



SOFT
OPENING
MENU

RAW BAR

FLUKE CRUDO 21
CHARRED GRAPEFRUIT & ORANGE,
CITRUS VINAIGRETTE, PINK PEPPERCORN GF

OYSTERS 24/46
6 OR 12, ASK YOUR SERVER ABOUT TODAY'S OYSTERS.
ROSE MIGNONETTE & COCKTAIL SAUCE GF

CLAMS 18/34
6 OR 12, ROSE MIGNONETTE & COCKTAIL SAUCE GF

SHRIMP COCKTAIL 26
TENDER JUMBO SHRIMP, HOUSE COCKTAIL SAUCE GF

CEVICHE 21
FLUKE, SHRIMP, OCTOPUS, LECHE DE TIGRE SAUCE GF

QUEEN'S TOWER 75
5 OYSTERS, 5 CLAMS, 5 SHRIMP, CEVICHE,
ALL THE TRIMMINGS GF

KING'S TOWER 135
8 OYSTERS, 8 CLAMS, 8 SHRIMP, CEVICHE,
TUNA & SALMON TARTARE, ALL THE TRIMMINGS GF

APPS & LIGHT FARE

OYSTERS ROCKEFELLER 24
BRAISED OYSTERS, GARLIC BUTTER, LEMON,
GLUTEN-FREE PANKO GF

SPINACH & ARTICHOKE DIP 17
SERVED WITH CRISP CORN TORTILLA CHIPS GF

ROMESCO OCTOPUS 26
CHARGRILLED, SUNDRIED TOMATOES,
ROASTED PEPPER, ALMONDS GF

CHARGRILLED CAESAR 18
HALF A ROMAINE LETTUCE, GRILLED, WITH HOUSE
CAESAR DRESSING, PARMIGIANO CRISP & CORN DUST GF

TALE OF TWO SALADS 18
CRISP CABBAGE IN LIGHT DILL DRESSING,
SWEET ROASTED BRUSSEL LEAVES GF

WINTER SOUL SALAD 19
BITTERSWEET RADICCHIO, ROASTED BUTTERNUT
SQUASH, SAUTEED MUSHROOMS, KALE, BALSAMIC
VINAIGRETTE GF

TARTARE TANGO 24
DICED TUNA & SALMON, AVOCADO, YUZU PONZU,
FURIKAKE SEASONING GF

BUTTERFLY PRAWNS 26
3 JUMBO SHRIMP, BUTTERFLIED & GRILLED,
LEMON BUTTER SAUCE GF

SHORT RIB 22
3.5 OZ SLOW-ROASTED BEEF SHORT RIB,
RED WINE GRAVY, COCOA, MASHED POTATOES GF

MAIN EVENT

MOULES 28
STEAMED MUSSELS, CLASSIC WHITE WINE & GARLIC
BROTH, GRILLED BREAD

STEAK AU POIVRE 42
12oz NY STRIP, PEPPERCORN SAUCE, FRENCH FRIES GF

THE COD 34
ROASTED IN BANANA LEAF, FENNEL MARMALADE,
LEMON BUTTER SAUCE GF

SALMON 32
CRISPY SKIN, CAULIFLOWER CREAM, SWISS CHARD
STEMS, CAULI FLORETS GF

"MARRY ME" CHICKEN 32
ROASTED HALF CHICKEN, SUNDRIED TOMATO &
TARRAGON CREAM SAUCE GF

AGNOLOTTI ROSE 26
FRESH PASTA STUFFED WITH RICOTTA & PORCINI IN A
WILD MUSHROOM SAUCE

SEARED GNOCCHI 25
SUN-DRIED TOMATOES & SMOKED SCAMORZA CHEESE

TRUFFLE RISOTTO 32
PORCINI & WILD MUSHROOMS,
BLACK BURGUNDY TRUFFLES, PARMIGIANO GF



TROPHE STEAK

145

32 OZ TOMAHAWK STEAK, SERVED ON THE BONE,
WITH CHEF'S ACCOUTREMENTS & TWO SIDES
OF YOUR CHOICE GF



BUNS & WRAPS

BLACK TIE BURGER 30
8OZ PAT LAFRIEDA DRY-AGED GOURMET BURGER,
SECRET SAUCE, WHITE CHEDDAR & CARAMELIZED
ONIONS, BRIOCHE BUN, FRENCH FRIES

78st SMASH BURGER 24
PAT LAFRIEDA PATTY, SMASH GRILLED,
AMERICAN CHEDDAR, TOMATO, LETTUCE,
PICKLES ON A POTATO BUN, FRENCH FRIES

FISH TACOS 24
COD IN TEMPURA BATTER, CORN TACOS,
LEMON YOGURT SLAW GF

SIDES

CRACK & CHEESE 12

TRUFFLE MAC 16

CHICKPEA FRIES GF 12

CARAMELIZED CARROTS GF 12

THE CORN GF 12

ROASTED BRUSSELS GF 11

SAUTEED GREENS GF 11

CIABATTA BREAD 5
BRUSHED WITH CHIMICHURRI & EVOO

POTATO MOMENT

HOUSE-CUT FRIES GF 12

LOADED CHEESE FRIES 14

MASHED POTATOES GF 11

TWICE BAKED POTATO GF 12

12

COCKTAILS

Bistrotini
HERBS DE PROVENCE INFUSED FORDS GIN,
FRESH DILL, DRY VERMOUTH, LILLET BLANC,
ELDERFLOWER, CELERY BITTERS

Misfit Martini
THE NEIGHBORHOOD'S NEW DIRTY.
ST GEORGE CHILE VODKA, SHISHITO PEPPER
BRINE, DRY VERMOUTH, HELLFIRE BITTERS

Wild Child Martini
ARETTE BLANCO, ITALICUS, MEZCAL,
GRAPEFRUIT BITTERS, ORANGE TWIST

Negroni On Tap
GIN, GRAN BASSANO SWEET VERMOUTH,
INFERNO BITTER APERITIVO. CHILLED ON TAP

2nd Rodeo
CASAMIGOS, ARETTE, CAMPARI, GRAPEFRUIT,
CINNAMON, LIME

Tainted Love
VODKA, FALERNUM, ROSEMARY, LIME,
YUZU TONIC, PEYCHAUDS BITTERS

Craving Chaos
TEQUILA BLANCO, APRICOT, ORGEAT, LIME,
CHOCOLATE BITTERS, NUTMEG

Fireside Manhattan
CARAMELIZED BUTTER-INFUSED BOURBON,
MEZCAL, SWEET VERMOUTH, CREME DE CACAO,
ANGOSTURA

Jane Says
WOODFORD RESERVE WHISKEY, GRAPEFRUIT,
MAPLE SYRUP

Truffle Sazerac
TRUFFLE INFUSED RYE, MAISON ROUGE COGNAC,
CREME DE CACAO, HONEY, ABSINTHE,
ANGOSTURA

MOCKTAILS

Wild Prude
GRAPEFRUIT, CINNAMON, LEMON, CLUB SODA

False Alarm
PINEAPPLE, LIME, GINGER BEER

17

18

18

17

18

16

16

19

21

22

12

12

BUBBLES

Champagne 25/95
LE MESNIL - FRANCE

Prosecco 16/60
ZARDETTO - VALDOBBIADENE, ITALY

Crémant Brut Rosé 18/68
PIERRE SPARR - FRANCE

WHITES BY THE GLASS

Chardonnay 16 /60
BARRIQUE - SONOMA COAST, CA

Pinot Grigio 15/58
DI LENARDO - FRUILI, ITALY

Sauvignon Blanc 15/58
SEVEN HILLS - COLUMBIA VALLEY, WA, USA

Tocai Friulano 16/60
MILLBROOK ESTATE - NY, USA

Sancerre 19/74
SERGENT DU ROY - LOIRE, FRANCE

FIND ME AT NIGHTLY'S



LIGHT SKIN CONTACT

Rosé 15/55
SOLEIL DES ALPES - PROVENCE, FRANCE

Orange Wine 16/60
AA. BADERNHOST SWARTLAND - SOUTH AFRICA

REDS BY THE GLASS

Sangiovese 15/55
LUSARDI - MOLISE, ITALY

Montepulciano D'Abruzzo 15/55
FATTORIA VALENTINA - ABRUZZO, ITALY

Malbec 17/65
ZUCCARDI - MENDOZA, ARGENTINA

Pinot Noir 15/58
CHASING LION - CA, USA

Pinot Noir 18/68
WHOA NELLY, WILLAMETTE VALLEY, OR, USA

Red Blend 17/65
SMITH & HOOK - CENTRAL COAST, CA, USA

Cabernet Sauvignon 17/65
JOEY TENSLEY - CENTRAL COAST, CA, USA

Cabernet Sauvignon 21/78
ROUTESTOCK - NAPA, CA, USA

DRAFT BEER

Singlecut Frequency 11
CRISP LAGER - ASTORIA, NY

Talea Pick Me Up 12
AMERICAN IPA - BROOKLYN, NY

Ghostfish Harvest Pumpkin - GF 13
SPICED GLUTEN FREE ALE - SEATTLE, WA

Ommegang Rare Vos 11
BELGIAN ALE - COOPERSTOWN, NY

Narragansett 9
LAGER - RHODE ISLAND

BOTTLES

Kronenbourg 1664 Blanc 9
WHEAT BEER - STRASBOURG, FRANCE

Brooklyn Cider House Kinda Dry 9
CAN. GLUTEN-FREE CIDER - BROOKLYN, NY

Singlecut Eric More Cowbell 13
16 OZ. CAN - CHOCOLATE STOUT - ASTORIA, NY

Athletic Brewing Athletica - N/A 8
NON ALCOHOLIC
COPPER STYLE - MILFORD, CT

Nightly's

WINES BY THE BOTTLE

SPARKLING

Champagne 150
DELAMOTTE BRUT - LA COTE DES BLANCS, FRANCE

WHITES

Grüner Veltliner 55
WEINGUT STADT KREMS - AUSTRIA

Dry Riesling 55
FORGE CELLARS - FINGER LAKES, NY, USA

Pinot Grigio 60
ELENA WALCH - TRENTINO, ITALY

Anas-Cëtta 65
ELVIO COGNO - PIEDMONT, ITALY

White Blend 65
COPAIN "DAYBREAK" - SONOMA, CA, USA

Etna Bianco 75
TORNATORE "PIETRO RIZZO" - SICILY, ITALY

Pinot Blanc 75
WILLKENZIE ESTATE - WILLAMETTE VALLEY, OR, USA

Vespa Bianco 80
BASTIANICH - FRIULI, ITALY

Pouilly-Fuisse 95
JOSEPH DROUHIN - BURGUNDY, FRANCE

Chablis 110
1ER CRU, DOMAINE CHATELAIN DE OLIVEIRA
- BURGUNDY, FRANCE

Chardonnay 140
HARTFORD COURT - SONOMA, CA, USA

REDS

Tuscan Blend 65
BRANCAIA "TRE" 2022 - TOSCANA, ITALY

Syrah 65
TENSLEY WINE CO 2022 - SANTA BARBARA, CA, USA

Red Blend 75
DAOU "PESSIMIST" 2022 - PASO ROBLES, CA, USA

Shiraz 90
SHAW & SMITH - ADELAIDE HILLS, AUSTRALIA

Bordeaux Blend 95
CHATEAU LE COTEAU - BORDEAUX, FRANCE

Pinot Noir 85
DOMAINE PIERRE GELIN 2022 - BURGUNDY, FRANCE

Pinot Noir 95
WILLAKENZIE 2021 - WILLAMETTE VALLEY, OR, USA

Pinot Noir 145
PENNER-ASH 2021 - WILLAMETTE VALLEY, OR, USA

Brunello di Montalcino 160
ARGIANO 2019 - TOSCANA, ITALY

Cabernet Sauvignon 85
RAMA 2020 - NAPA VALLEY, CA, USA

Cabernet Sauvignon 140
VINEYARD 29 CRU 2021 - NAPA VALLEY, CA, USA

Cabernet Sauvignon 160
LA CREMA 2022 - SONOMA VALLEY, CA, USA

Cabernet Sauvignon 175
DUCKHORN VINEYARDS 2021 - NAPA VALLEY, CA, USA

Amarone Classico 90
ALDEGHERI VENETO 2018 - ITALY 375ml

Amarone Classico 175
ALLEGRIINI VENETO 2020 - ITALY

RESERVE WHITES

Puligny-Montrachet 225
DOMAINE JEAN CHARTRON 2022 - BURGUNDY, FRANCE

Meursault Le Limozin 275
XAVIER MONNOT 2022 - BURGUNDY, FRANCE

Chardonnay 250
PAHLMeyer 2022 - NAPA VALLEY, CA, USA

Chassagne 275
CARILLON 2022 - PULIGNY-MONTRACHET, FRANCE

RESERVE REDS

Pinot Noir 250
WILLIAMS SELYEM 2022 - RUSSIAN RIVER, CA, USA

Chateau Batailley 275
PAUILLAC 5EME GRAND CRU CLASS 2016 -
BORDEAUX, FRANCE

Chambolle-Musigny 375
1ER CRU JOSEPH DROUHIN 2022 - BURGUNDY,
FRANCE

Cabernet Sauvignon 375
SILVER OAK 2019 - NAPA VALLEY, CA, USA

Sassicaia 525
TENUTA SAN GUIDO 2021 - TUSCANY, ITALY

Opus One 900
MONDAVI ROTHSCHILD 2021- OAKVILLE, CA, USA

