

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	25
Ginger Margarita Maestro Dobel Reposada Tequila, Ginger, Lime, Ginger Salt	23
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	25

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

Butternut Squash Soup (V)	19
Black Trumpet Mushrooms	
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	25
with Grilled Chicken Paillard	36
with Grilled Shrimp	37
with Grilled Salmon	41
Black Truffle Pizza, Fontina Cheese (V)	37
Mozzarella, Tomato, Basil Pizza (V)	22
Chicken Club Sandwich Hard Boiled Egg, Bacon, Mayonnaise	28
THE MARK Cheeseburger, Black Truffle Dressing, Brie	38
Campanelle, Mozzarella, Tomato, Basil (V)	22/32
Simply Grilled Scottish Salmon	47
Simply Grilled Niman Ranch Beef Tenderloin	55
Mashed Potatoes (V)	14
Hand Cut French Fries (V🌱)	14
Artisanal Cheese Plate (V)	25
Assorted Ice Cream & Sorbet (V)	16
Warm Chocolate Cake (V)	18
Cookie Plate (V)	16

*All Pizzas and Fusilli Pasta are available Gluten Free.

(V) vegetarian

(V🌱) vegan

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.