

# FAIRWEATHER

at THE HIGH LINE HOTEL

## DINNER

### TO SHARE

#### Caviar & Chips \$65

30g Ossetra Caviar & Old Bay Chips

#### Tinned Fish \$18

Fishwife Smoked Rainbow Trout  
or Mackerel with Chili Flakes,  
Saltines & Lemon



#### Charcuterie Board \$25

Parmesan, Manchego &  
Sharp Cheddar Cheeses,  
Prosciutto, Salami, Fruit Preserves,  
Honey & Crackers

#### Cornichons \$9

Cocktail Pickles & Onions

#### Chips \$7

Kettle Chips & Old Bay Seasoning

#### Roasted Nuts \$8

Seasoned Brazil Nuts, Hazelnuts,  
Cashews, Almonds & Pecans

## SUBSTANCE

#### Vegetable Risotto \$18

Rice, Peas, Carrots, Broccoli,  
Bread Crumbs, Cheese,  
Marinara & Lemon

#### Seared Ahi Tuna \$25

Cucumber Salad,  
Sesame Seeds & Soy Dressing

#### Chicken Teriyaki \$20

Marinated Chicken & Arugula

#### Caprese Sandwich \$18

Tomato, Basil & Fresh Mozzarella  
on Focaccia Bread

#### T.L.T. \$18

Turkey, Lettuce & Tomato  
on Ciabatta Bread

#### Hummus & Grilled Vegetable Wrap \$18

Chickpea Spread, Eggplant,  
Zucchini, Squash &  
Bell Peppers in a Spinach Wrap

#### Quiche Lorraine \$18

Baked Egg, Bacon,  
Shallots & Gruyère Cheese

#### Vegetable Quiche \$18

Baked Egg, Broccoli, Zucchini,  
Bell Peppers, Tomato, Spinach,  
Onion & Gouda Cheese

## COCKTAILS

#### A Toddy by Any Other \$16

Bourbon, Chamomile, Lemon,  
Cinnamon & Agave

#### Mariner \$18

Gin, Elderflower, Matcha & Lemon

#### Midwinter Dream \$18

Bourbon, Triple Sec, Sweet Vermouth,  
Lemon, Demerara & Cherry

#### Smoke on the Water \$19

Mezcal, Banana, Lime & Hellfire Tincture

#### Daiquiri \$18

Soggy Dollar Gold Rum,  
Lime & Demerara

#### Vieux Carré \$17

Cognac, Rye, Benedictine, Angostura  
Bitters & Sweet Vermouth

#### Pimm's Cup \$17

Pimm's No. 1, Cucumber,  
Ginger Ale, Lemon & Mint

#### Dark & Stormy \$18

Dark Rum, Ginger Beer & Lime

#### Corpse Reviver No. 2 \$19

Absinthe, Gin, Lillet Blanc,  
Triple Sec & Lemon

#### Espresso Martini \$19

Vodka, Coffee Liqueur & Cold Brew

## SPRITZ

#### Walk in the Park \$18

Gin, Elderflower, Lemon, Vermouth  
& Blanc de Blancs

#### Bicicletta \$17

Campari, Orange Wine,  
Triple Sec & Seltzer

#### Aperol Spritz \$18

Aperol, Blanc de Blanc Brut,  
Seltzer & Orange

#### Skipper Key \$17

Rosé, Lemon, Strawberry & Seltzer

## WINE

### SPARKLING

Blanc de Blancs Brut, Paul Louis,  
France, \$17/\$68 (bottle)

Brut, Veuve Clicquot,  
France \$190 (bottle)

### ROSÉ

Rosé, Sabine Bieler Père et Fils,  
France \$17/\$68 (bottle)

### WHITE

Sauvignon Blanc, Von Winning,  
Germany \$16/\$64 (bottle)

White Blend, Ovum Old Love,  
Oregon \$17/\$68 (bottle)

### ORANGE

Orange Wine, Kiki & Juan,  
Spain \$18/\$72 (bottle)

### RED

Cabernet Sauvignon, Château de Landiras,  
France \$17/\$68 (bottle)

Pinot Noir Bourgone, Seguin Manuel,  
France \$18/\$72 (bottle)

## BEER

#### Sunday Beer \$9

#### Leaf Pile Ale \$11

#### Fiddlehead \$11

## NON-ALCOHOLIC

#### Piña Fresca \$11

Pineapple, Coconut Water & Lime

#### Rogue Wave Ale \$9

#### Soda \$7

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

#### Water \$7

Still, Sparkling

#### Hot Cocoa \$7

Ghirardelli Chocolate & Marshmallows

#### Hot Tea \$7

Earl Grey, Chamomile

CREDIT CARDS ONLY  
FIRST COME, FIRST SERVED

