

**THE GALLERY // Bar**

**NeueHouse**

110 East 25th Street  
New York, New York



## NEUEHOUSE IS ABOUT NOURISHMENT

Our commitment is to creatively recharge you.

We have carefully curated a food program that is seasonal, well-informed and takes into consideration a global and sustainable food initiative.

Whether you are a plant-based vegan, vegetarian, pescatarian, paleo, ketogenic, celiac or other, we have written a food program to nourish your mind, body and soul.

With that in mind, we:

Always use pasture fed beef.

Never use factory farmed animals.

Always use sustainable line caught SSC certified seafood.

Never add sugar to our cooking or salad dressings.

Cook only in olive oil or grass fed butter.

SUN-UP 8:00am-3:30pm

## Artisan Pastries

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Pignoli Cookies	2
Gluten-Free, Contains Nuts	
Chocolate Cannelle	4
Seasonal Donut	5
Tahini Croissant	5
Pumpkin Cranberry Muffin	6
Gluten-Free	

## Blended Nutrient Smoothies

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Bali Mountain Blend Smoothie	11
Cacao, Cashews, Coconut Yogurt, Vanilla, Mejuol Dates, Flax Seed, Pepitas, Cinnamon	
Vegan, Gluten-Free, Ketogenic, Paleo	
Green Fiber Smoothie	12
Spinach, Cucumber, Lemon, Apple, Banana, Spirulina, Psyllium Husk	
Vegan, Gluten-Free, Ketogenic, Paleo	

## Breakfast Bowls

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Fruit Carpaccio	10
Seasonal Fruits, Kaffir Lime, Passionfruit, Flowering Hyssop	
Vegan, Gluten-Free	
Amaranth Oatmeal	12
Dried Cranberries, Chia Seeds, Organic Brown & Red Rice,	
Seasonal Compote, Coconut Milk	
Vegan, Gluten-Free	
Coconut Yogurt Bowl	14
Anita's Coconut Yogurt, Macerated Berries, House Made Granola	
Vegan, Gluten-Free	
Organic Egg Bowl	14
Jammy Egg, Avocado, Seasonal Squash Hash, Lacinato Kale, Hemp Seeds	
Vegetarian, Gluten-Free, Dairy-Free, Ketogenic, Paleo	

## The House Classics

Our five dishes designed to inspire your creative spirit. Available globally in all our houses.

### Suki Bowl 20

Brown Rice, Pickled Ginger, Sumac-Dusted Salmon, Snow Peas, Spinach, Sesame  
Pescatarian, Dairy-Free, Gluten-Free

### Buddha Bowl 17

Beech Mushrooms, Pickled Red Cabbage, Avocado, Seared Tofu, Grape Tomatoes, White Quinoa, Green Tahini Hummus, Sunflower Seeds, Lime Dressing  
Vegan, Gluten-Free

### Tuna Tartare 21

Basil Oil, Preserved Lemon, Grissini, Lemon  
Dairy-Free

### Organic Egg Bowl 14

Jammy Egg, Avocado, Seasonal Squash Hash, Lacinato Kale, Hemp Seeds  
Vegetarian, Ketogenic, Paleo

### Burger 19

Pasture Fed Beef Burger, Cabot VT Cheddar, Beefsteak Tomato, Butter Lettuce, House Pickle, Secret Sauce, Brioche Sesame Bun, Fries

## Revisited Classics

### Avocado Toast 14

Toasted Rye Sour Dough, Avocado, Lime, Sumac, Ruby Radish, Feta

*Optional Poached Egg +3*

Vegetarian, Can Be Made Vegan

### My Egg Sandwich 15

Applewood Bacon, Soft Scrambled Eggs, Aged Cabot Cheddar, Arugula, Toasted Brioche

Can Be Made Vegetarian

### Crisp Celeriac Latkes 17

Pastrami Salmon Tartare, Crème Fraiche, Dill, Petite Salad

*Optional Poached Egg +3*

Gluten-Free

### Organic Egg Omelette 17

Roasted Mushrooms, Soft Herbs, Comte Cheese, & Petite Salad on Sour Dough Toast

*Optional Organic Applewood Bacon +4*

Vegetarian

### Tuna Tartare 21

Basil Oil, Preserved Lemon, Grissini, Lemon

Dairy-Free

# Liquid Healers Served in Stone Mugs

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<b>Chicken Noodle</b>	<b>9</b>
Organic Chicken Bone Broth, Kelp Noodles, Organic Ginger, Fresh Chili Gluten-Free, Dairy-Free, Paleo, Ketogenic	
<b>Shrooms</b>	<b>9</b>
Mushroom Consommé, White Miso, Grilled Shiitake Mushrooms Vegan, Gluten-Free, Paleo, Ketogenic	

## Bistro

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<b>Charred Wedge Salad</b>	<b>15</b>
Charred Gem & Red Endive, Blue Cheese Dressing, Applewood Bacon, Heirloom Tomatoes, Chives Gluten-Free	
<b>Pressed Piadini Flatbread Sandwich</b>	<b>18</b>
Prosciutto San Daniele, Buffalo Mozzarella, Roma Tomato, Arugula, Housemade Flat Bread, Fries	
<b>Burger</b>	<b>19</b>
Pasture Fed Beef Burger, Cabot VT Cheddar, Beefsteak Tomato, Butter Lettuce, House Pickle, Secret Sauce, Brioche Sesame Bun, Fries	
<b>Vegan Burger</b>	<b>19</b>
Housemade Mushroom Burger, Brown Rice, Niçoise Olive Tapenade, Romesco, Arugula, Aquafaba Aioli, Potato Roll, Sweet Potato Fries Contains Nuts	
<b>Minute Steak Frites</b>	<b>32</b>
Pasture Raised Beef Rib Eye, Fresh Horseradish & Watercress Salad, Garlic Lemon Butter, Fries Gluten-Free, Ketogenic, Can Be Made Paleo	

# Brain Food Bowls

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## ADD PROTEIN TO ANY LUNCH BOWL

*Tofu +5, Chicken +7, Seared Salmon +9, Tuna Conserva +11*

Squash Bowl	16
Himalayan Red Rice, Roasted Seasonal Squash, Caramelized Radicchio, Golden Raisins, Candied Walnuts, Coconut Ginger Dressing Vegan, Gluten-Free	
Buddha Bowl	17
Seared Tofu, Beech Mushrooms, Pickled Red Cabbage, Avocado, Grape Tomatoes, White Quinoa, Green Tahini Hummus, Sunflower Seeds, Lime Dressing Vegan, Dairy-Free, Gluten-Free	
“Chili” Bowl	18
Turkey Chili, Bacon, Pasture Buttered Cauliflower Rice, Crème Fraiche, Lemon Broccolini Ketogenic, Gluten-Free	
Suki Bowl	20
Brown Rice, Pickled Ginger, Sumac-Dusted Salmon, Snow Peas, Spinach, Sesame Pescatarian, Dairy-Free, Gluten-Free	
Tuna Niçoise Bowl	21
Big Eye Tuna Conserva, Haricots Verts, Roasted New Potatoes, Grape Tomatoes, Niçoise Olives, Gem Lettuce, Jammy Egg, Green Goddess Dressing Ketogenic, Gluten-Free	

# Coffee By Parlor

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A propriety NeueHouse blend roasted by Parlor Coffee

NeueHouse Drip	2.5
Espresso	4
Americano	4
Macchiato	4
Cortado	4
Flat White	4
Latte	4
Cappuccino	4
Cold Brew	4

## CHOICE OF MILK

Almond, Macadamia, Oat, Pistachio, Whole Organic

# Teas By House of Waris

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Cup 4 | Pot 7

Organic Loose Leaf Tea made exclusively for NeueHouse. Waris Ahluwalia is driven by a deep and abiding desire to create stories, products and experiences that captivate, transport, and shift perception. Organic, Vegan and Non-GMO.

Ginger Lemon

Jasmine

Sencha

Ceylon

English Breakfast

Earl Grey



# Creative Recharges

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A specialty program of recharges that offer unique nutritional benefits to unlock your creativity. Ask for our nutritional information cards on the benefits of each brew.

Chlorophyll Water	5
Refreshing Blend of Mint, Lemon, Vitamins	
Organic Matcha Latte	6
Organic Turmeric Golden Latte	6
Fresh Grated Cinnamon	
Ground Beet Latte	6
Cacao Powder	
Mushroom Coffee Sigmatic	7
Warm Pistachio Milk	
Kombucha	7
By Seek North	
Decaf by Bulletproof	7
David Asprey MCT Oil	
Can of Nitrogen	7
Decaf by Quivr	

# Other Drinks

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Iced Tea	4
Lemonade	4
Seasonal Flavors +2	
Ginger Shot	5
Fresh Orange Juice	5
Squeezed to Order	
Fresh Pressed Green Juice	10

# Cocktails

12

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## Mimosa Variation

Orange, Grapefruit, Guava

## NeueSpritz

Hibiscus, Yuzu, Bubbles

## Pomme Americano

Cliffon Dry Cider, Ramazotti Rose, Citrus

Choice of Spirit

# Beers

8

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Lager

Seasonal Sour

Pilsner

IPA

AL's Classic Non-Alcoholic Beer

# Hard Kombucha Contains Alcohol

10

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Flying Embers Pineapple Chili

Flying Embers Grapefruit

Flying Embers Watermelon Basil

# Wines By The Glass

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	Glass	Bottle
<b>SPARKLING</b>		
FIOL, Brut, Prosecco Treviso, Italy NV	13	55
Champagne Deutz, Brut, 'Classic' Champagne, France NV	40	140
<b>WHITE</b>		
Garciarévalo, 'Casamaro', Verdejo Rueda, Spain 2020	12	42
Domaine Eden, Chardonnay Santa Cruz Mountains, California 2017	23	81
<b>ORANGE</b>		
COS, Zibibbo Sicily, Italy 2020	24	84
<b>RED</b>		
Altos Las Hormigas, 'Terroir', Malbec Valle De Uco, Argentina 2018	12	42
Maison Noir, 'O.P.P.', Pinot Noir Willamette Valley, Oregon 2019	17	60



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# Bar Snacks

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Rosemary & Sea Salt Popcorn	4
Vegan, Gluten-Free	
Truffled Potato Chips	5
Vegan, Gluten-Free	
House-Made Pickles	5
Vegan, Gluten-Free	
Spanish Corn Nuts	6
Vegan, Gluten-Free	
Mixed Salted Nuts	7
Vegan, Gluten-Free, Contains Peanut Oil	

# Bites

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Wood Fired Breads	7
Whipped Organic Grass-Fed Butter, Lava Salt	
Vegetarian	
Corsican Olives de Luce	9
6 Blended Olive Varieties, Lemon, Bay	
Vegan, Gluten-Free	
Vegetable Crudites	14
Dulse Bagna Cauda, Dried Persian Mulberries	
Vegan, Gluten-Free	
Crispy Squash Blossoms	15
Whipped Ricotta, Sauce Romesco	
Vegetarian, Contains Nuts	
Salt Roasted Baby Beets	16
Macadamia Ricotta, Beet Reduction, Red Vein Sorrel	
Vegan, Gluten-Free	
Artisanal Cheese	18
Curated Selection, Seasonal Pickles, Fig-Pear Mostarda, Quince Jam	
Vegetarian, Gluten-Free	
Tuna Tartare Toast	21
Fresh Horseradish, Lemon, Tarragon	
Dairy-Free	

# Starters

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<b>Fennel &amp; Blood Orange Salad</b>	16
Shaved Pecorino, Toasted Fennel Seeds, Chives, Sherry Vinaigrette Vegetarian, Gluten-Free, Can Be Made Vegan	
<b>Burrata</b>	17
Leeks, Mustard Seeds, Capers, Hazelnuts, Calabrian Chili Vegetarian, Gluten-Free, Contains Nuts	
<b>Cacio Pepe Salad</b>	17
Gem Lettuce, White Anchovies, Sun Dried Ricotta Salata, 3-Minute Egg Gluten-Free	
<b>Calamari Fritti</b>	17
Zucchini, Lemon, Mint, Aioli	
<b>Red Snapper Carpaccio</b>	19
Fresh Clementine, Preserved Lemon, Chili Flakes, Chive Oil Dairy-Free, Gluten-Free	
<b>Iberico de Bellota</b>	21
Chili Marcona Almonds, Pickled Mushrooms, Chives Dairy-Free, Gluten-Free	

# Entrees

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<b>Burger</b>	19
Pasture Fed Beef, Cabot Cheddar, Beefsteak Tomato, Butter Lettuce, House Pickle, Brioche, Fries	
<b>Vegan Burger</b>	19
Housemade Mushroom Burger, Olive Tapenade, Romesco, Aquafaba Aioli, Arugula, Potato Bun, Sweet Potato Fries Vegan, Contains Nuts	
<b>Preserved Lemon Chicken</b>	21
Parsnip Puree, Roasted Heirloom Carrots, Lemon Thyme Jus, Petite Salad Gluten-Free	
<b>Risotto Bowl</b>	22
Black Bass, Swordfish, Tomato, Oregano Can Be Made Vegan with Maitake Mushrooms Gluten-Free	
<b>Pan Seared Salmon</b>	24
Black Lentils, Cherry Tomato Confit, Capers, Olives, Fennel Dairy-Free, Gluten-Free	



# Sweets

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Blood Orange Campari Granita	8
Coconut Chantilly & Negroni Orange Crisp	
Vegan, Gluten-Free	
Chocolate Pot	10
Cacao, Sea Salt, Chocolate Pearls & Crispy Rice	
Gluten-Free	
That Cloud Cake	12
Seasonal Meringue	
<b>HOUSE-MADE ICE CREAMS</b>	
Dark Chocolate Sorbet	7
Raw Cocoa Nibs	
Vegan, Gluten-Free, Sugar-Free	
Saffron & Honey Gelato	7
Wildflower Honey Drizzle	
Gluten-Free, Sugar-Free	
Salted Pistachio Ice Cream	7
Pistachio Dust	
Gluten-Free, Sugar-Free	



# Cocktails

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NeueSpritz	14
Hibiscus, Yuzu, Bubbles	
Madison Square Margarita	14
Mijenta blanco, Serrano, Agave	
House Highball	14
Suntory Toki, Acqua Di Cedro, Numbing Spice	
Guava Daquiri	14
Plantation 3 Star Rum, Guava, Lime	
Martini	16
Ketel One Vodka, Super Cold	
Apricot Old Fashioned	16
Knob Creek, Apricot, Bitters	
Negroni	16
Choose Gin, Mezcal, or Bourbon	
Perfect Manhattan	16
Woodford Reserve, Regal Rogue, Amarena Cherry	

# Beers

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8

IPA

Pilsner

Lager

Seasonal Sour

AL's Classic Non-Alcoholic Beer

# Hard Kombucha

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Contains Alcohol 10

Flying Embers Pineapple Chili

Flying Embers Grapefruit

Flying Embers Watermelon Basil

# Spirits

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Ketel One	12
Beluga Vodka	14
Brooklyn Gin	12
Hendrick's	13
Amass	14
Monkey 47	16
Plantation 3 Star Rum	12
Ron Zacapa	15
Milagro Blanco	12
Milagro Reposado	14
Milagro Anejo	16
Mijenta Blanco	14
Mijenta Reposado	16
Don Julio 1942	45
Madre Mezcal	12
Yola Mezcal	12
Del Maguey Mezcal Artesanal	26
Knob Creek	14
Suntory Toki	12
Woodford Reserve	16
Johnnie Walker Black Label	12
Balvenie 12 Year	20
Talisker 10 Year	24
Yamazaki 12 Year	36

# Wines By The Glass

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	Glass	Bottle
<b>SPARKLING</b>		
Lussory, Arien Non-Alcoholic Spain NV	12	42
FIOL, Brut, Prosecco Treviso, Italy NV	13	55
FIOL, Rosé, Prosecco Treviso, Italy NV	13	55
Champagne Deutz, Brut, 'Classic' Champagne, France NV	40	140
<b>WHITE</b>		
Garciarévalo, 'Casamaro', Verdejo Rueda, Spain 2020	12	42
Bailly Reverdy, Sauvignon Blanc Sancerre, Loire Valley, France 2020	20	70
Inama, 'Foscarina', Garganega Soave Classico, Italy 2019	20	70
Domaine Eden, Chardonnay Santa Cruz Mountains, California 2017	23	81
<b>ORANGE</b>		
COS, Zibibbo Sicily, Italy 2020	24	84
<b>RED</b>		
Altos Las Hormigas, 'Terroir', Malbec Valle De Uco, Argentina 2018	12	42
Maison Noir, 'O.P.P.', Pinot Noir Willamette Valley, Oregon 2019	17	60
Chateau Tour Bayard, Bordeaux Blend Montagne-Saint-Émilion, Bordeaux, France 2016	20	70
Bodegas Hermanos Peciña, Reserva, Tempranillo Rioja, Spain 2013	20	70

# Wines By The 1/2 Bottle

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## SPARKLING

Billecart-Salmon, Brut Rosé 120  
Champagne, France NV

## WHITE

Domaine Francois Crochet, 'Les Perrois' 50  
Sauvignon Blanc  
Sancerre, Loire Valley, France 2018

Fichet, Chardonnay 99  
Meursault, Burgundy, France 2019

## RED

Ballot Millot, Santenots 1er Cru, Pinot Noir 105  
Volnay, Burgundy, France 2019

Mayacamas, Cabernet Sauvignon 150  
Napa Valley, California 2016

# Wines By The Bottle

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## SPARKLING

Lussory, Arien Non-Alcoholic Spain NV	42
Sorelle Bronca, Brut, “Modi”, Prosecco Veneto, Italy NV	42
FIOL, Brut, Prosecco Treviso, Italy NV	55
FIOL, Rosé, Prosecco Treviso, Italy NV	55
Argyle, Brut Rosé Willamette Valley, Oregon 2017	77
Champagne Deutz, Brut, ‘Classic’ Champagne, France NV	140
Laurent-Perrier, Brut, ‘Grand Siecle’ Champagne, France NV	306

## WHITE

### ***Sauvignon Blanc***

Matua Marlborough, New Zealand 2020	48
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### ***Riesling***

Kruger-Rumpf, Trocken Nahe, Germany 2020	56
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### ***Chenin Blanc***

Domaine Huet, Sec, ‘Haut Lieu’ Vouvray, Loire Valley, France 2019	80
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### ***Chenin Blanc/Semillon***

Alheit, ‘Cartology Bush Vines’ Western Cape, South Africa 2018	105
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## ROSÉ

### **Grenache**

Bodegas Itxas Harri 50  
Navarra, Spain 2020

### **Mourvèdre**

Domaine Tour De Bon 60  
Bandol, Provence, France 2020

### **Chardonnay**

Patrick Piuze, 'Coteaux De Fontenay' 74  
Chablis, Burgundy, France 2020

Scribe Winery 82  
Carneros, California 2018

Genot Boulanger, Les Vergelesses 1er Cru 200  
Savigny Les Beaune, Burgundy, France 2018

### **Other Varieties**

Domaine De L'Ecu, 'Granite', Melon De Bourgogne 50  
Muscadet-Sèvre-et-Maine, Loire Valley, France 2019

Vietti, Arneis 58  
Piemonte, Italy 2020

Domaine D'Eduard, Aligoté 58  
Burgundy, France 2019

Ciro Picariello, Fiano D'Avellino 60  
Campania, Italy 2020

Ben Haines, 'A Magic Place',  
Warramunda Vineyard, Marsanne 60  
Yarra Valley, Australia 2017

Weingut Jäger, Federspiel,  
'Ried Klaus', Grüner Veltliner 63  
Wachau, Austria 2020

De Ferreira, Albariño 70  
Rias Baixas, Spain 2020



**RED**

***Cabernet Franc***

Terrassen 70  
Finger Lakes, New York 2018

***Pinot Noir***

J Christopher, 'JJ' 50  
Willamette Valley, Oregon 2017

Hudelot-Baillet 80  
Burgundy, France 2019

Lingua Franca, 'Avni' 88  
Willamette Valley, Oregon 2018

Racines 154  
Sta. Rita Hills, California 2018

Trapet, 'Ostrea' 262  
Gevrey-Chambertin, Burgundy, France 2018

***Grenache***

Domaine De Cristia 133  
Chateauneuf-du-Pape, Rhone Valley, France 2019

***Cabernet Sauvignon***

Vasse Felix 115  
Margaret River, Australia 2018

Cultivar 116  
Napa Valley, California 2017

***Syrah***

Gramercy Cellars, 'Lower East' 65  
Columbia Valley, Washington 2017

Vincent Paris 70  
Crozes-Hermitage, Rhone Valley, France 2020

***Nebbiolo***

G.D. Vajra, 'Albe' 90  
Barolo, Piemonte, Italy 2017

## **Gamay**

Anthony Thevenet 64  
Morgon, Beaujolais, France 2019

## **Shiraz**

S.C. Pannell, 'Field Street' 63  
Mclaren Vale, Australia 2018

## **Other Varieties**

Descendientes De José Palacios, 55  
'Pétalos', Mencía  
Bierzo, Spain 2019

Borgogno E Figli, Barbera 60  
Piemonte, Italy 2019

Felsina, Sangiovese 65  
Chianti Classico, Tuscany, Italy 2019

Onda Brava, Cinsault 67  
Itata, Chile 2019

Girolamo Russo, 'A Rina', Nerello Mascalese 81  
Mount Etna, Sicily, Italy 2019

Chateau Lions De Batailley, Bordeaux Blend 121  
Pauillac, Bordeaux, France 2015



