

Cocktails

The MARK Frosé Strehn, Rosé, Tito's Vodka	18
The MARK Cocktail Bisol ' Jeio' Prosecco, Lychee, Raspberry	20
Mandarin Mule Stoli Elit Vodka, Mandarin Nectar, Elderflower, Lemon	28
Cucumber Mint Martini Hendrick's Gin, Cucumber, Mint	21
Mercato Negroni Nolet's Silver Gin, Carpano Antica Formula, Campari, Orange Bitters	20
Ginger Margarita Arette Reposado Tequila, Ginger, Lime, Ginger Salt	20
Basil Margarita Don Julio 1942 Extra Añejo Tequila, Basil, Cointreau, Lime, Salt	39
Caribbean Tea Bacardi 8yr Rum, Earl Grey Tea, Chili, Ginger Beer	20
Sour Cherry Old Fashioned Maker's Mark Bourbon, Sour Cherry, Bitters, Orange, Brandied Cherries	22
The Mark Manhattan George Dickle Rye, Carpano ' Formula Antica' Vermouth Brandied Cherry, Bitters	22

Beer

Becks, Germany	10
Brooklyn Lager, Brooklyn, New York	10
Buckler Non-Alcoholic, Holland	6
Duvel, Breendonk, Belgium	15
Heineken Light, Amsterdam, Netherlands	11
Lagunitas IPA, Petaluma, California	11
Ommegang ' Rare Vos', New York	13
Samuel Smith, Nut Brown Ale, England	14

Late Night Menu *11pm to 1am*

Butternut Squash Soup Wild Mushrooms	18
Chicken and Coconut Milk Soup Galangal and Shiitakes	19
Shrimp Cocktail	25
Osetra Caviar, Toast Points	91/0Z
"Russ and Daughters" Norwegian Smoked Salmon Grilled Country Bread	26
Hearts of Romaine Caesar Salad with Chicken	23
with Shrimp	25
	26
Black Truffle Pizza, Fontina Cheese	29
Mozzarella, Tomato, Basil Pizza Pizzas available Gluten Free	19
Chicken Club Sandwich, House Mayonnaise	26
THE MARK Cheeseburger, Black Truffle Dressing, Brie	32
Fusilli Pasta, Mozzarella, Tomato, Basil Gluten Free available	20/27
Simply Grilled Salmon	43
Simply Grilled Beef Tenderloin	46
Sautéed Spinach	12
Mashed Potatoes	12
Hand Cut French Fries	12
Artisanal Cheese Plate	21
Assorted Ice Cream & Sorbet	15
Warm Chocolate Cake	15
Passion Sunflower	15
Orange Blossom Diplomat Cream, Meringue, Passion Fruit	
Cookie Plate	13

We are committed to serve our guests local, organic and GMO-free products