

AUGUSTINE

Five Beekman Street

NEW YORK CITY

APPETIZERS

WALDORF SALAD

honeycrisp apples, sultanas,
toasted walnuts, celery hearts
and Greek yogurt dressing 14

AVOCADO AND CRAB SALAD

hearts of palm, mâche,
Sancho pepper and a
grapefruit vinaigrette 20

CREAM OF FRENCH ONION SOUP

Gruyère croutons, fines herbes 13

LE PETIT AÏOLI (POUR LA TABLE)

Maine lobster, bouchot mussels,
tiger shrimp, garden vegetables,
garlic aioli 75

SOUFFLÉ AU FROMAGE

cave-aged Gruyère, Parmesan
and horseradish fondue 19

STEAK TARTARE

hand-cut with yuzu kosho, nori
and a quail egg 17

BOSTON LETTUCE

Easter egg radish, sunflower
seeds, avocado and a
buttermilk dressing 13

ROASTED BONE MARROW

oxtail ragoût, roasted garlic
and grilled country bread 29

SALT-BAKED OYSTERS

Pernod butter, anise and
smoked trout roe 18

LARGE SALADS

CHOPPED CHICKEN SALAD

heirloom beets, avocado, roasted peppers,
cucumber, feta cheese, pistachio,
romaine and arugula with a red wine vinaigrette 24

GRILLED SALMON*

with a shaved Brussels sprouts salad,
root vegetables, horseradish-
mustard vinaigrette 26

DUCK CONFIT SALAD

carnival squash, Madeira-braised chestnuts,
roasted heirloom apples, frisée salad,
hard-cider vinaigrette 25

SANDWICHES

LOBSTER ROLL

celery root, celery leaves, lemon aioli,
bay-leaf salt, brioche roll 31

ROTISSERIE LAMB SANDWICH

pickled green apple, grilled red onions,
harissa mayonnaise, seeded sourdough bread 18

TUNA PAN BAGNAT

with grilled eggplant, piquillo peppers,
fennel confit, white anchovies,
egg mimosa, focaccia bread 15

ENTRÉES

HALIBUT EN COCOTTE

with black truffle, fennel confit,
roasted leeks and lobster jus 34

STEAK FRITES

with Café de Paris butter, pommes frites 31

SEA URCHIN SPAGHETTINI

with king crab and pickled jalapeños 28

DRY-AGED T-BONE

Creekstone farms, Kansas Bone-in, 20 oz 49

FARM-RAISED CHICKEN

with herbes de Provence, pomme purée,
and wild watercress 31

FILET MIGNON AU POIVRE

Painted Hills, Oregon, 12 oz 48

WHISKY BURGER

with scotch-braised onions, Comté cheese
and pommes frites 25

Grilled Fish of the Day with toasted lemon and a petite salade* M/P

SIDES

POMMES FRITES with mayonnaise 10

CITRUS-GLAZED CARROTS with tarragon oil 12

GRILLED BROCCOLINI with aged balsamic and lemon zest 10

CREAMED SPINACH with herbed breadcrumbs or cave-aged Gruyère 12

POMMES PRESSÉES with wild thyme 11

ENDIVE GRATIN with jambon Royal 11

PLATS DU JOUR

MONDAY MOULES À LA CITRONELLE 28 TUESDAY PORCHETTA 31 WEDNESDAY CASSOULET DE LAPIN 25 THURSDAY BROILED MAINE LOBSTER 41

FRIDAY BOUILLABaisse 31 SATURDAY ROTISSERIE PRIME RIB* 54 SUNDAY DRY-AGED VEAL CHOP "BLANQUETTE" 56

EXECUTIVE CHEFS: SHANE MCBRIDE & DANIEL PARILLA

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.

COCKTAILS

SCOTCH

GLENMORANGIE NECTAR D'OR 12yrs	18
OBAN 14yrs	14
ARDBERG 10yrs	15
SPRINGBANK 18yrs	115
DALMORE ALEXANDER	75
DALMORE 18yrs	45
TALISKER 10yrs	16
PORT CHARLOTTE	25
MACALLAN 15yrs	25
HIGHLAND PARK 12yrs	18
HIGHLAND PARK 18yrs	35
BALVENIE 12yrs	16
BALVENIE 17yrs	38
GLENFIDDICH 15yrs	20
GLENROTHES SELECT	18
JOHNNIE WALKER BLACK	14

BOURBON

BLANTON'S	15
BULLEIT	14
E.H. TAYLOR SINGLE BARREL	16
EAGLE RARE	14
HILLROCK SOLERA	18
MITCHER'S 10yrs	25
BASIL HAYDEN	14
NOAH'S MILL	14

RYE WHISKEY

HIGH WEST RENDEX-VOUZ	15
HILLROCK RYE	20
MITCHER'S SINGLE BARREL	14
KNOB CREEK	14
TEMPLETON RYE 6yrs	14
WHISTLEPIG 15yrs	45

IRISH WHISKY

JAMESON	14
TULLAMORE DEW	14
MIDDLETON VERY RARE	38

JAPANESE WHISKY

HAKUSHU 12yrs	22
HAKUSHU 18yrs	80
SUNTORY TOKI	14
YAMAZAKI 12	25

OTHER WHISKIES

HILLROCK SINGLE MALT	28
CROWN ROYAL	14

AUGUSTINE SPECIALTIES

AUGUSTINE JUBILEE	
Absolut Elyx, Cherry reduction, Kirsch, Guignolet	17
LE JARDIN	
Hendrick's, Falernum, Crème de pomme, Cucumber	17
TOKYO '89	
Suntory Toki, Dashi bouillon, Kiuchi, St Germain	17
MARTINIQUE°	
Clément JonOne 125th, Orgeat, Pear purée, Abuelo	17
MORISSON HOTEL	
Siete Leguas Reposado, Falernum, Pineapple juice	17
BLACK IRISH	
Black Bushmill, Branca menta, Fig syrup	17
LE FUMOIR	
Mezcal del Amigo, Chartreuse, Espelette syrup	17

CLASSICS

CHARLESTON	
Diep9 Genever, Kirsch, Dolin dry, Cointreau Noir	17
PICANTE DE LA CASA	
Dobel Diamante, Fresno Chili mix	17
BLACKTHORN	
Black Bushmill, Dolin dry, Pernod	17
DIAMOND BACK	
Rittenhouse, Drouin Sélection, Chartreuse	17
BRANDY CRUSTA	
P.F. 1840, Maraschino, Cointreau	17

MARTINIS

RUSSIAN WIDOW	
Russian Platinum, Dubonnet, Dolin dry	17
CONCORDE	
Citadelle, La Quintynie blanc, Byrrh	17
FRENCH MANHATTAN	
Rémy Martin VSOP, Dolin Sweet, Noilly Prat dry	17
NORMANDIE	
P.F. 1840, Drouin Sélection, Cointreau	17
TRADE WINDS	
Clément Select, Ardborg 10, Camomille, Campari	17

VODKA

ABSOLUTE ELYX	15
CHOPIN POTATO	15
RUSSIAN STANDARD PLATINUM	14

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BOMBAY	14
BOTANIST	15
CITADELLE	14
DIEP9 JENEVER YOUNG	13
FORDS GIN	14
MARTIN MILLER'S GIN	15
PLYMOUTH	14

MEZCAL

ROCA AÑEJO	25
DEL MAGUEY CHICHICAPA	15
DON JULIO	16
HERRADURA AÑEJO	15
7 LEGUAS BLANCO	14
CASAMIGOS REPOSADO	16
DON JULIO 1942	40
FUENTESCA 12yrs	90
JOSE CUERVO RESERVA	54

RUM

NOVO FOGO BARREL AGED	14
CLÉMENT VSOP 125th	18
CLÉMENT XO	78
LA FAVORITE CŒUR DE RHUM	18
NEISSON RÉSERVE SPÉCIALE	27
APPLETON 12yrs	15
BARBANCOURT 8yrs	14
CANA BRAVA 7 ANOS	14
EL DORADO 15yrs	15
MOUNT GAY 1703 OLD CASK	28
ATLANTICO RESERVA 14	22
DIPLOMATICO AMBASSADOR	64
SANTA TERESA 1796	14

BRANDY

PISCO LA DIABLADA ITALIA	20
MAISON SURESNE 1946	125
CASTARÉDE VSOP	14
OSOCALIS XO	28
DUDOGNON 10yrs	16
CHÂTEAU FONPINOT XO	37
DELAMAIN VESPER	52
P. F. SÉLECTION DES ANGES	43

BEER

DRAUGHT

GOOSE ISLAND IPA	10	GUINNESS	10	GREY LADY	10	PEAK ORGANIC SEASONAL	10	STELLA ARTOIS	10
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BOTTLE

CAPTAIN LAWRENCE KOLSCH	10	3 MONTS GOLDEN	32 (750ML)	3 MONTS RÉSERVE	32 (750ML)	GAVROCHE	16	AUGUSTINER MAXIMATOR	14	AMSTEL LIGHT	10
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