

Pink Pier Dining Experience Includes:

Charcuterie For The Table To Share | 1 Entrée & Dessert Per Person

Entrées

- Select One Item Below Per Guest -

- GF Pan Roasted Atlantic Salmon***
creamy oyster mushrooms sauce; Parmesan cauliflower purée, micro greens, lemon-chive oil
- V Wild Mushroom Ravioli**
Cognac cream sauce
- French Chicken Breast***
white wine-caper sauce; garlic mashed potatoes, sautéed green beans
- Black Angus Pink Pier Signature Burger***
beef brisket/short rib blend, cheddar, lettuce, tomato, onion, pickles, Sriracha mayo, brioche bun; shoestring fries
- VG Beyond Burger**
avocado mousse, lettuce, tomato, crispy shallots, pickles, potato roll; shoestring fries
- V Charred Tomato Soup & Pesto Gruyère Grilled Cheese**
roasted plum tomatoes, vegetable stock, cream
- N VG GF V Roasted Cauliflower-Quinoa Bowl**
radicchio rosa, sweet potato, almonds, orange, tahini vinaigrette, chimichurri
- New Zealand Cockles & Clams Pasta**
spaghetti, garlic-wine butter sauce, Aleppo pepper, fresh basil, chive

Desserts

- Select One Item Below Per Guest -

Pink Cheesecake or (N) Pink Macaroons

Kids Favs

- Yummy Buttered Pasta**
- Crispy Chicken Tenders w/Fries**
- Beef Sliders* (2) w/Fries**

Brunch Entrées

- Saturday & Sunday 12pm – 4pm | Offered In Addition To The Full Entrées Menu -

- N VG GF V Think Pink Smoothie Bowl**
almond milk, coconut water, dragon fruit, blueberries, strawberries, blackberries, chia, toasted coconut
- V Pretty In Pink Pancakes**
pink buttercream frosting, raspberries

À la Carte

- Not Included In Ticket Price -

- | | | |
|---|---|--------|
| GF V Vegetarian Chili | eggplant, zucchini, corn, tomato, cannellini beans, dried chili pepper, oregano, chopped avocado, Romano, tortilla strips | 12 |
| GF V Truffle Fries | Yukon gold shoestring, Parmesan, truffle Romano; black pepper aioli | 14 |
| V Spinach & Artichoke Dip | artichoke heart, spinach, Romano, Gruyère, sharp white cheddar; warm pita bread | 16 |
| V Four Cheese Mac-n-Cheese (Served in Pink Cone) | cheddar, Parmesan, Gruyère, Romano, golden breadcrumbs; waffle cone | 18 |
| Crispy Coconut Shrimp | sweet chili sauce | 18 |
| VG GF V Chocolate Covered Strawberries | | (3) 14 |



Make Your Own Pink S'mores

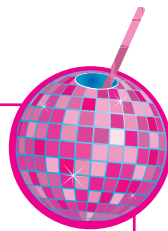
Small (Ideal for 2) 28 | Large (Ideal for 4-6) 50

white & pink marshmallows, Hershey's® chocolate bars, graham crackers (N)

Pink Pier

Ornamentini 30

Casamigos blanco tequila, Pama liqueur, cranberry, lime, ginger beer
20oz | served in a sparkling disco ball



Specialty Cocktails 17

Cupids Cosmo

Tito's vodka, St Germain, strawberry, lemon, Prosecco



Pink Bubble Bath

Bombay Bramble gin, St. Germain, Prosecco, cotton candy



Burning Passion

Graham cracker infused Rittenhouse rye & Woodinville bourbon, Mozart dark chocolate liqueur, toasted marshmallow, Xocolatl Mole bitters



Lady in Pink

French Pool Toy rosé, Combiér Crème de Pêche, Laird's Applejack, honey, strawberry, mint



Blushing Coquito

Don Q Coco rum, Bacardi spiced rum, coconut milk, evaporated and condensed milk, cream of coconut, vanilla, cinnamon, nutmeg, star anise, Allspice berries, cloves



Petals & Smoke

Casamigos reposado, Pinaq Rose, housemade citrus cordial, guava, rose, cardamon, coriander, lemon, orange bitters



Mocktail 12

Rosy Sunset

Fever Tree sparkling lemonade, strawberry, rosemary, cinnamon



Hot Beverages 16

Love Potion

Nurnberger Gerstacker wine, Laird's Applejack, Canton ginger liqueur, honey, cinnamon, star anise, cloves, orange, cranberry

Hot Apple Cider

orange, apple, cinnamon, star anise
name your spirit | premium spirit add 3

Hot Chocolate

whole milk, dark chocolate, vanilla, cinnamon, star anise, cloves
name your spirit | premium spirit add 3

Draft Beer 10

Einbecker pilsner 4.8%

Reissdorf kolsch 5%

Canned Beer 10

Doc's Draft Hard Pear Cider 5.5%

Montauk Wave Chaser IPA 6.4%

Rosé My Way 35

375ml Rosé W/ Guzzle Buddy



White Wine

Barone Fini Pinot Grigio Valdadige 12/42
light-bodied, honeydew melon & ripe apples, Italy 2022

The Crossings Sauvignon Blanc 13/45

medium-bodied, tropical fruits & citrus, Marlborough, New Zealand 2022

Red Wine

Ramsay Cabernet Sauvignon 13/45
full-bodied, fruits & tannin, USA NV

Force & Grace Cabernet Sauvignon -- /76
full-bodied, plum & dried cherry, Napa Valley, CA, USA 2021

Sparkling and Rosé

La Patience Costières de Nimes 12/42
light-bodied, still, white flowers & strawberries, France 2022

Val D'Oca Prosecco 15/55

medium-bodied, yellow apples & lime zest, Piedmont, Italy NV

Cave Amadeu Moscato Rosé 16/60
full-bodied, lightly sweet, peach & pink grapefruit, Brazil 2021

Champagne

Veuve Clicquot 30/125
Champagne, France

Moët Imperial --/165
Champagne, France

Moët Rosé --/175
Champagne, France

Ace Of Spades --/450
Champagne, France



Happy Hour

Monday - Thursday 4-6 | Friday 2-6

Draft 6

Select Wines 8

Well cocktails 10

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Pink Pier

PACKAGES ARE AVAILABLE FOR PURCHASE AT THE VENUE
& ARE SEPARATE FROM TABLE RESERVATION COSTS

VIP PACKAGES

Think Pink!

Girls Night Out 150

(1) "Premium Margarita Carafe" - with LED Ice cubes
(strawberry, watermelon or raspberry)

(4) Pink Jello Shots

(4) Chocolate Covered Strawberries

LED Flower Crowns or LED Glasses to keep (1 per guest)

Bubbles & Bliss Tasting Tower 160

Tasting Tower with (4) champagne cocktails built at the
table Cotton Candy, Rose, Pama & Strawberry

(1) BTL of Veuve Clicquot

LED Flower Crowns or LED Glasses to keep (1 per guest)

Birthday Bash Royalty 350

(2) "Premium Margarita Carafes" with LED Ice Cubes
(strawberry, watermelon or raspberry)

(10) Pink Jello Shots

(1) BTL of Veuve Clicquot or Moët Imperial Champagne

(6) Chocolate Covered Strawberries

LED Flower Crowns or LED Glasses to keep (1 per guest)

Date Night Bubbly Package

(1) BTL of Bubbly of choice

(1) Stemmed Rose for your date

(3) Chocolate Covered Strawberries

LED Flower Crowns or LED Glasses to keep (1 per guest)

Bottle Options:

Moscato Rosé 79

Veuve Clicquot 139

Moët Impérial 179

Moët Rosé 189

Ace of Spades 469





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Brunch Special

Sat & Sun | 12-4pm

BOTTOMLESS PINK MIMOSAS
(60 minutes)

\$29/pp



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