

Winnie's

63 W 38th St 5th Avenue & Avenue Of The Americas Midtown Wes 10018-3818 · +16468469063 ·
Updated: Jan 14, 2026

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SMALL PLATES 10

RAMEN SPICED SHISHITOS **\$14.00**

chicken stock, honey, miso ranch

VEGGIE SLIDERS **\$19.00**

red quinoa, burrata, green goodness aioli, red pepper jam, burrata, brioche buns

SPINACH AND ARTICHOKE DIP **\$19.00**

three cheese, naan bread

BURRATA **\$24.00**

roasted acorn squash, hazelnuts, honey, pomegranate, crispy sage

FRIED CALAMARI **\$25.00**

passata sauce, zucchini, pickled fresnos, aioli

BEET ROOT CARPACCIO **\$20.00**

arugula, goat cheese, pickle shallots, orange, kombucha dressing

MAC AND CHEESE **AVAILABLE OPTIONS**

grifton cheddar, taleggio, gruyere, buttered crumbs

\$18.00

bacon: \$3.00

GRILLED OCTOPUS **\$24.00**

grilled chorizo, butter beans, castelvetrano olives, frisee, peppadews, croutons, piquillo sauce

SEARED AHI TUNA **\$22.00**

yuzu kosho tahini sauce, avocado

MEATBALL SLIDERS **\$18.00**

red sauce, ricotta, parmesan, mini brioche bun

BOARDS 3

CHARCUTERIE **\$25.00**

grain mustard, giardiniera, cornichons, olives, country terrine, focaccia

CHEESE **\$28.00**

membrillo, grapes, honey, walnut raisin baguette

HUMMUS **\$22.00**

cucumbers, za'atar, harissa, naan bread

FORK & KNIFE 9

16OZ DRY AGED COWBOY STEAK	\$70.00
green peppercorn sauce, herbed butter	
ROASTED HALF CHICKEN	\$38.00
roasted potatoes, charred carrots, cipollini onions	
GLAZED SHORT RIB	\$38.00
bell peppers, charred broccoli, pickled pearl onions, broccoli puree, carrot crisps	
RIGATONI	\$35.00
lamb ragu, parmigiano-reggiano, truffle butter, rosemary	
STEAK FRITES	\$39.00
8oz hanger steak, nice lil' salad, fries	
GRILLED PORK CHOP	\$37.00
caramelized gala apple, green beans, maple cider sauce	
SEARED SCALLOPS	\$45.00
pea puree, pickled shallots, cherry tomatoes, peas, watercress, agrodolce sauce	
TRUE NORTH SALMON	\$38.00
lobster sauce, gnocchi, maitake mushrooms, peas, watercress	
BRANZINO FILLET	\$40.00
lemon butter sauce, snow peas, roasted vine tomatoes, crispy capers, fried anchovies	

FLATBREADS 4

MARGHERITA	\$21.00
san marzano tomato, fresh mozzarella, fresh basil	
KABOCHA SQUASH	\$23.00
vegan cheese, shaved asparagus, zucchini, charred spring onion, snow pea, lemon zest	
FENNEL SAUSAGE	\$22.00
Marinara, mozzarella, peperonata, burrata, cilantro, parmesan, spicy oil	
TIER OF ALL THREE	\$62.00

SOUP & SALAD 4

TOMATO BACON BISQUE	\$13.00
goat cheese, sourdough croutons	
TUSCAN KALE CAESAR	\$16.00
grana padano, sourdough croutons, charred lemon	
CHOPPED SALAD	\$16.00
market greens, soppressata, aged provolone, banana peppers, sourdough croutons, cacio e pepe vinaigrette	

SPINACH, PEAR, & PEPITA

\$18.00

roasted sweet potato, red onion, spicy pecans, pecorino, pomegranate, balsamic dressing

BURGERS & SANDWICHES 6

BURGER	AVAILABLE OPTIONS
pat lafrieda aged beef patty, american cheese, sour pickle, special sauce, brioche	\$24.00
	bacon: \$3.00
	avocado: \$4.00
LAMB BURGER	\$26.00
pepperonata, goat cheese, harissa aioli, brioche	
BLT CHICKEN	\$21.00
chipotle aioli, cheddar, sourdough	
GRILLED OR FRIED CHICKEN	\$24.00
slaw, pq hot sauce, pretzel roll	
RIB-EYE FRENCH DIP	\$25.00
gruyere, caramelized onion, horseradish aioli, miso au jus	
GRILLED CHEESE	AVAILABLE OPTIONS
cheddar, gruyere, parmesan frico, sourdough	\$21.00
	bacon: \$3.00
	cup of tomato bacon bisque: \$6.00

ON THE SIDE 5

FRIES	AVAILABLE OPTIONS
	\$8.00
	truffle oil: \$4.00
GRILLED ASPARAGUS	\$12.00
charred lemon	
GARLIC MASH	\$12.00
shallots, chives	
ROASTED BABY CARROTS	\$12.00
sesame, feta, macadamia	
GARLIC MASHED POTATOES	\$12.00
shallots, chives	

OLD FASHIONEDS 4

winnie's way	AVAILABLE OPTIONS
angels envy bourbon, demerara, bitters	\$19.00
	*ask for it smoked: \$2.00

on the corner	\$19.00
harlem 4 grain whiskey, chai	
tijuana brass	\$19.00
nixta, ilegal joven mezal, patron reposado tequila	
desafinado	\$19.00
a rum old fashioned. diplomatico reserva, orange bitters, walnut bitters, demerara	

MARTINIS 4

rose tattoo	\$20.00
a spicy espresso martini. ghost tequila, espresso liqueur, espresso, agave, chocolate bitters	
classic	\$21.00
grey goose vodka or hendrick's gin	
vesper	\$21.00
gin, vodka, lillet blanc	
espresso	\$20.00
ketel one vodka, cold brew liqueur, espresso	

NEGRONIS 5

classic	\$19.00
gin lane, campari, sweet vermouth	
boulevardier	\$19.00
maker's mark bourbon, campari, sweet vermouth	
rue royale	\$19.00
sazerac rye, carpano fórmula antica, martini & rossi bitters, rhubarb bitters, orange	
hot house	\$19.00
gunpowder gin, ancho reyes, mandarin napoleon	
high society	\$19.00
ilegal joven, campari, sweet vermouth	

OLD 8

bee's knees	\$19.00
*try it with mike's hot honey gin, honey, lemon	
hemingway daiquiri	\$19.00
rum, maraschino liqueur, grapefruit, lime	
paper plane	\$19.00
bourbon, aperol, amaro, lemon	

side car	\$20.00
hennessy, beauchant, lemon	
last word	\$20.00
gin, green chartreuse, maraschino liqueur, lime	
whiskey sour	\$20.00
bourbon, egg white, lemon *contains pasteurized egg whites	
sazerac	\$18.00
rye, absinthe, peychaud's bitters	
winnie's manhattan	\$18.00
hudson rye, sweet vermouth, bitters	

NEW 7

poinciana	\$19.00
spring 44 gin, lemon, crimson amaro	
loneliest monk	\$18.00
grey goose, lychee, lemon, prosecco	
speakeasy teasy	AVAILABLE OPTIONS
green tea infused vodka, ginger-honey syrup, lemon	
teacup: \$18.00	
full teapot: \$68.00	
weather bird	\$19.00
light and dark rum, montenegro amaro, passion fruit liqueur, fruit juices	
some enchanted evening	\$19.00
cazadores blanco tequila, hibiscus, jalapeno	
smoke gets in your eyes	\$18.00
illegal mezcal, green chartreuse, lime, luxardo maraschino	
take the "A" train	\$18.00
a bourbon smash. great jones bourbon, honey, ginger, lemongrass, lemon	

SOMETHIN' ELSE 2

lyre's crafted cocktail	\$15.00
st. agrestic phony negroni	\$15.00

WHITE WINES BY THE GLASS 3

soave	AVAILABLE OPTIONS
pieropan, italy	
5oz: \$18.00	
8oz: \$29.00	
bottle: \$72.00	

chardonnay	AVAILABLE OPTIONS
boen, california	5oz: \$17.00
	8oz: \$27.00
	bottle: \$68.00

sauvignon blanc	AVAILABLE OPTIONS
domaine paul buisse, france	5oz: \$16.00
	8oz: \$26.00
	bottle: \$64.00

ROSE WINES BY THE GLASS 1

maris	AVAILABLE OPTIONS
california	5oz: \$15.00
	8oz: \$24.00
	bottle: \$60.00

SPARKLING WINES BY THE GLASS 3

prosecco	AVAILABLE OPTIONS
gabbiano, italy	5oz: \$17.00
	8oz: \$24.00
	bottle: \$60.00

champagne	AVAILABLE OPTIONS
lanson, france	5oz: \$21.00
	8oz: \$32.00
	bottle: \$125.00

brut rose	AVAILABLE OPTIONS
lucian albrecht, france	5oz: \$16.00
	8oz: \$26.00
	bottle: \$64.00

RED WINES BY THE GLASS 3

cabernet sauvignon	AVAILABLE OPTIONS
felino by paul hobbs, argentina	5oz: \$18.00
	8oz: \$29.00
	bottle: \$72.00

rioja	AVAILABLE OPTIONS
monte real, crianza, spain	5oz: \$16.00
	8oz: \$26.00
	bottle: \$64.00

pinot noir	AVAILABLE OPTIONS
maison nicolas, france	5oz: \$17.00
	8oz: \$27.00
	bottle: \$68.00

BREWED 8

amstel light	\$8.00
blue point	\$8.00
spectral haze ipa	
peroni	\$8.00
ebbs seasonal	\$9.00
modelo especial	\$8.00
chimay red	\$10.00
1911 cider	\$10.00
heineken 0.0	\$8.00

AFTERNOON TEA 2

AFTERNOON TEA WITH LIVE JAZZ	\$65.00
per person	
CHAMPAGNE EDITION	\$75.00
per person includes a glass of lanson nv champagne	

BESPOKE TEA FLAVORS 5

WHITE WEDDING NO. 96	
romantic and delicate blend of Chinese jasmine silver needle tea, dusky lavender, rose petals and orange blossoms	
LITTLE DICKENS NO. 42	
truly scrumptious chocolate-laced rooibos blend created by our little one, for your little ones	
NOCTURNE NO. 122	
restful blend of chamomile, lavender, mullein flower and mint to help soothe your way toward a blissful night of sleep	
THE EARL GREY NO. 35	
the finest organic full leaf Ceylon tea delicately scented with the vibrant essence of pure Sicilian bergamot	
BELLOCQ BREAKFAST NO. 01	
toasty full-bodied blend of organic Indian, Chinese and Ceylon black teas – smooth with a rich honey finish	

SAVOURY 4

EGG SALAD + SHALLOT	
watercress, brioche roll	
SMOKED SALMON	
lemon butter, pumpernickel bread	

CUCUMBER

herb cream cheese, white bread

ROSEMARY HAM

grain mustard mayo, granary bread

SWEET 5

BUTTERMILK SCONES

cream, strawberry preserves

KEY LIME MERINGUE TARTS

BATTENBERG CAKES

MACARONS

CHOCOLATE CUPCAKES

TEA COCKTAILS 4

PEPPERMINT

\$17.00

hendrick’s gin, cucumber, elderflower, lime

HIBISCUS

\$17.00

milagro tequila, jalapeño honey, lime

CHAI

\$17.00

hudson bourbon, vanilla, cinnamon

SPEAKEASY TEASY

AVAILABLE OPTIONS

green tea infused vodka, ginger-honey syrup, lemon

teacup: \$18.00

full teapot: \$68.00