



THE PARLOUR

CULINARY
SELECTIONS

SMALLER

🌿 **Mini Grilled Cheese 9**

Small Production Vermont Cheese Blend, Brioche, Herb Butter

🌿 **Greek Mezze 16**

Squash Chips, Grilled Artichokes, Tzatziki

Chicken Tinga Quesadilla 14

Chipotle, Avocado, Lime Crema

Barclay Sliders 21

Aged Cheddar, Caramelized Onions, Special Sauce

GF **Shrimp Cocktail 22**

Yuzu Kosho Cocktail Sauce

Cheeses and Charcuterie 32

Cured Meats, Artisanal Cheeses, Rooftop Honey

Gin Cured Salmon Poke 18

Hijiki Seaweed, Avocado, Shiso, Crispy Grains

Fritto Misto 18

Crisp Montauk Calamari, Lemon Aioli

🌿 **New York City Soft Pretzels 11**

Sea Salt, Truffle Cheddar and Garlic Parsley Pretzels with Brooklyn Beer Cheese

SALADS

Escarole Caesar 19
Avocado, Radish, Country Boule

GF ♯ Green Pulse 22
Organic Greens, Toasted Red Quinoa, Chickpeas,
Sprouted Black Lentils, Feta Cheese, Sunflower Seeds,
Lemon Thyme Vinaigrette

GF ♯ Roasted Organic Chicken Cobb 24
Local Blue Cheese, Catskill Bacon, Herb Ranch

♯ Chopped Fattoush 22
Lentil Meatballs, Harissa, Cucumber, Tomato, Grilled Pita,
Lemon, Extra Virgin Olive Oil

GF ♯ Brooklyn Grange Baby Greens 18
Garden Vegetables, Banyuls Vinaigrette

♯ Roasted Sweet Potato and Green Apple Salad 20
Cheddar Crisp, Kale, Puffed Farro, Spiced Pecans, Miso Tahini Dressing

Add to any Salad

Grilled Chicken 7
Shrimp Scampi 12
Sautéed Skuna Bay Salmon 14

BREAD

Fried Chicken Sandwich 23
Kimchi Buttermilk Brined, Gochujang Mayo

Lobster Roll 35
Preserved Lemon Aioli

Roasted Chicken Club 28
Smoked Bacon, Bibb Lettuce, Tomato, Mayo, Toasted Whole Wheat

Barclay Burgers 28
West Coast Style Double Double, Silly Sauce, House Pickle
-OR-
NYC Style, Bacon, Lettuce, Tomato, Red Onion

Mixed Mushroom Flatbread 28
Cured Jamon, Egg, Truffle, Pesto

♯ Grilled Eggplant Panini 18
Roasted Peppers, Broccoli Rabe, Provolone, Herb Mayo

Soup of the Day 12

Soup & Half Sandwich of the Day 16

LARGER

Sea Scallops 34

Honeynut Squash Spaetzle, Brussels Sprouts,
Bacon and Spruce Tip Brown Butter

Ⓟ GF **Grilled Tofu and Wild Grain Bowl** 26
Smokey Carrots, Pickled Cauliflower, Beet Harissa, Mint

GF **Black Bass** 29
Citrus, Olive, Caper, Romesco

GF **Herb Roasted 1/2 Chicken** 28
Spanish Rice and Beans, Tomatillo Salsa

GF **Dry Aged Strip** 42
Parsnips, Broccoli, Bone Marrow Truffle Jus

House Made Tagliatelle 28
Pancetta, Peas, Parmesan

🌿 **Spaghetti Pomodoro** 26
Fresh Tomato, Garlic, White Wine, Basil
Add Grilled Chicken 7
Add Shrimp Scampi 12
Add Skuna Bay Salmon 14

BEYOND MEATS

Ⓟ **Three Tacos** 24
Avocado Purée, Pico de Gallo, Radish, Cilantro

🌿 **The Burger** 28
Lettuce, Grilled Tomato, Caramelized Onions,
Whole Grain Mustard

Ⓟ **The Pizza** 28
Beyond Sausage Blend, Roasted Peppers,
Garlic, Gluten Free Cauliflower Crust

Beyond Meats - Plant Based Meat Substitute Produced in the USA

SIDES

1 for 9 or 3 for 25

French Fries

Creamed Spinach

Broccoli Parsnip Gratin

Pommes Purée

Jasmine Rice

Grilled Asparagus

DESSERTS

New York Cheesecake 14

Chocolate Crunch 14
Dark Chocolate Mousse, Praline

Chef's Selection of Cheeses 21
Cranberry Walnut Pullman, Fruit Compote

Local Little Italy Gelato and Sorbet (3 scoops) 14

FOR THE KIDS 15

(12 years & under)

Grilled Chicken with Steamed Rice and Broccoli

Country Style Chicken Tenders and Fries

Fish 'n Chips

All Beef Hot Dog and Fries

Junior Cheeseburger and Fries

Penne Pasta with Butter or Tomato Sauce

Mac & Cheese



THE PARLOUR

BEVERAGE
SELECTIONS

WINE BY THE GLASS

SPARKLING

Prosecco, La Marca, Veneto, IT	16
Cava, Campo Viejo, SP	14
California Brut, Chandon, Napa Valley, CA	17
Champagne Collet, Ay, FR	25
Champagne, Veuve Clicquot Brut, Reims, FR	33
Rosé Brut, Mumm, Napa Valley, CA	19

WHITE & ROSÉ

Pinot Grigio, The Seeker, Veneto, IT	16
Vermentino, Antinori, Bolgheri, IT	18
Fumé Blanc, Robert Mondavi, Napa Valley, CA	21
Sancerre, Domaine Reverdy Ducroux, Loire Valley, FR	19
Sauvignon Blanc, Mohua, Marlborough, NZ	16
Chardonnay, Louis Latour Mâcon-Villages, Burgundy, FR	17
Chardonnay, Newton, 'Skyside', Sonoma, CA	21
Rosé, Wölffer Estates 'Finca', Mendoza Argentina	17
Rosé, Château d'Esclans 'Whispering Angel', Provence, FR	20

RED

Pinot Noir, Love Block, Central Otago, NZ	21
Pinot Noir, Jean Chartron, 'Clos de la Combe', Burgundy, FR	17
Cabernet Sauvignon, Newton, 'Skyside', Sonoma, CA	22
Cabernet Sauvignon, Charles Smith, WA	18
Nero d'Avola, Planeta, La Segreta, Sicily, IT	16
Bordeaux, Château de Malengin, Montagne-Saint-Emilion, FR	18
Malbec, Graffigna Centenario Reserve, Mendoza, AR	15
Rioja Reserva, Campo Viejo, Rioja, SP	16

COCKTAILS 19

Bee's Knees

Beefeater Gin | Smoked Rooftop Honey | Fresh Lemon Juice

Chili Mule

Arbikie Chili Vodka | Ginger Beer | Fresh Lime Juice |
Rosemary

Clarified Milk Punch

Gin & Rum Blend | Falernum | Absinthe | Earl Grey | Cardamom |
Lime | Pineapple | Jasmin Tea

Mexican Aperol Spritz

Aperol | Cincoro Blanco Tequila | Prosecco

French 75

Bootlegger New York Gin | Lemon Juice | Cane Sugar |
Sparkling Wine

Japanese Penicillin

Suntory Toki Whiskey | Honey-Ginger Syrup |
Lemon Juice | Ardbeg Float

Jungle Bird

Plantation Pineapple Rum | Sage Campari | Pineapple | Lime | Sugar

Ladybird

Pomp & Whimsey Gin Cordial | El Tesoro Tequila Blanco |
Watermelon Juice | Lime Juice | Floral

"Made by women for women in Downtown Los Angeles, California"

Last Word

Arbikie AK's Gin | Green Chartreuse | Maraschino | Lime

COCKTAILS 19

Hemmingway Daiquiri

Havana Club Rum | Maraschino Liqueur | Grapefruit Juice | Lime
Juice

Metropolitan

Lemongrass and Ginger-Infused Absolut Elyx Vodka | Domaine de
Canton Ginger Liqueur | Fresh Lime Juice | Cranberry Juice

Paloma on Fire

Casamigos Mezcal | Grapefruit Juice | Jalapeno Simple Syrup | Lime
Juice | Club Soda

Quintessential G&T

Gin | House Cold-Brewed Tonic Water | Seasonal Macerated Fruit
and Herbs

Rosé Sparkler

Greenhook Gin | Rosemary and Rosé Simple Syrup |
Grapefruit Juice | Sparkling Rosé | Orange Bitters

Sicilian 75

Montenegro Amaro | Lemon Juice | Simple Syrup | Orange Bitters |
Prosecco | Orange Peel & Brandied Cherry

Socialite Sangria

Tanqueray 10 Gin | Cointreau | Fresh Pineapple | Orange Juice |
Wine | Fresh Fruit

The Local Martini

Our Vodka | Lillet Blanc | Olive Juice
"Distilled locally in Chelsea, NY"

Vieux Carre'

Maker's 46 Bourbon | Cognac | Benedictine | Vermouth | Bitters

WINES BY THE BOTTLE

CHAMPAGNE

G.H. Mumm, Reims NV	108
Billecart-Salmon, Brut Rosé, Ay NV	170
Veuve Clicquot, 'La Grande Dame,' Reims 2008	325
Moët & Chandon, Dom Pérignon, Epernay NV	450
Moët & Chandon Epernay 2012	205
Veuve Clicquot, Reims NV	130
Collet Brut, Ay, NV	100

SAUVIGNON BLANC

Cloudy Bay, Marlborough, NZ	95
Château Carbonnieux, Bordeaux, FR	100
Love Block, Central Otago, NZ	80
Girard, CA	85

CHARDONNAY

Talbott, CA	68
Deux Montille Soeur Frère, 1er Cru, FR	150
Joseph Drouhin, Chassagne-Montrachet, FR	165
Cakebread, Napa Valley, CA	100
La Crema, Russian River Valley, Sonoma, CA	87
Sonoma-Cutrer, Russian River, Sonoma, CA	65

WINES BY THE BOTTLE

PINOT NOIR

Meiomi, CA	75
Cambria Estate, Julia's Vineyard CA	70
Emeritus, Hallberg Ranch, Russian River Valley, CA	85
Domaine Drouhin, Willamette Valley, Oregon	145

MERLOT

Decoy, Sonoma County, CA	65
Château de Malengin, Bordeaux, FR	72
Josh, CA	60

CABERNET SAUVIGNON

Penfolds Max, South Australia, AU	70
Robert Mondavi, Napa Valley, CA	118
Jordan, Alexander Valley, CA	135
Silver Oak, Alexander Valley, CA	230
Opus One, Napa Valley, CA	545
Kendall-Jackson, Alexander Valley, CA	80
Louis Martini, Sonoma, CA	60

WINES BY THE BOTTLE

OFF THE BEATEN PATH

WHITE & ROSE

Antinori, Bolgheri IT (Vermentino)	72
La Scolca, Gavi di Gavi, IT (Cortese)	78
Domaine Vincent Carême Vouvray, FR (Chenin Blanc)	60
Caymus Conundrum, CA (Blend)	65
JNSQ Cru, CA (Rosé)	85
Xavier Floret, Provence, FR (Rosé)	65

REDS

Famille Perrin, 'Domaine du Clos Tourelles', Gigondas, Rhône Valley, FR (Grenache/Syrah)	205
Fondreche Persia, South West France (Grenache)	75
Justin Vineyard Isosceles, San Louis Obispo/Paso Robles, CA (Bordeaux Style Blend)	235
Tenuta San Guido, Sassicaia, Bolgheri, Italy (Cabernet, Merlot, Sangiovese)	470
Saldo, CA (Zinfandel)	85
Turley, Frederick's Vineyard, Sonoma Valley, CA (Zinfandel)	135
Anita Nittnaus, Burgenland, Austria	64

SPIRITS

GINS

1911 New, York	17
Arbikie, Scotland	17
Aviation, Oregon	17
Barr Hill, Vermont	17
Beefeater, England	17
Bombay Sapphire, England	16
Bootlegger, New York	17
Brooklyn, NYC	17
Citadelle, France	16
Comb 9, New York	17
Drumshambo, 'Gunpowder' Ireland	18
Elephant Sloe Gin, Germany	19
Few American, Illinois	16
Few Barrel Aged, Illinois	16
Gin Mare, Spain	16
Greenhook Ginsmiths, NYC	16
Greenhook Old Tom, NYC	17
Hendrick's, Scotland	18
Monkey 47, Germany	27
Nolet's Silver, Holland	16

GINS

Queens Courage Old Tom	17
St. George Rye, California	16
Tanqueray, England	17
Tanqueray No. 10, England	17
The Botanist, Scotland	18

VODKA

Absolut	17
Absolut Elyx	18
Absolut Mandarin	16
Arbikie Potato	17
Belvedere	17
Chopin	18
Grey Goose	18
Ketel One	17
Ketel One Citroen	18
Ketel One Orange	18
Reyka	15
Stolichnaya Elit	16
St. George Green Chile	16
Smirnoff	15
Tito's Handmade	16
Wheatley	17

RUM

Bacardi	15
Captain Morgan Spiced	17
Diplomatico Exclusiva Reserva	16
Goslings Dark Rum	15
Leblon Cachaça	17
Malibu Coconut Rum	16
Plantation Pineapple Rum	15
Owney's New York Rum	16
Pyrat	24
Ron Zacapa 23yr	18
Santa Teresa 1796	17

MEZCAL & TEQUILA

Casamigos Blanco	17
Casamigos Reposado	21
Casamigos Añejo	24
Casamigos Mezcal	19
Cincoro Blanco	18
Cincoro Reposado	33
Cincoro Añejo	45
Don Julio 1942	48
Illegal Mezcal Joven	16
Patron Silver	19
Sauza Blue Agave Silver	15

NORTH AMERICAN WHISKEY

Blade and Bow Bourbon	16
Bulleit Bourbon 10yr	18
Canadian Club	15
Crown Royal	20
Four Roses Single Barrel	17
Hudson Baby Bourbon	18
Jack Daniels	17
Jack Daniel's Single Barrel	24
Jim Beam	16
Knob Creek Rye	17
Legent, Kentucky	21
Michter's Small Batch Bourbon	19
Maker's 46 Bourbon	18
Noah's Mill Bourbon	22
Rittenhouse Rye	20
Whistle Pig Straight Rye	20
Woodford Reserve	19

INTERNATIONAL SINGLE MALT AND BLENDED WHISKEY

Ardbeg "Uigeadal", Islay	22
Chivas Regal, Speyside	20
Dewars White Label	15
The Dalwhinnie 15yr, Highlands	20
Glenfiddich 12	17
Glenfiddich Grand Cru	80
The Glenlivet 12yr, Speyside	18
Glenmorangie 12yr, Highlands	20
Hibikie Harmony, Japan	38
Highland Park 18yr, Orkney Islands	30
Jameson, Ireland	19
Johnnie Walker Black, Scotland	18
Johnnie Walker Blue, Scotland	50
Lagavulin 16	25
Laphroaig 10	18
The Macallan 18yr, Speyside	55
The Macallan 12yr, Speyside	20
Suntory Toki, Japan	30
Oban 14yr, Highlands	24
Talisker 10	20

COGNAC & PORT

Grahams Port, Six Grapes, Portugal	18
Grahams Tawny Port, Portugal	17
Hennessy VS	18
Hennessy VSOP	24
Hennessy XO	35
Louis Royer Force 53	17
Martell VS	28
Martell VSOP	32
Martell Cordon Bleu Cognac	45
Remy Martin 1738 Cognac	18
Remy Martin Louis XIII	350

SELECT LIQUEUR

Amaretto DiSarrono	16
Amaro Montenegro	15
Amaro Nonino	14
Aperol	16
Bailey's	16
Benedictine	16
Campari	16
Chambord	15
Chartreuse Green	18
Chartreuse Yellow	18
Cherry Heering	14

SELECT LIQUEUR

Cointreau	14
Domaine de Canton	15
Drambuie	14
Fernet Branca	18
Frangelico	16
Giffard Crème de Mure	14
Giffard Crème de Violette	14
Grand Mariner	16
Kahlua	16
LeJay Cassis	14
Lillet Blanc	16
Lustau Manzanilla	16
Lustau Oloroso	17
Luxardo Maraschino	14
Marie Brizzard Triple Sec	14
Maurin Quina	14
Pimm's No 1	14
Rockey's Milk Punch Liqueur	17
Romana Sambuca	14
Pomp & Whimsy Gin Cordial	18
St. Germain	14
Tempus Fugit Crème de Cacao Dark	14
Tempus Fugit Crème de Menthe	14
Vieux Carre Absinthe	16

BEER SELECTION 10

BY THE DRAFT

Blue Moon-Belgian White Ale
Captain Lawrence IPA-India Pale Ale
Samuel Adams Seasonal
Stella Artois

BY THE VESSELS

Angry Orchard Crisp Cider (Bottle)
Amstel Light (Bottle)
Bud Light (Bottle)
Coney Island Mermaid Pilsner (Can)
Corona Extra (Bottle)
Estrella Damm Daura (Gluten Free-Bottle)
Heineken (Bottle)
Montauk- Indian Pale Ale (Can)
O Doul's (Non-Alcoholic- Bottle)
Peroni-Nastro Azzurro (Bottle)
White Claw Sparkling Seltzer- (Can)

NON- ALCOHOLIC SELECTIONS

Dammann Frères Tea Selections 8

Ceylon
Chai Milles Collines
Chamomile
Citrus Rooibos
Darjeeling
Earl Grey Yin Zhen
English Breakfast
Jasmin Green

Coffee

Regular Coffee 8
Decaffeinated Coffee 8
Cold Brew 10
Cappuccino 10
Latte 10
Espresso 10
Double Espresso 12
Hot Chocolate, Chocolate Milk, Iced Tea 9.5

Water

Badoit Sparkling (330 ml) 8.5
Large Badoit Sparkling (750 ml) 12
Evian Still (330 ml) 8.5
Large Evian Still (750 ml) 12

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale 8.5
Red Bull (Regular & Sugar Free) 9
Assorted Juices 8.5
Iced Tea 7.5

LATE NIGHT MENU

Shrimp Cocktail 22

Yuzu Koshu Cocktail Sauce

Escarole Caesar 19

Avocado, Radish, Country Boule

Roasted Organic Chicken Cobb 24

Local Blue Cheese, Catskill Bacon, Herb Ranch

Barclay Burgers 28

West Coast Style Double Double, Silly Sauce, House Pickle

-OR-

NYC Style, Bacon, Lettuce, Tomato, Red Onion

Country Style Chicken Tenders 19

Honey Mustard, French Fries

✓ Spaghetti Pomodoro 26

Fresh Tomato, Garlic, White Wine, Basil

Add Grilled Chicken 7

Add Shrimp Scampi 12

Add Skuna Bay Salmon 14

New York Cheesecake 14

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GF Gluten Free • ✓ Vegetarian • Vegan