



THE RACONTEUR

Bar & Kitchen

Drinks Packages

GRACE selection of craft beers & wines by the glass...\$40 pp/2 hr + \$15 pp each additional hour

SERGIO craft beer & wines + call liquor (tito's, beefeater, bulleit, altos, bacardi) & mixers...\$55 pp/2 hr + \$18 pp each additional hour

KUMIKO craft beer & wines + premium liquor (everything except top shelf) & premium mixers...\$65 pp/2 hr + \$20 pp each additional hour

ALAIN beer, wine & premium + 3 specialty cocktails + 3 classic cocktails (with custom menu)...\$75 pp/2 hr + \$20 pp each additional hour

VIKTOR custom bottle service package (price varies based on bottle selected) served with unlimited premium mixers

Food Packages

BRONIE'S BRUNCH select 4 brunch items + includes unlimited bloody mary, mimosa, sangria, juice, tea & coffee...\$55 pp

SHELLEY'S SNACKS select 3 bar snacks to be shared among your guests...\$15 pp

FAULKNER'S FRUGAL FEAST select 2 bar snacks + 2 small plates + 1 board...\$25 pp

MORRISON'S MUCHIES select 3 passed apps + 2 small plates + 2 boards...\$35 pp

HEMINGWAY'S HAUL select 3 passed apps + 2 bar snacks + 2 small plates + 2 boards...\$45 pp

TWAIN'S TREATS select 2 desserts...\$5 pp

Specialty Add-Ons

(available Apr-Oct only; weather permitting)

GIBRAN'S GRILL charcoal grilled shrimp, chicken & vegetable kebabs + pita + beyrouthi board...\$150 + \$20 pp

BRADBURY'S 451° BARBECUE select 3: chicken, burgers, hot dogs, bratwurst, portobello + corn on the cob & potato salad...\$100 + \$15 pp

SALINGER'S SMOKEHOUSE slow smoked baby back ribs & chicken, with cornbread, fennel slaw, house pickle, bbq sauce...\$150 + \$20 pp

BYRON'S SEAFOOD BOIL peel n' eat shrimp, mussels, scallops, clams, corn, potato...\$150 + \$25 pp add lobster...\$40 ea.

"Grace's Garden" back room fits 15-30 (standing with server)

Full buyout available for larger groups

25% non-refundable deposit required to secure your booking

Bookings may be required to meet a minimum food & beverage spent or incur a room fee

please inform the owner, bartender or server if your guests have any allergies or food restriction





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Food Selections

Bar Snacks

- CHILI-LIME CASHEWS** dehydrated lime, cayenne
- MARINATED OLIVES** house brine, citrus zest, garlic, herbs
- WHITE ANCHOVIES** extra-virgin olive oil, parsley
- DEVIL'S EGGS** pasture -raised eggs, sriracha, smoked black pepper, chive
- SPICY SHROOMS** yellow oyster mushroom, chili-garlic, soy, sesame

Small Plates

- HUMMUS BIN TAHINI** chickpea, sesame, lemon, garlic, sumac, olive oil
- HONEY ROASTED CARROTS** labne, toasted sunflower seed, sumac
- FATOUSH** romaine, cucumber, tomato, radish, pita crisp, lemon dressing
- PANZANELLA** heirloom tomato, olive, red onion, basil, focaccia crouto
- TRUFFLE BURRATA** blackberry, fennel, tomato, basil, chive

Boards

- PLOUGHMAN'S PLATTER**
bayley hazen blue, 5 spoke tumbleweed, smoky mountain country ham, house pickles, bourbon honey mustard
- FRENCHY'S FEAST**
fromager d'affinois, saucisson sec, paté de campagne, cornichon, whole grain mustard, honeycomb
- PAISANO'S PLATE**
fulvi pecorino, taleggio, capicola, sopressata, marinated olive, fennel, truffle honey
- SPANIARD'S SPREAD**
mitica leonora a fuego, manchego, revilla chorizo, quince paste, marcona almond

BEYROUTHI BOARD
hummus bin tahini, minted labne, olives, carrots, radish, pita

CHEESE SAMPLER
chef's selection of 4 cheeses with bread, fruit & condiments

Passed Apps

- HEIRLOOM TOMATO BRUSCHETTA** pesto, basil, balsamic, olive oil
- CAROL SUE'S PIMIENTO CHEESE** hot pepper jelly, saltines
- CRABBY TOASTS** jumbo lump crab salad, fresno chili, cilantro, garlic toast
- ANCHO RUBBED BACON SKEWERS** pickled watermelon rind, chive
- SHRIMP SKEWERS** jumbo shrimp, garlic, sherry, lemon, cilantro aioli

Brunch Items

- DEVIL'S EGGS** pasture -raised eggs, sriracha, smoked black pepper, chive
- EGG SLIDERS** king's hawaiian rolls, egg, cheddar, bacon
- ANCHO RUBBED BACON** pickled watermelon rind, chive
- CHEESE SAMPLER** selection cheeses with bread, fruit & condiments
- BALTHAZAR PASTRIES** fresh baked danish & croissant
- BURRATA TOAST** truffle burrata, truffle honey, basil, evoo, fleur de sel
- HEIRLOOM TOMATO TOAST** heirloom tomato, pistachio pesto, basil, evoo
- PIMIENTO CHEESE TOAST** pepper jelly, micro cilantro
- HUMMUS TOAST** hummus tahini, pickled & fresh radish, sumac, evoo, chive
- FARMER'S MARKET FRITTATA** seasonal vegetable baked egg
- ITALIANO SANDWICH** capicola, talleggio, pickled radish, greens, truffle honey
- COUNTRY HAM SANDWICH** bayley hazen blue, pepper jelly, house pickle, greens
- STRAWBERRY WAFFLES** strawberry syrup, whipped cream

Dessert

- STICKY TOFFEE CORNBREAD BITES** caramel sauce, marcona almond
- MR. BLACK'S COFFEE BROWNIE BITES** amareni cherries
- BOOZY BERRIES** brandied berries, mint, gran marnier whipped cream
- CHEESE & FRUIT** selection of cheese & fresh fruit

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A la carte pricing available for all event menu items



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Reservation Policy:

- Tables may be reserved on a first come first serve basis for groups of 6-10
- Groups larger than 10 can either book multiple tables or pre-book an event (25% deposit required) in order to reserve space
- There is a 15-minute grace period on all reservations, please arrive on-time with your full party or let us know if you will be late
- Table reservations and events will be charged to one tab; the bill can be split onto up to 3 cards or paid in cash; the balance on any event must be paid at the end of the event.
- Reservations are strictly for larger groups and space is often limited; if you arrive with fewer guests than requested in your reservation, you may be required to relocate or wait for an appropriately sized table to become available

Events:

- Events will be charged on a per person basis for food and beverage. You have up to 7 days before your event to inform us of any change in guest count. Any additional guests above the invoiced guest count will be added to the final bill.
- Open bar packages are charged for every adult (21+) at full price regardless of whether or how much they are drinking. Although we generally do not have minors in the bar, we understand that they may join you for certain special events. In which case they will be charged for food and an additional \$15 per person for unlimited soft drinks, juices and mocktails.
- Outside food & beverages are prohibited; birthday cakes/cupcakes/pastries permitted with \$2/pp plating fee; wine with \$25/bottle corkage fee
- While we understand the urge to spend hundreds of dollars at Party City, we do not allow outside decorations.
- We do not allow DJs, live music or custom playlists
- 20% gratuity added to parties of 6 or more which goes 100% to the staff working the event
- Sales tax in Westchester County is 8.375%

If you have any questions or special requests, contact info@theraconteurbar.com