

## Cocktails

The MARK Cocktail Bisol ' Jeio' Prosecco, Lychee-Raspberry	22
Vodka Thyme Lemonade Stoli Elit Vodka, Lemon, Thyme	29
Cucumber Mint Martini Hendrick's Gin, Cucumber, Mint	24
Ginger Margarita Maestro Dobel Reposada Tequila, Ginger, Lime, Ginger Salt	23
Spiced Pear Daiquiri Bacardi 8yr Rum, Ancho Reyes Chili Liqueur, Pear Lime, Tiki Bitters	22
Sour Cherry Old Fashioned Maker's Mark Bourbon, Sour Cherry, Bitters Muddled Orange, Brandied Cherries	22
The Mark Manhattan George Dickle Rye, Carpano ' Formula Antica' Vermouth Brandied Cherry, Bitters	24

## Beer

Becks, Germany	11
Brooklyn Lager, Brooklyn, New York	11
Buckler Non-Alcoholic, Holland	8
Duvel, Breendonk, Belgium	15
Heineken Light, Amsterdam, Netherlands	12
Lagunitas IPA, Petaluma, California	12
Ommegang ' Rare Vos', New York	13
Samuel Smith, Nut Brown Ale, England	14

## Late Night Menu *11pm to 1am*

Sweet Pea Soup Croutons, Parmesan	19
Chicken-Coconut Milk Soup Galangal, Shiitakes	24
Shrimp Cocktail	27
Osetra Caviar, Toast Points	105/oz
"Russ and Daughters" Norwegian Smoked Salmon Grilled Country Bread	28
Heart of Romaine Caesar Salad with Grilled Chicken Paillard	25 36
with Grilled Shrimp	37
with Grilled Salmon	41
Black Truffle Pizza, Fontina Cheese	37
Mozzarella, Tomato, Basil Pizza	22
Chicken Club Sandwich Hard Boiled Egg, Bacon, Mayonnaise	28
THE MARK Cheeseburger, Black Truffle Dressing, Brie	40
Fusilli, Mozzarella, Tomato, Basil	22/32
Simply Grilled Scottish Salmon	47
Simply Grilled Niman Ranch Beef Tenderloin	55
Sautéed Spinach	14
Mashed Potatoes	14
Hand Cut French Fries	14
Artisanal Cheese Plate	25
Assorted Ice Cream & Sorbet	16
Warm Chocolate Cake	18
Cookie Plate	16

\*All Pizzas and Fusilli Pasta are available Gluten Free.

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

We are committed to serve our guests local, organic and GMO-free products.