

GENUINE

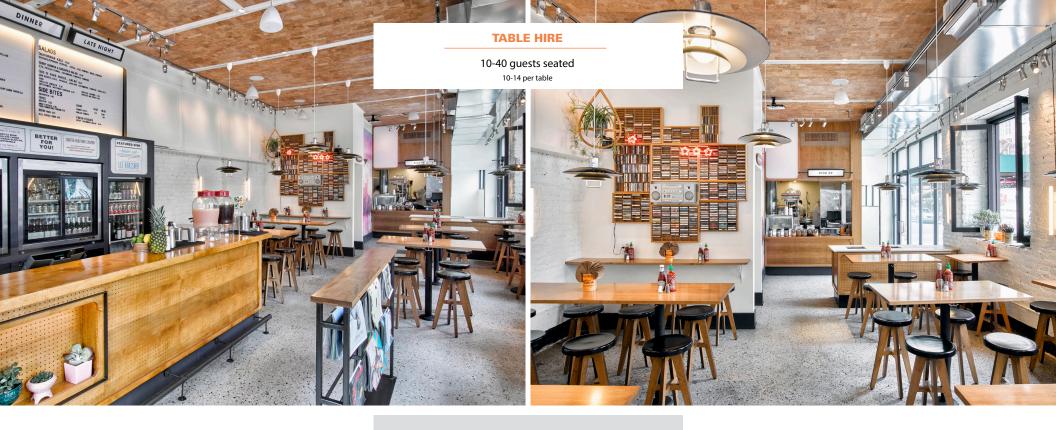
EVENT KIT

CONTACT DETAILS & HOURS

GENUINE Superette: 191 Grand St. (at Mulberry), NYC 10013 | 646.726.4633 HOURS: Mon – Sat 11am – 11pm. Sun 11am – 10pm

GENUINE Roadside: 600 11th Ave. (at Gotham West Market), NYC 10036 | 212.582.7941 HOURS: Mon – Thurs 11am – 11pm. Fri 11am – 12pm. Sat 8am – 12pm. Sun 8am – 11pm

INFO@EATGENUINE.COM WWW.EATGENUINE.COM



GENUINE SUPERETTE

ABOUT THE SPACE

GENUINE is a fast-fine California-inspired roadside eatery serving up coastal American classics with an international twist - with two locations in NYC. GENUINE Superette features a superstar line-up of culinary talents including Michelin-starred chef Brad Farmerie, internationally renowned mixologist, Eben Freeman, ice cream extraordinaire Sam Mason (of OddFellows) and a rotating award-winning chefs all of whom contribute a special touch to the menu.

A CATERED AFFAIR

Select from BOX OF MINI fried chicken sandwiches and burger slider, fries, salads, juices and more, set up to meet your every need, allowing you to relax and enjoy the evening.

CATERING MENU

-25 ppl

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lighter. healthier. crisgier.	Our Frylow cooking technology leads to 47.8 % FEWER CALORIES than traditional frying.		
WRAPS			
SELECT QUANTITY PER T		half (8-13 ppl)	full (15-25 pp)
SPICY CHICKEN marinated grilled chicken, lettuce, tomato, avocado ranch		48.00	72.00
CALI KALE buttermilk batter baby kale, pickle cucumbers, avoc	d onions,	0 48.00	0 72.00
SHRIMP pineapple salsa, charred jalapeño		0 52.00	0 78.00
SALADS			
SELECT QUANTITY PER	TRAY	half (8-13 ppl)	full (15-25 pp
FRUIT PLATTER pineapples, pap apples, strawbei		0 36.00	0 60.00
QUINOA SALAD quinoa, peppers herbs, celery	, chickpeas,	0 36.00	0 60.00
THIS IS YOUR HO little gem hearts avocado, cucum	, kale, baby spinach,	0 28.00	0 50.00

crispy shallots TOMATO SALAD tomatoes, cucumbers, feta cheese, 32.00 54.00 avocado, mint **GRILLED VEGGIE SALAD** carrots, parsnips, celery, zucchini, 38.00 62.00 mushrooms Dressings: Buttermilk Ranch, Miso Vinaigrette, Sherry Mustard Vinaigrette, all-star culinary lineup *** MICHELIN-STARRED CHEF DRINKS GURU BRAD FARMERIE EBEN FREEMAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

better. All GENUINE meats are for. ANTIBIOTIC/HORMONE-FREI you! AND HUMANELY RAISED				
TACOS				
SELECT QUANTITY PER TRAY half full (20 tacos) AHI TACOS 0 raw marinated tuna, border slaw, sambal mayo, avocado 72.00 CITRUS SHRIMP corn tortillas, pineapple salsa, border slaw, charred jalapeño mayo 68.00 125.00				
FRESH PRESSED ALL DAY JUICES BY MIXOLOGIST BEEN FREEMAN				
EMERALD kale, celery, cucumber, fennel, apple, lime, celery bitters, oleo saccharum				
48.22 COPPER carrot, orange, parsnip, turmeric, lemon, ginger shrub mix of 12 RUBY beet, fuji apple, parsley, lemon,				
GOLD pineapple, papaya, grapefruit, jalapeño, cilantro, lime, falernum				
SWEET TREATS				
SELECT QUANTITY >>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>				
CONTACT INFORMATION				
NAME				
PHONE NUMBER				
EMAIL ADDRESS				
DATE FOR CATERING DELIVERY				
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please email order to info@eatgenuine.com



GENUINE



CONTACT DETAILS & HOURS

GENUINE Liquorette: 191 Grand St. (at Mulberry), NYC 10013 | 646.726.4633 HOURS: Sun & Mon: closed, Tues & Wed: 6pm - midnight, Thurs-Sat: 6pm – 2am

INFO@EATGENUINE.COM WWW.GENUINELIQUORETTE.COM



GENUINE LIQUORETTE

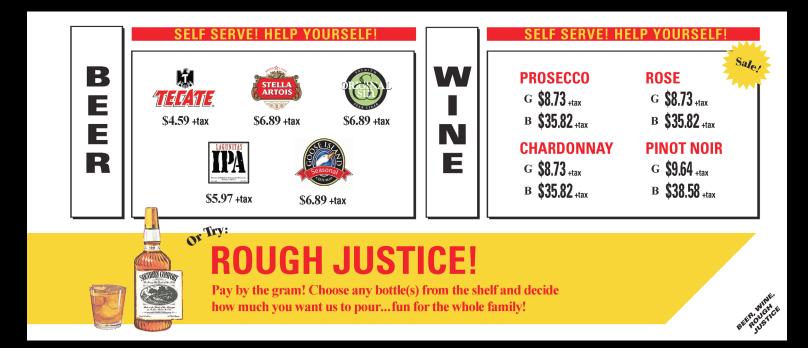
ABOUT THE SPACE

A subterranean extension of the recently-opened fast-fine restaurant, GENUINE Superette, GENUINE Liquorette is the first bar in the series of GENUINE establishments, preceded by GENUINE Roadside in Gotham West Market and GENUINE Superette, and features 750 different bottles of spirits. The cocktail bar strives to present a cheekier side to the serious cocktail bar movement by featuring less celebrated brands like Pinnacle, Jim Beam flavored whiskies, Midori and more. Designed by AvroKO, the space evokes the feel of a California, bodega-style liquor store complete with bottles of spirits lining the walls. The bar is open from 6pm-12am Tuesday-Wednesday, 6pm-2am Thursday-Saturday.

COCKTAILS:

Liquorette offers a full service bar with self-serve beer and wine, Cha-Chunker mixed drinks and a monthly rotating cocktail menu.











FOOD

Entire Genuine Superette menu is also available for large party pre-order or a la carte. No outside food is allowed on the premises, with the exception of Kosher or specific severe dietary restrictions.

MINIS

SINGLE STACK BURGER lettuce, tomato, house sauce

BUTTERMILK BATTERED CHICKEN SANDWICH apple/celeriac slaw, sambal mayo

SPICY SMOKEHOUSE BURGER bacon, smoked gouda, charred jalapeño mayo, chipotle bbq sauce

FRIED GREEN TOMATO SANDWICH avocado, lettuce, charred jalapeño mayo, butter toasted orwashers potato roll

BAJA STYLE AHITUNA TACOS raw marinated tuna, border slaw, avocado, spicy mayo, crispy corn tortilla

FORTHETABLE

BASKET OF MIXED FRIES classic, sweet potato with chill spice, aces high dill picke fires, hash wich

THIS ISYOUR HOUSE... SALAD little gem hearts, kale, baby spinach, avocado, cucumber, tomato, crispy shallots

ICE CREAM SANDWICHES

VANILLA BEAN salted caramel, chocolate pearls

CHOCOLATE CHUNK hot fudge, toasted coconut

MISO CHERRY butterscotch, toasted walnuts

EXTRA VIRGIN OLIVE OIL balsamic caramel, strawberry jam



TABLE RESERVATIONS

All table reservat ions are taken between 6:00pm–7:30pm, in which the majority of your party must be present. Table reservation is then yours for the evening.

DAY	GROUP SIZE	PRICE (food + bev minimum)
Tuesday - Wednesday	0-8	\$500
Tuesday - Wednesday	9-15	\$750
Tuesday - Wednesday	16-30	\$1000
Thursday - Saturday	0-8	\$500
Thursday - Saturday	9-15	\$1000
Thursday - Saturday	16-30	\$1250

BUYOUTS

Liquorette is available for private events and parties up to 60 people, Monday- Sunday. More than 60 people will require a buyout for Superette space for a combined space capacity of 130 people.

DAY	DURATION OF EVENT	PRICE (food + bev minimum)
Monday (6-8PM, 6-10PM, 6PM-12AM)	2hrs / 4hrs / 6hrs (full night)	\$2500 / \$5000 / \$7500
Tuesday - Wednesday (6–8PM, 6–10PM, 6PM–12AM)	2hrs / 3hrs / 6hrs (full night)	\$2500 / \$3500 / \$8000
Thursday - Saturday (6–8PM, 6–10PM, 6PM–2AM)	2hrs / 4hrs / 8hrs (full night)	\$2500 / \$7500 / \$12500
	DAY	PRICE (food + bev minimum)
Combined Space (Superrete and Liquorette)	Sunday - Wednesday	\$12000
	Thursady - Saturday	\$15000



PROGRAM OPTIONS

PRICE	\$150 PER PERSON	\$75 PER PERSON
NUMBER OF PEOPLE	10 People Minimum 25 People Maximum	10 People Minimum 12 People Maximum
PROGRAM	 45 Mins demo by Eben 45 Mins of Food (Slider options from Liquorette menu and fries) 45 Mins of open bar Chachunkers, Beer, Wine included any other alcohol would be charged on consumption 	 • 45 Mins demo by Eben • One cocktail after completion of class
TIME SLOTS	1:00 PM – 3:00 PM 3:00 PM – 5:00 PM 4:00 PM – 6:00 PM	1:00 PM – 3:00 PM 3:00 PM – 5:00 PM 4:00 PM – 6:00 PM