SHARING BITES SPIRITS VODKA Coney Island Chicken Bites \$19 Tossed With Spicy Russian Dressing Tito's Handmade \$15 Guacamole, Salsa and Chips \$18 **Grey Goose** \$16 Little Italy Charcuterie Board \$35 Ketel One \$16 Smoked Coppa, Prosciutto, Soppressata, Absolut \$15 Cambozola bleu cheese, Petite Basque, Relvedere Aged Comte, Smoked Almonds & Fig Jam \$16 Classic Jumbo Shrimp Cocktail \$20 Served with cocktail sauce and lemon wedges GIN Long Island Crab Cake Sliders \$22 Hendrick's \$16 Cider Vinegar Cabbage Slaw, Classic Tartare Sauce Beefeater \$15 Canal Street Sticky Chinese Ribs \$23 Bombay Sapphire \$15 Hoisin, Ginger, Honey, 5 Spice Classic NY Buffalo Wings \$16 The Botanist \$19 Frank's Red Hot Sauce, Carrots, Blue Cheese NY Distilling Co. Dorothy Parker \$14 Fulton Fish Market Lobster Mac & Cheese \$24 Greenhook Ginsmiths American Dry \$16 Topped With Bread Crumbs Classic Mac & Cheese \$18 **MEZCAL** Topped With Bread Crumbs Dos Hombres \$18 Gourmet Cheese Plate \$22 Cambozola bleu cheese, Petite Basque, Aged Comte, Del Maguey \$16 Smoked Almonds , Fig Jam & Crackers \$17 Ilegal BIG BITES \$17 Campante Caesar Salad \$19 Gem Lettuce, Caesar Dressing, Croutons RUM Add Chicken \$6 \$14 Bacardi Superior Woodfire Margherita Pizza \$22 Captain Morgan Spiced \$15 Add Pepperoni \$4 Christopher Street Penne Alfredo \$23 **Appleton Estate** \$16 Parmesan Fresh Thyme Cracker Diplomatico \$17 Beast Burger \$25 Prime Beef, Hudson Valley Cheddar, Shredded Lettuce, **TEQUILA** Secret Sauce, Fries Casamigos \$17 Hudson Yards Mercado Chicken Breast \$35 Smoky Romesco Sauce, Smashed Fingerling Patrón \$17 Potatoes 'Bravas', Cumin Roasted Carrots \$15 Espolòn Pan Seared Atlantic Salmon \$38 818 \$18 Swiss Chard, Cous-Cous, Citrus Beurre Blanc 1800 Prime NY Strip Steak and Frites \$42 Milagro Prime Beef, Duck Fat Thyme Fries, Dijon, Chimichurri SIDES WHISKEY / BOURBON / RYE French Fries \$11 \$15 Jameson Irish **Truffle Fries** \$13 \$16 Jack Daniel's Tennessee **Duck Fat Fries** \$14 \$17 Maker's Mark \$15 **Buffalo Trace** \$16 Jim Beam Ice Cream – Chef's Selection 2 scoops \$9 \$14 Wild Turkey Rye NY Cheese Cake \$12 WhistlePig Piggy Back Rye \$18 Chocolate Mousse Cake \$12 Michter's Rye \$18 -----Tullamore Dew Irish \$15 **COFFEE | STONE STREET** Woodford Reserve \$18 Espresso \$5 \$18 New York Distilling Co. Ragtime Rye **Decaf Espresso** \$5 Cappuccino \$8 SCOTCH \$15 Dewar's White Label \$22 Glenlivet 12yr \$25 McCallan 12yr **COGNAC** \$22 Hennessy VSOP

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

Please ask your server about our cordial and liqueur offerings.

Rémy Martin VSOP

D'Ussé VSOP

\$23

\$18

THE BEAST'S COCKTAILS



Butterfly Kisses

Empress 1908 Gin, Italicus, St. Germain, Dry Vermouth.

This lighter take on the classic Negroni helps you find the beauty in your beast side.

Hey Arnold!

Whistlye Pig Piggyback Rye, Limoncello, Lemon, Earl Grev Infused Honey.

A boozier take on a classic Arnold Palmer that takes us back to summers on our stoops with our favorite football headed cartoon character.

Charlie Price

Angel's Envy Bourbon, Strawberry, Basil, Lemon.

An ode to the most famous red boots on Broadway and the man who wears them. Charlie Price from Kinky Boots storms his way into M Social.

Su-Su Sucio

Dos Hombres Mezcal, Ancho Reyes Verde,

Olive Brine, Dry Vermouth.

A smokier, slightly spicier, take on a dirty martini that makes you want to break out into an 80's pop jam and have a dance party!

Chai Chai Slide

Appleton Estates Rum, Mr. Black Coffee Liqueur, Creme De Cacao, Coconut Milk, Vanilla Syrup, Chai Tea.

For those of you that want to make your morning coffee run but can only make it down to our lobby, we always have you covered.

THE BUTTERFLY'S COCKTAILS



\$18

Uptown Girl

Hendrick's Gin, Aperol, Grapefruit, Honey, Grapefruit Soda.

An homage to hometown hero Billy Joel, it's not so tough, we know you'll be in love.

Who You Gunna Call?

Malibu Rum, Raspberry Vodka, Blue Curacao,

Pineapple, Lime.

When the big green monster came to take over the city, who did we call? The Ghostbusters of course!

The Red Line

Peychaud's Bitters, Cherry Heering,

Leblon Cachaca, Lemon Juice, Demerara.

The red line houses the 1, 2 and 3 train - and we think you should have 1, 2 and 3 of these!

West Side Story

Grey Goose Vodka, Lime, Elderflower Tonic,

Mint, Angostura Bitters.

As bright and spunky as Maria dancing in the middle of the street in the New York classic West Side Story.

Wild Side

Casamigos Blanco, Watermelon, Lime, Honey,

Fresno Pepper.

Bronx native Cardi B's feature on Wild Side teaches us all a thing or two about a watermelon.

WINE **SPARKLING** Champagne, Nicolas Feuillatte \$22, \$90 Épernay, France Sparkling Rose, Faire la fête \$16 \$64 Limoux, France \$15 \$60 Prosecco, Moneto Brut Veneto, Italy WHITE Sauvignon Blanc, Whitehaven \$16 \$64 New Zealand Pinot Grigio, Benvolio \$16 \$64 Italy Chardonnay, Matanzas Creek \$16 \$64 California ROSÉ Whispering Angel \$18 \$72 Provence, France The Pale \$16 \$64 Provence, France **RED** Pinot Noir, Argyle \$17 \$68

BEER \$9

\$16 \$64

\$16 \$64

\$6

DRAFT

California

Argentina

Malbec, Catena

Five Boroughs Seasonal, Brooklyn Coney Island Mermaid Pilsner, Brooklyn Ithaca 'Flower Power' IPA, Ithaca Stella Artois Belgium

BOTTLE / CAN

Red Blend, Conundrum

Coors Light
Michelob Ultra
Corona Extra
Modelo Especial
Heineken
Heineken O.O.

SELTZER / READY TO DRINK

Truly

High Noon Sun Sips

SOCIAL SODAS

Coca-Cola, Diet Coke, Sprite, Club Soda

FEVER-TREE

Ginger Ale, Indian Tonic, Sparkling Pink Grapefruit, Sparkling Lemon, Lime & Yuzu, Mediterranean Tonic,

Elderflower Tonic **RED-BULL**

Regular, Sugarfree, Tropical

WATER

Saratoga Springs Still or Sparkling 0.5L	\$5
Saratoga Springs Still or Sparkling 1L	\$9

A charge equal to 15% of the price of food & beverage will be added to your bill and will be distributed to the service staff as a gratuity.