

BAR SIXTYFIVE

A T R A I N B O W R O O M

A Rich

HISTORY

Since opening in 1934, the year after prohibition ended, the Rainbow Room has had a great influence on American cocktail culture. It has been a storied site for both celebration and joyful indulgence. We invite you to toast this rich history in two ways: The Five Borough Classics, our homage to New York's past favorites; and the Rainbow Room Classics, a celebration of what is yet to come. Cheers.

Celebrate the view @sixtyfivenyc
sixtyfivenyc.com

20% gratuity will be added to parties of six or more

Sample Menu

RAW rare-chilled-grilled BAR

Moon Shoal Oysters MA	MP
<i>Rhubarb and Ginger Granite, Pink Peppercorn</i>	
Crispy Oysters "Rockefeller"	24
<i>Spinach, Sweet Plantains, Creole Remoulade</i>	
Clam "Shell" Chowder	9
<i>Manilla Clams, Potato Foam, Bacon Crumble</i>	
King Crab	22
<i>Corn Panna Cotta, Shellfish Gelée, Chive Blossom</i>	
Nitro Tuna	26
<i>Sesame Seed Snow, Miso Mayonnaise, Crispy Spring Greens</i>	
Maine Lobster "Negroni"	26
<i>Campari Burnt Orange Salad, Gin Aioli, Vermouth Dressing, Young Herbs</i>	

Calvisius Royal Siberian Caviar	95
<i>Potato and Dill Blinis, Toast Points, Crème Fraiche, Egg Whites and Yolk</i>	

Seafood Tower	90/130
<i>East Coast Oysters, Clams, Jumbo Shrimp, Lobster, Crab Cocktail, Chef's Selection of Tartare's</i>	

VEGAN PLATES

Charred Hass Avocado	14
<i>Cashew "Crème Fraiche," Shaved Spring Vegetables, Roasted Cashews, Black Garlic</i>	
Crispy Quinoa Sliders	14
<i>Chermoula Roasted Eggplant, Pickled Onion Slaw</i>	
Truffled Mushroom Bites	12
<i>Tapioca and Mushroom Crackers, Pickled Wild Mushrooms, Truffle Aioli</i>	
Popcorn on the Cob	12
<i>Ranch Powder, Sriracha "Butter"</i>	
Smoked Eggplant	18
<i>Coconut Yogurt, Romesco Sauce, Spiced Eggplant Caviar</i>	

SALADS

Stuffed Squash Blossom	16
<i>Sweet Pepper Emulsion, Sautéed Summer Squash, Charred Leek Oil</i>	
Roasted White Peach	14
<i>Acorn Hill Farm Feta, Mizuna, Spring Shoots and Cress</i>	
Heirloom Tomato	14
<i>Compressed Watermelon, Olive Purée, Mint, Tomato Powder</i>	
Grilled Gem Lettuce	11
<i>Puffed Black Rice, Anchovy Juice, Parmesan Dressing</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SMALL PLATES

Olives.....	12
<i>Mixed Marinated Olives, Citrus, Herbs</i>	
Deviled Eggs.....	16
<i>Meadow Creek Farm Eggs, American Caviar, Sour Cream, Pickled Red Onion</i>	
Corn and Beer Fondue.....	17
<i>Charred Spring Onions, Jalapeño, Grilled Pretzels</i>	
White Nectarine Gazpacho.....	14
<i>Cucumber, Roasted Yellow Pepper, Opal Basil</i>	
Roasted Atlantic Cod.....	16
<i>Smoked Buttermilk Aioli, Pea Purée, Salt and Vinegar Fish Chips</i>	
Lobster Corn Dog.....	21
<i>Smoked Marie Rose, Cabbage Slaw</i>	
Smoked Salmon Cornets.....	16
<i>Horseradish, Crème Fraiche, Siberian Caviar</i>	
Peekytoe Crab Toast.....	18
<i>Grilled Sourdough, Toasted Sesame, Sriracha Aioli</i>	
Chips and Dip.....	12
<i>Spiced Pork Puffs, Vidalia Onion Sour Cream, Spiced Vinegar</i>	
“Old Fashioned” Short Rib Sliders.....	22
<i>Vermouth Braised Short Rib, Virgil Kaine Whiskey Jus, Bitters Ketchup, Smoked Cheddar</i>	
Kobe Pigs in a Blanket.....	16
<i>Everything Topping, Onion Relish</i>	
Triple-Cooked Fries.....	14
<i>Champagne Béarnaise Sauce</i>	

LARGE PLATES

Oven-Roasted Flatbread.....	18
<i>Brooklyn Burrata, Caramelized Onions, Crispy Pea Shoots, Wild Garlic Pesto</i>	
Pan Roasted Tilefish.....	30
<i>Crushed Fingerling Potato, Wild Ramps, Champagne Vinaigrette</i>	
Lobster Bratwurst.....	38
<i>Lobster and Scallop, Brioche Bun, Crispy Lobster, Lobster Aioli, Celery Salad</i>	
Green Circle Chicken.....	36
<i>Hay Smoked Chicken Leg, Summer Truffle, Potato Foam, Spring Vegetables</i>	
Grilled Ribeye.....	44
<i>12 oz. Prime Ribeye, New Season Peas, Beef Fat Potatoes, Pea Purée</i>	
Four Joint Burger.....	25
<i>Chef’s Blend of Short Rib, Skirt Steak, Chuck, Aged NY Strip with Cabot Cheddar, Caramelized Onion, Smoked Tomato Jam, Triple-Cooked Fries</i>	
Clash of the Titans Burger.....	65
<i>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</i>	

PLATTERS

For Two or More

- Crudité Tower**22
*Selection of Market Vegetables, Carrot-Top Pesto,
Eggplant Dip, Beet Hummus*
- 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 Artisanal 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
Xtremly 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 Meats**28
*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*

DESSERT

- Chilled Cherry Soup**15
*Lime Meringue, Summer Fruits, Roasted Almonds,
Fromage Blanc Ice Cream*
- Coconut Panna Cotta**15
Strawberry Salad, Black Pepper Tuile, Strawberry Sorbet
- NY Yogurt Cheesecake**15
*Acorn Hill Farm Yogurt, Macerated Grapes, Candied Walnuts,
Apple Sorbet*
- Flaming "Choco-Feller" Alaska**20
*Chocolate and Vanilla Ice Cream, Fresh Cherries,
Candied Walnuts, Marshmallow, Chocolate Cake*