

## appetizers

**French Onion Soup** / Garlic Crostini / Melted Gruyere Cheese / **8**

**Yellow Fin Tuna Taquitos** / Mango Salsa /  
Red Chili Vinaigrette / **5 per piece**

**Grilled Portobello** / Baby Spinach / Wild Mushrooms / Fresh  
Mozzarella / Balsamic Reduction / **12**

**Spinach-Artichoke Dip** / Homemade Tortilla Chips / **13**

**Jumbo Buffalo Wings** / Mild, Hot, BBQ / **12**

**Jumbo Lump Crab Cake** / Chipotle Mayo / Avocado Cream / **15**

**Chicken Quesadilla** / Onion, Peppers / Cheddar / Roasted  
Corn Salsa / **14**

**Seasoned Fried Calamari** / Spicy Dipping Sauce / **14**

**Buttermilk Fried Chicken Fingers** / Sweet Chili Sauce /  
Honey Mustard / **12**

**House Made Hummus** / Cucumber-Tomato Salsa / **12**

**Nachos Supreme** / Beans, Cheddar, Guacamole, Sour Cream,  
Jalapeno, Pico de Gallo / **12** / Add Chicken, Beef, or Pork / **4**

## salads

**Caesar Salad** / **12** / Add Chicken **16** / Add Seared Tuna / **18**

**Chopped Vegetable Salad** / Black Truffle Vinaigrette / **14** /  
Add Chicken / **18**

**Baby Iceberg** / Crumbled Bacon / Cherry Tomatoes / Maytag Blue  
Cheese Dressing / **12**

**Heirloom Tomato** / Buffalo Mozzarella / Balsamic Reduction /  
Basil Oil / **14**

**Lobster Cobb Salad** / Buttermilk Ranch Dressing / **19**

**Roasted Beets** / Goat Cheese / Arugula / Walnuts /  
Granny Smith Apple / **12**

## sliders

**Black Angus** / Truffled 1000 Island / Caramelized Onions / Gruyere  
Cheese / **15**

**Turkey** / Cranberry Relish / **14**

**BBQ Pulled Pork** / Napa Coleslaw / BBQ Sauce / **14**

**Philly Steak** / Peppers / Onions / Provolone / **14**

**Ricotta Meatball** / Marinara / Parmigiano Reggiano / **14**

**Lobster** / Red Onion / Celery / Lemon-Lime Tartar Sauce / **17**

## tapas/10

**Baked Garlic** / Goat Cheese / Pesto / Roasted Red Pepper Puree

**Stuffed Piquillos** / Crab, Shrimp / Piquillo Sauce

**Albondigas** / Beef and Lamb Meatballs / Vegetable Gravy

**Empanadas** / Beef / Onions / Peppers

**Gambas Al Ajillo** / Shrimp / Garlic / Olive oil / White Wine

## burgers

**“The Fulton”** / Gruyere / Smoked Bacon / Grilled Portobello /  
Caramelized Onions / **15**

**The Classic** / Angus Beef / Lettuce, Tomato, Onion / Melted American  
Cheese / **14**

**Lamb Burger** / Goat Cheese / Mint Ketchup / **15**

**Turkey Burger** / Fresh Herbs / Cranberry Relish / **14**

**Veggie Burger** / Avocado / Sprouts / Oil Cured Tomatoes / **14**

**Burger Toppings add 1.50 each** / American / Swiss / Cheddar / Gruyere /  
Goat Cheese / Fresh Mozzarella / Apple Wood Smoked Bacon / Caramelized  
Onions Sautéed Mushrooms / Avocado / Fried Egg / Sprouts / Olive Cured Tomatoes

## sandwiches

**Caprese** / Prosciutto / Fresh Mozzarella / Cherry Tomato / Basil / **14**

**Tuna BLT** / Apple wood Smoked Bacon / Avocado, Onion, Arugula,  
Tomato / Tapenade / **16**

**Charbroiled Salmon** / Green Leaf, Tomato, Red Onion / Pesto Mayo / **15**

**Grilled Chicken Club** / Avocado, Bacon, Lettuce, Tomato / Chipotle Mayo / **14**

**Short Rib Grilled Cheese** / Caramelized Onions, White Cheddar,  
Roasted Tomato / **15**

**French Dipped Prime Rib** / Stewed Onions / Horseradish Sauce /  
Au Jus / **15**

## side dishes

**Creamed Spinach** / **7**

**Grilled Asparagus** / **7**

**Assorted Wild Mushrooms** / **7**

**Roasted Garlic Mashed** / **7**

**Parmesan Truffle Fries** / **9**

**Sweet Potato Wedges** / **9**

**Mac and Cheese** / **9** / **Lobster Mac and Cheese** / **13**

## entrees

**Steak Frites** / Hangar Steak / Gorgonzola Cream / Hand cut Fries / **24**

**Free Range Chicken** / Fingerling Potatoes / Roasted Shallots /  
Chicken Jus / **21**

**Sesame Crusted Tuna** / Miso / Baby Carrots / Soba Noodles /  
Ginger Sauce / **26**

**Braised Short Ribs** / Cheddar Grits / Chipotle BBQ Sauce / **23**

**Pappardelle Pasta** / Sweet Italian Sausage Ragù /  
Shaved Pecorino Reggiano / **16**

**Atlantic Salmon** / Honey Chipotle Glaze / Mango Salsa /  
Grilled Asparagus / **18**

**Lobster Risotto** / Black Truffle Oil / **21**

## desserts

**Mama's Flan** / Caramel Sauce / **9**

**Red Velvet Cake** / French Vanilla Ice Cream Quenelle / **9**

**Mocha Chocolate Mousse** / Vanilla Mascarpone Whip Cream / **9**

**Build your own Cookie Ice Cream Sandwich** / Choose any Two  
Cookies and an Ice Cream Flavor / **9**

**Cookie** / Chocolate Chip / Peanut Butter / Oatmeal Raisin

**Ice Cream** / French Vanilla / Chocolate / Strawberry / Coffee

the fulton

121 fulton

new york, ny 10038

646.545.6647

www.theFultonNYC.com

thefulton@paigegroupny.com

## specialty cocktails / 15

### The Fulton

Ketel One Vodka / lime / St Germaine

### Wall Street Fizz

Moet Chandon / mango / blackberries

### Cobblestone

Ciroc Coconut / Amaretto / pineapple / fresh raspberries

### Strawberry Steel

Ketel One / Cointreau / guava / sake / fresh strawberries

### The Ginger Inn

Ketel One / guava / lime and raspberries / fresh ginger

### The Astor

Ketel Oranj / Aperol / grapefruit and lime juice

### The Battery

Grey Goose Pear / St Germaine / lychee  
and passion fruit puree

### The Downtown

Jack Daniels / lime / mint / fresh strawberry

### Bull and Bear

Ron Zacapa Rum / lime / fresh blackberries and mango

### Agave Drop / 12 (Shot)

Don Julio Blanco / fresh lime / agave nectar

## white wine

### Crisp & Refreshing

Sauvignon Blanc, RedCliffe, New Zealand 2010

9/31

Pinot Grigio, Bertani, Veneto, IT 2010

10/34

Sauvignon Blanc, Rusack, Santa Barbara, CA 2010

42

### Fragrant & Aromatic

Riesling Von Goler, Ravenburg, Baden, Germany 2008

8/29

Gruner Veltliner, Dancing Coyote, Clarksburg, CA 2010

35

Pinot Gris, Heitlinger, Baden, Germany 2009

32

### Rich & Luscious

Chardonnay Reserva, Montgras, Colchagua, Chile 2010

9/31

Chardonnay, Falcone, Santa Barbara, CA 2009

58

Viognier, Roseblum Cellars, Santa Barbara, CA 2009

45

## red wine

### Smooth & Silky

Pinot Noir, Clos du Bois, California 2010

12/38

Garnacha Ladera, Algairén, Carinena, Spain 2005

33

Pinot Noir Gate Keeper, Drew, Anderson Valley, CA 2008

70

### Spicy & Jammy

Petite Sirah, Dancing Coyote, Clarksburg, CA 2009

11/36

Zinfandel, Rosenblum Cellars, Paso Robles, CA 2008

45

Malbec, Navarro Correas, Mendoza, ARG 2008

35

### Robust & Earthy

Chianti Superiore, Ruffino, Tuscany, IT 2007

10/32

Cotes du Rhone, Jean luc Colombo, Rhone FR 2009

8/31

Rojano, Tundernum, Umbria, IT 2005

39

### Lush & Lingering

Merlot, Hogue Cellars, Washington 2009

10/32

Cabernet Sauvignon, Estancia, California 2008

12/38

Kindred, Sparkman Cellars, Washington 2008

48

### Fizzy

Prosecco Lunetta, Cavit, Veneto, IT NV

10/42

Marquis De La Tour, Reims, FR, NV

55

Moet & Chandon Imperial, Reims, FR NV

150

Dom Perignon, Reims, FR 2002

520

## beer

### Bottles

Bud 5

Bud Lite 5

Magic Hat #9 6

Sierra Nevada Pale Ale 6

Blue Moon 6

Sam Adams 6

Corona 6

Amstel Light 6

Heineken 6

Heineken Light 6

Magners Cider 6

Duvel 9

Kaliber N/A 5

### Draft/Pitcher

Bud Light 5/17

Yuengling 5/17

Goose Island IPA 6/23

Stella Artois 6/23

Guinness 6/23

Seasonal 6/23

Leffe 7/26

Hoegaarden 7/26