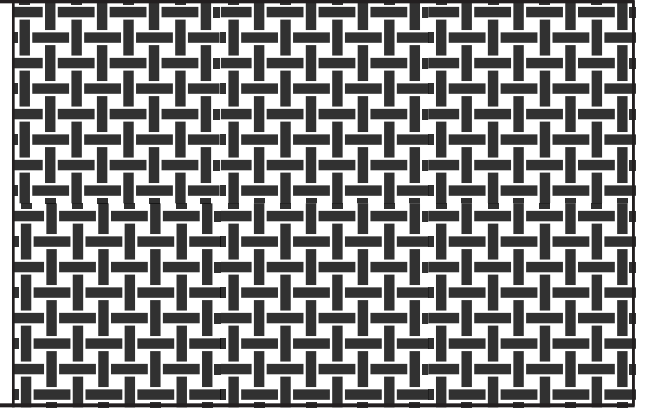


TRADEMARK

bar + kitchen



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

appetizers

WHIPPED FETA

shishitos, hot honey, crusty bread 14.

HUMMUS

pickled chiles, radish, cucumber, naan 12.

ARANCINI

spinach, artichoke, saffron sauce 12.



BURRATA + GARLIC KNOTS
tomato jam 18.

MEATBALLS

ricotta, crushed tomato, lemon, basil 14.

SHISHITOS

citrus zest 12.

CHICKEN WINGS

choice of: cholula, buffalo, or bbq
served with house-made ranch 19.

CRISPY CALAMARI

sweet + sour sauce, pickled fresnos,
preserved lemon aioli 16.

PASTRAMI SLIDERS

coffee-onion jam, cheddar, b+b pickles 15.

flatbreads

MARGHERITA

san marzano tomato, mozzarella,
basil 16.



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

salads

upgrades:

shrimp +I2 | chicken +I0

salmon +I2 | steak +I2

COBB

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

BABY KALE CAESAR

parmesan croutons,
watermelon radish 17.

QUINOA BOWL

arugula, hummus, asparagus,
dried raisins, pepitas,
lemon vinaigrette 16.

HOUSE

market lettuce, feta, shallots,
cherry tomatoes, radishes,
lemon vinaigrette 15.

sandwiches + burgers

with house chips or market salad

FRIED CHICKEN SANDWICH

pickled fresnos, hot honey,
slaw, remoulade, brioche bun 18.

VEGGIE BURGER

pickled onion, frisée, tomato,
fresno chili mayo, brioche bun 19.



DOUBLE PATTY BURGER

american, caramelized onions,
house sauce, b+b pickles,
brioche bun 19.

SHORT RIB FRENCH DIP

cherry pepper jam,
aged cheese, au jus 19.

mains

CRISPY FISH TACOS

avocado salsa, pickled shaved cabbage,
watermelon radish 25.



NESPRESSO RUBBED STEAK FRITES

8oz ny strip, herb butter, fries 34.

COFFEE BRAISED SHORT RIB RAGÚ

house-made paccheri,
stracciatella 26.

GRILLED PORK CHOP

grilled broccolini, garlic confit,
truffle au jus, charred lemon 32.

PAN SEARED SALMON

asparagus, lemon butter,
capers, tarragon 28.



CHEF A'S BOLOGNESE

house made pasta, parmesan,
soft ricotta 26.

BRICK CHICKEN

lemon butter, cherry peppers 28.

HOUSE-MADE WILD MUSHROOM + RICOTTA RAVIOLI

parmesan, truffle oil 22.

sides

FRIES 8. add truffle + parmesan 2

CRISPY YUKONS 8.

GRILLED ASPARAGUS 9. lemon

GRILLED BROCCOLINI 8. garlic oil

CRISPY SPROUTS 8. maple

MAC AND CHEESE 8.



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

hendricks 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.

SPRING 44 NEGRONI 15.

MILAGRO PALOMA 15.

mocktails 9.

HIBISCUS MULE

BERRY LEMONADE

PINEAPPLE GINGER FIZZ

wine

5oz glass | 8oz glass | bottle

white + rosé

PINOT GRIGIO villa puccini, italy 13. | 20. | 52.

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

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

ROSÉ soleil vin de bonte, south africa 14. | 22. | 56.

WHITE BLEND conundrum, california 45. bottle

SAUVIGNON BLANC daou, california 50. bottle

sparkling

SPARKLING WINE steorra, california 12. | 19. | 48.

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.

CABERNET SAUVIGNON decoy, sonoma 60. bottle

RED BLEND leviathan, california 90. bottle

PETITE SIRAH caymus susan "grand durif" 130. bottle



brunch
drinks

BLOODY MARY 13.
MIMOSA OR BELLINI 10.

BOTTLE OF BUBBLES
with assorted juices 35.
(only available sat + sun until 3pm)

ask your server for seasonal or interesting selections available

coffee cocktails

ESPRESSO MARTINI

ketel one vodka, mr. black liqueur, fresh Nespresso, demerara 18.

IRISH COFFEE

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

SEASONAL ESPRESSO MOCK-TINI less than .05% abv
lyre's coffee originale, fresh Nespresso 12.



BOARDS & BUBBLES

every Friday and Saturday 5pm-close

\$40 per person includes bottomless bubbles
for 1.5 hours and choice of one board per person

boards:

FARMSTEAD CHEESE

ARTISANAL CHARCUTERIE

HUMMUS pickled chiles, radish, cucumber, naan

MARGHERITA FLATBREAD

SEASONAL DESSERT

upgrade to select house wines +15.

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.

BUD LIGHT

lager | missouri | 4.2%

6.

GUINNESS "PUB CAN" DRAUGHT STOUT

irish dry stout | ireland | 4.2%

9.

GUINNESS 0.0

less than .05% abv

7.

HEINEKEN ZERO

non-alcoholic

7.

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