

Bathtub Gin Menu

Weather Forecast HEAVY SNOW
EVENING
FINAL

NEW YORK, FRIDAY, OCTOBER 23, 1923

FOOD MENU

MARINATED OLIVES	\$6
PURPLE ARANCINI (5 pieces) Manchego Cheese Wasabi Mayo	\$12
HOUSE-MADE DIP & CARTA DI MUSICA (V) Please ask your server for the current offering.	\$8
CHEESE BOARD Jamon Petite Basque Manchego Brie Caper Berries Cornichons Almonds Olives Crackers	\$21
BURRATA Butternut Squash Plum Balsamic Olive Oil Toast	\$12
KALE SALAD (V, GF) Walnuts Shaved Petite Basque Dates Sumac Vinaigrette	\$15
SEASONAL SOUP Please ask your server for our current soup offering.	\$10
WILD HAKE FISH CAKES Tahini-Miso Yogurt Tomato Sauce	\$18
BATHTUB BURGER Ground Beef Pickles White Cheddar Mustard French Fries	\$21
MUSHROOM SANDWICH Brioche Bun Mixed Mushrooms Onion Jam Mustard Halloumi French Fries	\$19
HERB CRUSTED CHICKEN SCHNITZEL Braised Herb White Beans Broccolini	\$19
BABY BACK RIBS Tamarind BBQ Sauce Braised Herb White Beans Broccolini	\$24
RISOTTO Shrimp Bottarga Lemon	\$18
HOUSE-MADE PASTA Please ask your server for the current offering.	\$19
ROSEMARY & THYME FRENCH FRIES	\$8

DESSERTS

LEMON CURD SPOONS Vegan, Gluten-Free	\$2 per spoon
CRÈME BRÛLÉE Stewed Fall Plums Thyme Gluten-Free	\$12
CACAO PUDDING Hazelnut & Popcorn Praline Vegan, Gluten-Free	\$8
TOAST YOUR OWN S'MORES Serves 2 people	\$10