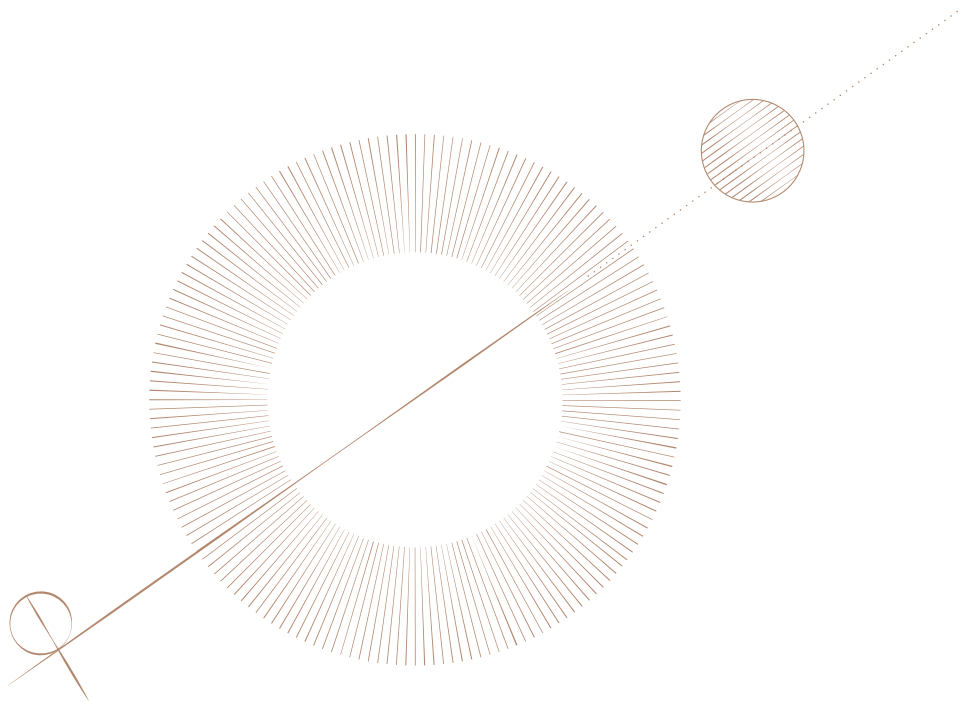




Taste-Sound-Sight
Aligned

Exquisite food and delicious drinks
inspired by the elements

Earth \$22

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,
Angostura & Orange Bitters

Brown Butter

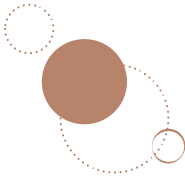
Patron Reposado Tequila, Linnie Aquavit, Foro Amaro,
Espresso, Green Chartreuse, Orange

Carrots

Grey Goose Vodka, Cardamom, Ginger, Lime

Saffron ^e

Angel's Envy Rye, Linnie Aquavit, Elderflower, Ginger, Turmeric,
Lemon, Egg White



Air \$22

Passionfruit*

Codigo Blanco Tequila, Aged Rum, Guava,
Pineapple, Lime, Cream

Horchata

Diplomatico Reserva Rum, Pineapple Rum, Coconut,
Cinnamon, Vanilla

Eucalyptus & Yuzu*

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Bartlett Pear

Spearmint Tea Infused Botanist Gin, Orgeat, Lemon,
Honey, Cinnamon

Water \$22

EVOO

Absolut Elyx Vodka, Feta, Blue Cheese Stuffed Olives

Sea Salt

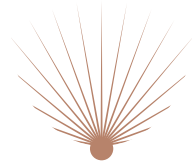
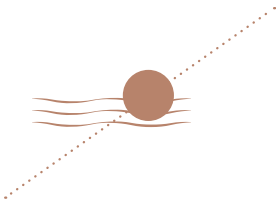
Dobel Diamante Tequila, Lillet Rosé, Fino Sherry,
Grapefruit, Orange Bitters, Gold Dust

Tequila & Soda

Patron Silver Tequila, Cilantro, Ancho Chile,
Bergamot, Agave, Lime, Clarified

Mango

Tom Cat-Infused Mango, Bénédictine, Rocky's Punch,
Mango Liquor, Lemon, Pear, Cardamom



Fire \$22

Roasted Apples

Old Forester Rye Whiskey, Apple Brandy,
Apple Butter, Allspice, Lemon, Peychaud's Bitters

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Poblano Pepper

Del Maguey Vida Mezcal, Suze, Vanilla, Lemon

Smoked Coffee

Rittenhouse Rye Whiskey, Crème de Cacao, Noilly Prat Rouge,
Banana, Angostura Bitters

* = Zero Proof Available

Sparkling

Prosecco Brut Luca Paretto, Treviso, Italy	\$ 18 / 70
Rosé Prosecco Luca Paretto, Treviso, Italy	\$ 18 / 70
Perrier Jouët Grand Brut, Champagne, France	\$32 / 140

White

Pinot Grigio Spasso, Delle Venezie, Italy, '24	\$ 16 / \$62
Chardonnay Franciscan Estate, California, '24	\$ 18 / \$70
Sauvignon Blanc Paul Buisse, Touraine, Loire Valley, France, '24	\$ 20 / \$78
Albariño Martin Codax, Rias Baixas, Galicia, Spain, '23	\$ 22 / \$86
Grüner etliner Sonnhof Social Club, kamptal, Austria, NV	\$ 24 / \$94
Etna Bianco Tornatore, Scilily, Italy, '24	\$ 24 / \$94

Skin Contact

Maison Sainte Marguerite Rosé Symphonie, Côtes de Provence, France, '24	\$ 18 / 70
Maison Sainte Marguerite Rosé Magnum Symphonie, Côtes de Provence, France, '23	\$ 130



Reds

Garnacha Vina Zorzal, Spain, '23	\$ 16 / \$ 62
Beaujolais Château De La Pierre, Régnié, Burgundy, France, '21	\$ 16 / \$ 62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '22	\$ 18 / \$ 70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '22	\$ 20 / \$ 78
Malbec Reunión, Mendoza, Argentina, '24	\$ 22 / \$ 86
Pinot Noir Erath, Oregon, '22	\$ 24 / \$ 94

Samuel Adams American Light Lager, 4.2%

Mermaid Pilsner, Coney Island NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Dogfish Head 60 Minute IPA, Milton, DE 6%

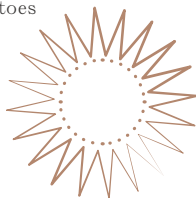
Angry Orchard Crisp Apple, Hudson Valley, NY, 5%

Brooklyn Special Effects Pilsner, Brooklyn, NY, (non-alcoholic)

Beers & Cider

\$ 10

Citrus Marinated Olives <i>pb, gf</i>	\$12
Candied Spiced Nuts <i>pb, gf, n</i>	\$12
Saffron Dinner Roll <i>v</i> rose petal butter, honeycomb	\$14
Peak Summer Vegetables <i>pb, gf</i> quinoa salad, herb oil, preserved lemon vinaigrette	\$26
Artichoke Tempura <i>v</i> béarnaise, chili oil	\$22
Altair Cheese Plate <i>v</i> a rotating selection of four artisanal cheeses, honeycomb, mostarda, mushroom cracker, house naan, sourdough	\$38
Margherita mozzarella, parmesan, tomato, basil	\$22
Spicy Sausage Pizza smoked mozzarella, peppadews, hot honey	\$24
White Truffle Pizza wild mushrooms, fontina, charred leeks	\$28
Ricotta Gnocchi <i>v</i> spinach, aleppo, cherry tomato, pecorino sardo	\$26
Pappardelle al Limone <i>n</i> whipped ricotta, roasted patty pan squash	\$28
Goat Cheese Agnolotti <i>v</i> corn butter, chanterelle mushroom, crispy potatoes	\$36



crudo

Hamachi *gf*
jalapeño, yuzu vinaigrette, pomelo

\$ 24

Beef Tartare
porcini flatbread, quail egg, fennel cream

\$ 24



Altair Cheeseburger
raclette, caramelized onions, butter lettuce

\$22

Foie Gras & Truffle Terrine
bacon shallot jam, whole grain mustard, grilled sourdough

\$ 32

Sea Bass *gf*
spiced coconut, verjus beurre blanc, snap peas

\$ 36

Hanger Steak *gf, n*
chimichurri, pistachio romesco, onion jus

\$ 36

Long Island Duck *gf, n*
walnut crust, warm farro salad, cherries, golden beets

\$ 36

Land & Sea Inspired

Served Daily 4-7pm

Beer | \$9
rotating selection

Wine | \$10
prosecco, pinot grigio, rosé, garnacha

Cocktails | \$12
boulevardier, margarita, elemental special

Pizza
half off on all pizza

Burger & Fries | \$25
altair burger served with french fries

Lucky Hour

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil

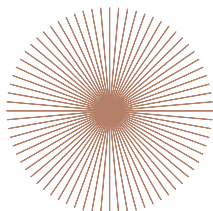


Hazelnut Tiramisu *v, n*

chocolate mousse, crème café

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