

{ STARTERS }

BURRATA

arugula | tomato | fennel |
roasted pepper | 13

PORK BELLY TACO

bok choy slaw | espresso |
soy | 13

FRIED CALAMARI

almond | pepperoncini aioli
| roasted tomato sauce | 13

ARANCINI

roasted vegetables |
arborio rice | honey |
balsamic vinegar |
parmesan | 11

LAMB POLPETTE

pita bread | feta cheese |
tomato | cucumber | yogurt
| mint | 12

HEARTS OF ROMAINE

anchovy | caper | lemon
aioli | shaved + crisp
parmesan | 12

MIXED FIELD GREENS

goat cheese | pistachio |
blackberry | apple | 12

TUNA TARTARE

avocado | mango | pickled
ginger | wasabi | wakame
salad | 14

BUTTERNUT SQUASH SOUP

crostini | autumn spice |
crème fraîche | 9

ROASTED ASPARAGUS

yellow squash | mushroom
| red pepper | eggplant |
arugula | 11

BIN 5 LITTLE NECK CLAMS OR MUSSELS

pancetta | roasted tomato
broth | creamy polenta | 14

OCTOPUS

hearts of palm | roasted
pepper | celery | olive |
white bean | citrus oil | 14

{ MAINS }

VEAL CHOP

grilled | sage | pancetta |
mushroom | demi-glace |
mashed potato | broccoli
rabe | **34**

BONELESS CORNISH HEN

roasted | *stuffed* | butternut
squash | apple | fontina |
pork belly demi-glace |
mashed potato | kale | **24**

PORK CHOP SCHNITZEL

pan-fried | arugula | pear |
hazlenut | goat cheese |
balsamic | **24**

RACK OF LAMB

roasted | mustard |
breadcrumb | potato |
carrot | **36**

DUCK BREAST

seared | fig | cherry | pear |
carrot | mashed potato | **28**

FILET MIGNON MEDALLIONS

grilled | green peppercorn |
scotch | mustard | cream
parmesan risotto | crostini
| asparagus | **33**

PAPPARDELLE

filet mignon | mushroom |
cognac | cream | basted
egg | parmesan crisp | **22**

AHI TUNA

seared rare | Japanese
eggplant | baby bok choy |
rice cake | miso | miran |
wasabi | **30**

SALMON

cedar plank | roasted root
vegetable | **24**

WHOLE STRIPED BASS

seared | fennel | tomato |
potato | herbs | **28**

MIXED SEAFOOD

pan-braised | monkfish |
clams | mussels | shrimp |
white seafood broth | **28**

TOMAHAWK RIBEYE FOR TWO

grilled | asparagus | roasted
potato | **90**

{ COCKTAILS \$12 }

SAN REMO

Martini + Rossi Sweet
Vermouth | Maker's Mark
Bourbon | Campari | St.
Germain | Orange Juice |
Fresh Lime

*This aperitif, adopted from
Scott Conant's 'Scareptta'
restaurant is a Bin 5 favorite*

AIRMAIL

Bacardi white rum | Lime |
Honey Syrup | Prosecco
*Created by David Embury, this
refreshing summer drink
"ought to make you fly high"*

BIN 5 MOJITO

Bacardi white rum | lime |
mint | angostura

*The touch of Angostura, as
advised by Phil Ward of the
famous craft cocktail bar
Death & Co., is the perfect
finish to this already
spectacular summer favorite*

IRISH JIG

Jameson irish whiskey |
yellow chartreuse | basil |
lemon

*Invented by Jim Meehan of
NYC's famous PDT, this one is
a lot of fun and makes great
use of yellow chartreuse*

BIN 5 MARGARITA

Patron silver tequila | lime |
Cointreau | agave nectar
*A spin on the classic sidecar
cocktail, this traditional sour
is simple and beautiful.*

MOSCOW MULE

Bivi Sicilian vodka | ginger |
club soda, | fresh lime
*Spicy, refreshing, tart, and
sweet, this variation of the
mule will have you kicking*

FOX EYE

Martini Rossi | The
Botanist Gin | Fernet
Branca | Amaretto
Disaronno

*A spin on the 'Hanky Panky'
cocktail, invented by Ada
Coleman at the Savoy's
American bar in London, this
will satisfy any fan of the
traditional Negroni*

STRANAHAN'S DIAMOND MANHATTAN {18}

Stranahan's Colorado
whiskey | Martini + Rossi
Sweet Vermouth |
Dashfire brandy Bitters

*We take the new, diamond
version of this great American
whiskey and celebrate it with
Italian, sweet vermouth and
some truly special, artisanal
bitters*

BIN 5 COSMOPOLITAN

Grey Goose vodka | Lime |
Cointreau | cranberry

*Dale DeGroff perfected this
classic in NYC's Rainbow
Room. We make it exactly
according to his specifications.
Finished with an expressed,
orange twist*