

# The Rag Trader

70 W 36th St Between 5th Ave and 6th Ave 10018-8007 · +19172615495 · Updated: Jan 14, 2026

[View online menu](#)



---

## COCKTAILS 10

<b>Foxy Sangria</b>	<b>\$15.00</b>
French Rosé Wine/Rockey's Botanical Liqueur/ Orange/Ginger/Peach	
<b>El Guapo</b>	<b>\$16.00</b>
Milagro Tequila Silver/Fresh Cucumber/Lime/Agave/Chili	
<b>The Bandit</b>	<b>\$16.00</b>
Montelobos Mezcal/Aperol/Lime/Agave/ Fever-Tree Sparkling Pink Grapefruit	
<b>Pompadour Sour</b>	<b>\$18.00</b>
Tanqueray Sevilla Orange Gin/Raspberry/Lemon/Egg White	
<b>Made In Midtown</b>	<b>\$17.00</b>
Teeling Small Batch Whiskey/Apple Brandy/ Demerara/Citrus/Blackberry	
<b>Dirty Fashion Martini</b>	<b>\$17.00</b>
American-Style Gin/Dolin Dry Vermouth/ Cured Sicilian Olive Brine/Lemon Twist	
<b>Tailor Of Panama</b>	<b>\$17.00</b>
Coconut-Pineapple & Aged Dark Rum/Campari/Lime/Banana	
<b>Three Piece Suit</b>	<b>\$16.00</b>
Kentucky Bourbon & Rye Whiskey/ Demerara/Vanilla/Bitters	
<b>San Luis Swizzle</b>	<b>\$18.00</b>
Dos Hombres Mezcal/Lime/Agave/Mint/Cucumber/Watermelon	
<b>Designer Coffee</b>	<b>\$18.00</b>
Vodka/Esspresso Liqueur/ Cold Brew/Vanilla	

---

## MOCKTAILS 3

<b>Charleston Smash</b>	<b>\$10.00</b>
Pomegranate/Blackberries/Lime/Mint/ Fever-Tree Ginger Beer	
<b>Watermelon Cooler</b>	<b>\$10.00</b>
Lime/Agave/Mint/Cucumber/Watermelon	
<b>Paloma Fizz</b>	<b>\$12.00</b>
Seedlip Spice Non-Alcoholic Spirit/Lime/Agave/Fever-Tree Sparkling Pink Grapefruit	

---

## BOTTOMLESS MIMOSAS 1

## Build Your Own Mimosa

ORANGE • WHITE PEACH • BLACKBERRY

### SMALL 5

---

**Banana Bread** **\$6.00**

Salted Maple Butter (V)

---

**Avocado Toast**

Cherry Tomato/Radish/Togarashi/Cilantro (VG/DF)

**AVAILABLE OPTIONS**

\$14.00

Add Poached Egg: \$3.00

---

**Salmon Crab Cake** **\$21.00**

Pan Seared/Cornichons/Lemon Aioli Mixed Greens/Lemon Soy Vinaigrette

---

**Loaded Hummus** **\$18.00**

House-Made Hummus/Vegetable Salsa/Herb Infused Olive Oil/Lemon/Chili Flakes/House-Made Flatbread (VG)

---

**Sriracha Deviled Eggs** **\$9.00**

Arugula/Crispy Shallots (V/DF)

---

### SALADS 4

---

**Farmer Caesar** **\$14.00**

Pecorino/Croutons/Tomato/Boquerones/Fried Egg

---

**Baby Kale** **\$14.00**

Roasted Golden Beet/Goat Cheese/Candy Walnuts/Shallot Vinaigrette (GF/V)

---

**Jumbo Grilled Shrimp** **\$22.00**

Mixed Green/Avocado/Watermelon Radish/6-Minute Egg/Bacon/Lemon Soy Vinaigrette

---

**Tuna (Two Ways)** **\$22.00**

Carrot/Arugula/Radicchio/Cherry Tomato/Garlic Croutons/Olive/Citrus Soy Vinaigrette

---

### PIZZA 6

---

**Margherita** **\$19.00**

Mozzarella/Basil/San Marzano Tomato

---

**Buffalo Chicken** **\$20.00**

Gruyere/Fontina/Buttermilk Blue Cheese/Red Onion/Jalapeño/Basil Oil

---

**Egg and Cheese** **\$21.00**

Pancetta.Baked Eggs/Fontina/Everything seasoning

---

**Sopressata** **\$21.00**

Fennel/Red Onion/Grana Padano/Gruyère/Fontina

---

**Sweet Pie** **\$21.00**

Apple/Caramel/Cinnamon/Ricotta

---

**Artichoke & Olive****\$19.00**

Fontina/Chili Flake/Grana Padano

**BREAKFAST** 7**Coconut Pancakes****\$16.00**

Ricotta/BerryCompote/Maple Syrup (V)

**Eggs Benedict****\$17.00**

Smoked Salmon/Spinach/Poached Eggs/Yuzu Hollandaise

**3 Egg Omelet****\$18.00**

Spinach/Gruyère/Caramelized Onion/Arugula Salad (V)

**Huevos Rancheros****\$17.00**

Crispy Corn Tortillas/Black Beans/Salsa Roja/Cotija Cheese/Cilantro/2 Fried Eggs (GF)

**English Breakfast****\$22.00**

Two Eggs Any Style/Bacon/ Breakfast Sausage/Herb Roasted Tomatoes/ Button Mushrooms/Potato

**Steak & Eggs****\$26.00**

6oz Grilled Hanger Steak/Chermoula Sauce/2 Eggs Any Style/Hashbrown Potatoes

**Fried Chicken & Waffles****\$17.00**

Maple Butter/Syrup

**SANDWICHES & BURGERS** 4**Fork & Knife Egg Sandwich****\$15.00**

Two Eggs Sunnyside Up/Smoked Pork Belly/Roasted tomato/Sriracha Aioli/Arugula Salad

**Grilled Cheese****\$16.00**

Creamed Leeks/Gruyère/Pickled Jalapeños/Arugula Salad/Smoked Tomato &amp; Piquillo Dip (V)

**B.L.A.T.****AVAILABLE OPTIONS**

Bacon/Butter Lettuce/Avocado Aioli/Heirloom Tomato/Sourdough/House Chips

\$17.00

Add Fried Egg: \$2.00

**Cheeseburger****\$23.00**

Brisket &amp; Short Blend/Brioche/Cheddars/Lettuce/Onion/Secret Sauce/Fries

**SIDES** 5**Bacon****\$7.00****Breakfast Sausage****\$6.00****2 Eggs Any Style****\$6.00****Breakfast Potato****\$6.00****Fries & Dips (GF/V)****\$11.00**

## DESSERT 6

---

**Sticky Toffee Pudding** **\$10.00**

Vanilla Bean Gelato/Toffee Sauce/Maldon Sea Salt/Grand Marnier (V)

---

**Cheesecake** **\$11.00**

Morello Cherry Compote/Poppy Seed Clusters (V)

---

**Dark Chocolate Lava Cake** **\$10.00**

Tcho Dark Chocolate/Raspberry/Chantilly (V)

---

**Pistachio & Grapefruit Creme Brulee** **\$10.00**

Candied Grapefruit Zest (GF/V)

---

**Tiramisu** **\$12.00**

Coffee, Rum, Lady Fingers, Egg White, Mascarpone

---

**Gelato & Sorbet By Il Laboratorio Del Gelato**

**AVAILABLE OPTIONS**

Seasonal Selection

Ea: \$3.00

3 Scoops: \$9.00

## FROMAGE 3

---

**Manchego** **\$9.00**

Spain/Pasteurized Sheep's Milk/Zesty & Slightly Salty

---

**Gorgonzola Dolce** **\$9.00**

Italy/Pasteurized Cow's Milk/Blue/Soft & Funky

---

**Brie** **\$9.00**

France/Pasteurized Cow's Milk/Rich & Buttery

---

## COFFEE & TEA 8

---

**Regular Coffee** **\$4.00**

---

**Decaf Coffee** **\$4.00**

---

**Espresso** **AVAILABLE OPTIONS**

\$4.00

Extra Shot: \$1.50

---

**Americano** **\$4.00**

---

**Macchiato** **\$4.50**

---

**Cappuccino** **\$6.00**

---

**Latte** **\$6.00**

---

**Selection Of Artisanal Teas From Damman Freres** **\$4.00**

---

## CRUDO 4

---

<b>Tuna Tartare</b>	<b>\$19.00</b>
Togarashi Wonton Chips/Sesame/Tamari/Ginger/Red Onion/Avocado (DF)	
<b>Beef Tartare</b>	<b>\$17.00</b>
Hand-Cut Beef/Capers/Cornichon/Shallot/Egg Yolk/Grilled Bread (DF)	
<b>Salmon Poke</b>	<b>\$17.00</b>
Kombu Salted Wontons/Scallion/Sesame/Soy/Macadamia Nuts/Cucumber/Avocado (DF)	
<b>Mini Ceviche Tacos</b>	<b>\$19.00</b>
Market Fish/Aji Amarillo/Red Onion/Watermelon/Cilantro/Jalapeño Aioli/Wonton (DF)	

## SNACKS 7

---

<b>Sriracha Deviled Eggs</b>	<b>\$9.00</b>
Arugula/Crispy Shallots (DF/V)	
<b>Cauliflower &amp; Feta Fritters</b>	<b>\$14.00</b>
Cilantro/Sumac Aioli (V)	
<b>Wings</b>	<b>\$16.00</b>
Yuzu Kosho/Shishito/Bacon/Sesame/Scallion/Cilantro/Lime (GF)	
<b>Ribs</b>	<b>\$17.00</b>
Pomegranate Molasses BBQ/ Cilantro/Lime (GF)	
<b>Fried Chicken Sliders</b>	<b>\$16.00</b>
Sriracha Aioli/Red Slaw/Sesame Seeds	
<b>Olives &amp; Cheese</b>	<b>\$13.00</b>
Italian & Greek Olives/Feta Cheese/Herb Infused Olive Oil/Lemon/Chili Flakes/Housemade Flatbread (V)	
<b>Loaded Hummus</b>	<b>\$18.00</b>
Housemade hummus/vegetable salsa/ herb infused olive oil/lemon/chili flakes / housemade flatbread	

## SMALL PLATES 4

---

<b>Pan Seared Scallops</b>	<b>\$22.00</b>
Tri-color cauliflower/Caper/Caramelized Shallot/Citrus Gremolata/Puree	
<b>Lamb Meatballs</b>	<b>\$21.00</b>
Creamy Bechamel/Spinach/Pecorino	
<b>Di Stefano Burrata</b>	<b>\$18.00</b>
Marinated red pepper and grilled eggplant/Balsamic Glaze/Olives/Grilled bread (V)	
<b>Crispy Calamari</b>	<b>\$18.00</b>
Julienne Zucchini/Red Pepper/Preserved Lemon Aioli	

## LARGE PLATES 7

---

<b>Pan Roasted Half Chicken</b>	<b>\$31.00</b>
Garlic mashed Potato/Roast baby carrot/Chicken Jus	
<b>Crispy Skin Salmon</b>	<b>\$32.00</b>
Black Rice/Green Coconut Curry/Crispy Ginger/Cashew (GF/DF)	
<b>Pan Seared Branzino</b>	<b>\$34.00</b>
Sundried Tomato/Blood Orange Vinaigrette/Basil Oil / Olive(GF/DF)	
<b>Ny Strip Steak Frites</b>	<b>\$44.00</b>
Au Poivre/ Fries/ Arugula	
<b>Braised Short Rib</b>	<b>\$39.00</b>
Root Vegetable and farro risotto/butternut squash/broccoli rabe	
<b>Cauliflower Steak</b>	<b>\$20.00</b>
Shuk Harissa Aioli/Parsley Salad/Grilled Scallion Chermoula (DF/VG)	
<b>Mushroom Bolognese</b>	<b>\$26.00</b>
Hand-Cut Fettuccine/Kale & Cashew Pesto/Grana Padano/Herb Breadcrumbs (V)	

## BURGERS 2

<b>Cheeseburger</b>	<b>\$23.00</b>
Blend Of Brisket & Short Rib/Brioche Bun/Cheddar/Lettuce/Onion/Secret Sauce/ Fries	
<b>Vegan Burger</b>	<b>\$20.00</b>
Beyond Meat/Vegan Cheddar Cheese/Shredded Lettuce/Onion/Vegan Secret Sauce/Pretzel Bun/House Salad (VG)	

## SHAREABLES 6

<b>Fries &amp; Dips</b>	<b>\$11.00</b>
(V)	
<b>Sweet Potato Fries</b>	<b>\$12.00</b>
Honey Mustard (V)	
<b>Mac N' Cheese</b>	<b>\$16.00</b>
Gruyere/Herb Breadcrumbs (V)	
<b>Brussels Sprouts</b>	<b>\$15.00</b>
Sweet Chili (V)	
<b>Green Beans</b>	<b>\$11.00</b>
Soy Sauce/Ginger/Honey/Crispy Shallots/Sesame Oil (V)	
<b>Broccolini Rabe</b>	<b>\$12.00</b>
Lemon/Garlic/Chili Flake/Olive Oil (V/GF)	

## SPARKLING BY THE GLASS 2

## Prosecco

Mionetto 'Il Prosecco'/Italy

---

## Prosecco Rose

Bisol 'Jeio'/Italy

---

## WHITE BY THE GLASS 4

---

### Pinot Grigio

Villa Sandi '21/Venezie/Italy

---

### Riesling

Elk Cove '21/Oregon

---

### Chardonnay

Haut-Blanville '21/Languedoc-Roussillon

---

### Sauvignon Blanc

Paul Buisse '21/Touraine/Loire Valley

---

## ROSE BY THE GLASS 1

---

### Sabine Rose

Bieler Pere Et Fils '22/ Coteaux D'Aix-En-Provence/France

---

## RED BY THE GLASS 4

---

### Cotes Du Rhone

Dupond 'La Renjardiere' '20/Rhone Valley

---

### Tempranillo

Fernandez Rivera 'El Vínculo' '18/Spain

---

### Pinot Noir

Elouan '20/Oregon

---

### Cabernet Sauvignon

Substance '21/Washington State

---

## BALLER 1/2 BOTTLES 3

---

### Brut Champagne

**\$70.00**

Henriot 'Souverain'/France

---

### Pinot Noir

**\$80.00**

Goldeneye '19/Anderson Valley

---

### Cabernet Sauvignon

**\$80.00**

Faust '19/Napa Valley

---

## DRAUGHT BEERS 12

---

<b>Heineken</b>	<b>\$9.00</b>
European Lager/5%/Netherlands	
<b>Stella Artois</b>	<b>\$9.00</b>
Pilsner/5%/Belgium	
<b>Sixpoint 'Sweet Action'</b>	<b>\$9.00</b>
Pale Ale/5%/Brooklyn	
<b>Sullivan's Irish Red AI</b>	<b>\$10.00</b>
Red Ale/5%/Kilkenny, Ireland	
<b>Paulaner</b>	<b>\$9.00</b>
Hefeweizen/5.5%/Germany	
<b>Montauk 'Wave Chaser'</b>	<b>\$9.00</b>
IPA/6.4%/New York	
<b>Bronx 'World Gone Hazy'</b>	<b>\$9.00</b>
Hazy IPA/7%/New York	
<b>Cigar City 'Frost Proof'</b>	<b>\$9.00</b>
Belgian-Style White Ale/6%/Tampa	
<b>Guinness</b>	<b>\$10.00</b>
Stout/4.3%/Ireland	
<b>Von Trapp</b>	<b>\$9.00</b>
Bohemian-Style Pilsner/5.4%/Vermont	
<b>Bourbon Barrel Ale</b>	<b>\$12.00</b>
Ale/8.2%/Kentucky	
<b>Modelo Special</b>	<b>\$9.00</b>
Lager/5%/Mexico	

## BEER BOTTLED & CANNED <sup>6</sup>

<b>Amstel Light</b>	<b>\$8.00</b>
Lager/3.5%/Netherlands	
<b>Bud Light</b>	<b>\$7.00</b>
Lager/4.5%/Missouri	
<b>Narragansett</b>	<b>\$7.00</b>
Lager/5%/Rhode Island	
<b>Montauk Watermelon Session Ale</b>	<b>\$9.00</b>
Sessions Ale/4.9%/New York	
<b>Duvel</b>	<b>\$15.00</b>
Belgian Strong Ale/8.5%/Belgium	

**Heineken 0.0 (Non-Alcoholic)****\$8.00**

European Lager/0%/Netherlands

**CIDER BOTTLED & CANNED** 3

---

**Magners****\$8.00**

Cider/4.5%/Ireland

**Down East****\$8.00**

Craft Cider/5.1%/Massachusetts

**Wolffer Estate 'No. 139'****\$11.00**

Dry Rose Cider/6.9%/The Hamptons, NY

**HARD SELTZER BOTTLED & CANNED** 1

---

**Nutrl****\$8.00**

Premium Vodka Seltzer/4.5%/Wisconsin