



## SMALL

<b>ROMAINE CAESAR SALAD</b>	<b>13</b>
White anchovy   garlic dressing   shaved parmesan cheese   herbed croutons	
<b>Add chicken or shrimp</b>	<b>5</b>
<b>HAMACHI SASHIMI</b>	<b>18</b>
Pickled ginger   salted cucumber   daikon curl shiso	
<b>NOE WINGS</b>	<b>18</b>
House hot sauce   ranch or bleu cheese	
<b>POPCORN CHICKEN</b>	<b>17</b>
Honey mustard dipping sauce	
<b>3 CHEESE MAC N' CHEESE</b>	<b>15</b>
Leek bechamel   white cheddar, gruyere and parmesan   panko crust	
<b>STREET TACOS</b>	<b>15</b>
(3) Choice of chicken or beef   avocado   red radish kimchee   cilantro	
<b>QUESADILLA</b>	<b>16</b>
Choice of chicken or beef   poblano chili   Monterey jack   salsa roja	
<b>MEZZE PLATTER</b>	<b>14</b>
Hummus   babaganoush   olive   feta   crudités	
<b>CHEESE PLATE</b>	<b>18</b>
Three artisanal cheeses   honeycomb   mix berry jam   port wine poached pear   artisanal bread	
<b>Add cured meats</b>	<b>10</b>
<b>STEAK SKEWERS</b>	<b>18</b>
NY Steak Skewers   harissa sauce   chives   lemon wedge	

## LARGE

<b>SALMON SALAD</b>	<b>25</b>
Field greens   grilled asparagus   red radish   ponzu vinaigrette	
<b>CLASSIC COBB SALAD</b>	<b>20</b>
Grilled chicken breast   avocados   pear tomatoes cucumber   crispy bacon   blue cheese   organic eggs	
<b>PASTA POMODORINI</b>	<b>22</b>
Fettucine   baby spinach   petite tomatoes   basil   caper   olives   garlic	
<b>STEAK FRITES</b>	<b>27</b>
NY Steak   parsley garlic fries   au poivre jus	
<b>PAN SEARED JIDORI CHICKEN</b>	<b>27</b>
Chicken breast   sauteed petit potatoes   mixed mushrooms   baby arugula   garlic jus reduction	
<b>10 oz HAND CUT RIB EYE STEAK</b>	<b>40</b>
Glazed carrots   grilled asparagus   Yukon mash potatoes   sauce bordelaise	
<b>VEGAN CRAB CAKES</b>	<b>21</b>
Artichoke   hearts of palm   chickpeas   herbs   house tartar sauce   red quinoa	
<b>CAST IRON ATLANTIC SALMON</b>	<b>27</b>
Sautéed baby spinach and pears   fingerling potatoes   red bell pepper basil relish	
<b>IMPOSSIBLE BURGER</b>	<b>21</b>
Avocado   onion jam   vine ripe tomatoes   lettuce vegan cheese   wheat bun   fries   Chipotle Aioli	
<b>NOE BURGER</b>	<b>20</b>
8oz. brisket sirloin beef   applewood smoked bacon   aged cheddar   pickled onion   lettuce Vine ripe tomatoes   fries	
<b>Add Fried Egg</b>	<b>3</b>

*20% service charge will be applied to parties of 6 or more*

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# DRINK

## COCKTAILS

**YELLOW JACKET** 17  
Don Julio Reposado | Yellow chartreuse | St. Germain  
Elderflower | Orange Bitters |  
Orange Peel

**STRAWBERRY PEPPERCORN G&T** 17  
Hendrick's Gin | Cucumber | Lime | Strawberry | Q  
Indian Tonic

**RUBINO NEGRONI** 17  
Bombay Sapphire | Martini & Rossi Riserva Speciale  
Rubino | Campari | Orange Peel

**CHIPOTLE PALOMA** 15  
Sauza Silver Tequila | Ancho Reyes Lime | Q Grapefruit  
| Tajin Spice

**SPICED OLD FASHIONED** 17  
Woodford Reserve Rye | Orange Bitters | Cardamom  
Bitters | Cane Sugar | Citrus Peel

**BRAMBLE ON** 17  
Belvedere Peach Nectar | Monin Peach | Lemon |  
Orange Juice

**OLD FASHIONED** 16  
Knob Creek Bourbon | Bitters | Cane Sugar | Orange  
Twist | Cherry

**AVIATION G&T** 16  
Aviation Dry Gin | Q Tonic | Lime

**HOUSE MARGARITA** 15  
Tequila | Lime Juice | Triple Sec | Agave

## RED WINE (6OZ/9OZ)

**MEOMI** | Pinot Noir  
13/18

**TERRAZAS DE LOS ANDES** | Malbec  
12/17

**UPPERCUT** | Cabernet Sauvignon  
14/19

**CHARLES SMITH "BOOM BOOM!"** | SYRAH  
14/19

**LOUIS M. MARTINI** | Cabernet Sauvignon  
16/21

## WHITE WINE (6OZ/9OZ)

**SAINT M** | Riesling  
10/15

**KRIS** | Pinot Grigio  
11/16

**DECOY** | Sauvignon Blanc  
17/22

**KENDALL JACKSON** | Chardonnay  
14/19

**WHISPERING ANGEL"** | Rose  
15/20

## BEER

**CRAFT** 11

Blue Moon Belgian White | Stone IPA | Golden Road Wolf Among Weeds Double IPA | Samuel Adams Boston Lager |  
New Belgium Fat Tire Amber | Elysan Hazy IPA

**IMPORTED** 10

Corona Extra | Heineken | Guinness | Modelo Especial

**DOMESTIC** 9

Bud Light | Miller Lite | Budweiser | Michelob Ultra | Truly Hard Seltze

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