



# PENTHOUSE

ON PARK



Concrete Hospitality Group

[CONCRETEHG.COM](http://CONCRETEHG.COM)

EVENT INQUIRIES: [EVENTS@CONCRETEHG.COM](mailto:EVENTS@CONCRETEHG.COM)

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## HAPPY HOUR

WEEKDAYS 3:30 - 5:30 PM

### PLATES

HALF OFF

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MARKET CRUDITE  
BLISTERED SHISHITOS  
GUAC & CHIPS  
BELGIUM FRIES  
GEM CAESAR  
CRISPY RICE  
MARGHERITA FLATBREAD

### COCKTAILS

10

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DIRTY BELVEDERE MARTINI  
JEFFERSON'S MANHATTAN  
PENTHOUSE ESPRESSO MARTINI

### WINE

10

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

### DRAFT BEER

7

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**COCKTAILS**

**CRAFT**

**21**

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**PAPER PLANE**

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

**NIGHT MARGARITA**

Illegal 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**

Patron Silver Tequila, Ginger, Cointreau, Lime

**HONEY-NUT OLD FASHIONED**

Peanut-infused Aberlour Scotch, Truffle Honey, Bitters



**COCKTAILS**

**MARTINIS** **20**

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**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** **20**

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**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

**25**



**COCKTAILS**

**GIN & TONICS** **20**

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**LONDON DRY**

Beefeater Gin, Fever Tree Tonic

**TOMER'S UNFILTERED**

Plymouth Gin, Tomer's Unfiltered Tonic

**BOTANICAL** **23**

Monkey 47, Fever Tree Indian Tonic

**ELDERFLOWER**

Hendrick's, Fever Tree Elderflower Tonic

**NEGRONIS** **20**

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**NEGRONI**

Plymouth

**BOULEVARDIER**

Bulleit Bourbon

**WHITE NEGRONI**

Plymouth Gin, Lillet Blanc, Suze

**MEZCAL NEGRONI**

Del Maguey Vida, Campari, Antica



## WINE

### SPARKLING

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### GLASS/BOTTLE

CAVA  
*Campo Viejo, Spain* 15/60

BRUT ROSE  
*Domaine Paul Buisse*  
*Crémant de Loire, France* 16/75

BRUT  
*Möet & Chandon, Champagne, France* 35/175

BRUT  
*Veuve Clicquot Yellow Label*  
*Champagne, France* 180

### WHITE

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PINOT GRIGIO  
*Riff, Alto Adige, Italy* 16/64

SAUVIGNON BLANC  
*Brancott Estate, Marlborough, '21* 17/68

NEWTON SKYSIDE, CHARDONNAY  
*California* 14/56

BARBOURSVILLE VINEYARDS  
*Viognier, Virginia* 19/76



## WINE

### **ROSÉ** **GLASS/BOTTLE**

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CHATEAU MINUTY <i>Gassin, France</i>	18/72
HAMPTON WATER <i>Pays d'Oc, France</i>	18/72
GEWURZTRAMINER <i>The Vice, Orange, Carneros, California</i>	18/72

### **RED**

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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**

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SAUTERNES	45/225
NONINO AMARO	17
AMARO MONTENEGRO	17
SAMBUCA	16
FRENET BRANCA	12



## BEER

### DRAFT

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<b>STELLA ARTOIS</b>	9
Leuven, Belgium, 5.2% ABV	
<b>EBB'S LAGER</b>	9
Brooklyn, NY, 5.3% ABV	
<b>TRUMER PILS</b>	9
Austria , 4.9% ABV	
<b>MONTAUK WAVE CHASER IPA</b>	10
Montauk, NY, 5.6% ABV	
<b>MODELO ESPECIAL</b>	9
Mexico, 5.4% ABV	

### BOTTLES & CANS

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<b>CORONA</b>	8
Mexico City, Mexico, 4.6% ABV	
<b>MONTAUK SUMMER ALE</b>	8
Montauk, NY, 5.6% ABV	
<b>KONA BIG WAVE GOLDEN ALE</b>	7
Kailua-Kona, HI, 4.4% ABV	
<b>BROOKLYN LAGER</b>	8
Brooklyn, NY, 5.2% ABV	
<b>HIGH NOON</b>	9
Peach or Pineapple	





## LOUNGE

	<b>CAVIAR DEILED EGGS</b>	23
	caviar, dijon, mayonnaise, paprika, whole grain mustard, lemon	
 	<b>MARKET CRUDITE</b>	15
	hummus & naan, crispy chickpeas, herb tzatziki	
	<b>CLASSIC SHRIMP COCKTAIL</b>	22
	classic cocktail sauce	
	<b>BLISTERED SHISHITOS</b>	13
	crispy shallots, lime aioli	
 	<b>CHIPS &amp; DIPS</b>	12
	guacamole, pickled shallots, queso fresco	
 	<b>BELGIUM FRIES</b>	12
	sriracha ketchup	
 	<b>GEM CAESAR SALAD</b>	15
	focaccia croutons, caesar dressing <i>add chicken +8   add salmon +12   add hanger steak +18</i>	
	<b>MINI LOBSTER ROLL</b>	26
	old bay mayo, brioche bun   add caviar +16	
 	<b>CRISPY RICE</b>	22
	yellowfin tuna tartare, sriracha mayo, avocado mousse	
	<b>WAGYU FRENCH DIP</b>	28
	pretzel bun, caramelized onion, swiss cheese, onion jus, horseradish creme	
	<b>CHIMI CHURASCO</b>	22
	sliced hanger, chimichurri, maldon salt	
	<b>CHICKEN TACOS</b>	17
	pickled shallots, lime crema, queso fresco	
	<b>BEEF TARTARE</b>	22
	focaccia, capers, cornichons, pecorino	



VEGETARIAN



VEGAN



GLUTEN FREE



HAPPY HOUR SELECTION

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



## LOUNGE

 	<b>MARGHERITA FLATBREAD</b> mozzarella, pecorino   add salumi +3	20
	<b>SALUMI FLATBREAD</b> mozzarella, hot honey	22
	<b>SMASH BURGER</b> house special sauce, smoked cheddar, b&b pickles	24
	<b>PORK BELLY SLIDER</b> jicama slaw, kimchi mayo	19
	<b>NASHVILLE HOT CHICKEN SLIDER</b> B&B pickle, chili dusted, brioche bun	16
	<b>BROCCOLI RABE AND SAUSAGE FLATBREAD</b> mozzarella, olive oil, cracked pepper	23



VEGETARIAN



VEGAN



GLUTEN FREE



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## DESSERT

<b>BOMBOLONIS</b> vanilla pastry cream, berry compote	12
<b>VANILLA BLOOD ORANGE PANNA COTTA</b> dried orange, mint	12
<b>BLACK FOREST CHOCOLATE MOUSSE</b> bittersweet chocolate mousse, brandied cherries, honey whipped cream	12
<b>SEASONAL SORBETS &amp; ICE CREAMS</b> by Bad Habit	12
<b>AFFOGATO</b>	12