THE VIEW

AT LOKAL

Where the skyline meets the moment.

Set along the Hudson River with sweeping views of the Manhattan skyline, The View at Lokal is a waterfront gathering place shaped by the energy of Jersey City.

Seasonal cocktails, shareable bites, and an open-air atmosphere come together in a space designed for connection, conversation, and taking in the waterfront atmosphere a little longer.



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SIGNATURE COCKTAILS

23

BLUE HOUR

blended scotch, cocchi americano, house blueberry–lavender honey, fresh lemon, saline

EAST SIDE VERDE

house jalapeño–infused tequila, mezcal, genepy des alpes, aloe, fresh lemon

AFTERGLOW

bourbon, amaro nonino, earl grey reduction, crème de cacao, burnt orange honey

ROUGE LINE

london dry gin, house hibiscus–pomegranate syrup, cocchi rosa, fresh lemon, aquafaba

RISING TIDE

gin, vodka, fresh pineapple, ginger syrup, fresh lime, angostura, aquafaba

SKYLINE SPRITZ

gin, italicus rosolio di bergamotto, passionfruit liqueur, tonic, ube essence

ZERO PROOF

16

WILLIAM OWEN

fresh grapefruit juice, grenadine syrup, lemon juice, super foam, lemon ginger

HUGO ENSSLIN

pear purée, hibiscus syrup, pineapple juice, blackberry purée, lemon juice, hojicha tea

CLASSIC COCKTAILS 18

NEGRONI
vermouth, campari, gin

FRENCH 75
cava, simple syrup, lemon juice, gin

MANHATTAN
whiskey, vermouth, cherry bitters

MARGARITA
tequila, cointreau, lime juice, agave

LYCHEE MARTINI
vodka, st. germain, lychee puree

ESPRESSO MARTINI
espresso, kahlua, vodka

MINI SPRITZ TOWER 42

chilled spritz cocktails (4)
aperol or st-germain
served with citrus olives

BEER

DRAFT 12

JACK'S ABBY house lager
SIXPOINT CRISP pilsener
ITHREE 3'S BACK TO REALITY ipa

BOTTLES 12

STELLA european lager
LEFT HAND NITRO MILK stout
KRONENBURG pale lager
WEIHENSTEPHANER hefeweizen
SCHNEIDER WEISSE hefeweizen **16**



TO SHARE

OYSTERS min 6 — **24**
pomegranate-chili granita

GOLDEN POTATO MILLE-FEUILLE W/CAVIAR — **28**
crispy layered potato, cultured cream, caviar, chive

HAMACHI CRUDO — **24**
blood orange, pickled mustard seed, citrus oil

SALMON TARTARE CONES — **21**
cod roe mousse, cucumber, truffle dressing

CRISPY CHICKEN SLIDERS — **19**
herb aioli

MINI LOBSTER ROLLS — **26**
butter-poached lobster, sumac aioli, toasted brioche

STEAK CROSTINI — **28**
horseradish-crusted filet mignon, crispy shallot

THE VIEW SEAFOOD EXPERIENCE — **95**
east & west coast oysters, poached shrimp, mussels escabeche, lobster salad, tuna tartare
add caviar +30

TRUFFLE FRIES — **14**
aged parmigiano, herbs, tuffle oil

MINI CRAB CAKES — **24**
jumbo lump crab, remoulade, lemon

MEDITERRANEAN FLATBREAD — **18**
whipped ricotta, olives, pickled fresno chili

LAMB LOLLIPOPS — **28**
charred lamb chops, herb yogurt

GRILLED CHEESE & TOMATO — **18**
truffle aioli, cheddar, tomato dip

SUMMER SQUASH FRITTERS — **17**
zucchini, mint, dill, feta

SWEET

STRAWBERRY & CREAM CUP — **16**
mascarpone cream, macerated strawberries, cookie crumble, mint

ESPRESSO MARTINI TIRAMISU — **17**
tiramisu layered with espresso martini cream, cocoa, mascarpone