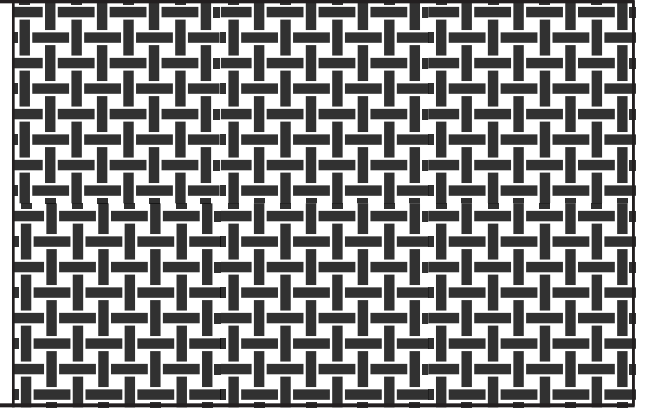


TRADEMARK

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, grilled crostini 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, arugula, hot honey, roasted grapes 20.

SMOKED SALMON FLATBREAD

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

salads

upgrades:

shrimp +14 | chicken +10

salmon +10 | steak +14

COBB

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

CAESAR

romaine, parmesan, croutons, creamy caesar dressing 17.

HOUSE

market lettuce, house 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 cheese, b+b pickles, caramelized onions, house sauce, brioche bun 22.
bacon +2, fried egg +2

sides

FRIES 9. 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 16.

ANOTHER DAY IN PARADISE

vodka, rosemary, lemon, soda 17.

NOT YOUR CLOVER CLUB

gin, pineapple, berry compote, lemon 18.

SOUTH OF OAXACA

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

BERRY ME NOW

bourbon, lemon, mixed berries, mint 17.

DIAL UP THE HEAT

blanco tequila, cucumber, jalapeño, lime, tajin 17.

classic cocktails

OLD FASHIONED 17.

MANHATTAN 17.

NEGRONI 17.

PALOMA 16.

mocktails 9.

HIBISCUS MULE

BERRY LEMONADE

PINEAPPLE GINGER FIZZ

wine

5oz glass | 8oz glass | bottle

white + rosé

PINOT GRIGIO villa puccini, italy 14. | 22. | 56.

CHARDONNAY sea sun, california 16. | 26. | 64.

SAUVIGNON BLANC paul buisse, france 17. | 27. | 68.

ROSÉ souleil vin de bonte, france 15. | 24. | 60.

sparkling

SPARKLING WINE cantine povero, italy 11. | 17. | 44.

BRUT CHAMPAGNE marc hebrart, france 110. bottle

CHAMPAGNE laurent perrier, france 150. bottle

red

NERO D'AVOLA cusumano, sicily 15. | 24. | 60.

CABERNET SAUVIGNON banshee, california 18. | 29. | 72.

PINOT NOIR elouan, oregon 17. | 27. | 68.



brunch
drinks

BLOODY MARY 15.
MIMOSA OR BELLINI 11.

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

vodka, coffee liqueur, fresh Nespresso, demerara 19.

IRISH COFFEE

irish whiskey, coffee, coffee cream 15.

SEASONAL ESPRESSO MOCK-TINI less than .05% abv
lyre's coffee originale, fresh Nespresso 15.



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 8.
european pale lager | belgium | 5%

CORONA 8.
lager | mexico | 4.6%

BLUEPOINT TOASTED LAGER 8.
amber/red lager | new york | 5.5%

CONEY ISLAND MERMAID PILSNER 8.
german pilsner | new york | 5.2%

EBBS NO. 3 8.
american ipa | new york | 6.4%

BUD LIGHT 8.
lager | missouri | 4.2%

GUINNESS "PUB CAN" DRAUGHT STOUT 9.
irish dry stout | ireland | 4.2%

GUINNESS 0.0 8.
less than .05% abv

HEINEKEN ZERO 8.
non-alcoholic

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