



# PENTHOUSE

ON PARK



Concrete Hospitality Group

[CONCRETEHG.COM](https://www.concretehg.com)

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

IG @PENTHOUSEONPARK | @CONCRETEHOSPITALITYGROUP | TIKTOK @CONCRETEHG



## HAPPY HOUR

WEEKDAYS 4 - 6 PM

### PLATES

HALF OFF

---

MARKET CRUDITE  
BLISTERED SHISHITOS  
CHIPS & DIPS  
BELGIUM FRIES  
GEM 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*  
BRUT 20  
*Veuve Clicquot Yellow Label*  
HALF OFF SELECT CHAMPAGNE BOTTLES

### DRAFT BEER

7

---



## FALL/WINTER SPECIALS

### COCKTAILS

---

<b>THE FIG &amp; THYME MARTINI</b>	20
Fig, Lemon, Thyme Syrup, Grey Goose	
<b>COCOA ESPRESSOTINI</b>	18
Espresso, Kahlua, Cocoa, Vodka	
<b>SMOKED PEAR MARTINI</b>	18
Honey, Pear, Disaronno, Hendrick's	
<b>GIBSON</b>	18
Tanqueray, Bianco Vermouth, Onion Brine	
<b>DIRTY MARTINI WITH BLUE CHEESE STUFFED OLIVES</b>	20
Belvedere, Olive Brine, Blue Cheese Stuffed Olives	



**COCKTAILS**

**CRAFT**

**21**

---

**PAPER PLANE**

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

**NIGHT MARGARITA**

Illegal Mezcal, Cointreau, Agave, Jalapeño, Lime,  
Fennel Salt Rim

**DAY MARGARITA**

Patron Silver Tequila, Ginger, Cointreau, Lime

**CUCUMBER REFRESHER**

Monkey 47 Gin, Lime, Mint, Cucumbers

**BLUEBERRY SMASH**

Absolut Vodka, Lemon, Lavender, Ginger, Blueberries

**OVER THE HILLS & FAR AWAY**

Hudson Bourbon, Strawberry, Lemon

**MIDNIGHT BRAMBLE**

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

**HONEY-NUT OLD FASHIONED**

Peanut-infused Aberlour Scotch, Truffle Honey, Bitters



**COCKTAILS**

**MARTINIS** **20**

---

**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

**DRY MARTINI CAVIAR STUFFED OLIVES** **27**

Belvedere, Carpano Dry Vermouth, Caviar stuffed olive

**MANHATTANS** **20**

---

**JEFFERSON'S**

Jefferson Bourbon, Antica, Bitters

**BLACK**

Hudson Bourbon, Averna Amaro, Bitters

**RYE ON THE ROCKS**

Woodinville Rye, Antica, Bitters

**ROB ROY** **25**

Aberlour Scotch, Antica, Bitters



**COCKTAILS**

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

---

**LONDON DRY**

Beefeater Gin, Fever Tree Tonic

**BOTANICAL** **23**

Monkey 47, Fever Tree Indian Tonic

**ELDERFLOWER**

Hendrick's, Fever Tree Elderflower Tonic

**NEGRONIS** **20**

---

**NEGRONI**

Tanqueray

**BOULEVARDIER**

Bulleit Bourbon

**WHITE NEGRONI**

Tanqueray, Lillet Blanc, Suze

**MEZCAL NEGRONI**

Del Maguey Vida, Campari, Antica



## WINE

### SPARKLING

---

### GLASS/BOTTLE

CAVA 16/60  
*Campo Viejo, Spain*

BRUT ROSE 17/75  
Domaine Paul Buisse  
*Crémant de Loire, France*

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

BRUT 180  
Veuve Clicquot Yellow Label  
*Champagne, France*

### WHITE

---

PINOT GRIGIO 17/64  
*Riff, Alto Adige, Italy*

SAUVIGNON BLANC 16/68  
Brancott Estate, Marlborough, '21

BARBOURSVILLE VINEYARDS 20/76  
*Viognier, Virginia*

HARKEN CHARDONNAY 14/56  
*Central Coast, California*



## WINE

### **ROSÉ** **GLASS/BOTTLE**

---

CHATEAU MINUTY <i>Gassin, France</i>	20/72
HAMPTON WATER <i>Pays d'Oc, France</i>	20/72
GEWURZTRAMINER <i>The Vice, Orange, Carneros, California</i>	18/72

### **RED**

---

GAMAY <i>Domaine Dupeuble, Beaujolais, France</i>	21/80
PINOT NOIR <i>Chamisal, Carneros, California</i>	17/64
PINOT NOIR <i>Bouchard Bourgogne, Burgundy, France</i>	26/100
SYRAH <i>Chateau du Saint Cosme, Cotes du Rhone, France</i>	17/64
TERRAZAS DE ALTOS, MALBEC <i>Mendoza, Argentina</i>	16/52
SANGIOVESE <i>Fattoria Selvapiana, Chianti, Italy</i>	20/76
CABERNET SAUVIGNON <i>Textbook, Napa, California</i>	25/100

### **AFTER DINNER**

---

NONINO AMARO	17
AMARO MONTENEGRO	17
SAMBUCA	16
FRENET BRANCA	12



## BEER

### DRAFT

---

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

### BOTTLES & CANS

---

<b>CORONA</b>	9
Mexico City, Mexico, 4.6% ABV	
	8
<b>KONA BIG WAVE GOLDEN ALE</b>	
Kailua-Kona, HI, 4.4% ABV	
	9
<b>BROOKLYN LAGER</b>	
Brooklyn, NY, 5.2% ABV	
	10
<b>HIGH NOON</b>	
Peach or Pineapple	



## LOUNGE

	<b>CAVIAR DEVILED 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>	18
	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
	<b>7 SPICE-CRUSTED LAMB CHOPS</b> pomegranate molasses and seeds, mint pesto	28
	<b>SALMON CRUDO</b> orange segments, pomegranate seeds, scallion	22



VEGETARIAN



VEGAN



GLUTEN FREE



HAPPY HOUR SELECTION

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



## DESSERT

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