

# RECREATION

 @recreationnyc

 @concretehg

**Mon - Sun 7 am to Late**

**Event Inquires: [events@concretehg.com](mailto:events@concretehg.com)**

# BREAKFAST

7AM to 10:45 AM

- MOXY BREAKFAST SANDWICH** .... **\$ 12**  
Brioche roll, sharp cheddar, two fried eggs  
& choice of sausage patty or bacon.
- BAGEL**  ..... **\$ 8**  
With cream cheese.
- AVOCADO TOAST**  ..... **\$ 17**  
Toasted sourdough, pickled onion and chili flakes.
- BUTTERMILK WAFFLES**  ..... **\$ 17**  
Maple syrup, berries compote and seasonal berries.
- APRICOT GREEK YOGURT**  ..... **\$ 15**  
Granola and seasonal berries.
- BLUEBERRY OATMEAL**  ..... **\$ 14**  
Flaxseeds, granola and honey.
- CHIA BOWL**   ..... **\$ 14**  
Coconut chia pudding and market fruit.
- KALE & GRAIN BOWL**   ..... **\$ 17**  
Roasted sweet potato, quinoa and cherry tomatoes.
- BISCUITS & GRAVY PLATTER** ..... **\$ 20**  
Soft dough biscuits, pork sausage white  
gravy, and two fried eggs.
- MOXY BREAKFAST PLATTER** ..... **\$ 20**  
Sausage patty or bacon, tater hash, 2 eggs your  
style, choice of multigrain or white bread.

## SIDES

FRIED EGG 5 | BACON 7 | SAUSAGE PATTY 5  
TOAST 3 | AVOCADO 5



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**   ..... \$ 18
- BLISTERED SHISHITOS**  ..... \$ 15  
Crispy shallots, lime crema, and maldon salt.
- BAR NACHOS**  ..... \$ 20  
Black beans, pico de gallo, aged cheddar sauce, pickled jalapeños, and queso fresco. | add chicken \$7
- CHICKEN TACOS**  ..... \$ 17  
Chipotle chicken, lime crema, pico, and queso fresco.
- PORK CARNITAS TACOS**  ..... \$ 18  
House slaw and chipotle aioli.
- BUFFALO WINGS**  ..... \$ 18  
House-made buffalo sauce and blue cheese.
- TUNA TARTAR** ..... \$ 22  
Spicy tuna, avocado mousse, wonton cone and soy pearl.
- RECREATION POUTINE** ..... \$ 20  
Tater tots, pulled pork, pico, beans, cheese sauce and lime crema.

### SIDES

TATER TOTS 10 | ADD GRILLED CHICKEN 7 |  
ADD GUAC 6

## FAVES

- SALUMI FLATBREAD** ..... \$ 20  
Pepperoni, fontina, grana padano and hot honey drizzle.
- MARGHERITA FLATBREAD**  ..... \$ 18  
Mozzarella, sweet tomato and basil oil.
- SEASONAL FLATBREAD**  ..... \$ 22  
Rosemary ricotta, mozzarella, caramelized onion, arugula and figs balsamic.
- CAVIAR TOTS**  ..... \$ 24  
Crispy smashed tater tots, creme fraiche and black tobiko roe.
- BAVARIAN PRETZEL**  ..... \$ 14  
Honey mustard and cheese dip.
- PULLED PORK MAC N' CHEESE** ..... \$ 22  
Two cheese blended sauce & roasted pulled pork.



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** ..... \$16  
Romaine, shaved parmesan, anchovy dressing, and sourdough crouton. | chicken \$7 | wrap \$6
- QUINOA BOWL**  ..... \$18  
Quinoa, cashew, shredded cabbage, edamame, and honey cilantro dressing. | chicken 7 | spicy tuna 10 | wrap \$6
- CHICKEN RANCH SALAD** ..... \$20  
Kale, pickled red onions, crumbled gorgonzola, crispy chicken, and house ranch dressing. | wrap \$6

## HANDHELDS

- WAGYU CHOPPED CHEESE**..... \$18  
Caramelized onions, American cheese, lettuce, tomato, topped with Doritos on a brioche bun.
- FOCACCIA PANINI** ..... \$18  
Country ham, arugula, basil oil and stracciatella cheese.
- BURGER SLIDERS** ..... \$18  
Smoked cheddar, B&B pickles, caramelized onions, special sauce and martin's potato bun.
- "THE BEAR" SANDWICH** ..... \$22  
Italian sliced beef, sautéed peppers & onions, provolone cheese, B&B pickles, chipotle aioli and salsa verde dip.
- BISCUIT SLIDERS** ..... \$18  
Soft dough biscuits, pork sausage white gravy.

## SWEETS



- RETRO SPLIT** ..... \$16  
Banana & caramel ice cream, chocolate sauce, rainbow sprinkles and fresh berries.



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*

# DRINKS

## SPECIALTY COCKTAILS

-  **WARMER DAYS** **\$18**  
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 +)



*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*

# 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 Patron 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

*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*

# DRINKS

## WINES

		
<b>RED</b>		
<b>PUMPHOUSE RED ON TAP</b>	<b>\$12</b>	<b>\$ -</b>
<i>New York, USA</i>		
<b>GROUNDLED CABERNET SAUVIGNON</b>	<b>\$17</b>	<b>\$75</b>
<i>California, USA 2020</i>		
<b>PRISMA PINOT NOIR</b>	<b>\$16</b>	<b>\$80</b>
<i>Casablanca, Chile</i>		
<b>TERRAZAS DE ALTOS, MALBEC</b>	<b>\$16</b>	<b>\$80</b>
<i>Mendoza, Argentina</i>		
<b>WHITE</b>		
<b>PUMPHOUSE PINOT GRIGIO ON TAP</b>	<b>\$12</b>	<b>\$ -</b>
<i>California, USA</i>		
<b>SAUVIGNON BLANC</b>	<b>\$17</b>	<b>\$75</b>
<i>Brancott Estate, Marlborough, '21</i>		
<b>NEWTON SKYSIDE, CHARDONNAY</b>	<b>\$18</b>	<b>\$80</b>
<i>California</i>		
<b>HAMPTON WATER ROSÉ</b>	<b>\$18</b>	<b>\$80</b>
<i>Pays d'Oc, France</i>		
<b>MINUTY</b>	<b>\$18</b>	<b>\$80</b>
<i>Saint Tropez, France</i>		
<b>BUBBLES</b>		
<b>PUMPHOUSE BLANC SPARKLING</b>	<b>\$12</b>	<b>\$ -</b>
<i>New York, USA</i>		
<b>CAVA</b>	<b>\$15</b>	<b>\$75</b>
<i>Campo Viejo, Spain</i>		
<b>BRUT VEUVE CLICQUOT</b>	<b>\$26</b>	<b>\$180</b>
<b>YELLOW LABEL</b>		
<i>Champagne, France</i>		
<b>MOET &amp; CHANDON BRUT IMPERIAL</b>	<b>\$28</b>	<b>\$225</b>
<i>Champagne, France</i>		

*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*

# DRINKS

## BEERS

### DRAFTS \$9

Trumer Pilsner  
Sloop Juice Bomb IPA  
Allagash Wheat  
Modelo Especial

### BOTTLES & CANS \$8

Corona Extra  
Guinness  
Bad Seed Cider  
Miller Lite  
High Noon Seltzer + \$2  
Sunboy Coco Water + \$2

### ROLLING COOLER \$160

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

## SPIRITS

### VODKA

Absolut	\$15
Absolut Vanilla	\$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

*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*



# 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 Reserve	\$18

## RYE

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

## 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
Lavagulin 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 Well Shot

\$6 Draft Wine

\$5 Draft Beer

# *Happy Hour*

## **SPECIALS**

### **WEEKENDS**

**4 - 6 PM**

\$10 Nachos

\$10 Sliders

\$10 Wings

\$8 Well Drinks

\$6 Well Shots

\$6 Draft Wine

\$5 Draft Beer