# CAPITAL ONE LOUNGE AT JFK

# breakfast.

Pineapple & Melon Salad VG, AG, AD golden pineapple, melon, ginger lime syrup

## Strawberry Rhubarb Overnight Oats <sup>v</sup>

steel-cut oats, strawberry rhubarb crumble

#### Avocado Toast V

avocado, grilled asparagus salad, parmesan cheese, crostini

#### Red Eye B.E.C.

fried egg, coffee-rubbed bacon, American cheese, English muffin

## NYC Eggs Benedict v

poached egg, garlicy spinach, hollandaise, English muffin

## Challah French Toast <sup>v</sup>

mascarpone, blueberry maple syrup

## Spiced Breakfast Potato Hash VG, AG, AD

sweet potato, peppers, onions, heirloom tomato, basil

#### Coconut-Cherry Oatmeal VG, AD

steel-cut oats, coconut cream, dried cherries, granola

# pastries.

Croissant v

Cruller v

Sticky Buns v

Coffee Cake v

Raspberry Danish v

Apple turnover v

# bodega.

## Spicy Egg & Cheese v

egg, pepperjack cheese, pickled jalapeños, sriracha aioli, sesame bagel

#### Red Eye B.E.C.

egg, coffee-rubbed bacon, American cheese, plain bagel

#### Classic Smoked Salmon

Catsmo smoked salmon, cream cheese, tomato, cucumber, red onion, capers, everything bagel

#### Pastrami & Swiss

New York Schaller & Weber pastrami, swiss cheese, coleslaw, spicy mustard aioli, sesame bagel

## **Bagels**

plain sesame whole wheat everything cinnamon raisin

#### **Schmears**

plain scallion veggie fruit preserves salmon cream cheese smashed avocado

## Deli Salads

smoked whitefish salad chicken salad egg salad

# lunch & dinner.

## Roasted Heirloom Tomato Crostini <sup>v</sup>

whipped ricotta, balsamic syrup, olive oil, crostini

# Everything-Spiced Deviled Egg V, AG, AD

everything seasoning, micro chervil

## Wild Arugula Panzanella Salad VG, AD

wild arugula, croutons, fennel, cucumber, olives, tomato, chopped basil, oregano-red wine vinaigrette

#### Chicken Paillard AD, AG

chicken breast, baby arugula, frisse, tomatoes, shaved carrots, herbed green olive vinaigrette

#### Summer Succotash v

corn, peppers, fava beans, cherry tomatoes, basil oil, corn puree, brown butter crunch

## Braised Berkshire Pork Shank

Berkshire pork shank, pea risotto, crispy parmesan

# Rustic White Bean & Spinach Soup VG, AD, AG

#### Mac & Cheese v

baked elbow mac and cheese, garlic herbed bread crumbs

## sweets.

Chocolate Chip Cookie v

Brownie v

Butterscotch Blondie v

## CAPITAL ONE LOUNGE AT JFK



# cocktails.

## LOWER EAST SIDE



Developed by some of the world's most innovative cocktail minds who call new york home is a lush and layered swizzle that is both complex and easy to drink.

#### Coffey Park Swizzle **1**

Barbancourt 3-star Rum, Lustau Amontillado sherry, velvet falernum, lime, ginger, bitters

#### Two One Two

Art of Tea Darjeeling-infused Great Jones whiskey, sweet vermouth, aromatic bitters

#### Japanese Slipper #2 **1**

green tea-infused Haiku vodka, Midori, Cointreau, cucumber

## WEST VILLAGE

#### Paradise Lost

C. Cassis, St. Agrestis Paradiso aperitivo, Fever Tree grapefruit soda, prosecco

#### Jetliner

Isolation strawberry rhubarb gin, maraschino liquor, creme de violette

#### Grass Widdow (N/A)

ROOTS Divino n/c blanc vermouth, cranberry juice, DHŌS ORANGE O-ABV liquor, lime

#### WILLIAMSBURG

#### Driggs Fixie **①**

Cocchi di Torino sweet vermouth, citrus oleo, falerum, lime, bitters, Grimm's pilsner

#### Carthusian Lie

Antica Torino bianco vermouth, Faccia Brutto chartreuse, Bols genever, tonic water

#### Jack's Manual

Fort Hamilton double barrel rye, dry vermouth, china-china, luxardo

#### RFD HOOK

## Child Of Clay (N/A)

Art of Tea Matcha, vanilla, oat milk, carob, bitter orange foam

#### Red Rose

Spirit of JFK apple brandy, house hibiscus grenadine, lemon

#### Van Brunt Old Fashioned O

Mac's american blended whiskey, salted caramel, bittercube chipotle cacao bitters

#### STATEN ISLAND

## Northern Spy

Spirit of JFK apple brandy, italian white wine, citrus oleo, orange juice, club soda

## Alice Austen

Rey Campero mezcal, orange, pineapple, lime, tiki bitters

#### Staten Island Sunrise (N/A)

Flure n/a aperitivo, house hibiscus grenadine, orange crush, lime

#### **IDLEWILD**

#### **Bloody Derby**

Mac's american blended whiskey, bloody mary mix, lemon, everything bagel spice

#### **Bloody Caesar**

Culch vodka, bloody mary mix, clam juice, chili-lime salt rim

#### Espresso Martini

Culch Vodka, La Colombe cold brew concentrate, creme de banana, angostura

D - Indicates Draft | N/A - Indicates non-alcoholic | Must be 21+ to enjoy alcoholic beverages | Please enjoy responsibly

Tipping is not expected but always appreciated! Don't have cash, we accept via credit card as well. Thank you!

## CAPITAL ONE LOUNGE AT JFK



## beer.

## THE PERFECT AIRPORT BEER



Across our network, we partner with award-winning

breweries to craft a Perfect Airport Beer. Here in New York, we've teamed with Grimm Artisanal Ales, founded by Joe and Lauren Grimm in Williamsburg. This forward-thinking brewery balances creative spirit with masterful restraint to craft elegant ales that set the industry standard. Our Skyscraper IPA is a testament to this crisp, clean, light-bodied, and subtly hoppy.

# Skyscraper IPA •

Grimm's Brewing Co.

#### LOCAL CRAFT

## Light Cone **1**

German-style Pilsner, Grimm's Brewing Co.

## Gnommegang

Belgian Ale, Ommegang

#### Burnished

Amber Ale, Return Brewing

#### Al Dente

Vienna Lager, Talea Brewing Co.

#### Gather House Ale

Wheat Ale, Drowned Lands

#### **Green City**

Double Dry Hopped Hazy IPA, Other Half Brewing Co.

#### Special Effects

Non-alcoholic Amber Ale, Brooklyn Bewing

## wine.

#### **BUBBLES**

#### Prosecco

Vino Petite Frizzante, Veneto, Italy Delicate floral and grape aromas with a crisp, lively palate and a clean, refreshing finish.

#### RED

#### Cabernet Franc

Apollo's Praise 'Picardie', Finger Lakes, NY Aromatic notes of black raspberry and rosemary, with earthy leather, tomato leaf, and a vibrant, savory finish.

## Montepulciano D'Abruzzo

Intrigo Piantaferro, Tuscany, Italy

Juicy plum and blackberry fruit with hints of licorice and dried herbs, supported by soft tannins and a rustic charm.

#### WHITE & ROSÉ

#### Sauvignon Blanc

Dom. de la Villaudière, Sancerre,

Loire Valley, France

Vibrant grapefruit and gooseberry notes with a distinct herbal freshness and Sancerre's hallmark gunflint minerality.

#### Cortese

Stefano Massone Gavi Masera, Piedmont, Italy Delicate white florals and fresh pear give way to a signature almond note, with a refined, steely dry finish.

#### Chardonnay

Hermann J. Wiemer Vineyard, Finger Lakes, NY Pure notes of crisp apple and Meyer lemon lead to a subtly creamy texture, with a very gentle oaking.

#### Rosé

Camarey Cinsault, Languedoc-Roussillon, France Pale salmon pink with a bright shimmer, offering delicate notes of red berries and a crisp, refreshing finish.

# elevated selections.

For those looking for a little extra, we are happy to offer the following selections.

#### BUBBLES

(all 375 ml bottles)

#### Billecart-Salmon Brut Rosé | \$60

A benchmark blend of chardonnay, pinot meunier, and pinot noir, celebrated for its remarkable finesse. Delicate notes of wild strawberry, citrus zest, and a hint of brioche.

## Pierre Paillard Grand Cru Extra Brut, 2018 | \$96

From a top grower in the Grand Cru village of Bouzy, this rich extra brut offers red fruit notes of raspberry and black cherry, with hints of toasted brioche and a long, saline finish.

## R. Geoffroy Cru Brut Cuvée Empreinte, 2013 | \$48

From the Premier Cru village of Cumières, this terroir-driven champagne emphasizes sustainable winemaking. It offers richness, with subtle notes of red plum and spice.

#### Krug Grande Cuvee | \$150

This iconic multi-vintage champagne is exceptionally complex and refined. Expect notes of poached meyer lemon, candied ginger, toasted nuts, and honeyed brioche.

#### RARE BOTTLE CLUB (all 2oz pours)

The Rare Bottle Club showcases unique and sought after bottles from Capital One Lounge spirit partners, local distilleries, and producers around the world. Please ask your bartender to see the exclusive list of offerings today!