

PULITZER

GARDEN

FOR THE TABLE

Almonds	5
Olive all'Ascolana	10
Crispy Artichoke	12
Tomato Bruschetta	12
Calamari	13

FIRST

Tomato Gazpacho	9
Spring Green	12
Caprese	12
Farro Salad	12
Sardine Toast	14
Prosciutto and Melon	16

SECOND

Cacio e Pepe	14
Gigli Pasta Marinara	14
Ricotta Ravioli	16
Red Bass	24
Spring Chicken	26
Roasted Rib-eye	28
Club Sandwich	16
Pulitzer Burger	18

SIDES

Roasted Potatoes	5
Fries	5
Tomato Salad	5
Roasted Broccolini	6
Focaccia	3

DESSERT

Tiramisu	7
Sorbet	3
Ice Cream	3

ALLERGIES: Pulitzer Garden endeavours to create a memorable experience for all of our guests. Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.



WHITE WINES

Vignamato Verdicchio Dei Castelli di Jesi Classico <i>Le Marche, Italy, Verdicchio</i>	5 / 30
Ribafreixo Barrancôa Branco <i>Alentejo, Portugal, Antão Vaz, Arinto, Síria</i>	32
Garciarévalo 'Finca Tresolmos' <i>Rueda, Spain, Verdejo</i>	34
Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i>	6.5 / 40
Nals-Margreid 'Hill' <i>Alto Adige, Italy, Pinot Grigio</i>	8 / 47
Feudo Montoni 'Grillo Della Timpa' <i>Sicily, Italy, Grillo</i>	55
Domaine Louis Chêze <i>Collines Rhodaniennes, France, Viognier</i>	65
Massolino Langhe <i>Piemonte, Italy, Chardonnay</i>	11.5 / 67
Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	12.5 / 75
Domaine Patrick Miolane <i>Chasagne-Montrachet, France, Chardonnay</i>	110

RED WINES

Sant'Andrea <i>Puglia, Italy, Primitivo</i>	5 / 30
De Moya Justina Bobal <i>Valencia, Spain, Bobal, Syrah, Cabernet Sauvignon</i>	33
Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i>	6.5 / 39
Castelvecchio <i>Chianti, Italy, Sangiovese</i>	7.5 / 45
Château de Montfrin <i>Côtes-du-Rhône, France, Syrah, Grenache, Mourvèdre</i>	48
Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i>	9 / 52
Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Merlot, Cabernet Franc</i>	69
Roquette & Cazes <i>Douro, Portugal, Touriga Nacional, Touriga Franca</i>	13.5 / 80
Muga Selección Especial <i>Rioja, Spain, Tempranillo</i>	125
Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i>	129

SPARKLING

Cava Molí Coloma Brut <i>Cava, Spain, Xarel.lo, Parellada</i>	6.5 / 38
Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i>	7.5 / 46
Champagne Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	13.5 / 85
Champagne Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	16.5 / 110

ROSÉ WINES

Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i>	5 / 30
MIP <i>Provence, France, Cinsault, Grenache, Syrah</i>	8.5 / 49
Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i>	10 / 55
Domaine des Brosses Sancerre Rosé <i>Sancerre, France, Pinot Noir</i>	65

COCKTAILS

Elderflower Mule <i>Ketel One Botanical Cucumber & Mint, Elderflower, Verjus, Ginger Beer</i>	10
Bergamot Spritz <i>Rosemary Gin, Lemon, Almond, Bergamot, Tonic, Prosecco</i>	10
Rhubarb Cup <i>Bianco Vermouth, Amontillado Sherry, Rhubarb, Soda</i>	10
Pause Spritz <i>Aperol, Martini Fiero, Rose Wine, Orange Flower Water, Pink Pepper & Pomelo Tonic Water</i>	10
Sbaglini <i>Martini Ambrato, Cocchi Americano, White Peach, Prosecco</i>	10
Cold Brew Highball <i>Cocchi Di Torino, Caffè Borghetti, Coconut Cold Brew, Tonic</i>	10

BOTTLED BEERS

Heineken 0.0	4.5
Heineken Star Bottle	4.5
Brouwerij 't IJ <i>IJwit, Natte, I.P.A. or Zatte</i>	6