

SUMMER SPECIALS
WINES

Cave de Lugny,
"La Cote Blanche"
Macon-Villages, Chardonnay,
Burgundy, France
\$11

Oberon,
Cabernet Sauvignon,
Napa Coast, California
\$16

DRAFT BEER
\$8 / Pint

Sam Adams Rebel IPA

Blue Moon

BOTTLED BEER

Domestic \$8	Craft Brew \$8.50	Import \$9
Budweiser	Sam Adams Boston	Amstel Light
Bud Light	Brooklyn East IPA	Stella Artois
Coors Light	Angry Orchard	Heineken
Miller Lite	(Hard Cider)	Guinness
Michelob Ultra		Corona
O'Doul's, (Non-Alcoholic)		

All checks subject to New York State tax and 15% gratuity for parties of 5 or more

SPECIALTY COCKTAILS
\$ 15

Pomegranate Margarita
Patron Silver, Patron Citronge, Pama liqueur,
Splash of sour mix & lime juice



Funky Monkey Colada
Bacardi Coconut, Crème de Banana liqueur,
pineapple juice & orange juice shaken with
whipped cream and 2 fresh lime wedges



Pyrat Punch
Pyrat XO Reserve, Patron Citronge,
cranberry juice, grapefruit juice & orange juice
with a lime and cherry garnish



Maple Whisky Smash
Tap 357 Maple Rye Whiskey,
Muddled lemon, mint & simple syrup shaken
and garnished with a smashed mint leaf



"Crown" Oasis
Patron Silver, mango puree, pineapple juice,
lime juice, and grenadine



The Times Square
Prosecco, St. Germain Elderflower Liqueur,
and a lemon curl garnish



Champagne Cosmo
Absolut Citron Vodka, cranberry juice,
topped with champagne

**MARTINIS**
\$ 15

The Morning After Martini
Van Gogh Pineapple Vodka, Crème de Banana liqueur,
mango puree, strawberry puree,
strawberry pucker and pineapple juice

Pear Martini
Grey Goose Le Poire, Poire Williams pear puree,
black peppercorn simple syrup, splash of lime juice,
garnished with a Tamaya wild baby pear

Orangetini
Grey Goose L'Orange Vodka, Cointreau,
Sour mix and orange juice with an orange garnish

Milky Way Martini
Godiva Chocolate Liqueur, Svedka Vanilla Vodka,
butterscotch schnapps shaken with whipped cream

The Ultimate Double Espresso Martini
Van Gogh Double Espresso Vodka, Kahlua,
White Crème de Cacao and Chilled Espresso

Caramel Apple Martini
Van Gogh Dutch Caramel Vodka, Sour Apple Pucker,
lemon juice, simple syrup & a splash of Cranberry Juice

WINES BY THE GLASS | BOTTLE



Sparkling Wine

Mionetto , Prosecco, Brut, Treviso, Italy, NV	\$12 \$36
Marquis de la Tour , Brut Rose, Loire, France	\$15 \$60
Heidsieck Monopole , "Blue Top", Brut, Reims, France	\$18 \$78

White Wine

Argiolas , Costamolino, Vermentino, Sardinia, Italy	\$11 \$40
Edna Valley , Chardonnay, Central Coast, California	\$12 \$44
Zenato , Pinot Grigio, Veneto, Italy	\$12 \$44
Ferrari-Carano , Sauvignon Blanc, Sonoma County, California	\$12 \$44
Chateau Ste. Michelle , 'Indian Wells', Chardonnay, Columbia Valley, Washington	\$16 \$60

Red Wine

Columbia Crest , Merlot, H3, Columbia Valley, Washington	\$13 \$46
Mark West , Pinot Noir, Appellation, California	\$14 \$48
Ferrari-Carano , "Siena", Sangiovese, Syrah, Malbec, Cabernet Sauvignon, Sonoma County, California	\$14 \$52
William Hill , Cabernet Sauvignon, Napa Valley, California	\$14 \$52

Rosé

Domaine de la Sangliere , "Juliette", Rose, Cotes de Provence, France	\$14 \$52
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VINTAGE COCKTAILS

\$ 15

Original Gin Martini

Bombay Sapphire Gin, vermouth, dry or drier,
blue-cheese stuffed olive/twist,
shaken, or stirred



Original Vodka Martini

Ultimat Vodka, vermouth, dry or drier,
blue-cheese stuffed olive/twist,
shaken, or stirred



French Martini

Ultimat Vodka, Chambord, pineapple juice,
lemon twist



Classic Manhattan

Woodford Reserve Bourbon, Carpano Antica,
Angostura Bitters, and a cherry garnish



Negroni

Hendrick's Gin, Campari, Carpano Antica



Old Fashioned

Knob Creek Bourbon, Angostura Bitters,
simple syrup, Maraschino Cherries,
and orange slices



Caipirinha

Leblon Cachaca, simple syrup,
fresh lime



Classic Bloody Mary

Grey Goose Vodka, housemade hot tomato
juice mix, with a lime garnish



Mojito

Bacardi Rum, mint leaves, simple syrup,
fresh lime, splash of sprite



Side Car 357

Tap 357 Maple Rye Whiskey, Cointreau,
Lemon Juice



Kir Royale

Champagne, crème de cassis



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SCOTCH

Macallan 12 Year ~ \$15

The nose is distinctly sherried, accompanied by toffee and cloves. Dried fruit and spice flavor on the palate with a medium long finish.

Macallan 18 Year ~ \$30

Burnished mahogany color, a nose of rich dried fruit.

Talisker 10 Year ~ \$17

From the Isle o Skye. Peat-smoke with sea-water saltiness, the liquor of fresh oysters, a citrus sweetness.

Chivas Regal 12 Year ~ \$12

Tastes of pear and apple.

Dewars 12 Year ~ \$12

Flavors of vanilla, clove and honey.

Johnnie Walker Red ~ \$12

Spicy, smoky malts, robust.

Johnnie Walker Black 12 Year ~ \$14

Dry peat with flavors of sweet raisin, sherry, fruit and citrus.

Johnnie Walker Gold 18 Year ~ \$21

Creamy and honeyed flavors on the palate.

Johnnie Walker Blue ~ \$50

Has a velvety smooth mouth feel and an explosion of flavors.

SCOTCH

Glenmorangie 25 Year ~ \$60

A fusion of the company's rarest and most ancient whiskies of utmost exclusivity and unique ingredients.

Oban 14 Year ~ \$17

Clean nose of dried herbs, chardonnay and a supposed whiff of sea breezes. Grainy texture with a warm, toffee finish.

Lagavulin 16 year ~ \$14

Outstanding aromas of peat and salt, A rounded sherry palate with lasting flavors of tea, burnt chocolate and espresso.

Balvenie 15 Year ~ \$16

Luscious and mellow with honey, chestnut, honeysuckle and cream.

Glenfiddich 12 Year ~ \$15

A golden, delightful malt full of oak, apricot and vanilla bean.

Glenfiddich 15 Year ~ \$17

A full and fruity nose, with delicate honey and vanilla notes, taste is elegantly smooth with a deep flavor of fruit, gentle spice and touch of oak.

Glenfiddich 18 Year ~ \$20

A chocolaty malt with balanced apple and wood flavors.

The Glenlivet 12 Year ~ \$15

Clean, sweet nose of pear, vanilla, rum and oak. Creamy texture

AFTER DINNER
DELIGHTS

SWEET STUFF

- Grand Marnier - \$12
- Frangelico - \$12
- Drambuie - \$12
- Bailey's Irish Cream - \$12
- Amaretto Luxardo - \$12
- Limoncello - \$12
- Cointreau - \$12
- B&B - \$12
- Chambord - \$12
- Godiva - \$12
- Romana Sambuca - \$12

COGNAC & BRANDY

- Courvoisier VS - \$12
- Courvoisier VSOP - \$15
- Hennessy VS - \$12
- Hennessy VSOP - \$14
- Remy Martin VSOP - \$14
- Remy Martin 1738 Accord - \$14
- Martell VS - \$12
- Martell VSOP - \$15
- Martell Cordon Bleu - \$35
- Frapin Fontpinot XO - \$30
- Hine Triomphe - \$40

PORTS

- Fonseca Ruby Port - \$14
- Fonseca Late Bottled Vintage 2008 - \$18
- Taylor Fladgate Tawny 30yr - \$25
- Sandeman Late Bottled Vintage 2009 - \$18
- Sandeman Tawny 30yr - \$25

DESSERT WINE

- Chateau St. Michelle Ethos - \$15

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BROADWAY BITES

- Housemade Sweet & Savory Nuts** \$6
Roasted pecans, peanuts, marcona almonds, cashews, fresh herbs, tossed in a sweet & spicy butter mixture
- Hot Tunisian Mixed Olives** \$7
Black & green olives, pearl onions, lemons, herbs & spices
- Parmesan Truffle Fries** \$9
Fine herbs, sea salt
- Black Eyed Pea Hummus** \$10
Grilled flatbread, extra virgin olive oil, cucumbers
- Fried Mozzarella Stick** \$11
Marinara Sauce
- CP Buffalo Wings** \$14
Celery, carrots, choice of blue cheese or ranch dipping sauce
- Skirt Steak or Chicken Quesadilla** \$14
Shallots, jalapeno, cilantro, pepper jack cheese, chipotle aioli, salsa verde
- "NACHO" Grande** *\$14
Mound of tortilla chips layered with cheese, salsa roja, lettuce, tomato, jalapeno & black bean, fresh guacamole, salsa & sour cream
*ADD Chili con Pollo - \$2
*ADD Chili con Carne - \$3
- "Smoky"**
- Peach scented Grilled Ribs** \$14.50
Spicy ginger peach BBQ sauce, fried basil
- Crispy Calamari** \$16
Arugula & fennel, fresh lemons, sweet thai chili dipping sauce
- Grilled Angus Beef Sliders** \$15
Truffled 1000 island, caramelized onions, gruyere, mini brioche buns
- Mini Turkey Sliders** \$15
White cheddar cheese, green leaf, tomato, grilled sweet red onions, potato bread
- Grilled Vegetable & Mozzarella Sandwich** \$16
Zucchini, red peppers, portabella mushrooms, red onions, basil aioli, terra chips, ciabatta roll
- Broadway Platter** \$20
Mozzarella sticks, skirt steak quesadilla, CP buffalo wings

SEAFOOD SELECTIONS

Crispy Fish Tacos	\$15
Crispy white fish, sweet red onion & mango salsa, lime crème	
Spicy Ahi Tuna & Avocado Poke	\$19
Ahi tuna, avocado, red onion, ginger lime, sriracha aioli, seaweed, toasted sesame seeds, sweet soy sauce, wonton crisp	
Truffle & Lobster Mac 'n' Cheese	\$24
Cavatappi pasta, artisan cheddar mix, fresh lobster, white truffle oil	
1605 Seafood Platter	\$25
Fried calamari, thai chili, crispy fish taco, chunky cuke & mango salsa, spicy ahi tuna poke	

SOUPS, SALADS, SANDWICHES

Onion Soup	\$10
Cheese-crusting with gruyere, mozzarella & gouda	
Hearty Tomato Soup	\$10
Chipotle, garlic croutons	
Lobster Bisque	\$12
Crème fraîche, seafood beignet, herbs	
Caesar Salad	\$10
"Ruff Chop" romaine heart, shaved parmesan, brioche crouton, creamy garlic vinaigrette	
Add Chicken \$5 Steak \$6 Shrimp \$7	
Vegetable Chopped Salad	\$16
Romaine, napa cabbage, red cabbage, julienne red pepper, yellow pepper, cucumber pickled bean sprouts, julienne snow peas, edemame beans, miso ginger dressing	
Add Chicken \$5 Steak \$6 Shrimp \$7	
Classic Turkey Club	\$15
Lettuce, tomato & bacon, waffle fries	
Grilled Artisan Cheddar Cheese Sandwich	\$16
Sauteed Vidalia onions, prosciutto, toasted sourdough bread, aged cheddar, truffle honey drizzle, house made sweet potato chips	
"Crown" Lobster Roll	\$20
Hard shell lobster claws & tail meat, red onions, celery, fried basil, terra chips	

HOUSE MADE PIZZA

Traditional Personal Size Pizzas

Margherita	\$16
Pepperoni	\$17

Artisanal Flatbread Pizzas

Artichoke & Arugula Pizza	\$16
Grilled bacon, artichoke, arugula & goat cheese	
Crispy Kale Pizza	\$16
Crispy kale, black olive, fresh mozzarella and ricotta cheese	
Buffalo Chicken Pizza	\$17
Tender chicken breast, mozzarella, celery & bleu cheese	

SOMETHING MORE SUBSTANTIAL...

CP Burger	\$18
Choice of cheese, waffle fries, toasted Kaiser roll	
Cowboy Burger	\$19
Crispy onions, grilled bacon slab, cheddar, roasted corn aioli, toasted Kaiser roll, tater tots	
Chicken & Waffles	\$24
Fried breast of chicken, savory waffles, maple chicken jus	
Chicken Pot Pie	\$24
Organic vegetables, supreme sauce	
Glazed Atlantic Salmon	\$24
Sauteed asparagus tips, grilled lemon wedges, white balsamic tomato chutney, lobster beurre blanc	
Pecan Crusted Free Range Chicken	\$24
Mashed Cauliflower, lemon scented haricot verts, pearl onions, mushroom, tarragon & mustard jus	
12oz. Grilled Ny Strip Loin	\$33
Sauteed spinach, whipped potatoes, crispy housemade onion rings, 1605 butter	
Mezzo Rigatoni w/ Beef Ragu	\$25
Grilled cherry tomatoes, basil, fresh garlic, shaved reggiano, herb crostini	

DESSERTS

\$9.50 each

Molten Chocolate Cake

Valrhona chocolate, hazelnut gelato, fresh berries

Apple Crisp

Country-style warm apple crisp, Tahitian vanilla gelato

S'more Cheese Cake

Rich Kraft cream cheese w/ marshmallows & chocolate

Fruit de Saison

Diced seasonal fruit, green apple puree

Max & Minas & Ciao Bella Gelatos & Sorbet

Two scoop serving