

ME NU

Cocktail Bar+Kitchen

SOUP

Soup du Jour 9

Westchester Seafood Chowder 11

our zesty tomato-based chowder with applewood smoked bacon, clams, shrimp, calamari, fresh vegetables, potatoes, and a splash of Pernod.

APPETIZERS

Chicken Wings 16

Choice of Buffalo or Honey Sriracha
6 wings, served with cucumber and carrot sticks

Fancy Fries 8

parmesan and truffles, rosemary and garlic, or cajun sweet potato fries, sweet chili mayo and avocado crema

Chicken Quesadilla 16

green chiles, fresh pico de Gallo house-made avocado crema on a toasted flour tortilla,

Barbequed Vegan Bao 16

jackfruit, wild mushroom, purple cabbage slaw

Creamy Baba Ghanoush 15

roasted eggplant dip with toasted pita chips, crisp fresh vegetables, olives & feta cheese

Smoky Crab Mac n' Cheese 19

melted with gouda cheese

SALADS

Quinoa & Kale Salad 11

Roasted butternut squash, pecan, red onions, feta, pomegranate molasses and extra virgin olive oil

Orange, Watermelon Radish, and Winter Green Salad 10

dried orange, watermelon radish, winter greens, pan-seared curry spiced tofu, sesame, and ginger vinaigrette

Beet, Avocado & Grapefruit Salad 10

roasted beet, avocado, and grapefruit with toasted pistachios

Salmon Nicoise 30

grilled rare salmon with fingerling potatoes, green beans, local heirloom tomatoes, Nicoise olives, and hard egg served with lemony mustard vinaigrette

Caesar Salad 14

shaved parmesan cheese, croutons, caesar dressing.
Add Chicken breast +8 Add Salmon +15

NY Pizza 25

margherita with fresh mozzarella, heirloom tomato & fresh basil,



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*An 18% gratuity will be added for parties of 6 or more guests.

*A Delivery charge of \$5 and 18% of gratuity is added to all room delivery orders.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGY

MAIN COURSES

Pork Osso Bucco 25

sweet potato gnocchi, roasted brussel sprouts

Butternut Squash Risotto 23

slow roasted fall vegetables

Lobster Ravioli 29

lemon cream, roasted red bell peppers, sauteed kale, shaved asiago cheese

Seared Duck Breast 27

orange, ginger, honey, and soy over hoisin noodles and stir-fried vegetables

Everything Bagel Crusted Salmon 35

smoked salmon, Boursin cream, sauteed spinach, rainbow fingerling potatoes

Braised Short Rib Ragout 28

served with soft polenta

French Chicken Breast 25

apple, fennel stuffing, and sage cream served with tricolored quinoa with cranberries and pecans

SANDWICHES

Gourmet Burger 22

served with a fried egg, candy apple bacon, bbq sauce, and fried onion

The Impossible Burger 18

seared plant-based burger with caramelized onions, avocado hoisin bbq sauce on a gluten-free bread

BBQ Brisket Sliders 16

with creamy coleslaw

Grilled Chicken Panini 19

fresh mozzarella, roma tomatoes, pesto

Turkey Club Sandwich 20

turkey, bacon, avocado, lettuce, tomato, mayonnaise

House Burger 19

choice of cheese, lettuce, tomato, onion, and housemade burger sauce

DESSERTS

House Made Apple Cobbler 9

served with vanilla ice cream

New York Cheesecake 10

served with fresh berries

Caramelo Torte 10

rich flourless chocolate tart with chocolate glaze and caramel

Edelweiss 10

almond dacquoise, raspberry coulis, white chocolate mousse and lady fingers

WELL-BEING DISHES

APPETIZERS

Turkey Empanadas 10

Spinach & Feta Stuffed Portobello Mushroom 12

MAIN ENTREES

Macadamia Crusted Swordfish with Pineapple Buerre Blanc 30

Seared French Chicken Breast with Sour Cherry Pan Jus' 35



SONESTA
WHITE PLAINS

COCKTAIL MENU

Cocktail Bar+Kitchen

COCKTAILS

SBAGLIATO 16

classic bittersweet cocktail. Similar to Negroni, but lighter with mint

Run Swizzle 16

Bacardi rum, mint, lime & bitters

New York Sour 19

Rittenhouse Rye whiskey, fruity red wine

Black Manhattan 18

Makers Mark bourbon, Amaro

Perfect Martini 18

choice of: Chopin vodka, Hendrik's gin, Vermouth, bitters, stirred to perfection

Mystic Mule 18

Tito's vodka, Savory Sage, juicy pear, a hint of citrus to awaken your senses

Fiery Strawberry Margarita 18

spicy and luscious margarita, Dons Hombres mezcal, strawberry, habanero, lime

Caribbean Paloma 18

classic Paloma with a tropical twist, made with Hornitos Reposado

Stress Cocktail 16

Absolut vodka, fruity and refreshing, enough to relieve your stress levels

MOCKTAILS

Tropical Limonata 14

lemon and guava, sweet & sour, club soda

Just Peachy 14

a refreshing blend of peach, lemon, and mint

BEERS

DOMESTIC BOTTLES 9

Budweise | Bud Light | Coors Light
Michelob Ultra | Voodoo Ranger IPA
Fat Tire Amber Ale

IMPORTED BOTTLES 10

Mexico Corona Premier | Corona Extra | Modelo
Netherlands Heineken | Heineken 00 (Non Alcoholic)
German Paulaner Hefe-Munchner | Paulaner Hee-Waizen
Paulaner Grapefruit Radler

DRAFT 10

Space Brut IPA, Local
Guinness, Ireland
Samuel Adams, Seasonal, Domestic

CIDER & SELTZER 9

Truly Wild Berry Seltzer
Angry Orchard Cider

WINE LIST

REDS

	6oz	9oz	Btl.
Benziger, Merlot , Monterey County, California	15	18	63
Pindar, Merlot , Watkins Glen, New York	15	18	63
Cline Seven Ranchlands, Cabernet Sauvignon , Sonoma, California	15	18	63
Kanonkop Kadette, Cabernet Sauvignon , Western Cape, South Africa	15	19	64
Lakewood, Cabernet Sauvignon , Long Island, New York	15	18	63
Sebastiani, Red Blend , Sonoma County, California	16	19	64
J Lohr Puere Paso Red Blend , San Luis, California	18	23	74
Altano Douro Blend , Portugal	11	15	44
Belle Glos Balade, Pinot Noir , Santa Maria, California	17	26	75
Murphy-Goode, Pinot Noir , Sonoma, California	13	17	53

WHITES

Santa Margarita, Pinot Grigio , Alto Adige, Italy	22	26	120
Alto Vento, Pinot Grigio , Veneto, Italy	11	15	47
Whitehaven, Sauvignon Blanc , Marlborough, New Zealand	18	23	72
Joel Gott, Sauvignon Blanc , Santa Barbara, California	13	17	54
Pindar, Sauvignon Blanc , Watkins Glen, New York	13	17	53
Decoy, Chardonnay , Sonoma, California	15	18	63
Banshee, Chardonnay , Sonoma, California	17	23	75
Lakewood, Chardonnay , Long Island, New York	13	17	53

ROSE

Day Owl, Rose , California	13	17	54
Fleurs de Prairie Cotes De Provence, Rose , France	18	23	72

BUBBLES

	6oz	187 MI.	Btl.
La Marca, Prosecco , Veneto, Italy	15	25	67
Boschendal, Brut , Western Cape, South Africa			67
Paul Buisse Cremant de Loire, Brut , France			67
Veuve Clicquot, Champagne , France	79		189