

STATE Grill and Bar

21 West 33rd St Empire State Building 10118-0110 · +12122169693 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 6

Market Soup	\$12.00
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Sourdough Bread	\$8.00
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Vermont butter, sea salt	
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Market Salad	\$14.00
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market greens, shaved vegetables, STATE vinaigrette	
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Fried Calamari	\$20.00
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banana peppers, black garlic aioli, charred lime	
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Jumbo Grilled Shrimp	\$22.00
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carrot romesco, grilled leeks	
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Red Corn Polenta Fritters	\$16.00
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Marsh Hen Mills organic stone ground red corn, tomato chutney	

SALADS 6

33rd ST. Waldorf Salad	AVAILABLE OPTIONS
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new york apples and grapes, radicchio, blue cheese, walnuts, celery seeds	\$20.00
	Chicken: \$7.00
	Shrimp: \$9.00
	Salmon: \$9.00
	Steak: \$12.00
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Chop Chop	AVAILABLE OPTIONS
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napa cabbage, jicama, carrots, cashews, spicy sesame ginger dressing	\$19.00
	Chicken: \$7.00
	Shrimp: \$9.00
	Salmon: \$9.00
	Steak: \$12.00
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Organic Grain Bowl	AVAILABLE OPTIONS
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quinoa, spelt, wild rice, roasted cauliflower, marinated egg, avocado, pickled fresnos	\$23.00
	Chicken: \$7.00
	Shrimp: \$9.00
	Salmon: \$9.00
	Steak: \$12.00

NY Power Lunch Cobb Salad

house smoked bacon, tomato, avocado, roquefort cheese, hard-boiled egg, ranch dressing

AVAILABLE OPTIONS

\$24.00

Chicken: \$7.00

Shrimp: \$9.00

Salmon: \$9.00

Steak: \$12.00

Classic Caesar

Romaine hearts, white anchovies, parmigiana reggiano, croutons

AVAILABLE OPTIONS

\$18.00

Chicken: \$7.00

Shrimp: \$9.00

Salmon: \$9.00

Steak: \$12.00

Roasted Fall Vegetables

labneh, savory granola, pomegranate molasses, grilled naan

AVAILABLE OPTIONS

\$24.00

Chicken: \$7.00

Shrimp: \$9.00

Salmon: \$9.00

Steak: \$12.00

ENTRÉES 8

State Beef Burger

fossil farms locally raised beef, house-smoked cheddar, STATE pickles, hand-cut fries

AVAILABLE OPTIONS

\$28.00

Add Bacon: \$5.00

Local Mushroom Shawarma

sustainably grown mushrooms, tumeric rice, black tahini, pickled vegetables, cilantro

\$23.00

Salmon a la Plancha

brussel sprouts, ginger, sesame, miso

\$32.00

NY Steak Frites

chimichurri, hand-cut fries

\$36.00

Truffle Chicken Burger

raclette fonduta, watercress, tomato, hand cut fries

\$32.00

Grilled Montauk Swordfish

freekah risotto, delicata squash, gochujang

\$34.00

Jerk Spice Chicken

free-range chicken, purple sweet potato pave, pikliz

\$34.00

Red Pepper Mafaldine and Crab

calabrian chili, meyer lemon, basil, parmigiana

\$38.00

SIDES 5

Crispy Brussel Sprouts **\$13.00**

furikake, shallots, chilis

STATE Mac and Cheese **\$15.00**

four cheeses, breadcrumbs

Hand-Cut Fries **\$12.00**

garlic salt

Maple Roasted Carrots **\$13.00**

cashew cream

Caulilini **\$13.00**

coconut, kaffir lime

ENTREES 9

Porcini Crusted Filet Mignon **\$54.00**

pomme puree, watercress, bourbon peppercorn sauce

NY Strip Steak **\$48.00**

ramp butter, locally grown mushrooms

Salmon a la Plancha **\$36.00**

brussel sprouts, ginger, sesame, miso

Red Pepper Malfadine Pasta and Crab **\$38.00**

calabrian chili, meyer lemon, basil, parmigiana

Jerk Spice Chicken **\$36.00**

free-range chicken, purple sweet potato puree, pickliz

Local Mushroom Shawarma **AVAILABLE OPTIONS**

sustainably grown mushrooms, turmeric rice, black tahini, pickled vegetables, cilantro

\$28.00

Chicken: \$6.00

Shrimp: \$8.00

STATE Beef Burger **AVAILABLE OPTIONS**

fossil farms locally raised beef, smoked cheddar, STATE pickles, hand cut fries

\$28.00

Bacon: \$5.00

Grilled Montauk Swordfish **\$38.00**

freekah risotto, delicata squash, gochujang

Short Rib Wagyu **\$50.00**

saigon cinnamon, rutabaga noodles, french baguette

DESSERT 6

Blackout Cake **\$14.00**

salted caramel ice cream

NY Style Cheesecake	\$13.00
cherry compote	
Olive Oil Cake	\$13.00
apricots, vanilla mascarpone cream	
Assorted Cookies	\$8.00
Chef's Selection	
King Kong Banana Split	\$20.00
bruleed bananas, vanilla, chocolate, strawberry ice cream, passion fruit caramel sauce, chocolate sauce, whipped cream, amarena cherries, and toppings	
Limoncello and Basil Tart	\$20.00
Candied Sorrento Lemons	

WINES & DRAFT BEER ²

Happy Hour Wines	\$9.00
by the glass	
Happy Hour Draft Beer	\$7.00
by the pint	

DAILY STATE COCKTAILS ⁵

Monday	\$12.00
Mule	
Tuesday	\$12.00
Margarita	
Wednesday	\$12.00
Spritz	
Thursday	\$12.00
Old Fashioned	
Friday	\$12.00
Negroni	

SMALL BITES ¹³

SPINACH & ARTICHOKE DIP	\$19.00
with seasonal vegetables and grilled flatbread, tortilla chips	
TATER TOTS	\$15.00
bacon, cheddar, jalapeño	
ARTISANAL LOCAL CHEESE BOARD	\$18.00
housemade fig preserves, crostini	

FRIED CALAMARI	\$20.00
banana peppers, black garlic aioli, serrano peppers	
JERK CHICKEN BITES	\$18.00
RED CORN POLENTA FRITTERS	\$16.00
tomato chutney	
CRISPY BRUSSEL SPROUTS	\$14.00
furikake, shallots, chilis	
BUFFALO BITES	\$17.00
buffalo style chicken bites or cauliflower with buttermilk blue cheese dip	
CLOTHESLINE BACON	\$24.00
OYSTERS ON THE HALF SHELL	\$22.00
mezcal mignonette, finger lime, serrano peppers	
BURRATA AND FIG CROSTINI	\$19.00
FANCY PIGS 'N' BLANKET	\$19.00
SHAWARMA SPICED MUSHROOM KEBAB	\$16.00

SPECIALTY COCKTAILS 7

Empire Espresso Martini	\$19.00
espresso, vanilla vodka, kahlua served in an Empire State Building Martini Glass	
State Mule	\$16.00
ny vodka, maple syrup, fresh lime juice, ny ginger beer	
5th Ave Old- Fashioned	\$18.00
New York Distilling Ragtime Rye, bitters, sugar, orange	
State Spritz	\$17.00
New York Distilling Perry's Tot Gin, prosecco, Aperol, lemon juice, house-made grenadine, orange bitters	
Oranchello Cosmopolitan	\$18.00
citrus vodka, Fabrizia Blood Orange Liquor, white cranberry, fresh lime juice	
Duchess Negroni	\$19.00
Dorothy Parker Rose Petal Gin, Vervino Vermouth, Campari	
State Colada	\$17.00
Hercules and Mulligan Rum Rye, passionfruit puree, lime	

16 OZ NY STATE DRAFT BEER 3

Rotational Pilsner from NY Local Breweries	\$9.00
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Rotational Lager from Local NY Breweries \$9.00

Rotational IPA from Local NY Breweries \$9.00

WHITE 6

Dry Riesling, Ravines Cellars 2016 (Finger Lakes, NY) \$15.00

Semi-Dry Riesling, Salmon Run 2017 (Keuka Lake, NY) \$16.00

Pinot Grigio, Anterra 2018 (Mezzacorona, Italy) \$14.00

Sauvignon Blanc, Framingham 2018 (Marlborough, New Zealand) \$17.00

Chardonnay, Excelsior (Breede River Valley, South Africa) \$14.00

Chardonnay, Sonoma- Cutrer \$16.00

SPARKLING 1

Prosecco, Amor di Amanti NV (Bardolino, Italy) \$13.00

ROSÉ 2

Cinsault Blend, Domaine de Cala 2018 (Provence, France) \$16.00

exclusively made with guidance of Patina co-founder Joachim Splichal

Granache Blend, Gérard Bertrand 'Côte des Roses' 2018 (Languedoc, France) \$17.00

RED 6

Pinot Noir, Sea Sun by Caymus (Rutherford CA) \$17.00

Pinot Noir, Banshee 2017 (Sonoma, CA) \$19.00

Merlot, Decoy by Duckhorn (Sonoma County, CA) \$15.00

Cabernet Sauvignon, Excelsior (Breede River Valley, South Africa) \$14.00

Cabernet Sauvignon, Dry Creek Vineyards 2016 (Sonoma, CA) \$19.00

Malbec, Alto del Plata 2017 (Mendoza, Argentina) \$16.00

STARTER 7

Cornbread & Caviar

Jumbo lump crab, heirloom cornbread, crème fraiche, chives

Truffle Mushroom Bisque

Locally sourced mushrooms, smoked olive oil, fines herbs

Crispy Baby Gold Beets

pumpkin seed and olive granola, meyer lemon feta

Pink Caesar Salad

Radicchio del veneto, garlic croutons, parmigiana reggiano, white anchovy

Oysters on the 1/2 Shell

Mescal mignonette, finger lime, serrano pepper

Tuna Tartare

Kumquat, cucumber, prawn chips

Classic Shrimp Cocktail

Fresh horseradish cocktail sauce and remoulade

ENTREE 7

Lamb Lollipop Chops

Farro risotto, za'atar caulilini, pomegranate molasses

Porcini Crusted Filet Mignon

Pomme puree, watercress, bourbon peppercorn sauce

Salmon ala Plancha

Brussels sprouts, ginger, sesame, miso

Lobster Newburg Potpie

Chanterelles, leeks, peas, cognac

Mafaldine alla Vodka

Housemade red pepper pasta, Calabrian chili, opal basil, stracciatella

New York Strip Steak

Foie gras butter, oyster mushroom, vin cotto

Grilled Montauk Swordfish

Freekeh risotto, delicata squash, gochujang

DESSERTS 3

Brooklyn Blackout Cake

devil's food cake, Valrhona Chocolate custard, salted caramel ice cream

Sticky Toffee Pudding

Empire State Building Honey, figs, hazelnut gelato

Coconut Dacquoise

Passionfruit curd, mango sorbet

PRE-PURCHASED ALL INCLUSIVE LUNCH 1

Tickets can be purchased at the Observatory or in advance online

ENTRÉE SALADS 6

Roasted Fall Vegetables

labneh, savory granola, pomegranate molasses, grilled naan

Classic Caesar

romaine hearts, white anchovies, parmigiana reggiano, croutons

Chop Chop Salad

napa cabbage, jicama, carrots, cashews, sesame ginger dressing

NY Power Lunch Cobb Salad

tomato, avocado, hard boiled egg, Roquefort cheese, ranch dressing

Grain Bowl

quinoa, spelt, wild rice roasted cauliflower, marinated egg, avocado, pickled fresnos

33rd ST. Waldorf Salad

new york apples and grapes, radicchio, blue cheese, walnuts, celery seeds

ENTRÉE 8

STATE Beef Burger

\$5.00

Fossil Farms locally raised beef, smoked cheddar, STATE pickles, hand cut fries

Local Mushroom Shawarma

sustainably grown mushrooms, tumeric rice, black tahini, pickled vegetables, cilantro

Salmon a la Plancha

brussel sprouts, ginger, sesame, miso

NY Steak Frites

\$8.00

chimichuri sauce, hand-cut fries

Jerk Spice Chicken

free-range chicken, purple sweet potato pave, pikliz

Truffle Chicken Burger

fontina fonduta, watercress, tomato, hand cut fries

Grilled Montauk Swordfish

AVAILABLE OPTIONS

freekah risotto, delicata squash, gochujang

Chicken: \$6.00

Shrimp: \$8.00

Red Pepper Mafaldine and Crab

\$10.00

calabrian chili, meyer lemon, basil, parmigiana

PRE-PURCHASED THREE-COURSE PRIX FIXE DINNER 1

TICKETS CAN BE PURCHASED AT THE OBSERVATORY OR IN ADVANCE ONLINE
