

RECREATION

 @recreationnyc

 @concretehg

Mon - Sun 7 am to Late

Event Inquires: events@concretehg.com

ALL DAY

ALL DAY MENU - 11 AM to 10 PM

STARTERS

| | |
|---|-------|
| GUAC & CHIPS   | \$ 15 |
| BLISTERED SHISHITOS  crispy shallots, lime crema, maldon salt | \$ 14 |
| BAR NACHOS  | \$ 17 |
| black beans, pico de gallo, aged cheddar sauce, pickled jalapeno, queso fresco add chicken \$7 | |
| CHICKEN TACOS  | \$ 17 |
| chipotle chicken, lime crema, pico, queso fresco | |
| PORK CARNITAS TACOS  | \$ 19 |
| house slaw, chipotle crema | |
| BUFFALO WINGS  | \$ 18 |
| house-made buffalo sauce, blue cheese | |
| CRISPY RICE  | \$ 22 |
| spicy tuna, avocado mousse | |

FAVES

| | |
|---|-------|
| SALUMI FLATBREAD | \$ 19 |
| pepperoni, fontina, grana padano, hot honey drizzle | |
| MARGHERITA FLATBREAD  | \$ 17 |
| mozzarella, sweet tomato, basil oil | |
| PIZZA BIANCA  | \$ 18 |
| caramelized onions, rosemary ricotta, stracciatella | |
| SRIRACHA DEVEILED EGGS  | \$ 13 |
| egg yolk mousse, spicy maldon salt | |
| BAVARIAN PRETZEL  | \$ 14 |
| beer cheese dip | |
| MAC N' CHEESE | \$ 22 |
| smoked chili cheddar cheese, apple wood smoked bacon | |
| HOT HONEY TOAST | \$ 16 |
| rosemary ricotta, uncured country ham, hot honey drizzle | |



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

ALL DAY

ALL DAY MENU - 11 AM to 10 PM

LITE BITES

- BABY CAESAR** \$ 15
romaine, shaved parmesan, anchovy dressing,
sourdough crouton | add chicken 7
- QUINOA BOWL**  \$ 18
quinoa, cashew, shredded cabbage, edamame,
honey cilantro dressing | add chicken 7 | add
spicy tuna 10
- CHICKEN RANCH SALAD** \$ 20
kale, pickled red onions, crumbled gorgonzola,
crispy chicken, house ranch dressing

HANDHELDS

- SWEET POTATO &
HALLOUMI SANDWICH**  \$ 15
herb ciabatta, pickled red onions, garlic aioli
- FOCACCIA PANINI** \$ 18
country ham, arugula, basil oil, stracciatella
- BURGER SLIDERS** \$ 18
smoked cheddar, b&b pickles, special sauce,
martin's potato bun
- PORK BELLY SLIDER** \$ 19
bacon jam, house slaw, kimchi mayo

SWEETS



- BAD HABIT SUNDAE** \$ 15
local bad habit custom ice cream, chocolate
sauce, rainbow sprinkles & wafer surprise
element



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DRINKS

COCKTAILS ON DRAFT



MANHATTAN

\$ 16

Woodford Reserve, Carpano Antica
Formula Rosso Vermouth & Angostura
bitters



OLD FASHIONED

\$ 16

Jefferson's Bourbon, brown sugar &
Angostura bitters



NEGRONI

\$ 16

Monkey 47 Gin, Carpano Antica Formula Rosso
Vermouth & Campari



THE 8-BIT

\$ 18

Smoked Chili infused Casamigos Blanco, Del
Maguey Vida Mezcal, passionfruit, agave & lime



JUICY LUCY

\$ 18

Hendrick's Gin, Grapefruit liqueur, Orange,
beet, lime & agave



WINTERBIRD

\$ 18

Codigo Silver, pineapple, turmeric, honey, lime,
& ginger



PISCO COLADA

\$ 18

Pineapple-infused Barsol Pisco, Bacardi
Coconut Rum, sugar & lime



DADDY ISSUES

\$ 18

Grey Goose, Chambord, lemon, agave,
blackberries & ginger beer

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DRINKS

SPECIALTY COCKTAILS

- | | | |
|---|---|--------------|
|  | WARMER DAYS Patron Reposado & spiced apple cider (Psst try it piping hot or ice cold!) | \$ 16 |
|  | GOT MOXY Bacardi Reserva Ocho 8 Year, Creme de Peche, lemon, sugar, & ginger | \$ 18 |
|  | CABIN IN THE WOODS Aberlour, St. Germain, pear, lemon, & honey | \$ 17 |
|  | THE HUGO St. Germain Elderflower liquor, soda & Pumphouse Blanc Prosecco | \$ 16 |
|  | APEROL SPRITZ Aperol, soda & Pumphouse Blanc Prosecco | \$ 18 |
| | MAKE ME SOMETHING Can't decide? Our bartender will whip up something for you | \$ 18 |

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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DRINKS

WINES

| |  |  |
|---|---|---|
| RED | | |
| PUMPHOUSE RED ON TAP | \$ 12 | \$ - |
| <i>New York, USA</i> | | |
| GROUNDLED CABERNET SAUVIGNON | \$ 17 | \$ 75 |
| <i>California, USA 2020</i> | | |
| BLOODROOT PINOT NOIR | \$ 18 | \$ 80 |
| <i>California, USA</i> | | |
| MATIAS RICCITELLI MALBEC | \$ 16 | \$ 70 |
| <i>Mendoza, Argentina 2021</i> | | |
| AZELIA BARBERA D'ALBA PUNTA | \$ 18 | \$ 80 |
| <i>Piedmont, Italy 2020</i> | | |
| FIORINI LAMBRUSCO BECCO ROSSO | \$ 15 | \$ 65 |
| <i>Emilia-Romagna, Italy 2022</i> | | |
| WHITE | | |
| PUMPHOUSE PINOT GRIGIO ON TAP | \$ 12 | \$ - |
| <i>California, USA</i> | | |
| LIEU DIT SAUVIGNON BLANC | \$ 17 | \$ 75 |
| <i>California, USA 2022</i> | | |
| DOMAINE FRANTZ CHARDONNAY | \$ 18 | \$ 80 |
| <i>Burgundy, France 2022</i> | | |
| FIO WINES MOSEL GLOU GLOU | \$ 16 | \$ 70 |
| <i>Mosel, Germany 2022</i> | | |
| BUBBLES | | |
| PUMPHOUSE BLANC SPARKLING | \$ 12 | \$ - |
| <i>New York, USA</i> | | |
| MIONETTO PROSECCO TREVISO BRUT | \$ 15 | \$ 65 |
| <i>DOC - Veneto, Italy</i> | | |
| VIGNETI DEL SOLE PROSECCO | \$ 17 | \$ 75 |
| <i>Veneto, Italy</i> | | |
| MOET & CHANDON BRUT IMPERIAL | \$ 28 | \$ 225 |
| <i>Champagne, France</i> | | |

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DRINKS

BEERS

DRAFTS \$9

Trumer Pilsner
Sloop Juice Bomb IPA
Montauk IPA
Allagash Wheat
Modelo Especial

ROLLING COOLER \$160

24 beers with your very own retro rolling cooler for the night

BOTTLES & CANS \$8

Coors Banquet
Corona Extra
Miller Highlife
Guinness
Bad Seed Cider
Miller Lite
High Noon Seltzer + \$2

SPIRITS

VODKA

| | |
|-----------------|------|
| Absolut | \$15 |
| Absolut Vanila | \$15 |
| Tito's Handmade | \$16 |
| Ketel One | \$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 |

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/ROCK/COCKTAIL +\$3

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SPIRITS

WHISKEY

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

BOURBON

| | |
|------------------|-------|
| Old Forester | \$ 15 |
| Bulleit | \$ 16 |
| Basil Hayden | \$ 16 |
| Angel's Envy | \$ 18 |
| Makers Mark | \$ 17 |
| Woodford Reserve | \$ 18 |

RYE

| | |
|----------------------|-------|
| Angel's Envy | \$ 20 |
| Hudson | \$ 16 |
| Woodford Reserve Rye | \$ 18 |

SCOTCH

| | |
|-----------------|-------|
| Dewar's White | \$ 15 |
| Johnnie W Black | \$ 16 |
| The Balvenie 12 | \$ 18 |
| The Balvenie 14 | \$ 20 |
| Glenfiddich 12 | \$ 25 |
| Glenfiddich 14 | \$ 30 |
| Glenfiddich 15 | \$ 35 |
| Glenfiddich 18 | \$ 60 |
| Glenfiddich 21 | \$ 80 |
| Macallan 12 | \$ 20 |
| Macallan 15 | \$ 30 |
| Macallan 18 | \$ 61 |

COGNAC

| | |
|------------------|-------|
| Dusse | \$ 16 |
| Hennessy VS | \$ 20 |
| Remy Martin VSOP | \$ 28 |
| Hennessy VSOP | \$ 40 |

RUM

| | |
|---------------------|-------|
| Bacardi Superior | \$ 15 |
| Bacardi Coconut | \$ 15 |
| Bacardi Dragonberry | \$ 15 |
| Bacardi Black | \$ 15 |
| Bacardi 8 Year | \$ 18 |
| Diplomatico Reserva | \$ 17 |
| CAPT Morgan Spiced | \$ 16 |
| Leblon Cachaca | \$ 18 |

TEQUILA

BLANCO

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

REPOSADO

| | |
|------------|-------|
| Don Julio | \$ 18 |
| Patron | \$ 19 |
| Casamigos | \$ 20 |
| Clase Azul | \$ 60 |

ANEJO

| | |
|----------------|-------|
| Don Julio | \$ 20 |
| Patron | \$ 21 |
| Casamigos | \$ 22 |
| Don Julio 1942 | \$ 60 |

MEZCAL

| | |
|-----------------|-------|
| Illegal Joven | \$ 15 |
| Madre Espadin | \$ 17 |
| Vida Del Maguey | \$ 18 |
| Siete Misterios | \$ 22 |
| Doba-Yej | |

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