

BAR THALIA

DAILY SPECIALS

MONDAY	Select glasses of wine	5	FRIDAY	Whiskey drinks	8
TRIVIA TUESDAY	Trivia at 8:30pm			Neat/Rocks	10
	Beers*	5	SATURDAY	Vodka drinks	8
WINE WEDNESDAY	All glasses of wine	8		Neat/Rocks	10
THIRSTY THURSDAY	Cocktail Night		SUNDAY	Bloody Marys Mimosas	6
	Signature cocktails	8		Symphony Space Pitcher	20

* Select Items Not Included

COCKTAILS

AIRMAIL	Light rum, honey & lime, topped with prosecco	11
CUBA LIBRE	Bacardi Light, fresh lime juice, Coke	8
CYNTHIA SPACE*	Aperol, Prosecco and Grapefruit Bitters	12
DANTE'S INFERNO	El Jimador Blanco Tequila, lemon juice, simple syrup dusted with cayenne	11
GOLDEN DAIQUIRI	Ron Barcelo anejo rum with fresh lime and simple syrup	11
MELLOW MONICA	Captain Morgan Rum, honey, bitters, garnished with lemon and orange peel	11
RICK FIZZ	Disaronno & vodka, topped with seltzer	11
RUBY RED COSMO	Deep Eddy Ruby Red vodka, Cointreau, cranberry & lime	11
SYMPHONY SANGRIA	Wine, fresh fruit, brandy	8
TEXAS MULE	Tito's Vodka, fresh lime juice, and ginger beer	11

* Cocktail inspired by Cynthia Elliott, and created by Patricio Machuca

BEER

1911 RASPBERRY CIDER	Cider New York 5.5%	8
ACE PINEAPPLE CIDER	Cider California 5%	8
AMSTEL LIGHT	Light Lager Netherlands 3.5%	6
AUSTIN EASTCIDERS ORIGINAL DRY CIDER	Cider Texas 5.0%	8
CORONA EXTRA	American Adjunct Lager Mexico 4.6%	6
FOUNDERS ALL DAY IPA	American IPA Maryland 4.7%	8
HARPOON UFO	Witbier Massachusetts 4.8%	8
HARPOON UFO HUCKLEBERRY HEFEWEIZEN	Fruit/Vegetable Beer Massachusetts 4.8%	8
LEFT HAND MILK STOUT	Milk Stout Colorado 6.0%	8
MONTAUK DRIFTWOOD ALE	English Pale Ale New York 6.0%	8
MONTAUK WATERMELON SESSION IPA	American IPA New York 5.0%	8
SAM ADAMS	Amber Lager Massachusetts 4.8%	6
VELTINS PILSENER	Pilsener Germany 4.8%	8

DRAFT BEER

Please ask your bartender about our current selection

WINE

WHITE

CHARDONNAY	Frontera, Central Valley Chile 2015	8	32
PINOT GRIGIO	Santa Marina Italy 2015	11	40
RIESLING	Clean Slate Germany 2015	11	40
SAUVIGNON BLANC	La Rocherie France 2011	11	40

RED

GARNACHA	Esteban Martin Tinto Spain 2016	8	32
CABERNET SAUVIGNON	Terranoble Chile 2013	11	40
MALBEC	Tilia Argentina 2013	11	40
MERLOT	Cousino Macul Chile 2014	11	40
PINOT NOIR	Casillero del Diablo Chile 2014	11	

ROSE

GRENACHE/CABERNET SAUVIGNON	Los Dos Rosé Spain 2016	10	36
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SPARKLING

PROSECCO SPUMANTI	Zardetto Conegliano Italy NV	10	36
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NON-ALCOHOLIC BEVERAGES

COLD BEVERAGES

COKE, DIET COKE, SPRITE, GINGER ALE	2
TONIC WATER, SODA WATER, PERRIER	2
POLAND SPRING NATURAL SPRING WATER	2
ICED COFFEE	3
ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE	3
REDBULL, SUGARFREE REDBULL, REDBULL BLUE, REDBULL RED	5

HOT BEVERAGES

COFFEE Regular and decaffeinated	3
TEA Ask the bartender for available tea selections	3

BAR MENU

SOUPS

cup | 6 bowl | 8

CHILLED SOUP OF THE DAY

WARM SOUP OF THE DAY

WRAPS

Served with side salad

Add a cup of soup | 5

Hummus, Red Pepper, Portobello, Shredded Carrot, Basil 10

V

BBQ Chicken, Roasted Pineapple, Tomato 10

Bacon, Arugula, Tomato, Hard Boiled Egg 12

Smoked Salmon, Cucumber, Arugula, Dill Cream Cheese 12

SHARED PLATES

HOUSEMADE GUACAMOLE 12

Served with oven-baked plantain chips

V GF

HUMMUS & BABA GANOUSH PLATE 14

Olives, roasted cherry tomatoes, pita

V

Gluten free option (cucumbers, cherry tomatoes,
carrots) | add 3

GF

THE CHEESE PLATE 12

3 of our selected cheeses

CHARCUTERIE PLATE 16

Cured meat, cheese, bread, dijon, sliced apples

SALADS

Add Grilled Chicken or Chorizo | 6

JUST THE GREENS 8 | 10

with balsamic vinaigrette

V GF

CHICKPEA SALAD 12 | 14

with cucumber, cherry tomato, chickpeas, apple, arugula,
red onion, lemon basil dressing

V GF

SUMMER GODDESS SALAD 12 | 14

with arugula, mesclun, red onion, strawberries, carrot,
almond, orange pepper dressing

V GF

WARM BITES

MAC'N CHEESE 10

Creamy three-cheese blend

with jalapeno, mushroom, tomato, or bacon | 3 each

FLATBREAD PIZZA

Marinara, mozzarella, and parmesan 10

Pesto, portobello, red pepper, & goat cheese 12

DIRI JON JON STIR FRY 15 GF

Creole mushroom infused Jasmine rice with canary
beans served with an avocado salad

vegetable

chicken | 6

chorizo | 6

FRIES

REGULAR | 5

SEASONED | 6

Please ask your bartender for today's flavors.

SWEETS

ELDERFLOWER CHEESECAKE CREPES 10

CABERNET APPLE TARTLET 10

GUAVA ROSE GRANITA 8

V = VEGAN | GF = GLUTEN FREE

Tax included in price of all beverage and food items | Please order food and beverages from the bar

ABOUT BAR THALIA

BAR THALIA | Bar Thalia is owned and operated by Symphony Space Inc. Here, the Artistic Mission of Symphony Space is complemented by quality wines, craft beers, and signature cocktails. We're excited to present a warm and welcoming experience that reflects the community of the Upper West Side with cocktails and food that mirrors the diversity and quality of the events offered at Symphony Space.

PRIVATE EVENTS | We are available for private events, from small birthday parties to larger gatherings up to 100 people. We personalize every party to fit your needs. We have many food and drink packages to choose from including the selection of your own favorite draft beer for your party (options may vary depending on availability). Ask to speak to a Manager today. All party inquiries please contact:

Elisabeth Miller
212.864.1414 x241
elisabeth.miller@symphonyspace.org

AVAILABLE BOARDGAMES

We have a selection of classic board games available for your enjoyment behind the bar. Don't see your favorite? Suggest it to your bartender. Titles include:

- Apples to Apples
- Cranium
- Guess Who?
- Jenga
- UNO
- Operation
- Risk
- Connect Four
- Playing Cards
- Sorry!
- Loaded Questions
- Table Topics
- Cards Against Humanity
- Hungry Hungry Hippos
(available during select times)

BARTHALIA

2537 BROADWAY, NEW YORK, NY 10025
646.597.7340 | SYMPHONYSPEACE.ORG/BARTHALIA

No outside food or beverages are allowed. Bar Thalia may allow outside desserts for special occasions but it must be approved by management in advance and is subject to a per person fee. Bar tabs left open at the end of the night will have 20% gratuity added to the tab.

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