulleit Bourbon

WHITE NEGRONI

Plymouth Gin, Lillet Blanc, Suze

MEZCAL NEGRONI

Del Maguey Vida, Campari, Antica



WINE

SPARKLING

GLASS/BOTTLE

CAVA <i>Campo Viejo, Spain</i>	15/60
BRUT ROSE Domaine Paul Buisse <i>Crémant de Loire, France</i>	16/75
BRUT Möet & Chandon, <i>Champagne, France</i>	35/175
BRUT Veuve Clicquot Yellow Label <i>Champagne, France</i>	36/180

WHITE

PINOT GRIGIO <i>Riff, Alto Adige, Italy</i>	16/64
SAUVIGNON BLANC Brancott Estate, Marlborough, '21	17/68
NEWTON SKYSIDE, CHARDONNAY <i>California</i>	14/56
BARBOURSVILLE VINEYARDS <i>Viognier, Virginia</i>	19/76



WINE

ROSÉ	GLASS/BOTTLE
HAMPTON WATER <i>Pays d'Oc, France</i>	18/72
GEWURZTRAMINER <i>The Vice, Orange, Carneros, California</i>	18/72
RED	
GAMAY <i>Domaine Dupeuble, Beaujolais, France</i>	20/80
PINOT NOIR <i>Chamisal, Carneros, California</i>	16/64
PINOT NOIR <i>Bouchard Bourgogne, Burgundy, France</i>	25/100
SYRAH <i>Chateau du Saint Cosme, Cotes du Rhone, France</i>	16/64
TERRAZAS DE ALTOS, MALBEC <i>Mendoza, Argentina</i>	13/52
SANGIOVESE <i>Fattoria Selvapiana, Chianti, Italy</i>	19/76
CABERNET SAUVIGNON <i>Textbook, Napa, California</i>	25/100
AFTER DINNER	
SAUTERNES	45/225
NONINO AMARO	17
AMARO MONTENEGRO	17
SAMBUCA	16
FRENET BRANCA	12



BEER

DRAFT
















STELLA ARTOIS Leuven, Belgium, 5.2% ABV	9
SLOOP JUICE BOMB IPA New York, 6.5% ABV	11
EBB'S LAGER Brooklyn, NY, 5.3% ABV	9
TRUMER PILS Austria, 4.9%, ABV	9
MONTAUK PALE ALE Montauk, NY 4.9%, ABV	10
MODELO ESPECIAL Mexico, 5.4%, ABV	9

BOTTLES & CANS

CORONA Mexico City, Mexico, 4.6% ABV	8
KONA BIG WAVE GOLDEN ALE Kailua-Kona, HI, 4.4% ABV	7
BROOKLYN LAGER Brooklyn, NY, 5.2% ABV	8
HIGH NOON Peach of Pineapple	9



LOUNGE

 	MARKET CRUDITE House-made hummus, pita	15
	CLASSIC SHRIMP COCKTAIL	22
	BLISTERED SHISHITOS Crispy shallots, lime aioli	13
	ROASTED BRUSSELS SPROUTS Pancetta, balsamic honey dressing, toasted hazelnuts	16
 	GUACAMOLE TOSTADA	12
 	CRISPY FRIES Sriracha Ketchup	12
 	CLASSIC CAESAR Gem lettuce, pickled shallots, sourdough croutons Add Chicken +8 Add Salmon +12	15
	GREEN MARKET SALAD Honeynut squash, pumpkin seeds, balsamic dressing	16
 	CRISPY RICE Yellowfin tuna Tartar, sriracha mayo, avocado mousse	22
	CHICKEN TACOS Pickled shallots, lime crema, queso fresco	17
 	MARGHERITA FLATBREAD	17
	SALUMI FLATBREAD Hot honey	19
	SMASH BURGER House special sauce, smoked cheddar, b&b pickles	20
	PORK BELLY SLIDER Red cabbage slaw, kimchi sriracha mayo	19



DESSERT

CHOCOLATE MOUSSE Candied hazelnuts, shaved white chocolate	13
SORBET Seasonal selection	12
PROFITEROLES Vanilla Gelato and Chocolate Drizzle	12