

Bubble Bar

Since its inception in 1934, the Rainbow Room has been synonymous with astonishing views, extraordinary food, music and dancing, the rebirth of the classic cocktail, joie de vivre and most importantly, **champagne**! In the intervening 84 years we have toasted, celebrated, captivated, flirted, smooched and schmoozed, all while serving over **10 million glasses of bubbly**. In short, **we love champagne**!

While **champagne** is one of the most elegant, complex, and delicious beverages, far too often it is reserved for special occasions that are few and far between. Bubble Bar's mission is to demystify **champagne** and allow you, our guests, to experience the joy of bubbly without the stigma of celebration. Just enjoy!

We firmly believe that not only should **champagne** be enjoyed regularly, but it should also be enjoyed alongside non-traditional yet exceptional food pairings.

It is common knowledge that champagne goes great with caviar, oysters, and foie gras; but did you know that with its vibrant effervescence it pairs as well with fried food as does a crisp Riesling or a cold beer? Or that with its acidity, **champagne** cuts the richness of a steak as well as big Cabernet or bold Barolo? With its toasty, yeasty notes, it goes as well with pizza as a Pinot Grigio or Barbera? And sushi...well **champagne** and sushi are almost as sublime as sushi and sake.

Therein lies the second half of **Bubble Bar's** mission: to illustrate that **champagne** is unarguably, one of the best everyday food wines there is.

So why wait for New Year's Eve, someone else's wedding, or your parents anniversary to drink a bottle of **champagne**? The next time you decide to order takeout and spend some quality time with your couch, pop a bottle of bubbly and celebrate yourself—today—because with wine this good, why wait?

COCKTAILS

Champagne for Breakfast 18

Ragtime Rye Whiskey, Tempus Fugit Crème de Cacao, La Caravelle Cuvée Niña NV, Fee Brothers Molasses Bitters

Et Tu, Brut? 19

Banhez Mezcal Joven, Lejay Crème de Cassis, Taittinger Brut Cuvée Prestige NV, Ginger, Lime

Let's Get Fizzical 19

Tequila Corralejo Reposado, Rothman & Winter Crème de Violette, Gartet Brut Rosé NV, Lime, Jalapeño, Rosemary

Sir Winston 18

Lustau Amontillado Los Arcos Dry Sherry, Lazzaroni Amaretto, Michel Genet Blanc de Blancs NV, Bittermens Burlesque Bitters

The Crown 19

Brooklyn Gin, Combiér de Rose, Laurent-Perrier Demi-Sec NV, Lemon, Strawberry

The Gatsby Garden 20

Allaire Vodka, Lillet Blanc, Carpano Bianco, Nicolas Feuillatte Brut Réserve NV, Cucumber, Reagans' Orange Bitters

SMALL BITES

Olives	12
Mixed Marinated Olives, Citrus, Herbs	
Deviled Eggs	16
Meadow Creek Farm Eggs, American Caviar, Sour Cream, Pickled Red Onion	
Truffled Mushroom Bites	12
Tapioca and Mushroom Crackers, Pickled Wild Mushrooms, Truffle Aioli	
NY State Cheddar and Stout Brulée	16
Grilled Bread, Horseradish Crackers	
Crispy Quinoa Sliders	14
Charmoula Roasted Eggplant, Pickled Onion Slaw	
Peekytoe Crab Toast	18
Grilled Sourdough, Toasted Sesame, Sriracha Aioli	
Chile-Salted Pork Puffs	8
Apple Jam, Spiced Vinegar	
“Old Fashioned” Short Rib Sliders	22
Vermouth Braised Short Rib, Virgil Kaine Whiskey Jus, Bitters Ketchup, Smoked Cheddar	
Kobe Pigs in a Blanket	16
Everything Topping, Onion Relish	
Triple-Cooked Fries	14
Champagne Béarnaise Sauce	

SALADS

Poached Pear Salad	14
Pomegranate, Winter Greens, Maple-Sherry Dressing	
Lobster Cobb	28
Poached Maine Lobster, Gem Lettuce, Avocado Purée, Crispy Pork Belly	
Persimmon Salad	16
Blood Orange, Toasted Almonds, Baby Oak Lettuce	
Grilled Radicchio Salad	14
Roasted Root Vegetables, Apple Cider Vinaigrette	

APPS

Venison Carpaccio	18
Roasted Parsnip and Baby Beets, Pistachio Vinaigrette	
Roasted Cauliflower	14
Apple and Celery Salad, New York Cheddar, Raisin Purée	
Chestnut Risotto	14
Cognac Cream, Sage, Parmesan	
Fig and Goat Cheese Tart	14
Triple Cream Goat Cheese, Mission Figs, Lemon Thyme, Aged Balsamic	
Pumpkin Gnocchi	18
Roasted Winter Roots, Sage, Pecorino	

LARGE PLATES

Oven-Roasted Flatbread	18
Burrata, Caramelized Onions, Crispy Brussels Sprouts, Prosciutto	
Roasted Skuna Bay Salmon	30
Long Island Clams, Organic Spinach, Samphire	
Lobster Lobster Lobster “Brat”	38
Lobster and Scallop, Brioche Bun, Crispy Lobster, Lobster Aioli, Celery Salad	
Pan-Roasted Green Circle Chicken	36
Sautéed Swiss Chard, Comté Cheese Gnocchi, Seneca Lake NY Gewürztraminer	
Grilled Ribeye	44
12 oz. Prime Ribeye, Charred Cabbage, Confit Potatoes, Parsnip Purée	
Four Joint Burger	25
Chef’s Blend of Short Rib, Skirt Steak, Chuck, Aged NY Strip with Cabot Cheddar, Caramelized Onion, Smoked Tomato Jam, Triple-Cooked Fries	
Clash of the Titans Burger	65
Grilled Maine Lobster, Truffle Cheese, Cabernet-Braised Short Rib, Champagne Hollandaise, House-Cured Maple Bourbon Bacon, 8 oz. Chef’s Blend of Short Rib, Skirt Steak, Chuck, Aged NY Strip, Triple-Cooked Fries	

PLATTERS

For Two or More

Crudité Tower22

Selection of Market Vegetables, Carrot-Top Pesto, Eggplant Dip,
Beet Hummus, Lemon Yogurt

Salmon Plateau.....28

House-Cured and Smoked Pastrami Salmon, St. James Smoked Salmon,
Salmon Rillettes, Mustard Sauce, Cornichons, Pickled Red Onion, Toasted
Bagel Chips

NY State Artisinal Cheeses..... 30

Chef's Selection of Cheeses from across NY State Served with
House-Made Preserves and Saratoga Crackers

Churchtown Dairy

Bloomy - Hudson, NY

McGrath Cheese Company

Rascal - Hudson River Valley, NY

Croghan Meat Market

Xtremely Sharp 8 Year Old Cheddar - Croghan, NY

Old Chatham Shepherding Company

Ewes Blue - Old Chatham, NY

Chaseholm Farm

Stella Vallis Tomme - Pine Plains, NY

NY State Cured and Dried Meats28

Chef's Selection of Meats from across NY State Served with Grilled
Country Bread, Mustards and Pickles

Jacüterie

Saucisson Sec, Soppressata - Hudson Valley, NY

Oscar's Adirondack Smoke House

Smoked Lamb Leg - Warrensburg, NY

Brooklyn Cured

Smoked Coppa, Finocchiona - Brooklyn, NY

Croghan Meat Market

Bologna - Croghan, NY

House-Made Terrine and Parfait - New York, NY

