



STARTERS

TOWER OF TUNA TARTARE 21 *
yellowfin tuna, wontons, sesame dressing

BUFFALO WINGS 18
celery, carrots, blue cheese dressing

GUACAMOLE & CHIPS 18
made fresh daily

SHRIMP COCKTAIL 24 (gf)
jumbo shrimp, house cocktail sauce

HUMMUS AND PITA 16 (gf)
chickpeas, olives, paprika

SALADS

CAESAR 15
add chicken 6 or shrimp 8

LOBSTER SALAD 29
organic quinoa, onions, garlic & tomatoes, lobster, arugula, mango salad, lemon vinaigrette

SIDES 7
bacon / home fries / avocado
garlic spinach / mushrooms / mixed berries
truffle fries with parmesan **14**

BRUNCH CLASSICS

STEAK & EGGS 25
sliced steak, home fries, 2 eggs of any style

FARMERS MARKET OMELETTE 16
feta, mushroom, spinach, mesclun salad on the side

TIMES SQUARE OMELETTE 16
bacon, onion, mozzarella, mesclun salad on the side

AVOCADO TOAST 19
poached egg with freshly seasoned avocado spread on wheat toast

CRAB BENEDICT 24
poached eggs, hollandaise, guacamole, crabmeat

HUEVOS RANCHEROS 18
black beans, tortillas, scrambled eggs, avocado, salsa ranchera

BLUEBERRY FRENCH TOAST 22
blueberries, cream cheese, cornflakes crust

EGG SANDWICH 17
bacon, egg, cheese, muffin

BRUNCH PIZZA 19
egg sunny side, mozzarella, tomato sauce, bacon

ACAI BOWL 16
granola, bananas, mixed berries

HAVEN FAVORITES

HAVENLY CHICKEN 28
beurre blanc sauce, mesclun salad, fries

HAVEN SLIDERS 19
muenster cheese, dijonnaise sauce, potato bun

LOBSTER ROLL 30
fresh lobster, brioche roll & fries

MARGHERITA PIZZA 16
*tomato sauce, mozzarella, basil
add chicken 6 or prosciutto 6*

BOTTOMLESS BRUNCH

MIMOSAS/BELLINIS
[1 HOUR - \$29 per person]
When purchasing an entree

COCKTAILS 18

MOCKTAILS 10 *spirit free*

INNOCENT MOJITO

mint, lime, sugar, seltzer

VIRGIN APPLE MULE

apple juice, ginger beer, cinnamon

FALL PUNCH

apple cider, pineapple juice, ginger ale

CIELO Casamigos Tequila, Jalapeno, Cucumber & Cilantro

SOLSTICE Tito's Vodka, Strawberry Puree, Peach Liqueur, Champagne

MOJITO DE POIRE Bacardi, Mint, Pear Puree, Cassia syrup, Club soda

CLOUDTINI Grey Goose, Lychee Purée, St. Germain

GREEN TEA OLD FASHION Angels Envy, Green Tea, Choco Bitters

ORBIT Bombay Dry Gin, Thyme syrup, Basil, Lemon Juice

STAR SANGRIA Rosé Wine, Brandy, Juices, Fruits, Champagne

SAFE HAVEN Illegal Mezcal, Pineapple Juice, Agave, Tajin

RED SKY Cazadores Tequila, Hibiscus syrup, Cointreau, Agave

APPLE CIDER MULE Tito's Vodka, Apple cider, Cinnamon, Ginger beer

BEER 9

STELLA

CORONA

HEINEKEN

BROOKLYN LAGER

BUD LIGHT

SAM ADAMS SUMMER ALE

BLUE MOON

ANGRY ORCHARD TROPICAL

MONTAUK SEASONAL

HEINEKEN 00 N/A

WHITE CLAW HARD SELTZER LIME 8

LAGUNITAS 10

BUCKET OF BEERS

10 BEERS \$70

CHAMPAGNE & SPARKLING WINE

GLASS/BTL

CAPOSALDO PROSECCO \$16/ \$60

VAL D'OCA ROSÉ \$15/ GL

MOET IMPERIAL glass \$24/ GL

VEUVE CLICQUOT YELLOW LABEL \$150

VEUVE CLICQUOT ROSE \$175

MOET IMPERIAL \$150

MOET & CHANDON MAGNUM \$320

DOM PERIGNON \$375

LOUIS ROEDERER CRISTAL \$400

WINE

WHITE

GLASS/BTL

PINOT GRIGIO Barone Fini, Valdadige, Italy, 2020 \$13/48

SAUVIGNON BLANC Dashwood, Marlborough, New Zealand, 2021 \$15/52

CHARDONNAY Benziger, Sonoma, California 2019 \$16/55

RIESLING The Seeker, Mosel, Germany, 2019 \$48

ROSÉ

WHISPERING ANGEL Cotes Du Rhone, France 2020 \$16/65

RED

PINOT NOIR Layer Cake, Central Coast California 2019 \$15/55

MALBEC Altos del Plata, Argentina 2019 \$14/48

MERLOT Columbia Crest, Columbia Valley 2018 \$50

CABERNET SAUVIGNON Louis Martini, Sonoma County, 2018 \$16/60

CABERNET SAUVIGNON Napa Cellars, Napa Valley 2018 \$75

PITCHERS 60

(add flavor \$5)

MARGARITA

MOJITO

STAR SANGRIA 62

Red Sangria with fresh fruit

SHOT SKI – 4 SHOTS \$40

VANILLA SKY *vodka, coffee & almond liquor*

FIREBALL CIDER *fireball, apple cider, lemon*

LIQUID SUNSHINE *whiskey, peach liquor*

PUMPKIN KISS *Pumpkin pie vodka, Rumchata*