

## COFFEE

latte || cappuccino || cold brew || bottomless drip coffee 5

espresso || macchiato || cortado 4

## TEA

black || black, earl grey or say chai 4

green || himalayan peak or groovy green 4

oolong || apple power or after hours 4

white || chamomile 4

## REFRESHMENTS

organic apple juice || orange juice 5

daily lemonade || daily iced tea 4

sparkling lemon || sparkling grapefruit || kola 4

organic cold pressed juice || beet, carrot or green 10

kombucha || original or ginger-lemon 7

# ALMANAK

## THE RESTAURANT

### BREAKFAST

## POWER BREAKFAST

served with orange juice & bottomless drip coffee or tea

### EGGS

choice of

smoked salmon scramble with  
cabbage, pickled shallots & capers

24

sunny side eggs with  
smoked bacon, crispy onions  
& mixed greens

24

substitute egg whites 1

### MORNING BUNS

choice of

butter, havarti & jam  
hummus, tomato & cucumber  
smoked salmon & cream cheese

12/14

## SWEET SNACKS

### NEW YORK

Plain or Chocolate Croissant  
Blueberry or Banana Chocolate Muffin

### NORDIC

Kanelnurre (Cinnamon Swirl)  
Frosnapper (Poppy Seed-Marzipan Twist)  
Vanilla Spandauer (Vanilla Cream Danish)

6

## BREAKFAST FAVORITES

### Salmon Scramble

cabbage, pickled shallots, mixed greens & øland toast  
18

### Fried Eggs

smoked bacon, crispy onions, mixed greens & øland toast  
16

### Avocado Toast

sprouts, radish & arugula salad  
15

### Arme Riddere

“Danish French Toast”  
15

### Seasonal Fruit

apple butter, shaved almonds & fennel oil  
14

### Granola

with skyr & peach compote  
12

### Oatmeal

banana, caramelized pecans & caramel  
12

### Grapefruit

caramelized with tarragon sugar  
8

## SIDES

Pork Sausage

Smoked Bacon

Avocado

Toast with Butter & Jam

7

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

**ALMANAK**  
**THE RESTAURANT**



## **COFFEE**

latte

cappuccino

cold brew

bottomless drip coffee

5

espresso

macchiato

cortado

4

## **TEA**

black || earl grey or say chai

green || himalayan peak or groovy green

herbal || apple power or chamomile

4

## **REFRESHMENTS**

organic apple juice or orange juice

5

daily lemonade || daily iced tea

4

sparkling lemon || sparkling grapefruit || kola

4

organic cold pressed juice || beet, carrot or green

10

kombucha || original or ginger-lemon

7

## BEER & CIDER

Greenport Harbour Tidal Lager 4.7%, Long Island, NY	9
Mikkeller California Dream Pilsner 4.6%, San Diego, CA	10
Kelso Pilsner 5.5%, Brooklyn, NY	9
Two Brothers Ebel Weiss 4.9%, Warrenville, IL	9
Westbrook White Thai Witbier 5.0%, Mount Pleasant, SC	9
Agern/Brooklyn Brewery Ruggernaut 7.5%, Brooklyn, NY	10
Evil Twin Blood Orange Sour Ale 3.3%, Brooklyn, NY	9
Mikkeller-Meyers Pear Ale 6.8%, Lilleø, Denmark	27
Smuttynose Finest Kind IPA 6.9%, Hampton, NH	8
Evil Twin Falco IPA 7.0%, Stratford, CT	10
Stillwater Nu Tropic IPA 6.0%, Baltimore, MD	9
Bronx Pale Ale 6.3%, Bronx, NY	9
Abita Amber 4.5%, Abita Springs, LA	9
Jacobsen Dark Lager 750 ml 5.8%, Copenhagen, Denmark	18
Bell's Porter 5.6%, Comstock, MI	9
Doc's Draft Hard Cider 5.0%, Warwick, NY	9
Meyers Fejø Cider 3.4%, Fejø, Denmark	15

## NON-ALCOHOLIC

REFRESHMENTS	raspberry & pink peppercorn shrub	6
	cold brew green tea on apple juice	5
	organic apple juice or orange juice	5
	daily lemonade or daily iced tea	4
	sparkling lemon, sparkling grapefruit, or kola	4
	organic cold pressed beet, carrot or green juice	10
	kombucha original or ginger-lemon	7
	TEA	COFFEE
	latte, cappuccino, cold brew, or bottomless drip coffee	5
	espresso, macchiato, or cortado	4
	earl grey, say chai, himalayan peak, groovy green, apple power, after hours, or chamomile	4

# THE BAR

## COCKTAILS

<b>FEATURED</b>	<b>NEGRONI</b>	
	Barrel-Aged in new American oak	18
	<b>MCDUGALL'S COFFEE</b>	
	Town Branch bourbon, panna cotta, coffee & liquorice powder	13
	<b>MULLED WINE</b>	
	Spiced red wine, served with aquavit soaked golden raisins & slivered almonds	9
<b>HOUSE</b>	<b>KLØVER CLUB</b>	
	Long Island vodka, raspberry & pink peppercorn shrub & citrus	
	<b>VERDE VERTE</b>	
	Greenhook ginsmiths, cucumber & Farmshelf herbs	
	<b>ACROSS THE EQUATOR</b>	
	Linie aquavit, tarragon, citrus & cream	
	<b>JACKIE KENNEDY'S DAIQUIRI</b>	
Hamptons rum, homemade falernum & lime		
<b>6:25 CANNON BALL</b>		
Hamptons rum, luna amara & leopard maraschino		
<b>APPLE GINGER KICK</b>		
Apple jack, lilleø apple cider, ginger & rosemary		
<b>CATCHER IN THE RYE</b>		
Ragtime rye, aquavit soaked cherry & citrus		
<b>GRAND TO UNION</b>		
Rough rider bourbon, birkir birch liqueur & don ciccioe aperitif	16	
	<i>Classics available upon request</i>	17

## WINE

<b>SPARKLING</b>	2014 Argyle Winery Brut Willamette Valley, OR	16/85
	NV Anthony Nappa Frizzante North Fork, NY	11/65
	2013 Apple Wine, Mousserende Æblevin, Lilleø, Denmark	9/55
<b>WHITE</b>	2016 Bonny Doon Picpoul Beeswax Vineyard, Arroyo Seco, CA	13/65
	2016 Minimus Vermentino, Applegate Valley, OR	15/75
	2016 Longboard Vineyards Sauvignon Blanc, Russian River Valley, CA	14/70
	2016 Sineann Grüner Veltliner, Columbia Gorge, WA	16/80
	2015 Brea Chardonnay, Central Coast, CA	10/50
<b>ROSE</b>	2016 Macari Vineyards Rosé, North Fork of Long Island, NY	13/70
<b>RED</b>	2016 Amplify Carignane, Santa Ynez Valley, CA	15/75
	2014 Folk Tree Pinot Noir, Arroyo Grande Valley, CA	15/75
	2013 Bloomer Creek Cabernet Franc, Finger Lakes, NY	17/85
	2009 Red Hook Winery Petit Verdot, North Fork, NY	15/75
	2016 Astrid Cabernet Sauvignon, Napa, CA	10/50

# ALMANAK

## THE RESTAURANT

### BRUNCH COCKTAILS

Nordic Bloody Mary  
Linie Aquavit & pickled green tomatoes  
14

Sparkling Gooseberry  
gooseberry juice & sparkling apple wine  
12

### LIGHT BITES

Granola  
with skyr & fruit compote  
12

Seasonal Fruit  
pear butter, shaved almonds & fennel oil  
13

### EGGS

Fried  
crispy bacon & mixed greens  
16

Smoked Salmon Scramble  
cabbage, pickled shallots & capers  
17

### MEYERS TOASTS

Avocado  
sprouts, radish & arugula salad  
15

Pork Sausage  
omelette, smoked cream cheese, crispy onions & Farmshelf herbs  
15

Greens  
egg whites, cashew cheese & Farmshelf herbs  
15

### SWEET SNACK

Arme Riddere  
“Danish French Toast”  
15