

# TRADEMARK

bar + kitchen

## signature cocktails

<b>GOOD VIBRATIONS</b>	15
elderflower, hibiscus, lemon, prosecco	
<b>ANOTHER DAY IN PARADISE</b>	16
grey goose vodka, rosemary, lemon, soda	
<b>WAKE ME UP</b>	18
tito's vodka, mr. black cold brew liqueur, fresh espresso, demerara	
<b>NOT YOUR CLOVER CLUB</b>	17
gin lane pink gin, pineapple, berry compote, lemon	
<b>ENDLESS SUMMER</b>	16
cazadores blanco tequila, jalapeño, cucumber, lime, agave, tajín	
<b>WELCOME TO THE JUNGLE</b>	16
bacardi rum, pineapple, lime, campari	
<b>EMPIRE STATE OF MIND</b>	17
great jones bourbon, apple cider honey, ginger beer, lime, mint	

## classic cocktails

<b>OLD FASHIONED</b>	16	<b>MANHATTAN</b>	17
hudson bourbon		sagamore rye	
<b>PALOMA</b>	16	<b>NEGRONI</b>	16
aldez blanco tequila, grapefruit, demerara, soda, lime		gin lane or illegal mezcal	

# beer

<b>STELLA ARTOIS</b>	8
european pale lager   belgium   5%	
<b>CORONA</b>	7
lager   mexico   4.6%	
<b>BLUEPOINT TOASTED LAGER</b>	8
amber/red lager   new york   5.5%	
<b>CONEY ISLAND MERMAID PILSNER</b>	8
german pilsner   new york   5.2%	
<b>BROOKLYN PULP HAZY IPA</b>	8
new england ipa   new york   8%	
<b>SHOCK TOP</b>	9
16oz can   witbier   missouri   5.2%	
<b>BUD LIGHT</b>	5
lager   missouri   4.2%	
<b>GUINNESS “PUB CAN” DRAUGHT STOUT</b>	10
irish dry stout   ireland   4.2%	
<b>HEINEKEN ZERO</b>	5
non-alcoholic	

# mocktails 9

<b>HIBISCUS MULE</b>	
<b>BERRY LEMONADE</b>	
<b>CUCUMBER JALAPEÑO MINT SODA</b>	

# wine

5oz glass | 8oz glass | bottle

## white

<b>PINOT GRIGIO</b> casa lunardi, italy	13   20   52
<b>CHARDONNAY</b> sea sun, california	15   24   60
<b>SAUVIGNON BLANC</b> veramonte, chile	14   22   56
<b>SAUVIGNON BLANC</b> daou, california	44 bottle
<b>WHITE BLEND</b> conundrum, california	48 bottle
<b>CHARDONNAY</b> flowers, sonoma coast	115 bottle

## rosé

<b>I THE BEACH HOUSE</b> south africa	13   20   52
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## sparkling

<b>I PROSECCO</b> stellina de notte, italy	12   19   48
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## red

<b>NERO D'AVOLA</b> cusumano, sicily	13   20   52
<b>CABERNET SAUVIGNON</b> braai, south africa	14   22   56
<b>PINOT NOIR</b> elouan, oregon	15   24   60
<b>MALBEC</b> felino by paul hobbs, argentina	48 bottle
<b>CABERNET SAUVIGNON</b> decoy, sonoma	58 bottle
<b>RED BLEND</b> harvey & harriet, paso robles	80 bottle
<b>RED BLEND</b> leviathan, california	90 bottle
<b>PETITE SIRAH</b> caymus suisan "grand durif"	130 bottle
<b>PINOT NOIR</b> flowers, sonoma coast	140 bottle
<b>CABERNET SAUVIGNON</b> caymus, napa valley	210 bottle

ask your server for seasonal or interesting selections available

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# happy hour

**3pm-7pm weekdays**  
**at the bar, in il salotto, and on patio**

**\$5 SELECT BEERS**  
**\$7 SELECT GLASSES OF WINE**  
**\$8 HOUSE HIGHBALLS**  
**\$10 SELECT SPECIALTY COCKTAILS**  
**\$7 BAR SNACKS**  
**\$10 DAILY FLATBREAD**

**JOIN US FOR LIVE MUSIC ON THE  
PATIO EVERY THURSDAY!**

**book an event with us**

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**order catering**

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