

ALPHABET

BAR + CAFÉ

HOUSE COCKTAILS

LA VENDER

Vodka, Lemon, Touch of Lavender
16

HABANERO

Tequila, Lime, Agave, Touch of Habanero
16

BLACKBERRY

Gin, Blackberry, Lemon, Touch of Honey
16

OLD FASHIONED

Bourbon, Angostura Bitters
17

NEGRONI

Gin, Campari, Sweet Vermouth
17

Sips from Cathédrale

San Simón

Tequila, Pomegranate, Hibiscus,
Habanero Shrub, Lime
19

Masculin Féminin

Bourbon, Genepy Alpes, Sweet Vermouth
19

Aviation

Gin, Maraschino, Creme de Violette, Lemon
19

WINE BY THE GLASS

SPARKLING

Veuve Ambal, Blanc de Blancs NV	16
Moët Brut Imperial Reserve NV	26
Veuve Cliquot Rosé NV	28

WHITE

Riesling, Selbach, 'Incline', Mosel, Germany 2018	15
Pinot Grigio, Zuccolo Friuli, Italy 2018	15
Sauvignon Blanc, Mount Riley Marlborough, New Zealand 2019	16
Chardonnay, Au Bon Climat Santa Barbara, CA 2019	17
Vouvray, Damien Pinon, 'Tuffo', Loire Valley, France 2018	18
Chardonnay, Bourgogne Blanc, Olivier Leflaive Arinzano 'Les Sétilles', Burgundy, France 2018	20

ROSÉ

Corvina/Trebbiano/ Syrah/Carménere '11 Minutes' Trevenezie, Italy	14
Listan Negro Rosado, 'Los Bermejos' Lanzarote, Canary Islands, Spain, 2020	16

RED

Citto Toscana, Tuscany, Italy 2019	16
Pinot Noir, Hirschy Vineyard, Dusoil, Willamette, OR 2019	18
Bordeaux, Gonet-Médville, 'cru Monplaisir', Bordeaux Supérieur	20
Cabernet Sauvignon, Whitehall Lane 'Tre Leoni', Napa, CA 2017	26

BEERS

Bronx Brewery IPA, No Resolutions Bronx, NY	9
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Dogfish Head Sour, SeaQuench Milton, DE	9
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European Pale Lager, Stella Belgium	9
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Wheat Beer, Kronenbourg Blanc Alsace, France	10
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FROM THE KITCHEN

A Taste of Cathédrale

APPETIZERS

Warm Dates 7
Marcona Almonds, Roquefort Cheese

Salade Verte 16
Radish, Pea Confit, Cucumber, Sherry Vinaigrette

Tomato Provençal 18
Capers, Shallot, Champagne Vinegar

Steak Tartare 19
Horseradish, Olive Tapenade, Gaufrette Chips

Burrata 22
Nardello Peppers, Chickpea Pancake, Lemon Thyme

ENTRÉES

8oz Prime Cheeseburger 28
Cheddar, Tomato Provençal, Pain au Lait Bun

Fettuccine 29
French Butter, Parmesan, Cracked Pepper

Summer Squash Ragoût 33
Zucchini Pesto, Pinenuts, Squash Blossom Gemolata

Pané Diable 35
Breaded Chicken Breast, Mustard, Endive, Asian Pear

Faroe Island Salmon 37
Fava & Corn Succotash, Fines Herbes, Harissa

16oz Entrecôte Au Poivre 59
Escargot Butter, 'Steak Frites'

MORE FROM THE KITCHEN

SIDES

Cous Cous Jardinière 12

Spinach 12

Garnet Sweet Potato 12

Macaroni Gratin Jambon 14

DESSERT

Blueberry Beignets 12
Blueberry Compote, Crémé Anglaise

Apricot Basque Cheesecake 13
Chantilly Cream, Apricot Preserve

Matcha Profiterole 13
Matcha Ice Cream, Hot Dark Chocolate Sauce

Black Forrest Cake 14
Ganache, Chocolate Biscuit, Cherries

Sorrento Lemon 16
Wildflower Honeycomb

Tarte Tropicaine 17
Diplomat Cream, Tri-Star Strawberries

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