

RECREATION



@recreationnyc



@concretehg

Mon - Sun 7 am to Late

Event Inquires: events@concretehg.com

RECREATION

BREAKFAST 7AM - 11AM

MOXY BREAKFAST SANDWICH	\$ 10
brioche roll, sharp cheddar, egg, sausage patty or bacon	
BAGEL	\$ 7
with cream cheese 	
AVOCADO TOAST	\$ 15
toasted sourdough, pickled onion, chili flakes, add fried egg \$3	
BUTTERMILK WAFFLES	\$ 14
maple syrup, berries compote, sliced banana 	
APRICOT GREEK YOGURT	\$ 14
granola, seasonal berries	
BLUEBERRY OATMEAL	\$ 11
flaxseeds, granola, honey 	
CHIA BOWL	\$ 11
coconut chia pudding, market fruit  	
KALE & GRAIN BOWL	\$ 15
roasted sweet potato, quinoa, cherry tomatoes   add fried egg \$3	
MOXY BREAKFAST PLATTER	\$ 16
sausage patty or bacon, tater hash, 2 eggs your style, choice of multigrain or sourdough bread	



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

STARTERS

GUAC & CHIPS  	\$ 15
BLISTERED SHISHITOS 	\$ 14
crispy shallots, lime crema, maldon salt	
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 DEVILED 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	



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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

SPECIALTY COCKTAILS

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

DISCO BALL IT \$95

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

(CREATE YOUR OWN \$115 +)



DRINKS

COCKTAILS ON DRAFT



MANHATTAN

\$ 16

Woodinville Whiskey, 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

WINES



RED

PUMPHOUSE RED ON TAP <i>New York, USA</i>	\$12	\$ -
GROUNDLED CABERNET SAUVIGNON <i>California, USA 2020</i>	\$17	\$75
PRISMA PINOT NOIR <i>Casablanca, Chile</i>	\$16	\$70
TERRAZAS DE ALTOS, MALBEC <i>Mendoza, Argentina</i>	\$13	\$52

WHITE

PUMPHOUSE PINOT GRIGIO ON TAP <i>California, USA</i>	\$12	\$ -
SAUVIGNON BLANC <i>Brancott Estate, Marlborough, '21</i>	\$17	\$68
NEWTON SKYSIDE, CHARDONNAY <i>California</i>	\$14	\$56
HAMPTON WATER ROSÉ <i>Pays d'Oc, France</i>	\$18	\$72

BUBBLES

PUMPHOUSE BLANC SPARKLING <i>New York, USA</i>	\$12	\$ -
CAVA <i>Campo Viejo, Spain</i>	\$15	\$60
BRUT <i>Veuve Clicquot Yellow Label Champagne, France</i>	\$36	\$180
MOET & CHANDON BRUT IMPERIAL <i>Champagne, France</i>	\$28	\$225

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DRINKS

BEERS

DRAFTS \$9

Trumer Pilsner
Sloop Juice Bomb IPA
KCBC 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 Vanilla	\$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

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

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