

Taste-Sound-Sight
Aligned

Exquisite food and delicious drinks
inspired by the elements

Earth \$20

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,
Angostura & Orange Bitters

Golden Beets

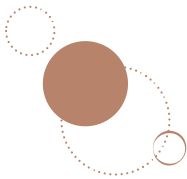
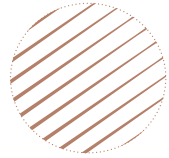
Herradura Reposado Tequila, Nectarine, Yellow Bell
Pepper, Habanero, Lime

Raspberry*

Malfy Gin Originale, Rhubarb, Pineapple Jam,
Club Soda

Bell Pepper

Siete Misterios Mezcal, Cantaloupe, Thyme, Lime, Palo Santo



Air \$20

Red Hot Cloud*

Codigo Blanco Tequila, Pomegranate
Molasses, Vanilla, Lime

Citrus Air

Jack Daniel's Rye Whiskey, Passionfruit, Cinnamon

Eucalyptus & Yuzu*

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Guava

Patron Reposado Tequila, Caramel, Lemon, Prosecco

Water \$20

Basil

Grey Goose Vodka, Noilly Prat Dry, St. Germain
Elderflower Liqueur

Gin & Tonic

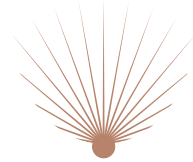
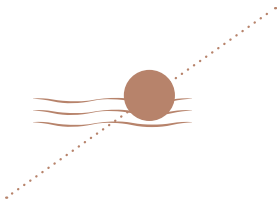
The Botanist Gin, Rhubarb, Pink Peppercorn,
Maraschino Liqueur

Sea Salt

Patron Reposado Tequila, Lillet Rosé, Manzanilla
Sherry, Grapefruit, Orange Bitters, Gold Dust

Ginger & Cardamom Punch

Hendrick's Gin, Benedictine, Pear,
Dairy Free Milk, Prosecco



Fire \$20

Roasted Apple

Woodinville Rye Whiskey, Apple Brandy,
Allspice, Lemon

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Habanero Pepper

Del Maguey Vida Mezcal, Charred Grapefruit,
Green Rooibos, Lime

Smoked Coffee

Rittenhouse Rye Whiskey, Cacao, Banana Cordial,
Noilly Prat Rouge, Angostura Bitters

* = Zero Proof Available

Sparkling

Prosecco Brut \$ 16 / 62
Luca Paretti, Treviso, Italy

Rosé Prosecco \$ 16 / 62
Luca Paretti, Treviso, Italy

Mommenpop Sparkling Spritz \$ 20 / 78
california, served on tap

Moët Imperial \$ 29 / 114
Moët & Chandon, Champagne, France

White



Chardonnay \$ 15 / \$58
Franciscan Estate, California, '21

Pinot Grigio \$ 16 / \$62
Spasso, Delle Venezie, Italy, '21

Sauvignon Blanc \$ 18 / \$70
Nobilo, Marlborough, New Zealand, '22

Albariño \$ 18 / \$70
Martin Codax, Rias Baixas, Galicia, Spain

Muscadet \$ 20 / \$78
Chateau Guipiere, Loire Valley, France, '20

Skin Contact

Maison Sainte Marguerite Rosé \$ 18 / 70
Symphonie, Côtes de Provence, France, '23

Maison Sainte Marguerite Rosé Magnum \$ 130
Symphonie, Côtes de Provence, France, '23



Reds

Garnacha Vina Zorzal, Spain, '21	\$15 / \$58
Beaujolais Beau!, Burgundy, France, '20	\$16 / \$62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '20	\$18 / \$70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '21	\$18 / \$70
Malbec Amalaya, Salta, Argentina, '21	\$18 / \$70
Pinot Noir Erath, Oregon, '21	\$20 / \$78

Tiny Juicy IPA, Sunset Park, NY, 4.2%

Brooklyn Lager, NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Coney Island Merman IPA, Brooklyn, NY, 5.8%

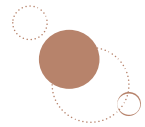
Hudson North Apple Cider, Hudson Valley, NY, 5% (12)

Beers & Cider

\$ 10

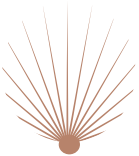
Breakfast Driven

Overnight Oats <i>pb, gf, n</i>	\$16
blackberry jam, coconut cream, pistachio crumble	
Greek Yogurt Bowl <i>v, gf</i>	\$16
grilled pineapple & mango, honey, gluten free granola	
Buttermilk Pancakes <i>v</i>	\$16
whipped mascarpone, mixed berry coulis	
Breakfast Sandwich	\$16
bacon, egg, aged white cheddar, sweet peppers, herb aioli	
Avocado Toast <i>v</i>	\$19
poached eggs, crispy quinoa, citrus vinaigrette	
Three Egg Omelet <i>v, gf</i>	\$19
spinach, caramelized onion, herb goat cheese	
Altair Breakfast	\$26
three eggs any style, grilled sourdough, hashbrowns, chicken and apple sausage	



Sides

White or Wheat Toast <i>v</i>	\$4
Three Eggs Any Style <i>v, gf</i>	\$8
Hash Browns <i>v, gf</i>	\$8
Berry Salad <i>pb, gf</i>	\$8
Chicken and Apple Sausage <i>gf</i>	\$8
Bacon <i>gf</i>	\$8





Pastries

Butter Croissant <i>v</i>	\$6.5
Almond Croissant <i>v</i>	\$6.5
Apple Croissant <i>v</i>	\$6.5
Chocolate Croissant <i>v</i>	\$6.5
Ham & Cheese Croissant	\$7.5
Blueberry Muffin <i>v</i>	\$6.5
Vegan Chocolate Muffin <i>pb</i>	\$7
Vegan Almond-Blueberry Muffin <i>pb</i>	\$7



Green Garlic Dinner Roll <i>v</i> cultured butter, honeycomb	\$14
Endive & Melon <i>v, n, gf</i> candied almonds, feta, strawberry vinaigrette	\$20
Altair Cheeseburger raclette, caramelized onions, butter lettuce	\$20
Heirloom Tomato <i>v</i> herb stracciatella, crispy shallot, balsamic reduction	\$20
Holland Eggplant <i>pb, gf</i> caponata, avocado cream, sorrel, sunny side egg	\$24
Summer Corn Ravioli <i>v</i> shallot, zucchini, brandy, oregano	\$34
Steak & Eggs <i>gf, n</i> jalapeño chimichurri, pistachio romesco, onion jus	\$36

Seasonally Inspired

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



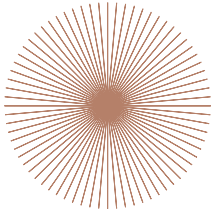
Castella Cake *v, n*

yuzu crema, lavender syrup, pistachio crust

Berry Tart *v*

whipped buttermilk, honey vinaigrette

Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6
Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbina	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14