

# CATCH BRUNCH

## COLD

**JUMBO SHRIMP COCKTAIL 24**  
3PC (GF)

## SIGNATURE COLD

**TARTARE TRIO 33**  
SALMON, HAMACHI, TUNA  
TOBIKO, WASABI CRÈME FRAICHE

**SALMON BELLY CARPACCIO 27**  
WATERCRESS, SWEET & SOUR  
ONION, YUZU

**TRUFFLE SASHIMI 35**  
TUNA, HAMACHI, CHILI PONZU  
CAVIAR, BLACK TRUFFLE PURÉE

## SPECIALTY ROLLED

**MRC ROLL 22**  
SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

**HELLFIRE ROLL 22**  
SPICY TUNA TWO-WAYS, PEAR  
BALSAMIC

**CATCH ROLL 22**  
CRAB, SALMON, MISO-HONEY

**VEGETABLE KING ROLL 18**  
KING OYSTER MUSHROOM, CASHEW  
SPICY MISO (V)

(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

## EGGS

\*ALL EGGS ARE ORGANIC\*

**SHAKSHUKA 25**  
BAKED EGG, GROUND TURKEY, CRISPY ARTICHOKE, SPICED  
MEDITERRANEAN RAGU, FETA CHEESE, CHALLAH BREAD

**STEAK AND EGGS 33**  
6OZ CHARRED NY STRIP STEAK, 2 SUNNY-SIDE UP EGGS

**EGG WHITE OMELETTE 19**  
EGG WHITE OMELETTE, TURKEY BACON, ARTICHOKE, ARUGULA,  
CARAMELIZED ONIONS, GOAT CHEESE

## GREENS & GRAINS

**TUNA POKE BOWL 25**  
AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE, YUZU-CHILI,  
BROWN RICE, CRISPY TARO (DF)

**COCONUT KALE CHICKEN SALAD 25**  
POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO, ROASTED SWEET  
POTATO, QUINOA, AVOCADO, SHALLOT VINAIGRETTE (GF, DF)

**BABY GEM CAESAR SALAD 22**  
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS,  
LEMON PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

## SWEETS

**CINNAMON ROLL PANCAKES 21**  
BROWN SUGAR-CINNAMON SWIRL,  
CANDIED ALMOND, CREAM CHEESE FROSTING

**FRENCH TOAST 26**  
BLUEBERRY COMPOTE, BUTTER, MAPLE SYRUP

**THE ANYTIME WAFFLE TOWER 20**  
MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM,  
CHOCOLATE GANACHE, RASPBERRY JAM,  
TOASTED ALMONDS (GF)

## BREADS & SPREADS

**SMASHED ORGANIC AVOCADO TOAST 23**  
POMEGRANATE, ALMOND, PICKLED CHILI, HEIRLOOM TOMATO  
MEDIUM BOILED EGG, RADISH, SOURDOUGH BREAD  
(VEGAN UPON REQUEST)

**CROQUE MADAME 22**  
PORCHETTA, FONTINA, PECORINO, CALABRIAN CHILI BECHAMEL,  
SUNNY-SIDE EGG, PEPPERONI

**THE CLASSIC BURGER 26**  
8OZ CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE,  
PICKLES, RED ONIONS, MUSTARD MAYO

## HOT

**CRISPY SHRIMP 29**  
SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES 22/29**  
TUNA TARTARE, WASABI TOBIKO

**GRILLED SPANISH OCTOPUS 25**  
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

**MUSHROOM SPAGHETTI 27**  
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

**LOBSTER MAC & CHEESE 30**  
MAINE LOBSTER, MASCARPONE, BREADCRUMBS,  
GRATED PARMESAN

**SEARED AUSTRALIAN YELLOWFIN TUNA 39 (GF)**  
**SALMON A LA PLANCHA 36 (GF)**  
**GRILLED SHRIMP 35**

\*WILD CAUGHT

CHOICE OF SAUCE

KABAYAKI BUTTER • KALE PESTO (GF)  
JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

*Simply Cooked*

## SIDES

**APPLE SMOKED BACON 9**

**PARMESAN-TRUFFLE FRIES 17**  
VEGAN TRUFFLE AIOLI

**CHARRED BROCCOLINI 15**  
CHILI, GARLIC, LEMON (V, GF)

**TURKEY SAUSAGE 9**

## SUSHI

*Vegetarian Rolls 11*

TRUFFLE AVOCADO  
CUCUMBER SESAME  
EGGPLANT MISO

*Classic Rolls - Hand Rolls 16*  
6 PIECES PER CUT ROLL

SALMON AVOCADO  
SALMON JALAPEÑO  
SHRIMP AVOCADO  
SPICY BLUE CRAB  
YELLOWTAIL AVOCADO

YELLOWTAIL JALAPEÑO  
SPICY YELLOWTAIL  
TUNA AVOCADO  
TUNA JALAPEÑO  
SPICY TUNA

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

*Nigiri - Sashimi 13*  
2 PIECES PER ORDER

YELLOWFIN TUNA  
JAPANESE YELLOWTAIL  
SALMON  
SHRIMP  
IKURA

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

CORPORATE CHEF: HILARY AMBROSE JR. | EXECUTIVE CHEF: PAUL CASTRO | SUSHI CHEF: SOLOMON HALIM

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

@CATCH | #CATCHNYC | CATCHRESTAURANTS.COM

# BRUNCH COCKTAILS

\$19

## CLASSIC BLOODY MARY

HOUSE-MADE "BLOODY MUD",  
TOMATO JUICE, VODKA

## BELLINI

CHAMPAGNE, WHITE PEACH

## MIMOSA

CHAMPAGNE, FRESH ORANGE JUICE

## APEROL SPRITZ

APEROL, CHAMPAGNE,  
CLUB SODA

## PIMM'S CUP

PIMM'S NO. 1, CUCUMER, MINT  
FEVER TREE GINGER BEER

## COCKTAILS

\$20

### ONE TOO MANY

STRAWBERRY-INFUSED ABSOLUT ELYX,  
COCONUT, AVOCADO, LIME

### LUSH LEMONADE

GREY GOOSE, POMMEAU DE NORMANDIE,  
LEMON, VANILLA, FRESH-PRESSED  
APPLE JUICE

### SUNSET SPRITZ

CHANDON BRUT SPARKLING, NOLETS GIN,  
BLOOD ORANGE, DRY CURAÇAO,  
LILLET BLANC, AMARO NONINO

### KALI

JALEPEÑO-INFUSED HERRADURA,  
GRAND MARNIER, CAMPARI, PASSIONFRUIT, ORANGE

### YOU HAD ME AT ALOE

CASAMIGOS BLANCO TEQUILA,  
CHAREAU ALOE LIQUEUR, WATERMELON,  
BASIL SEEDS

### DETOX RETOX

VIVA XXXII JOVEN TEQUILA, MATCHA,  
FRESH CUCUMBER, MINT, LIME

### MEATPACKING MANHATTAN

WOODFORD RESERVE RYE,  
DRY CURAÇAO, CYNAR,  
RATAFIA CHERRY, LILLET BLANC

### PINEAPPLE TRAINWRECK

FINLANDIA VODKA, PINEAPPLE,  
TARRAGON, LEMON, PEYCHAUD'S

### GETTIN' FIGGY WIT IT

ILEGAL JOVEN MEZCAL,  
BLACK MISSION FIG, HONEY,  
ANCHO CHILI FOAM

### CATCH GIN & TONIC

BOMBAY SAPPHIRE EAT GIN,  
YELLOW CHARTREUSE,  
LEMON, HOUSEMADE TONIC

### MO'JITO MO'PROBLEMS

BRUGAL WHITE & ANEJO RUM,  
SANTA TERESA 1796, PRIVELAGE,  
TOASTED COCONUT WATER, MINT, LIME

### DIRTIER BASTARD

WOODFORD RESERVE BOURBON, GINGER,  
LIME, LEMON-TEA CORDIAL, SODA

## WINE BY THE GLASS

### Whites

LA PLAYA SAUVIGNON BLANC \$15  
CURICO VALLEY, CHILE, 2017

DOMAINE GERARD MILLET SANCERRE \$22  
FRANCE, 2017

SONOMA CUTRER CHARDONNAY \$19  
RUSSIAN RIVER VALLEY, CA, 2016

SKYFALL PINOT GRIS \$16  
COLUMBIA VALLEY, WASHINGTON, 2016

BALADINA ALBARIÑO \$17  
RIAS BIAIXAS, SPAIN, 2016

### Rose

VIE VITE EXTRAORDINAIRE \$17  
CÔTES DE PROVENCE, FRANCE 2018

### Bubbles

DOMAINE CHANDON BRUT \$16  
CALIFORNIA, NV

MOËT ET CHANDON \$27  
CHAMPAGNE, NV

VEUVE CLICQUOT YELLOW \$29  
CHAMPAGNE, NV

LUCA PARETTI ROSÉ \$17  
TREVISO, NV

### Reds

EDNA VALLEY PINOT NOIR \$16  
CALIFORNIA, 2017

CALLIA ALTA MALBEC \$17  
MENDOZA, ARGENTINA, 2018

NUMANTHIA TINTO DE TORO \$19  
TORO, SPAIN, 2014

UPPERCUT CABERNET SAUVIGNON \$20  
NAPA VALLEY, CA, 2017

PONZI "LR" PINOT NOIR \$22  
WILLAMETTE VALLEY, OREGON, 2017

**BEER 9** STELLA ARTOIS - HEINEKEN/LIGHT - ITHACA FLOWER POWER IPA - ALLGASH WHITE - OTHER HALF +\$1

## NON-ALCOHOLIC

ALL JUICES ARE MADE DAILY IN HOUSE

### THE EYE-OPENER 6

GINGER, LEMON,  
ORANGE, CAYENNE

### TOASTED ALMOND COFFEE 9

CALIFIA FARMS ALMOND MILK,  
ROASTED ALMONDS, VANILLA, ESPRESSO

### SAVANNA SIPPER 7

ENGLISH BREAKFAST TEA,  
WHITE PEACH, LEMON, AGAVE

### SKINNY B 7

BE MIXED CUCUMBER/LIME, CUCUMBER,  
SPARKLING WATER

### GREEN JUICE 9

KALE, CELERY, PARSLEY, APPLE,  
PINEAPPLE, ORANGE

## CATCH FAVORITES



SCAN FOR FULL WINE LIST

### Whites

344	HERMANN J. WIEMER DRY RIESLING, FINGERLAKES, NY 2018	\$65
414	JOSEPH DROUHIN MÂCON-VILLAGES, BURGUNDY, FRANCE 2018	\$60
408	CHÂTEAU DE BIROT SAUVIGNON BLANC/SEMILLON, BORDEAUX, FRANCE 2016	\$75
387	THE CALLING CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA 2017	\$90
404	LES TOURELLES DE LA CREE MONTAGNY 1ER CRU, BURGUNDY, FRANCE 2017	\$100
421	LADOUCETTE POUILLY FUME, FRANCE 2018	\$115
428	MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, CALIFORNIA 2017	\$120
322	ORNELLAIA "POGGIO ALLE GAZZE" TUSCANY, ITALY 2016	\$150
366	KISTLER "LES NOISETIERS" CHARDONNAY, SONOMA COAST, CALIFORNIA 2018	\$160
423	PETER MICHAEL "MA BELLE-FILLE" CHARDONNAY, KNIGHT'S VALLEY, CALIFORNIA 2017	\$250
424	BOUCHARD PÈRE & FILS CORTON-CHARLEMAGNE GRAND CRU, 2017	\$375

### Rose

902	VIE VITÉ EXTRAORDINAIRE CÔTES DE PROVENCE, FRANCE 2018	\$65
910	SMOKE TREE CALIFORNIA, 2018	\$70
902	FLOWERS SONOMA COUNTY, CALIFORNIA 2018	\$100
908	CHATEAU D'ESCLANS "LES CLANS", CÔTES DE PROVENCE, FRANCE 2017	\$165