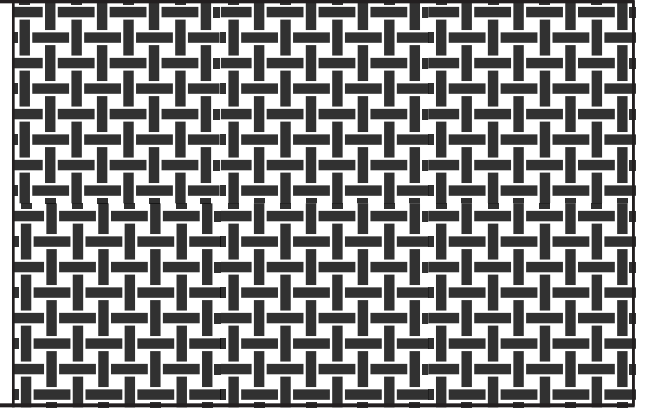


# TRADEMARK

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.

### ARANCINI

spinach, artichoke, saffron sauce 14.



### BURRATA + GARLIC KNOTS

tomato jam 18.

### CHICKEN WINGS

hot cholula sauce or bbq served with ranch 17.

### MEATBALLS

ricotta, tomato, basil, parmesan 16.

### SHISHITOS

chili spiced, hot honey 12.

### GUACAMOLE

tortilla chips or vegetable crudités 12.

### CRISPY CALAMARI

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

### PASTRAMI SLIDERS

coffee-onion jam, gruyère, b+b pickles 16.

## flatbreads

### MARGHERITA

tomato sauce, mozzarella, basil 16.



### PROSCIUTTO

whipped ricotta, arugula, hot honey, roasted grapes 20.

### BBQ CHICKEN

cheese sauce, onions, bacon, mozzarella 18.

## salads

upgrades:

shrimp +14 | chicken +10

salmon +10 | steak +14

### COBB

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

### CAESAR

romaine, parmesan, croutons, creamy caesar dressing 17.

### FARMER'S MARKET

red onion, cherry tomato, cucumber, lemon vinaigrette 16.

### QUINOA BOWL

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

### HOUSE

market lettuce, house vinaigrette 15.

## sandwiches + burgers

with house chips or market salad

### FRIED CHICKEN SANDWICH

pickled fresnos, hot honey, slaw, remoulade, brioche bun 20.

### TUNA BURGER

wasabi mayo, lettuce, tomato, b+b pickles 22.



### DOUBLE PATTY BURGER

american cheese, b+b pickles, caramelized onions, house sauce, brioche bun 22.

### SHORT RIB FRENCH DIP

cherry pepper jam, caramelized onions, aged cheese, au jus 20.

## mains

### CRISPY FISH TACOS

avocado salsa, pickled shaved cabbage, watermelon radish 25.



### STEAK FRITES

8oz steak, herb butter, fries nice lil' salad 36.

### BRAISED SHORT RIB

mashed potatoes, roasted carrots, crispy onions 28.

### GRILLED PORK CHOP

roasted vegetables, apple butter, jus 34.

### 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 29.

### HOUSE-MADE WILD MUSHROOM + RICOTTA RAVIOLI

parmesan, truffle oil 24.

## sides

**FRIES** 9. add truffle + parmesan +2

**CRISPY YUKONS** 8.

**GRILLED ASPARAGUS** 10. lemon

**MASHED POTATOES** 8. add truffle +2

**CRISPY SPROUTS** 8. maple

**MAC AND CHEESE** 10.

add bacon +10, short ribs +14, or chicken +14



for those of us  
with allergies

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

chef de cuisine  
rodolfo pena



## 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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