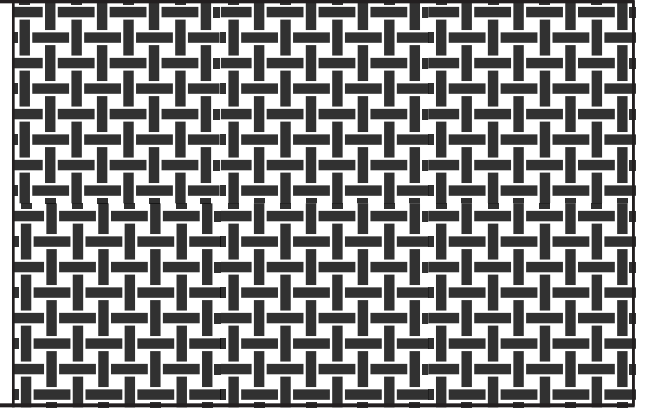


# TRADEMARK

bar + kitchen



@trademarknyc • www.trademarktaste.com • 38 w 36th street, new york, ny 10018

## appetizers

### WHIPPED FETA

shishitos, hot honey, dukka, crusty bread 14.

### HUMMUS

pickled chiles, radish, cucumber, naan 12.

### MORNING SMOOTHIE

orange, pineapple, banana, mango 14.

### GREEK YOGURT + GRANOLA

seasonal fruit, toasted coconut, honey + lemon gin dressing 15.

**TM**

### BURRATA + GARLIC KNOTS

tomato jam 18.

### PROSCIUTTO FLATBREAD

whipped ricotta, mozzarella, arugula, hot honey, roasted grapes 18.

### SMOKED SALMON FLATBREAD

dill cream cheese, red onion, pickled chilis, crispy capers 19.

## salads

upgrades:

shrimp +12 | chicken +10

salmon +12 | steak +12

### COBB

blue cheese, hard cooked egg, avocado, bacon, market lettuce, red wine + roasted shallot vinaigrette 18.

### BABY KALE CAESAR

parmesan croutons, watermelon radish 17.

### HOUSE

red onion, cherry tomato, radish, feta, lemon vinaigrette 15.

## sandwiches + burgers

with house chips or market salad  
upgrade to fries +3

### SMOKED SALMON BAGEL

crispy quinoa, avocado, pepitas, pickled onions, cherry tomato 20.

### BEC CROISSANT

bacon, scrambled egg, cheddar, spicy aioli 19.

**TM**

### DOUBLE PATTY BURGER

american, caramelized onions, house sauce, b+b pickles, brioche bun 19.  
bacon +2, fried egg +2

## sides

**FRIES** 8. add truffle + parmesan 2

**BREAKFAST POTATOES** 10.

**SMOKED BACON** 11.

**TURKEY SAUSAGE** 8.

**FRUIT + BERRIES** 13.

**TWO EGGS ANY STYLE** 10.

**TOASTED BAGEL** 5. plain or everything

**TOASTED SOURDOUGH** 5.

## brunch favorites

### HOUSE OMELETTE

parma ham, wild mushrooms, shishitos, swiss chard, aged cheese 20.

**TM**

### ESPRESSO RUBBED STEAK + EGGS

two sunny side up eggs, breakfast potatoes 36.

### PASTRAMI BENEDICT-ISH

poached eggs, hollandaise, coffee onion jam 21.

### STUFFED FRENCH TOAST

nutella, banana, berries, maple syrup 20.

### EGGS IN HELL

spicy lamb merguez, sausage, pepperonata, feta, naan 22.

**TM**

### COFFEE BRAISED SHORT RIB HASH

roasted shallots, potatoes, sweet pickled peppers 21.

### CHICKEN + WAFFLE

hot honey, whipped butter, pickled fresnos, maple syrup 20.  
fried egg +2

### SMASHED AVOCADO

charred lime, toasted sourdough 18.  
fried egg +2

# brunch



for those of us  
with allergies

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

executive chef  
alex mixcoatl



## signature cocktails

### GOOD VIBRATIONS

elderflower, hibiscus, lemon, prosecco 15.

### ANOTHER DAY IN PARADISE

grey goose vodka, rosemary, lemon, soda 16.

### NOT YOUR CLOVER CLUB

gin lane pink gin, pineapple, berry compote, lemon 17.

### SOUTH OF OAXACA

ilegal mezcal, aztec mole + angostura bitters, agave, orange 17.

### BERRY ME NOW

great jones bourbon, lemon, mixed berries, mint 16.

### DIAL UP THE HEAT

milagro blanco tequila, cucumber, jalapeño, lime, tajin 16.

## classic cocktails

ANGEL'S ENVY OLD FASHIONED 17.

HUDSON MANHATTAN 17.

HENDRICKS NEGRONI 17.

MAESTRO DOBEL PALOMA 16.



brunch  
drinks

BLOODY MARY 13.

MIMOSA OR BELLINI 10.

BOTTLE OF PROSECCO

with assorted juices 35.

(only available sat + sun until 3pm)

## coffee cocktails

### COFFEE OLD FASHIONED

bacardi cuatro rum, sagamore rye, espresso liqueur, chocolate bitters 17.

### ESPRESSO MARTINI

ketel one vodka, espresso liqueur, fresh espresso, demerara 18. (patron reposado +2)

### IRISH COFFEE

bushmill's irish whiskey, coffee, coffee cream 15.

### COCO-COFFEE

coconut cartel rum, coconut cream, espresso liqueur, cinnamon 16.



### ESPRESSO MARTINI FLIGHT

seasonal selections 29.

### SEASONAL ESPRESSO MOCK-TINI

non-alcoholic vodka alternative, fresh espresso 12.

## mocktails 9.

HIBISCUS MULE

BERRY LEMONADE

PINEAPPLE GINGER FIZZ



## wine

5oz glass | 8oz glass | bottle

### white + rosé

PINOT GRIGIO casa lunardi, italy 13. | 20. | 52.

CHARDONNAY sea sun, california 15. | 24. | 60.

SAUVIGNON BLANC paul buisse, france 14. | 22. | 56.

ROSÉ chateau de berne, france 14. | 22. | 56.

WHITE BLEND conundrum, california 45. bottle

SAUVIGNON BLANC daou, california 50. bottle

CHARDONNAY flowers, sonoma coast 115. bottle

### sparkling

PROSECCO gabbiano, italy 12. | 19. | 48.

BRUT CHAMPAGNE banshee ten of cups, california 70. bottle

BRUT CHAMPAGNE marc hebrart, france 110. bottle

CHAMPAGNE laurent perrier, france 150. bottle

### red

NERO D'AVOLA cusumano, sicily 13. | 20. | 52.

CABERNET SAUVIGNON banshee, california 14. | 22. | 56.

MALBEC tahuan, mendoza 14. | 22. | 56.

PINOT NOIR elouan, oregon 15. | 24. | 60.

MALBEC felino by paul hobbs, argentina 48. bottle

CABERNET SAUVIGNON decoy, sonoma 60. bottle

RED BLEND harvey & harriet, paso robles 80. bottle

ROSSO DI MONTALCINO caparzo, italy 70. bottle

RED BLEND leviathan, california 90. bottle

PETITE SIRAH caymus suisan "grand durif" 130. bottle

PINOT NOIR flowers, sonoma coast 140. bottle

CABERNET SAUVIGNON caymus, napa valley 210. bottle

ask your server for seasonal or interesting selections available

## beer

### STELLA ARTOIS

european pale lager | belgium | 5%

8.

### CORONA

lager | mexico | 4.6%

7.

### BLUEPOINT TOASTED LAGER

amber/red lager | new york | 5.5%

8.

### CONEY ISLAND MERMAID PILSNER

german pilsner | new york | 5.2%

8.

### BROOKLYN PULP HAZY IPA

new england ipa | new york | 8%

8.

### SHOCK TOP

16oz can | witbier | missouri | 5.2%

9.

### BUD LIGHT

lager | missouri | 4.2%

5.

### GUINNESS "PUB CAN" DRAUGHT STOUT

irish dry stout | ireland | 4.2%

10.

### HEINEKEN ZERO

non-alcoholic

5.

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