

RECREATION



@recreationnyc



@concretehg

Mon - Sun 7 am to Late

Event Inquires: events@concretehg.com

BREAKFAST

7AM to 10:45 AM

- MOXY BREAKFAST SANDWICH** \$14
Brioche roll, sharp cheddar, two fried eggs & choice of sausage patty or bacon.
- BAGEL**  \$8
With cream cheese.
- RECREATION OMELETTE**  \$18
Three eggs, cheddar cheese, tomato, and caramelized onion. Comes with side salad.
- AVOCADO TOAST**  \$18
Toasted sourdough, pickled onion, and chili flakes.
- BUTTERMILK WAFFLES**  \$17
Maple syrup, berry compote & seasonal berries.
- CARNITAS BREAKFAST BURRITO** \$16
Pulled pork, scrambled eggs, spicy pico, hashbrown, & cotija cheese.
- APRICOT GREEK YOGURT**  \$15
Granola and seasonal berries.
- BLUEBERRY OATMEAL**  \$14
Flaxseeds, granola, and honey.
- CHIA BOWL**   \$14
Coconut chia pudding, honey, and market fruit.
- AVOCADO GRAIN BOWL**   \$18
Roasted sweet potato, quinoa, cherry tomatoes, pickle red onion, avocado, boiled egg, oregano vinaigrette.
- MOXY BREAKFAST PLATTER** \$22
Sausage patty or bacon, tater hash, 2 eggs your style, choice of multigrain or white bread.
- BREAKFAST NAAN** \$20
Fried egg, bacon, cream cheese, and everything seasoning.

SIDES

FRIED EGG 7 | BACON 8 | SAUSAGE PATTY 6
TOAST 3 | AVOCADO 6



VEGETARIAN



VEGAN



GLUTEN FREE

18% gratuity will be added to parties of 6 or more, consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

LUNCH

11 AM to 4 PM

BAR BITES

SPICY WATERMELON SKEWER 	\$ 9
Tajin dusted with mint and queso fresco	
SIGNATURE GUACAMOLE 	\$ 18
Crunch tlayuda tortilla with guacamole and watermelon radish	
MARKET CRUDITE 	\$ 17
Tzatziki assorted vegetables, toasted pita	
BAHN MI BEEF KEBAB	\$ 19
Chili powder, pickled daikon and carrot, mint, lettuce cup	
FALAFEL SLIDERS 	\$ 12
chickpea and beet falafel with tzatziki sauce tomato and romaine on parker house bun	
MINI CHOPPED CHEESE	\$ 15
Ground beef, tomato, american cheese, caramelized onion, shredded lettuce, jalapeno	

TACOS

CARNITAS 	\$ 18
Marinated pork, cabbage slaw, chipotle mayo	
CARNE ASADA 	\$ 18
Slow stewed beef with chimichurri and cotija cheese	
CHARRED CAULIFLOWER 	\$ 14
Preserved lemon aioli queso fresco, chives	

PIZZETTAS

MARGHERITA 	\$ 18
Buffalo mozzarella basil	
SALUMI	\$ 20
Pepperoni cups, buffalo mozzarella, basil	
SEASONAL 	\$ 22
Seasonal items	



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LUNCH

11 AM to 4 PM

SALADS

- CAESAR** \$16
Romaine, homemade caesar, croutons, shaved parm
- MEDITERRANEAN CHOPPED SALAD**  \$18
Romaine lettuce tomato, kalamata olives, cucumber feta cheese
and spicy feta dressing
- AVOCADO GRAIN BOWL**   \$18
Roasted sweet potato, quinoa, cherry tomatoes, pickle red onion,
avocado, boiled egg, oregano vinaigrette.

SANDWICHES

- CRISPY CHICKEN CLUB CIABATTA**..... \$17
Crispy golden chicken, smoky bacon, crisp romaine, tomato
- CRISPY CHICKEN CAESAR WRAP**..... \$16
Crispy golden chicken, romaine lettuce, shaved parmesan, and
crunchy croutons tossed in a creamy caesar dressing.
- ROSEMARY HAM & BRIE BAGUETTE**..... \$19
Thinly sliced rosemary ham layered with creamy brie cheese
and fresh arugula on a crisp artisan baguette.



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DINNER

4 PM to Close

BAR BITES

- SPICY WATERMELON SKEWER**  \$ 9
Tajin dusted with mint and queso fresco
- SIGNATURE GUACAMOLE**  \$ 18
Crunch tlayuda tortilla with guacamole and watermelon radish
- MARKET CRUDITE**  \$ 17
Tzatziki assorted vegetables, toasted pita
- SPICY FETA DIP & TORRES BLACK TRUFFLE CHIPS**  \$ 17
Homemade spicy feta with black truffle potato chips
- MINI LOBSTER ROLL** \$ 21
Butter poached chives lemon potato bun
- BAHN MI BEEF KEBAB** \$ 19
Chili powder, pickled daikon and carrot, mint, lettuce cup
- BBQ DRY RUBBED WINGS**  \$ 19
Crispy dry rubbed wings with vinegar aged sauce
- FALAFEL SLIDERS**  \$ 12
chickpea and beet falafel with tzatziki sauce tomato and romaine on parker house bun
- MINI CHOPPED CHEESE** \$ 15
Ground beef, tomato, american cheese, caramelized onion, shredded lettuce, jalapeno

PRESSED SUSHI

- SPICY TUNA**  \$ 14
Spicy tuna sushi with soy pearls and furikake seaweed seasoning
- CALIFORNIA AVO**  \$ 14
Kani crab with avocado, old may aioli and micro greens
- SPICY CRISPY SALMON**  \$ 14
Spicy salmon with sliced jalapeno and crispy shallots



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DINNER

4 PM to Close

TACOS

CARNITAS 		\$ 18
Marinated pork, cabbage slaw, chipotle mayo		
CARNE ASADA 		\$ 18
Slow stewed beef with chimichurri and cotija cheese		
CHARRED CAULIFLOWER 		\$ 14
Preserved lemon aioli queso fresco, chives		

PIZZETAS

MARGHERITA 		\$ 18
Buffalo mozzarella basil		
SALUMI		\$ 20
Pepperoni cups, buffalo mozzarella, basil		
SEASONAL 		\$ 22
Seasonal items		

SALADS

CAESAR		\$ 16
Romaine, homemade caesar, croutons, shaved parm		
MEDITERRANEAN CHOPPED SALAD 		\$ 18
Romaine lettuce tomato, kalamata olives, cucumber feta cheese and spicy feta dressing		



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SPECIALTY COCKTAILS



GOCHUJANG

Lemongrass-infused reposado tequila, mezcal, gochujang honey, ginger, lime.

\$20



GOT MOXY

Bacardi Reserva 8 Years, Rum Fire, Bacardi dragon fruit, passion fruit, strawberry, lemon, agave

\$20



CABIN IN THE WOODS

Aberlour, St. Germain, pear, lemon & honey

\$18



THE HUGO

St. Germain Elderflower liquor, soda, Prosecco

\$18



CONSPIRACY OF SILENCE

Gin, ginger, turmeric, Chartreuse, lemon juice, pineapple juice.

\$20



LA DORADA

Codigo tequila, mezcal, lemon juice, fresh tomato, basil, absinthe

\$20

DISCO BALL IT \$95

ENJOY ANY COCKTAIL ON DRAFT
WITH UP TO 6 FRIENDS IN A DISCO
BALL PUNCHBOWL

(CREATE YOUR OWN \$115 +)



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COCKTAILS ON DRAFT



MANHATTAN

Woodinville Whiskey, Carpano Antica **\$18**
Formula Rosso Vermouth & Angostura bitters



OLD FASHIONED

Jefferson's Bourbon, brown sugar & **\$18**
Angostura bitters



NEGRONI

Monkey 47 Gin, Carpano Antica Formula Rosso **\$20**
Vermouth & Campari



THE 8-BIT

Smoked Chili infused Patron Blanco, Del Maguey **\$20**
Vida Mezcal, passion fruit, agave & lime



JUICY LUCY

Hendrick's Gin, Grapefruit liqueur, Orange, beet, **\$18**
lime & agave



PISCO COLADA

Pineapple-infused Barsol Pisco, Bacardi Coconut **\$18**
Rum, sugar & lime



DADDY ISSUES

Grey Goose, Chambord, lemon, agave, blackberries **\$20**
& ginger beer



JOGO BONITO

Cachaça, lemon juice, banana liquor, cynar, **\$20**
peppercorn.



CAPPUCCINO MARTINI

Absolut vodka, Kahlua, espresso, garnish with **\$20**
whipped cream

DRINKS

WINE

		
RED		
PUMPHOUSE BLEND <i>New York, USA</i>	\$14	\$ -
GROUNDLED CABERNET SAUVIGNON <i>California, USA 2020</i>	\$17	\$75
PRISMA PINOT NOIR <i>Casablanca, Chile</i>	\$16	\$80
TERRAZAS DE ALTOS, MALBEC <i>Mendoza, Argentina</i>	\$16	\$80
WHITE		
PUMPHOUSE PINOT GRIGIO <i>California, USA</i>	\$14	\$ -
BRANCOTT SAUVIGNON BLANC <i>Marlborough, New Zealand '21</i>	\$17	\$75
HARKEN, CHARDONNAY <i>California</i>	\$18	\$80
HAMPTON WATER ROSÉ <i>Pays d'Oc, France</i>	\$18	\$80
MINUTY <i>Saint Tropez, France</i>	\$18	\$80
BUBBLES		
PUMPHOUSE BLANC SPARKLING <i>New York, USA</i>	\$14	-
CAVA <i>Campo Viejo, Spain</i>	\$16	\$75
BRUT VEUVE CLICQUOT <i>Yellow Label</i> <i>Champagne, France</i>	\$26	\$180
MOET & CHANDON BRUT IMPERIAL <i>Champagne, France</i>	-	\$225

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DRINKS

BEERS

DRAFTS \$9

Trumer Pilsner
Sloop Juice Bomb IPA
Allagash White
Modelo Especial
Five Boroughs Summer Ale

BOTTLES & CANS \$8

Corona Extra
Guinness
Bad Seed Cider
Miller High Life
High Noon Seltzer + \$2

SPIRITS

VODKA

Absolut	\$15
Absolut Vanilia	\$15
Tito's Handmade	\$16
Ketel One	\$17
Suntory Haku	\$17
Grey Goose	\$19
Belvedere	\$20

GIN

Beefeater	\$15
Roku	\$16
Brooklyn Gin	\$17
Tanqueray	\$17
Bombay Sapphire	\$17
Empress 1908	\$18
Hendrick's	\$18
Monkey 47	\$20

LIQUOR

Aperol	\$16
Averna	\$17
Amaro Montenegro	\$18
Amaro Nonino	\$18
Campari	\$16
Chambord	\$15
Chartreuse - Yellow	\$16
Chartreuse - Green	\$17
Cointreau	\$15
Disaronno	\$17
Fernet	\$16
Limoncello	\$16
St. Germaine	\$16
Mr. Black	\$15
Kahlua	\$16
Bailey's	\$16
Jagermeister	\$15

SHOT -\$2 | NEAT/UP/COCKTAIL +\$3

SPIRITS

WHISKEY

Jameson	\$17
Teelings	\$15
Mcconnell	\$16
Jack Daniels	\$16
Crown Royal	\$16

BOURBON

Jefferson's	\$15
Bulleit	\$16
Hudson	\$16
Basil Hayden	\$18
Angel's Envy	\$18
Makers Mark	\$17
Woodford	\$18
Reserve	

RYE

Angel's Envy	\$20
Hudson	\$17
Woodford	\$18
Reserve Rye	

SCOTCH

Dewar's White	\$15
Johnnie W Black	\$16
The Balvenie 12	\$20
The Balvenie 14	\$22
Glenfiddich 12	\$25
Glenfiddich 14	\$30
Glenfiddich 15	\$35
Glenfiddich 18	\$60
Glenfiddich 21	\$80
Macallan 12	\$20
Macallan 15	\$30
Macallan 18	\$60
Lagavulin 16	\$21

COGNAC

Dusse	\$16
Hennessy VS	\$20
Remy Martin VSOP	\$28
Hennessy VSOP	\$38

RUM

Bacardi Superior	\$15
Bacardi Coconut	\$15
Bacardi Dragonberry	\$15
Bacardi Black	\$16
Bacardi 8 Year	\$20
Diplomatico Reserva	\$18
CAPT Morgan Spiced	\$16
Leblon Cachaca	\$18

TEQUILA

BLANCO

Olmecca Altos	\$15
Patron Silver	\$17
Don Julio	\$20
Casamigos	\$18
Clase Azul Plata	\$50

REPOSADO

Don Julio	\$20
Patron	\$19
Casamigos	\$20
Clase Azul	\$60

ANEJO

Don Julio	\$23
Patron	\$22
Casamigos	\$24
Don Julio 1942	\$60

MEZCAL

Ilegal Joven	\$16
Madre Espadin	\$17
Vida Del Maguey	\$18
Siete Misterios	\$24
Doba-Yej	

SHOT -\$2 | NEAT/UP/COCKTAIL +\$3

Happy Hour

SPECIALS

WEEKDAYS

4 - 6 PM

Half-Price Flatbreads

\$8 Well Drink

\$6 Draft Wine

\$6 Draft Beer