



FOOD

MURRAY'S CHEESE & CHARCUTERIE BOARD \$30

Manchego, Mini Brie wedges, Prosciutto, Apricots, and Sun-dried Cherries w/ Rustic Olive Oil & Sel Gris Flatbread

MURRAY'S CHEESE BOARD \$28

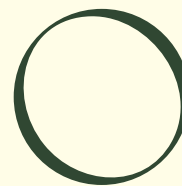
Mini Brie wedges, Murray's Gouda, Manchego, Apricots, and Sundried Cherries w/ Rustic Olive Oil & Sel Gris Flatbread

MURRAY'S FRUIT & NUT PLATE \$25

Dried Cherries, Dried Apricots, Marcona Almonds, and Walnuts

TONY'S CHOCOLONEY \$5

Milk Chocolate - Dark Chocolate - Caramel Sea Salt



BAR PETRA

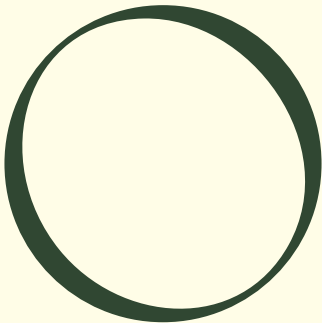
BAR



305 W 43RD ST
NEW YORK CITY

PETRA

WELCOME TO BAR PETRA



SPIRITS

S / D

VODKA	Ketel One	\$16/30
	Tito's	\$14/26
GIN	Hendrick's	\$16/30
	Tanqueray	\$14/26
RUM	Ron del Barrilito	\$16/30
	Don Q Cristal	\$14/26
WHISKEY	Maker's Mark	\$16/30
	Redemption Rye	\$14/30
TEQUILA	Casamigos Blanco	\$16/30
	Pueblo Viejo Blanco	\$14/26
MEZCAL	Mezcal Güey	\$16/30

COCKTAILS

MARTINI

Tito's & dry vermouth w/ olives or a twist

\$18

MARGARITA

Pueblo Viejo blanco, lime, agave

\$18

NEGRONI

Tanqueray, Campari, sweet vermouth

\$18

BEER

TORCH & CROWN

'PETRA' Pilsner / \$12
(4.9%) ABV

'Rainbows Everywhere' Session IPA
(6.9%) ABV

'Warp' West Coast Style Pale Ale
(5.8%) ABV

WINE

DOMAINE DU SALVARD (2023) *WHITE* S / \$16
Cheverny Blanc D / \$30
FORGE CELLARS (2023) *WHITE* B / \$60
Dry Riesling Classique

SCAIA (2021) *RED*
Rosso del Veneto

ZENATO (2021) *RED*
Valpolicella Superiore

AVIGNONESI DA-DI (2023) *ORANGE*
Toscana Blanco

WOLFFER GOLD LABEL (2024) *ROSÉ*
Estate Rosé

CHANDON
Brut Sparkling Wine

NON-ALCOHOLIC

St Agretis Phony Negroni / \$10

Notch NA Pilsner

Coca Cola / \$7

Diet Coke

Fever Tree Ginger Ale

Fever Tree Club Soda

Fever Tree Tonic

PATH Water

Please note:
Specialty cocktails ordered post-show carry a \$4 additional charge.

