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*altairnyc.com*

*Earth* \$20

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,  
Angostura & Orange Bitters

Golden Beets

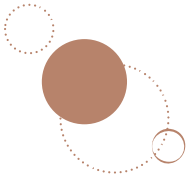
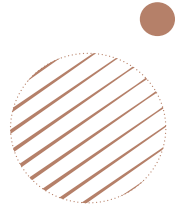
Herradura Reposado Tequila, Nectarine, Yellow Bell Pepper,  
Habanero, Lime

Edamame

El Goberador Pisco, Faccia Brutto Centerbe, Ginger,  
Cardamom, Lemon

Snap Peas

Siete Misterios Mezcal, Arugula, Mint, Apple, Lemon



*Air* \$20

Red Hot Cloud

Codigo Blanco Tequila, Pomegranate  
Molasses, Vanilla, Lime

Citrus Air

Jack Daniel's Rye Whiskey, Passionfruit, Cinnamon

Eucalyptus & Yuzu

Beefeater Gin, Soju, Green Chartreuse,  
Shiso Leaf

Guava

Patron Reposado Tequila, Caramel, Lemon, Prosecco

*Water* \$20

Basil

Grey Goose Vodka, Noilly Prat Dry, St. Germain  
Ederflower Liqueur

Gin & Tonic

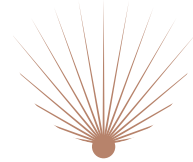
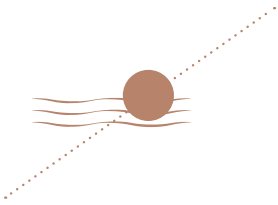
The Botanist Gin, Rhubarb, Pink Peppercorn,  
Maraschino Liqueur

Sea Salt

Dobel Reposado Tequila, Lillet Rosé, Manzanilla  
Sherry, Grapefruit, Orange Bitters, Gold Dust

Ginger & Cardamom Punch

Hendrick's Gin, Benedictine, Pear, Dairy  
Free Milk, Prosecco



*Fire* \$20

Roasted Apple

Woodinville Rye Whiskey, Apple Brandy,  
Allspice, Lemon

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Habanero Pepper

Del Maguey Vida Mezcal, Charred Grapefruit,  
Green Rooibos, Lime

Smoked Coffee

Rittenhouse Rye Whiskey, Cacao, Banana Cordial,  
Noilly Prat Rouge, Angostura Bitters

*Sparkling*

Prosecco Brut \$ 16 / 62  
Luca Paretti, Treviso, Italy

Rosé Prosecco \$ 16 / 62  
Luca Paretti, Treviso, Italy

Moët Imperial \$ 29 / 114  
Moët & Chandon, Champagne, France



*White*

Chardonnay \$ 15 / \$58  
Franciscan Estate, California, '21

Pinot Grigio \$ 16 / \$62  
Spasso, Delle Venezie, Italy, '21

Sauvignon Blanc \$ 18 / \$70  
Nobilo, Marlborough, New Zealand, '22

Albariño \$ 18 / \$70  
Martin Codax, Rias Baixas, Galicia, Spain

Muscadet \$ 20 / \$78  
Chateau Guipiere, Loire Valley, France, '20

Etna Bianco \$ 20 / \$78  
Tornatore, Scilily, Italy, 2019

*Skin Contact*

Maison Sainte Marguerite Rosé \$ 18 / 70  
Symphonie, Côtes de Provence, France, '23

Maison Sainte Marguerite Rosé Magnum \$ 130  
Symphonie, Côtes de Provence, France, '23



## Reds

Garnacha Vina Zorzal, Spain, '21	\$15 / \$58
Beaujolais Beau!, Burgundy, France, '20	\$16 / \$62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '20	\$18 / \$70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '21	\$18 / \$70
Malbec Amalaya, Salta, Argentina, '21	\$18 / \$70
Pinot Noir Erath, Oregon, '21	\$20 / \$78

Tiny Juicy IPA, Sunset Park, NY, 4.2%

Brooklyn Lager, NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Coney Island Merman IPA, Brooklyn, NY, 5.8%

Hudson North Apple Cider, Hudson Valley, NY, 5% (12)

Beers & Cider

\$ 10

*light and sharable*

Spring Garlic Dinner Roll *v* \$14  
cultured ramp butter, honeycomb

Endive *v, n, gf* \$18  
candied almonds, feta, perfectly ripened mango

French Green Beans *v, gf* \$20  
meyer lemon sabayon, crispy shallots, sorrel

White Asparagus Tempura *v* \$22  
béarnaise, chili oil

Margherita \$22  
mozzarella, parmesan, tomato, basil

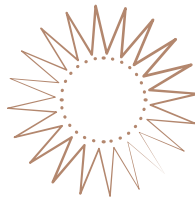
Spicy Sausage Pizza \$24  
smoked mozzarella, peppadews, hot honey

White Truffle Pizza \$28  
wild mushrooms, fontina, charred leeks

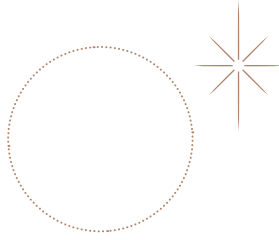
Ricotta Gnocchi *v* \$26  
aleppo pepper, charred asparagus, pecorino sardo

N'duja Bucatini \$32  
calabrian chili, fennel, tomato

*pizza and pasta*



*crudo*



Hamachi	\$24
jalapeño, yuzu vinaigrette	
Beef Tartare	\$24
porcini flatbread, quail egg, fennel cream	

Altair Cheeseburger	\$20
raclette, caramelized onions, butter lettuce	
Sea Bass <i>gf</i>	\$32
verjus beurre blanc, fine herbs, salsa verde	
Foie Gras & Truffles	\$28
bacon shallot jam, whole grain mustard, grilled sourdough	
Hanger Steak <i>gf, n</i>	\$34
jalapeño chimichurri, pistachio romesco, onion jus	
Long Island Duck <i>gf</i>	\$36
pistachio crust, fennel, l'orange	

*Land & Sea Inspired*

## Desserts \$14

### Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



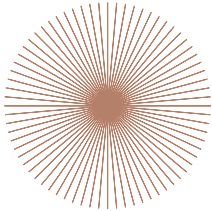
### Castella Cake *v, n*

yuzu crema, lavender syrup, pistachio crust

### Berry Tart *v*

whipped buttermilk, honey-lemon vinaigrette

## Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6
Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbina	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

## Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

## Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14