



PENTHOUSE

ON PARK



Concrete Hospitality Group

CONCRETEHG.COM

EVENT INQUIRIES: EVENTS@CONCRETEHG.COM

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HAPPY HOUR

WEEKDAYS 3:30 - 5:30 PM

PLATES

HALF OFF

MARKET CRUDITE
BLISTERED SHISHITOS
GUACAMOLE TOSTADA
FRIES
GEM CAESAR
CRISPY RICE
MARGHERITA FLATBREAD

COCKTAILS

10

DIRTY BELVEDERE MARTINI
JEFFERSON'S MANHATTAN
PENTHOUSE ESPRESSO MARTINI

WINE

10

SAUVIGNON BLANC
Brancott Estate, Marlborough
PINOT NOIR
Chamisal Vineyards, San Luis Obispo
CAVA
Campo Viejo, Spain

DRAFT BEER

7



COCKTAILS

CRAFT

18

PAPER PLANE

Jefferson's Bourbon, Aperol, Amaro Nonino
Quintessentia, Fresh Lemon Juice

NIGHT MARGARITA

Illegal Mezcal, Cointreau, Agave, Jalapeño, Lime,
Fennel Salt Rim

CUCUMBER REFRESHER

Monkey 47 Gin, Lime, Mint, Cucumbers

BLUEBERRY SMASH

Absolut Vodka, Lemon, Lavender, Ginger, Blueberries

MIDNIGHT BRAMBLE

Jefferson's Bourbon, Lime, Honey, Ginger, Blackberries

OVER THE HILLS & FAR AWAY

Hudson Bourbon, Strawberry, Basil, Lemon

DAY MARGARITA

Patron Silver Tequila, Ginger, Cointreau, Lime

HONEY-NUT OLD FASHIONED

Peanut-infused Aberlour Scotch, Truffle Honey, Bitters



COCKTAILS

MARTINIS

18

DIRTY BELVEDERE

Filthy Olive Brine, Belvedere

PENTHOUSE ESPRESSO

Absolut Vanilla, Kahlua, Espresso

COSMO

Grey Goose Citron, Fresh Lime, Cointreau, Cranberry

PORNSTAR

Absolut Vanilla, Passion Fruit Puree, Fresh Lime,
Campo Viejo Cava

MANHATTANS

18

JEFFERSON'S

Jefferson Bourbon, Antica, Bitters

BLACK

Hudson Bourbon, Avena Amaro, Bitters

RYE ON THE ROCKS

Woodinville Rye, Antica, Bitters

ROB ROY

Aberlour Scotch, Antica, Bitters



COCKTAILS

GIN & TONICS

16

LONDON DRY

Beefeater Gin, Fever Tree Tonic

TOMER'S UNFILTERED

Plymouth Gin, Tomer's Unfiltered Tonic

BOTANICAL

Monkey 47, Fever Tree Indian Tonic

ELDERFLOWER

Hendrick's, Fever Tree Elderflower Tonic

NEGRONIS

18

NEGRONI

Plymouth

BOULEVARDIER

Bulleit Bourbon

WHITE NEGRONI

Plymouth Gin, Lillet Blanc, Suze

MEZCAL NEGRONI

Del Maguey Vida, Campari, Antica



WINE

SPARKLING

GLASS/BOTTLE

CAVA <i>Campo Viejo, Spain</i>	15/60
BRUT ROSE Domaine Paul Buisse <i>Crémant de Loire, France</i>	16/75
BRUT Möet & Chandon, <i>Champagne, France</i>	35/175
BRUT Veuve Clicquot Yellow Label <i>Champagne, France</i>	180

WHITE

PINOT GRIGIO <i>Riff, Alto Adige, Italy</i>	16/64
SAUVIGNON BLANC Brancott Estate, Marlborough, '21	17/68
NEWTON SKYSIDE, CHARDONNAY <i>California</i>	14/56
BARBOURSVILLE VINEYARDS <i>Viognier, Virginia</i>	19/76



WINE

ROSÉ **GLASS/BOTTLE**

CHATEAU MINUTY <i>Gassin, France</i>	18/72
HAMPTON WATER <i>Pays d'Oc, France</i>	18/72
GEWURZTRAMINER <i>The Vice, Orange, Carneros, California</i>	18/72

RED

GAMAY <i>Domaine Dupeuble, Beaujolais, France</i>	20/80
PINOT NOIR <i>Chamisal, Carneros, California</i>	16/64
PINOT NOIR <i>Bouchard Bourgogne, Burgundy, France</i>	25/100
SYRAH <i>Chateau du Saint Cosme, Cotes du Rhone, France</i>	16/64
TERRAZAS DE ALTOS, MALBEC <i>Mendoza, Argentina</i>	13/52
SANGIOVESE <i>Fattoria Selvapiana, Chianti, Italy</i>	19/76
CABERNET SAUVIGNON <i>Textbook, Napa, California</i>	25/100

AFTER DINNER

SAUTERNES	45/225
NONINO AMARO	17
AMARO MONTENEGRO	17
SAMBUCA	16
FRENET BRANCA	12



BEER

DRAFT














STELLA ARTOIS	9
Leuven, Belgium, 5.2% ABV	
EBB'S LAGER	9
Brooklyn, NY, 5.3% ABV	
TRUMER PILS	9
Austria , 4.9% ABV	
MONTAUK WAVE CHASER IPA	10
Montauk, NY, 5.6% ABV	
MODELO ESPECIAL	9
Mexico, 5.4% ABV	

BOTTLES & CANS

CORONA	8
Mexico City, Mexico, 4.6% ABV	
MONTAUK SUMMER ALE	8
Montauk, NY, 5.6% ABV	
KONA BIG WAVE GOLDEN ALE	7
Kailua-Kona, HI, 4.4% ABV	
BROOKLYN LAGER	8
Brooklyn, NY, 5.2% ABV	
HIGH NOON	9
Peach or Pineapple	



LOUNGE

	CAVIAR DEVILED EGGS	23
	caviar, dijon, mayonnaise, paprika, whole grain mustard, lemon	
 	MARKET CRUDITE	15
	hummus & naan, crispy chickpeas, herb tzatziki	
	CLASSIC SHRIMP COCKTAIL	22
	classic cocktail sauce	
	BLISTERED SHISHITOS	13
	crispy shallots, lime aioli	
 	GUACAMOLE TOSTADA	12
	pomegranate, pickled shallots, queso fresco	
 	FRIES	12
	sriracha ketchup	
 	GEM CAESAR SALAD	15
	focaccia croutons, caesar dressing <i>add chicken +8 add salmon +12</i>	
	MINI LOBSTER ROLL	26
	old bay mayo, brioche bun add caviar +16	
 	CRISPY RICE	22
	yellowfin tuna tartare, sriracha mayo, avocado mousse	
	CHICKEN TACOS	17
	pickled shallots, lime crema, queso fresco	
 	MARGHERITA FLATBREAD	20
	mozzarella, pecorino add salumi +3	
	SALUMI FLATBREAD	22
	mozzarella, hot honey	
	SMASH BURGER	24
	house special sauce, smoked cheddar, b&b pickles	
	PORK BELLY SLIDER	19
	jicama slaw, kimchi mayo	



VEGETARIAN



VEGAN



GLUTEN FREE



HAPPY HOUR SELECTION

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



DESSERT

CHOCOLATE CHIP COOKIE	12
ICE CREAM SANDWICH Bad habit sweet milk ice cream	
CREAM PUFFS	12
Bad Habit sweet milk ice cream, chocolate ganache	
NEW YORK CHEESECAKE	12
SEASONAL SORBETS & ICE CREAMS	12
AFFOGATO	12