

The Hudson

SMALL PLATES

Hummus	<i>Roasted Garlic, Toasted Naan (VG)</i>	\$16
Guacamole	<i>Sea Salt Tortilla Chips (VG)</i>	\$16
Roasted Corn Ribs	<i>Elote</i>	\$17
Chicken Wings	<i>Traditional or Boneless, Buffalo or Korean BBQ</i>	\$18
Wagyu Meatballs	<i>Vodka Sauce, Shaved Parmesan</i>	\$18
Big Mozz Sticks	<i>Pomodoro Dipper</i>	\$17
Coconut Shrimp	<i>Apricot Dipper</i>	\$18
Chopped Cheese Spring Rolls	<i>An Uptown Classic</i>	\$18

SALADS *Shrimp +\$7, Chicken +\$8*

Baby Gem Caesar Salad	<i>Garlic Croutons, Shaved Parmesan</i>	\$16
Hudson Valley	<i>Mixed Greens, Cucumbers, Red onions, Heirloom Tomato, Balsamic</i>	\$17
Chopped Cobb	<i>Grilled Chicken, Avocado, Heirloom Tomato, Pancetta, Blue Cheese</i>	\$26

HANDHELDS *Served with Steak Fries or Salad*

Dyckman Burger	<i>Arugula, White Cheddar, Garlic Aioli</i>	\$24
Grilled Chicken	<i>Avocado, Slab Bacon, Pepper Jack, Chipotle</i>	\$20
Lobster Sliders	<i>Melted Butter, Hawaiian Roll</i>	\$22

Large Plates

Pasta Primavera	<i>Seasonal Vegetables, Garlic, EVOO</i>	\$28.99
Grilled Salmon	<i>Lemon, Butter, Garlic Spinach</i>	\$34.99
Jumbo Prawns	<i>Scamp, Cilantro Lime Rice</i>	\$36.99
Whole Lobster	<i>1.5 LBS Seasonal Sides</i>	\$45.99
Filet Mignon	<i>8 oz Chimichurri, Heirloom Carrots, Fingerlings</i>	\$48.99

SIDES \$9 EACH

FRENCH FRIES, SEASONAL VEGETABLES, ONION RINGS,

Please Alert your Server of any Food Allergies - Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or eggs may increase your Risk of foodborne Illness: Please Alert your Server / Bartender of any Allergies or Dietary Restrictions

The Hudson

SIGNATURE COCKTAILS

\$17.95

Mojito

Margarita

RUM PUNCH

Aperol Spritz

Pink Lemonade

SANGRIA

FROZEN DRINKS

\$18.95

Pina Colada

Froze Margarita Watermelon, Mango, Passionfruit Strawberry

BEER Seasonal Draft

\$10.00

COCKTAIL TOWERS \$65

MARGARITA, MOJITO, ELECTIC LEMONADE, RUM PUNCH, SANGRIA

FROZEN PITCHER \$55

MARGARITA, PINA COLADA

WINE

Pinot Grigio Santa Margarita

\$17

Sauvignon Blanc Kim Crawford

\$18

Pinot Noir Pinot Project

\$18

Cabernet Robert Mondavi

\$19

Ro  e Whispering Angel

\$20

Champagne Moet Chandon

\$22

Bottle List

all bottles served with choice of 4 Mixers

TITOS

\$200

JOHNNIE WALKER BLACK

\$300

JOHNNIE WALKER BLUE

\$650

DON JULIO BLANCO

\$350

DON JULIO REPOSADO

\$350

CASAMIGOS BLANCO

\$300

CASAMIGOS REPOSADO

\$350

CLASE AZUL REPOSADO

\$650

DON JULIO 1942

\$700

Mo  t & Chandon Rose

\$250

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All Posted Price Reflect Cash Payment. A 2.59% Processing Fee will apply to all Credit And debit Card payment. Thank you

