



Rooftop Bar & Restaurant

# GALLOW GREEN

At The McKittrick Hotel  
Home of Sleep No More

# WINE

## Red

Princess Gaby, Cabernet Sauvignon

FRANCE 17/68

Josh Cellars, Pinot Noir

CALIFORNIA 15/60

## White

Proud Pour "Oyster" Sauvignon Blanc

CALIFORNIA 14/56

Mâcon-Villages, Chardonnay

FRANCE 15/60

Pine Ridge, Chenin Blanc

CALIFORNIA 14/56

## Rosé

Day Owl

CALIFORNIA 13/56

Mas De Cadenet Côtes du Provence

FRANCE 15/60

Ameztoi, Txakolina

2015 SPAIN 64

Duncan Quinn

FRANCE 1.5L/3L 125/250

## Sparkling

Collalbrigo Brut, Prosecco

ITALY 14/56

Laurent Perrier Brut, Champagne

FRANCE 375ML 50

Veuve Clicquot

FRANCE 30/150

Val De Mer Brut Rosé

FRANCE, NV 15/60

# COCKTAILS

Sleep No More 17

VODKA, ELDERFLOWER, BUTTERFLY-PEA FLOWERS,  
CITRUS AND CIDER

Gallow Green 17

BOURBON, GRAHAM CRACKER, PEAR, APPLE,  
FRESH GINGER, BLUE CURAÇAO

Lies With Wolves 17

GIN, DRAGON FRUIT, ANCHO CHILI, BANANA,  
SHERRY, GINGER BEER

QueensBridge 17

RUM, AMARO MONTENEGRO, LIME, BITTERS

'39 Spritz 17

PASSIONFRUIT, APEROL, CAPPELLETTI, SPARKLING ROSÉ

Summer Bees 17

TEQUILA, WATERMELON, VANILLA, KAFFIR LIME

Day Witch 17

MEZCAL, PINEAPPLE GOMME, CUCUMBER, GENTIAN

Toki Highball 17

JAPANESE WHISKEY, HIGHLY CARBONATED WATER, APRICOT

## Stirred & Strong

Old McKittrick 17

MEZCAL, OVERPROOF RUM, CACHAÇA, SHERRY, MOLE BITTERS

Manderley 17

ABSINTHE SUPERIOR, VELVET FALERNUM, LILLET, NUTMEG

Prisoners of Her Majesty 17

SCOTCH, IRISH & TENNESSEE WHISKEYS, WALNUT

# BEER

## Draft 9

KCBC Pilsner 5.5% ABV

Firestone Lager 4.5% ABV

Allagash White 5.2% ABV

Five Boroughs New England IPA 4.2% ABV

Empire East Coast Amber 5.6% ABV

Braven Mckittrick Stout 5.1% ABV

## Bottles & Cans

Dogfish Head Seaquench 4.6% ABV 8

Ommegang Brut IPA 6.3% ABV 9

Left Hand Milk Stout 6.0% ABV 8

Wölffer Dry Cider 7.0% ABV 10

Clausthaler Dry Hopped 0.0% ABV 8

# NO A.B.V.

Thunder Wolf 9

WATERMELON, VANILLA, LIME, GINGER

Gypsy River 9

ELDERFLOWER, PINEAPPLE, LEMON, CUCUMBER

## RAW BAR

Oysters 25 / 48

WITH MIGNONETTE, COCKTAIL SAUCE, FRESH LEMON

Shrimp Cocktail 28

WILD SHRIMP FROM THE SEA OF CORTEZ SERVED WITH COCKTAIL SAUCE

## SALAD

Herb Salad 18

PARSLEY, CILANTRO, OPAL BASIL, THAI BASIL, LEMON BASIL, CHIVES, MINT, SHISO,  
HEIRLOOM CHERRY TOMATOES, CUCUMBERS, GINGER DRESSING

Little Gem With Salmon 28

GRILLED WILD SCOTTISH SALMON, BUTTER LETTUCE, GEM LETTUCE, SLICED WATERMELON RADISHES, PARSLEY, MINT,  
CHIVES, GARLIC CROUTONS, BREAD CRUMBS, TAHINI DRESSING

Kale & Quinoa 18

LOLLIPOP KALE, BABY KALE, RED QUINOA, ROASTED BABY RED BEETS, AGRUMATO OLIVE OIL, GOAT CHEESE

Crudite 28

ASSORTED FRESH RAW VEGETABLES, RAMP AIOLI, OLIVE TAPENADE

Eggplant Salad 17

ROASTED EGGPLANT, CHICKPEAS, FETA CHEESE, BABY ARUGULA, RED CHERRY TOMATOES, LEMON DRESSING

Grilled Chicken Paillard 22

WITH FRISEE, BABY SPINACH, ROASTED TOMATO, FRIED SHALLOTS, CHICKEN JUS, MUSTARD DRESSING

## PIZZAS

Prosciutto 23

ARUGULA, BURRATA, BABY ARUGULA, PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL

Margherita 22

BIANCO TOMATO SAUCE, BASIL, PARMESAN, FIORI DI LATTE MOZZARELLA

Meatball 23

MEATBALLS, TOMATO SAUCE, MICRO BASIL

Tarte Flambée 22

BACON, SLICED ONIONS, NUTMEG, FROMAGE BLANC, CRÈME FRAICHE, GRUYERE, PARSLEY

# SANDWICHES

## McKittrick Burger 21

DEBRAGGA'S HANGER & BRISKET, ORGANIC AMERICAN CHEESE, LETTUCE, TOMATO, ONIONS,  
HOMEMADE PICKLES, BACON MARMALADE

## Lobster Roll 29

STEAMED KNUCKLES AND CLAWS, HOMEMADE MAYO, BUTTERED POTATO ROLL, HOUSEMADE PICKLES, CHIPS

## Cubano 18

SLOW ROASTED PORK SHOULDER, FRENCH HAM, GRUYERE CHEESE IN A CIABATTA ROLL

## Tuna Pan Bagnat 19

GRILLED SUSHI GRADE TUNA, ARUGULA, ROASTED RED PEPPERS, CUCUMBERS, HARD BOILED EGGS,  
SHAVED FENNEL, TOMATO CONCASSE

# SNACKS

## Hand Cut French Fries 10

## Fritto Misto Seafood 19

## Cheese Curds 14

## Cheese Plate 25

## Bread Basket 12

# DESSERTS

## Sorbets & Ice Cream 9

## Chocolate Budino 9

## Key Lime Pie 10

## Nutella Calzone 14

EXPERIENCE  
**SLEEP NO MORE**   
*At the  
McKittrick Hotel*  
A LEGENDARY HOTEL. SHAKESPEARE'S FALLEN HERO. A FILM NOIR SHADOW OF SUSPENSE.  
*Now booking through 5 January*

EXECUTIVE CHEF – PASCAL LE SEAC'H

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.