

# the met bar

new york city

## Sparkling & Champagne

	Glass	Bottle
Marquis De La Tour Brut	9	45
Chandon, Brut	12	46
Moet & Chandon, Reserve, 2004 France	15	---
Moet & Chandon, Brut 2004, France	---	110
F.Rockefeller & Sons Brut 2004, France	20	110
Dom Perignon, 2004 France		240

## Refreshing White Wines

White Zinfandel – CK Mondavi	9	35
Sauvignon Blanc – Malbough, New Zealand	9	38
Pinot Grigio – CK Mondavi	9	35
Pinot Grigio – Bianco – Francis Coppola	12	42
Reisling – Sterling, Napa California	12	50
Chardonnay – CK Mondavi	9	35
Chardonnay – Sonoma Cutrer Russian River	15	60

## Earthy Red Wines

Merlot – C K Mondavi	9	35
Cabernet Sauvignon – C K Mondavi	9	35
Rosso – Francis Coppola	11	42
Malbec – Terrazas, Argentina	10	40
Cabernet Sauvignon – Louis M. Martini, Napa	14	59
Pinot Noir – Row Eleven Vinas 3	13	45

## Met Signature Cocktails

14

### Old Fashioned

Bulleit Bourbon Muddled with Oranges, Cherries, Sugar & Bitters Topped with club Soda

### Orange Melon

Ketel One Oranje vodka & Melon Liqueur Shaken with White Cranberry Juice

### Big Apple Martini

Crown Royal Whisky & Sour Apple Pucker, Shaken with Cranberry Juice

### Pomegranate Martini

Belvedere Vodka & Pomegranate Juice with a Splash of Sour

### Mojito

Rum Muddled with Fresh Mint & Limes Topped with Club Soda  
Flavored Mojitos include Mango, Raspberry or Strawberry

## Met Signature Cocktails

14

### Strawberry Caipirina

Brazil's Cachaca Rum Muddled with Fresh Strawberries, Lime & Sugar

### French Martini

Belvedere Vodka, Chambord & Pineapple Juice with a Splash of Champagne

### Melon Ball

Ketel One Vodka, Midori & Pineapple Juice

### Rising Sun

Tanqueray Gin, Grand Marnier, Triple Sec & Orange Juice Topped with Grenadine

### Berry Tini

Smirnoff Raspberry Vodka, Chambord & White Cranberry Juice

## Beer Draft

Bud Light	8
Guinness	8
Stella Artois	8
Sam Adams	8

## Bottle Imported

Heineken	8.50
Amstel Light	8.50
Corona	8.50

## Bottle Domestic

Brooklyn Lager	7.50
Brooklyn	7.50
Brown Ale	
Coors Light	7.50
Budweiser	7.50
Bud Light	7.50
Miller Lite	7.50

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Available from 6:00 PM - 10:45 PM daily

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|---|-----------|
| <b>Chilled Prawns</b><br>House Made Cocktail Sauce  | <b>18</b> |
| <b>Classic Crab Cakes*</b><br>Fresh Seaweed Salad, Remoulade Sauce  | <b>18</b> |
| <b>Caesar Salad</b><br>Garlic Croutons & Shaved Parmesan<br>Add Chicken \$2 Add Shrimp \$3 Add Salmon \$5   | <b>15</b> |
| <b>Spicy Wing Pops*</b><br>Traditional with Bleu Cheese & Market Vegetables   | <b>16</b> |
| <b>Chipotle Chicken Quesadilla*</b><br>Grilled Chicken, Chipotle & Jack Cheese  | <b>16</b> |
| <b>Artisanal Pizzas</b><br>Roasted tomato, Prosciutto, Arugula & Smoked Mozzarella<br>Ricotta Cheese, Wild Mushroom, Truffle Olive Oil  | <b>17</b> |
| <b>Metro Burger Melt *</b><br>Grilled 8oz. Sirloin Burger with Sautéed Onions,<br>Mushrooms & Maple Pepper Bacon<br>Choice of American, Cheddar or Swiss Cheese<br>On Toasted Brioche | <b>19</b> |
| <b>Carved Roasted Turkey Club</b><br>Lettuce, Tomato, Herb Mayo & Bacon<br>On Traditional Toast   | <b>16</b> |
| <b>Cuban Panini*</b><br>Roasted Pork, Ham, Swiss Cheese, Pickles,<br>Mustard, on Cuban Bread  | <b>18</b> |
| <b>Chef Specialty Desert</b><br>Local Seasonal Desert   | <b>12</b> |

**Giovanni Rodriguez**  
Executive Chef

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of bloodborne illness, especially if you have a medical condition.

New York City Tax and Service are additional.