

LOUNGE

Hours Of Operation

| | | | |
|-----------|------------------|----------|------------------|
| Monday | 5:30 - 1:00 A.M. | Friday | 5:00 - 2:00 A.M. |
| Tuesday | 5:30 - 1:00 A.M. | Saturday | 4:00 - 2:00 A.M. |
| Wednesday | 5:00 - 1:00 A.M. | Sunday | 5.30 - 1:00 A.M. |
| Thursday | 5:30 - 1:00 A.M. | | |

Featuring Live Entertainment and Dancing Tuesday thru Saturday
\$5.00 Cover Charge Per Person

Tuesday - Thursday after 9 P.M. Friday - Saturday after 10 P.M.

To obtain further information, or to plan a private event at
The View; please call 212-704-8890



Food Theatre

Hot Selection

| | |
|------------------------------------|--------|
| Individual Tomato and Cheese Pizza | \$6.50 |
| Buffalo Chicken Wings | \$4.25 |
| Deluxe Nacho Platter | \$4.75 |
| Cajun Chicken Salad | \$5.25 |
| Escargot in Puff Pastry | \$7.50 |
| Warm Brie in Phyllo Dough | \$5.25 |

Cold Selection

| | |
|---------------------------|------------------|
| Shrimp Cocktail | \$2.95 Per Piece |
| Fruit and Cheese Plate | \$9.75 |
| Pasta Primavera Salad | \$4.95 |
| Cold Poached Asparagus | |
| with Balsamic Vinaigrette | \$6.25 |
| Steamed Whole Artichoke | \$6.95 |
| Marinated Prime Rib Salad | \$6.25 |
| Shrimp & Scallop Ceviche | \$8.25 |

After Dinner

Irish Coffee \$6.95

A special cuvee of roasted Columbian coffee and Jameson Irish Whiskey, topped with minted cream.

Chocolate Nut Brownie \$6.95

An infusion of hot chocolate, Frangelico and vanilla whipped cream comprises this chocolate lovers extravaganza.

French Connection Coffee \$7.95

Made with Courvoisier and Grand Marnier. A soothing blend to delight the night.

Cafe Italiano \$6.95

The romance is all yours with this fine blend of Amaretto di Saronno and coffee.

Espresso \$2.75

Cappucino \$3.50

Champagne

| | <u>Split</u> | <u>Bottle</u> |
|------------------------------------|--------------|---------------|
| Domaine Mumm Cuvee Napa | 8.75 | 32.00 |
| Mumm Cordon Rouge Brut | | 65.00 |
| Charles Heidsieck, House Selection | | 39.00 |
| Moët & Chandon White Star | | 55.00 |
| Dom Perignon | | 135.00 |

Premium Wines

| | <u>Glass</u> | <u>Bottle</u> |
|----------------------------------------|--------------|---------------|
| <u>White</u> | | |
| Sauvignon Blanc, Columbia Crest | 5.75 | 22.00 |
| Chardonnay, Masson Vineyards | 6.50 | 25.00 |
| <u>Blush</u> | | |
| White Zinfandel, The Monterey Vineyard | 5.50 | 21.00 |
| <u>Red</u> | | |
| Merlot, Colombia Crest | 6.00 | 23.00 |
| Cabernet Sauvignon, Charles Krug | 6.95 | 27.00 |
| <u>House Wine</u> | | |
| White, Blush or Red Wines | 5.00 | 20.00 |

Bottled Beer

Domestic \$4.75

Budweiser

Bud Light

Coors

Miller Lite

Michelob Dry

Imported \$5.25

Amstel Light

Becks Light

Becks Dark

Corona

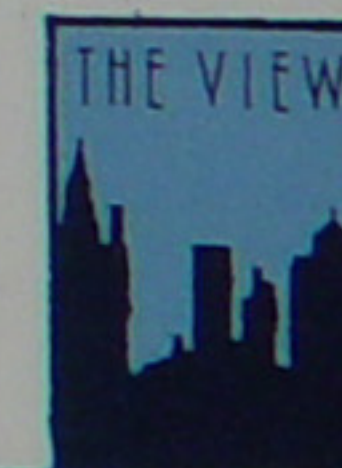
Heineken

Kirin Dry

Bass Ale

Bottled Waters \$3.25

Evian Perrier



Specialty Drinks

Top of the View Cocktail \$6.95

A rare and exotic blend of tropical juices with no less than four imported rums. Indigenous to and available only at the View.

Golden Margarita \$7.95

A frozen blend of Jose Quervo Gold Tequila with Grand Marnier and fresh lime juice.

Classic Margarita \$6.95

Try one frozen, straight-up or on-the-rocks, with salt or without.

Piña Colada \$7.95

A traditional blend of pineapple juice, cream of coconut, Myers's Dark Rum and Bacardi White Rum.

Strawberry Daiquiri \$7.95

A frozen and fruity blend of strawberries, tropical juices and Bacardi Rum.

Classically New York

Martini \$6.95

Smirnoff Vodka or Bombay Gin with a lemon twist or olive, dry or not, makes no difference. A martini is still the classiest drink of them all.

Manhattan \$6.95

All around the town with Seagrams VO Canadian Whiskey, sweet and dry vermouth, garnished with a cherry.

Bronx Cocktail \$6.95

Not to be outdone by Manhattan, the Bronx's own cocktail. Orange juice, sweet and dry vermouth and Bombay Gin garnished with an orange slice.

Rob Roy \$6.95

Soon after the creation of the Manhattan came the right combination of Johnny Walker Red and sweet vermouth garnished with a lemon twist.

Gibson \$7.95

If you don't like olives or twists, try a martini with three cocktail onions.

Metropolitan Cocktail \$6.95

A chic blend of cognac, sweet vermouth, sugar and bitters

Champagne Cocktail \$7.50

A cube of sugar and a dash of bitters gives this bubbly a fantastic finish.