

Hourglass Tavern

The tavern is housed in a renovated brownstone built in 1894 on New York's famed 'Restaurant Row' in the heart of Hell's Kitchen and the Theatre district.

Originally, there were tenants living in three small apartments while the tavern housed only 7 tables nestled on the 1st floor. The cozy confines necessitated the turning of an hourglass.

This efficient ritual quickly established our reputation for getting patrons to the theatre well fed and on time! These days we offer dining on all three floors.



'Bettibar' is located on the 2nd level and home to many of our local following.

The 'Lounge on 3' is perfect for an intimate occasion or available for private events.

Indulge in our daily homemade bread, soups, ravioli and desserts.

We welcome you to languish in our care, but don't be surprised if the need for your table arises. Still 30 years later we proudly remain The "Hourglass" Tavern.

Salads

Taverna Salad					7
mesclun greens, cherry tomatoes, seasoned croutons, signature citrus cider vinaigrette					
Hourglass Salad					10 13
mesclun greens, dried cranberries, Vermont goat cheese, signature citrus cider vinaigrette					
Roasted Beet Salad					13
red beets, pinenuts, dressed with lemon vinaigrette & red wine reduction, whipped goat cheese					
Classic Caesar Salad					9 12
crisp romaine hearts tossed in house-made creamy caesar dressing, shaved pecorino, seasoned crutons					
Santorini Salad					10 13
chopped romaine hearts, feta, kalamata olives, red onion, cucumbers, cherry tomatoes, olive oil & balsamic vinegar					
Add:					
Grilled or Blackened Chicken Breast	\$6	Sliced NY Strip	\$10		
Grilled or Blackened Shrimp	\$10	Salmon Filet	\$10		

Snacklettes

House-made Soup of the Day					7
Grilled Roast Garlic Polenta					
topped with fresh provolone & fresh basil confetti on spicy roasted tomato coulis					
Artichoke Hummus					10
chickpeas spun with artichokes & garlic, fresh herbs, kalamata olives, grilled pita					
Add: Carrots & Celery \$3 Gluten Free chips \$3					
Albondingas					15
spicy chicken & sun dried tomato meatballs, marinara, shaved Pecorino with crostinis					
PEI Mussels					15
white wine, garlic and herb broth with chopped bacon OR spicy marinara					
Shrimp Positano					16
butterflied shrimp in garlic & white wine over grilled polenta					
Cheese & Fruit Plate					17
smoked gouda, double cream brie, soppressata, dried sweet Italian sausage, kalamata olives, fresh fruit & toasted pita					

Kids Menu \$14

2 Sliders with mashed potatoes	Grilled Chicken Breast with mashed potatoes
Grilled Cheese with mashed potatoes	Pasta with butter and shaved Parmesan

PLEASE ASK YOUR SERVER ABOUT OUR VEGAN & GLUTEN FREE OPTIONS

20% Gratuity added to parties of 5 or more. | All parties seated when all are present.

Entrées

Grilled Chicken Breast	17
rosemary & garlic marinated, honey cumin sauce, double butter mashed potatoes, steamed broccoli	
Grilled Marinated Pork Chop	19
thick & juicy center cut, honey cumin sauce, double butter mashed potatoes, sautéed green beans	
Quinoa Primavera & Greens (v)	16
warm sautéed vegetable quinoa over fresh greens with citrus vinaigrette	
Shrimp Catalina	21
jumbo butterflied shrimp in spicy sriracha chili sauce, tomato & white wine, toasted coconut rice, steamed broccoli	
Pan Seared Salmon Filet	20
roast vegetable quinoa primavera, horseradish cream, steamed broccoli	
Pan Seared Lump Crabcakes	19
toasted coconut rice, seasonal vegetable	
Pecan Encrusted Tilapia	19
honey cumin sauce, toasted coconut rice, seasonal vegetable	
Grilled 10 oz. NY Strip Steak	25
double butter mashed potatoes, seasonal vegetable	
Bourbon Braised Beef Short Ribs	24
bourbon & root vegetable demi-glace, double butter mashed potatoes, seasonal vegetable	

Our A La Carte Main Plates are available as a 3 course Prix Fixe includes soup or salad & dessert for an additional \$10

Pasta

Orecchiette Primavera (v)	17
disc shaped pasta with artichoke hearts, seasonal vegetables, olive oil, garlic & shaved parmesan	
Chicken Alfredo	18
blackened chicken over fettuccine with a creamy Alfredo sauce	
Penne Mascarpone	19
penne with mascarpone, crumbled gorgonzola, sweet & hot Italian sausage, marinara with a touch of cream & a handful of pecans	
Fettuccine Bolognese	19
fettuccine with ground angus beef & Italian sausage in a hearty red wine marinara	
Spinach Ravioli (v)	17
spinach ravioli stuffed with pesto & ricotta, fresh marinara & shaved pecorino	
Lobster Stuffed Ravioli	20
lobster stuffed ravioli vodka & tomato cream sauce	

Add:

Grilled or Blackened Chicken Breast	\$6	Sliced NY Strip	\$10
Grilled or Blackened Shrimp	\$10	Salmon Filet	\$10

Hearty Snackage

Twisted Cuban Sliders (3 pieces) cuban roast pork, ham, provolone, sweet pickles & yellow mustard	14
Quinoa Veggie Sliders (3 pieces) topped with provolone with smoked chipotle mayo	13
Lil' Big Ass Angus Beef Burgers (3 pieces) topped with 3 cheese blend <i>Add Bacon: \$2</i>	15
BBQ Brisket Sliders (3 pieces) slow roasted beef brisket with Tony's BBQ sauce	15

Grilled 3 Cheese on a Rosemary Baguette (v)*	12
Quinoa Wrap (v)* quinoa, sautéed vegetables in a multigrain wrap, with tomatillo sauce and mixed greens	13
Grilled Zucchini Sandwich (v)* with warm goat cheese on a homemade garlic rosemary baguette	13
Grilled Chicken Club * grilled chicken, bacon, provolone, mixed greens & tomato, with chipotle mayo	16
Big Ass 12 oz. Angus Beef Burger * on a hollowed bun filled with mesclun greens & cherry tomatoes	17

Add:	grilled or blackened chicken	\$6	thick cut bacon	\$3		
	3 cheese blend	\$2	provolone	\$2	bleu cheese	\$3

* served with mesclun greens & Mama D's potato salad **OR** double butter mashed potatoes

Sides \$5

- Mama D's Potato Salad
- Coconut Rice
- Sautéed Spinach
- Steamed Broccoli
- Seasonal Vegetable
- Sautéed Green Beans
- Homemade Mashed Potatoes

Add the works: \$3.50

3 cheeses, crumbled bacon & sour cream

- Quinoa Primavera

**PLEASE ASK YOUR SERVER
ABOUT OUR DAILY SPECIALS
& DESSERTS!**

**Now Serving Brunch
Saturdays & Sundays 11a.m-3p.m.**

20% Gratuity added to parties of 5 or more. | All parties seated when all are present.

Hourglass Tavern Pre-Theatre Prix-Fixe

4-8 pm
\$27

includes

Home baked bread
Soup or Salad
Entrée

and

Choice of Dessert

Grilled Chicken Breast

rosemary & garlic marinated, honey cumin sauce
with double butter mashed potatoes & steamed broccoli

Grilled Marinated Pork Chop

thick center cut, honey cumin sauce
with double butter mashed potatoes & sauteed green beans

Orecchiette Primavera (v)

fresh disc pasta with artichoke hearts, seasonal vegetables,
olive oil & garlic with shaved Pecorino

Pecan Encrusted Tilapia

honey cumin sauce, toasted coconut rice, seasonal vegetable

Fettuccine Bolognese

ground angus beef & italian sausage in a hearty wine marinara

ALL NIGHT PRIX-FIXES

A La Carte main plates & specials are available as a 3 course Prix-Fixe
Includes: soup or salad & dessert for an additional \$10

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