Post your favorite Grand Central pics on Instagram with #ShareGCT, and you could be featured by @GrandCentralNYC

ART CREDIT: John Gregor @john_g_nyc
Whether you’re grabbing a bite, shopping, or taking a train, you’ll discover it’s the people that make Grand Central so special.

**AMY TAMULONIS**
Pastry Chef, Magnolia Bakery

**GIUSEPPE GAETA**
Head Chef, Cipriani Dolci

**HIEU TU (“TU”), TUAN Q. TRUONG (“TQ”), & HUE LAI (“LAI”)**
Building Services Custodians, MTA Metro-North Railroad

**AMY TAMULONIS**
Pastry Chef, Magnolia Bakery

How long have you worked in Grand Central? I’ve worked at Magnolia Bakery for five years. How long have you been a pastry chef? Ha! I’m self-taught and developed my skills working at various bakeries. I’ve worked in the industry for six years. What’s your favorite dessert to make? Magnolia’s S’mores Cake; it’s the perfect embodiment of campfire s’mores with graham cracker cake layers, dripping chocolate, and fluffy meringue icing. What takes the longest or is the most difficult to create? The signature swirled cupcake. Our trademarked swirl can take over 40 hours to learn and perfect. What’s something about Magnolia Bakery that you wish people knew? All of Magnolia’s locations produce their own products on-site in small batches throughout the day. Our products are always fresh and made from non-processed ingredients. What do you love most about working at Grand Central? The clientele! Because we’re a train station, we always have a diverse community of people coming through.

**GIUSEPPE GAETA**
Head Chef, Cipriani Dolci

How long have you worked in Grand Central? I’ve worked at Cipriani Dolci as head chef for about three years. How do you travel to work? I usually ride my bike. How many years have you been cooking? I was trained in Italy, and I’ve been cooking for 26 years. I started learning from my parents when I was about 10. What’s your favorite dish to make? Anything involving seafood. I’m originally from Southern Italy near the Amalfi Coast, so seafood reminds me of my roots. I love our spaghetti with white clam sauce. This dish only has three ingredients: good pasta, fresh clams, and olive oil. It’s simple, but very delicious! The risotto special is also one of my favorites. What is the most rewarding thing about your job? I strive to ensure our guests have thoroughly enjoyed their experience at Cipriani. There are a lot of restaurants to choose from, so I take a lot of pride when people tell me their food was delicious. How many entrees do you make on a busy day? About 250 a day.

**HIEU TU (“TU”), TUAN Q. TRUONG (“TQ”), & HUE LAI (“LAI”)**
Building Services Custodians, MTA Metro-North Railroad

How long have you worked at Grand Central?
Tu: 31 years. TQ: 29 years. Lai: 28 years. Over 85 years at Grand Central combined! Where are you from originally? TQ: We’re from the Vinh Long province in Vietnam. Tu and I are brothers and Lai is a family friend. My other now-retired brother Phuoc (“PQ”) first started working here in 1985 soon after Metro-North was founded. After a few years, he invited the three of us to come work at Grand Central. What do you like about working here?
Tu: I like to make sure that Grand Central looks clean and pristine. It makes me happy to see the Terminal look its best. Lai: I love to operate the heavy machines, such as the power wash machine. My official title is “Machine Operator.” TQ: We take a lot of pride in our work to preserve and maintain this historic building. Don’t be surprised if we take out a toothbrush to get the job done. We must make sure every detail is cleaned to perfection. How would you describe each of your personalities?
Lai: All three of us would describe our personalities as happy. We’re very appreciative to work in the USA for the MTA. Is there a part of the building that you’re most proud to maintain? Tu: I like special project assignments on historic elements like the Information Booth clock and kiosk, or the brass on the ticket windows and platform handrails. I like to make sure every detail shines. Any interesting memories of working here over the years? TQ: The most surprising thing about working here is seeing the remarkable transformation of this building. For example, the Dining Concourse used to be a dark and dingy waiting area, and has since become a foodie destination. Lai: We’ve also been here through memorable dates when folks have been stuck here for extended periods: the blackout in 1993, the huge snowstorm in 1996, and Hurricane Sandy in 2016. What’s your favorite thing to see in the Terminal?
Lai: I love to see the awe on people’s faces when they enter the building for the first time. Sometimes people will approach me with questions about the Terminal, and I enjoy helping them when I can. Where do you like to eat/drink in the Terminal?
Tu: I like Starbucks and Chirping Chicken. TQ: I also like Starbucks, and I’ll occasionally grab a burger and fries at Shake Shack. Lai: Again, Starbucks! And I’ll usually go to Shiro of Japan if I’m getting lunch.
OFF MENU
CAN YOU KEEP A SECRET?

Become a Grand Central foodie insider with these little-known Dining Concourse treats not found on the menu.

LA CHULA & LATINERIA
Celebrate Taco Tuesday any day of the week! Order up a couple of unlisted items from Chef Julian Medina. At La Chula, the Taco Arabe — with pork pastor, melted cheese, salsa morita, pineapple, onions, and cilantro on a flour tortilla — or the Fajita de Alambre — with steak, peppers, onion, bacon, melted cheese, guacamole, Mexican crema, and a side of flour tortillas — are both available to those in the know. And next door at Latineria, they make a Bacon, Egg, and Cheese Empanada — but only 30 a day, so get there early.

Other “secret” menu items include:
- At CENTRAL MARKET NEW YORK you have the option to “Build Your Own” sandwich from any ingredients available. This includes the option of using their famous Carving Station meats, which change daily.
- At SHAKE SHACK, they have the Shack-cago dog (a hot dog minus the dog, instead you get extra veggies!), the grilled cheese, a Root Beer Float, or the Quad Burger (with four patties).
- At TRI-TIP GRILL offers a Chicken Caesar Wrap and a Jammin’ Salmon Sandwich.
- In the morning, stop by ZARO’S FAMILY BAKERY and get The Scotty: an eight grain bagel, scooped, and double-toasted with vegan cream cheese, tomato, and onion (below). Or go for a lunch crossover with the Croissant Hot Dog.
- SHIRO OF JAPAN allows customers to mix and match three types of soups — Tonkotsu (pork broth), Miso, and Soy (chicken broth). While there isn’t a veggie ramen per se (the soups all contain animal stock, fyi), you can add vegetarian items like inari (fried tofu) and double up on the veggies — things like broccoli, seaweed, and pickled ginger.

ART BIRD & WHISKEY BAR
Chef Art Smith lets us in on a few menu secrets, from a ‘naked’ or lettuce-wrapped sandwich for those who don’t want bread, to a mac-and-cheese-topped chicken sandwich... no side required.

For breakfast, the Sausage, Egg, and Cheese Sandwich can be smeared with their Pimento Cheese Spread. At happy hour, they offer Aperol Spritz, Tito’s and Soda, and a cocktail of the day — all items you won’t find on the everyday menu.

MAGNOLIA BAKERY
Just want the icing? Stop by for an “icing shot.” Choose the Pastel Vanilla Buttercream, available in a variety of colors, or the Chocolate icing in either a small or medium container. Or ask to have extra icing added to one of their famous cupcakes.

GOLDEN KRUST PATTIES
If you want a fruity combination of flavors, have a tropical slushie with a twist. Instead of just the Piña Colada or Mango flavors, ask for the two to be mixed. Every sip is a trip to the tropics.
Digital Content Creator @bygracelee put together this great summer look from The Shops at Grand Central.

“It’s simple, but bold. A good jumpsuit is not only a power move, but the perfect transitional item for the summer, easily taking you from a day to evening look. I always incorporate a few statement pieces, such as these fun bright blue earrings and the circular bag. The over-sized earrings elevate the look of the simple navy jumpsuit. The bag helps tie the look together; it’s small enough for a woman on the go in the city, but big enough to carry all the essentials. I love the way the glasses and the watch fit into the look, because even small accessories have a way of adding big personality. The tortoise shell of the glasses and the marbled rose gold in the watch are very timely details that stand out.”

CÉLINE
SUNGLASSES
Grand Central Optical
$519

BARE HIGH
BLOCK-HEEL
BOW SANDAL
Banana Republic
$76

“The Terminal is a place where people are exploring, commuting, shopping, eating—it’s a very New York experience. There’s a lot to do, and it’s a fun place to shop and to feel connected to the energy of the city.”

Find your style at THE SHOPS AT GRAND CENTRAL
DESTINATION COFFEE

The best of NYC coffee is at Grand Central. Try them all to find your favorite roast.

IRVING FARM NEW YORK: From their first coffee shop in Gramercy Park, Irving Farm New York has expanded to eight locations across Manhattan, including one very buzzy spot in the Graybar Passage — across from Track 11.

JOE COFFEE COMPANY: This New York pioneer of artisan coffee is a proud innovator and leader of the growing specialty movement. You'll find them brewing their magic in our Lower Level Dining Concourse near Track 105.

BROWNSVILLE ROASTERS: Located in Great Northern Food Hall in Vanderbilt Hall, Brownsville Roasters treats their coffee bean like the seasonal product it is, which is why you'll see their coffee menu change throughout the year.

OREN’S DAILY ROAST: Walk through Grand Central Market and follow the aroma of Oren’s Daily Roast with a wide selection of specialty coffee beans for takeaway that are freshly roasted daily at the company’s factory in Jersey City.

JOYCE’S KOSHER DELICATESSEN/DAIRY: This iconic coffee brand is about doing two things: sharing great coffee with their friends and helping make the world a little better. You’ll find your favorite Starbucks blend next to Track 37.

CAFÉ GRUMPY: At the Lexington Avenue entrance to the Lexington Passage, Cafe Grumpy makes delicious espresso, brewed coffee (batch brew and by the cup), and locally-sourced pastries. They also have a standing bar that runs along the passageway windows.

MORE COFFEE-SERVING GRAND CENTRAL MERCHANTS:
- ART BIRD AND WHISKEY BAR
- CENTRAL MARKET NEW YORK
- DOUGHNUT PLANT
- FINANCIER PATISSERIE
- GREAT NORTHERN DELI
- JACQUES TORRES ICE CREAM
- MAGNOLIA BAKERY
- MENDY’S KOSHER DELICATESSEN/DAIRY
- SHAKE SHACK
- TARTINERY
- TASTE NY
- ZARO’S FAMILY BAKERY

JOIN US TO CELEBRATE NATIONAL COFFEE MONTH ON AUGUST 13 in Vanderbilt Hall. Discover your favorite brew by trying a flight of coffee samples from each of Grand Central’s participating vendors or get a full cup of coffee for only $1. Visit grandcentralterminal.com/events for event details.
**GRAND CENTRAL DIRECTORY**

**SHOPS, RESTAURANTS, MARKET**

**CASUAL DINING**
- Art Bird and Whiskey Bar
- Café Spice
- Central Market New York
- Chirping Chicken
- Eta Pita
- Frankies Dogs On The Go
- Golden Krust Patties
- Great Northern Deli/Danish Dogs
- Great Northern Food Hall
- Hale and Hearty Soups
- Jacques Torres Ice Cream
- La Chula
- Latineria
- Mendy’s Kosher Delicatessen/Dairy
- Prova Pizzabar
- Shake Shack
- Shiro of Japan
- Tartinery
- Tri Tip Grill
- Wok Chi Chinese Kitchen
- Zaro’s Family Bakery

**FOOD & BEVERAGE SHOPS**
- Beer Table To Go
- Beverage Bar
- Central Cellars
- Jacques Torres Chocolate
- Juice Press
- Neuaus Belgian Chocolate
- Oliviers & Co.
- Taste NY
- Café Grumpy
- Doughnut Plant
- Financier Patisserie
- Irving Farm New York
- Joe Coffee Company
- Magnolia Bakery
- Starbucks
- Zaro’s Family Bakery

**GRAND CENTRAL MARKET**
- Bien Cuit
- Cериello Fine Foods
- Dishes at Home
- E.A.T. Gifts
- Eli Zabar’s Bread & Pastry
- Eli Zabar’s Farm to Table
- Li-Lac Chocolates
- Murray’s Cheese
- Oren’s Daily Roast
- Pescatore Seafood Co.
- Spices and Tease
- Sushi by Pescatore

**GRAYBAR PASSAGE KIOSKS** *(May – July 31)*
- Ambica New York
- MPR
- Moleskine
- PlayHardLookDope
- Saskia
- Victoria Bekerman

**RETAIL SHOPS**
- Apple Store
- Aveda Experience Center
- Banana Republic
- Cursive
- Dahlia
- Devialt
- diptyque
- Grand Central Optical
- Hudson News
- Inaya
- Jet Set Candy
- Kidding Around Toys
- L’Occitane
- LoveThyBeast
- MA+C Cosmetics
- New York Transit Museum Gallery
- Annex & Store
- Origins
- Papyrus
- Rite Aid
- Rituals
- Swatch
- Tia’s Place
- TUMI
- vineyard vines

**COFFEE & BAKERIES**
- Café Grumpy
- Doughtnut Plant
- Financier Patisserie
- Irving Farm New York
- Joe Coffee Company
- Magnolia Bakery
- Starbucks
- Zaro’s Family Bakery

**FINE DINING & COCKTAILS**
- Agern
- The Campbell Bar
- Cipriani Dolci
- Grand Central Oyster Bar & Restaurant

**SERVICES**
- Audio & Guided Tours
- Central Watch
- Chase ATM
- Grand Central Racquet Leather Spa
- Vanderbilt Tennis Club *(4th floor access via elevator)*

**LATINERIA**
Acclaimed chef Julian Medina has added another popular brand to his growing roster of Mexican and Latin restaurants. Latineria is open in the Dining Concourse next to Medina’s taqueria, La Chula. This fast-casual concept specializes in traditional Latin cuisine, serving a menu of Homemade Empanadas — such as Chicken Tinga, Ham and Cheese, Colombian Beef and Potato, or Cheese and Corn — to an addictive traditional Cubano or Chicken Sandwich with avocado mayonnaise and queso blando.

**JET SET CANDY**
Opening in July in the Lexington Passage, the travel-inspired jewelry company offers a premium line of travel souvenirs. Each piece in Jet Set Candy’s collectible, destination-specific line of charms, chains, cuffs, bracelets, rings, earrings, key rings, and pendants is designed and meticulously crafted in quality sterling silver, 14k vermeil, or solid gold.

**LOVETHYBEAST**
What started out as just an e-commerce store, LoveThyBeast is opening a new retail location in the Lexington Passage this summer. LoveThyBeast features the brand’s collection of pet carriers and dog beds — as well as exclusive store-only designs. Additionally, it will include select merchandise from other like-minded pet-accessory designers, leading holistic feed suppliers, and a curated treat bar with premium ingredients.

**REOPENINGS:**
- **WARBY PARKER** — Now open in the 42nd Street Passage
- **MOLESKINE** — Reopening this Summer in the Lexington Passage
- **INNASENSE** — Reopening as INAYA this Summer in the Lexington Passage
- **TUMI** — Reopening this Summer in the Lexington Passage
- **LEATHER SPA** — Second location opening this Fall in the Graybar Passage

**CONNECT WITH US**
For Grand Central news and updates, sign up for our weekly newsletter at grandcentralterminal.com

LIKE US, TWEET US, ❤️ US, WATCH US

#ShareGCT
SUMMER IS SERVED

Grand Central Market has all the freshest flavors you need for a BBQ, dinner party, or picnic. Add these summer picks to your shopping list:

1. Ceriello Fine Foods
   Sirloin Burger $8.99/lb.
2. Spices and Tease
   Special Red Meat Spice Mix $7.50
3. Oliviers & Co.
   White Truffle Aroma Olive Oil $32
4. Eli Zabar's Farm to Table
   Tomatoes $10.99/lb.
5. Ceriello Fine Foods
6. Spices and Tease
   Truffle Salt $13, Special Seafood Spice Mix $8.50
7. Pescatore Seafood Co.
   Salmon Fillet $22.99/lb.
8. Sushi by Pescatore
   Edamame $3.99
9. Dishes at Home
   Balsamic Beet Hummus or Jalapeno Cilantro Green Hummus with Dishes Pita Chips (To-Go Cup) $4.95 ea.
10. Oren's Daily Roast
    Sparkling Cold-Brew Coffee $4 ea.
11. Dishes at Home
    Edamame with Shiitake Mushrooms & Cranberries $7.95 1/2 lb.
12. Eli Zabar's Bread & Pastry
    Brioche Bun 6pk Hamburger $8.95
13. Li-Lac Chocolates
    Chocolate Covered Pretzels $17/box, Chocolate Fudge $23.70/box
14. Bien Cuit
    Baguette $4, Tote Bag $15
15. E.A.T. Gifts
    Lettuce Melamine Plate $8.50
17. Sushi by Pescatore
    Tuna & Avocado Sushi $8.99
18. Murray's Cheese
    Pre-made Murray's Snack Trays $24.99
19. E.A.T. Gifts
    “Yay” Napkins $8, “Strawberry” Napkins $7.50
20. Bien Cuit
    Plum Coriander Danish $5.25
21. Eli Zabar's Farm to Table
    Fruit Bowl prices vary
22. E.A.T. Gifts
    Bowl $7.50

Enter the Market east of the Main Concourse by Track 19 or on Lexington Ave. at E. 43rd St.
MON – FRI: 7AM – 9PM, SAT: 10AM – 7PM, SUN: 11AM – 6PM
Cocktail, Anyone?

Shaken or stirred, there’s nothing like a refreshing beverage in one of the most beautiful buildings in the world! From meeting your friends to schmoozing a client, it’s the best spot for cocktails in town.

“For me the Oyster Bar & Restaurant is quintessential NYC. The space is one-of-a-kind — the old-school counter and that gorgeous ceiling! As a kid I loved the fish and chips (I still love them), but now I always do raw bar selection, and without fail, I get the Oysters Rockefeller. Add a dirty martini and I’m happy as a clam (or an oyster!)”

— Peter Som
New York, New York

“I like grabbing a quick bite and drinks with friends at Grand Central because it’s so convenient, and you definitely get your money’s worth. I was thrilled when I found out that Tartinery was opening — their menu is so good. I especially love to order the Tokyo Garden this time of year because it’s so refreshing.”

— Remcy Dumaquita
New York, New York

“My friend, a former student at the Singapore Culinary Institute of America (aka a true foodie), recommended Agern and told me I had to go. It was a 10/10! Our server was just marvelous, and the Strawberry Rhubarb drink was great.”

— Haiqal Hisham, Singapore

“Shaken or stirred, there’s nothing like a refreshing beverage in one of the most beautiful buildings in the world! From meeting your friends to schmoozing a client, it’s the best spot for cocktails in town.”

— Peter Som
New York, New York

“The Campbell is a nice option for people like me who work in midtown. I love how iconic the space is — my fiancé and I went because we were celebrating getting married in a few weeks. Since he works downtown, it was a great excuse for us to finally explore midtown! He and I both had their classic dirty martinis, which were great. The bartender was awesome, too!”

— Rica Gomez
Avenel, New Jersey

Pull up a chair and have a drink:
- Agern
- Art Bird & Whiskey Bar
- The Campbell Bar
- Cipriani Dolci
- Grand Central Oyster Bar & Restaurant
- Great Northern Food Hall – The Bar
- Prova Pizzabar
- Tartinery

Or grab one for takeaway:
- Beverage Bar
- Beer Table To Go
- Café Spice
- Central Cellars
- Central Market New York
- Great Northern Deli
- Frankies Dogs On The Go
- Rite Aid
- Shake Shack
- Shiro of Japan
- Taste NY
- Tri Tip Grill
- Wok Chi Chinese Kitchen
- Zaro’s Family Bakery
SCAVENGER HUNT

1. How many of the Vanderbilt Hall chandeliers float above Great Northern Food Hall?
   ___________________________

2. What color are the bar stools in Taste NY?
   ___________________________

3. There is a large black and white photo of a boy on the wall of Prova Pizzabar. What is he eating?
   ___________________________

4. Which shop in the Lexington Passage displays a gumball machine?
   ___________________________

5. What two animals are featured on the floor in front of Murray’s Cheese?
   ___________________________

6. What animal is depicted in the stonework on the walls flanking Irving Farm New York?
   ___________________________

PICK UP YOUR PRIZE

Tuesday, July 2, 12-2PM
Wednesday, July 10, 4-6PM
Thursday, July 18, 12-2PM

At the Station Master’s Office, near Track 35, with your completed answers to get a free Grand Central tote bag* and to be entered to win a prize pack of goodies from The Shops at Grand Central!

Good Luck!

*Limit one per person.

Need help?
Visit grandcentralterminal.com/scavengerhunt to get a directory map of the building and more info about prizes.
It’s summer in the city, and we’ve got everything you need to look—and stay—cool on your commute.

1. Li-Lac Chocolates
   6” Chocolate Empire State Building $16
2. Irving Farm New York
   Tumbler Traveler Mug $29
3. Joe Coffee Company Specialty Instant Coffee $18-20
4. Doughnut Plant
   Special PRIDE doughnut $4.75
5. vineyard vines
   On-the-Go Pants, Khaki color $125
6. Moleskine
   Metro Slim Backpack $109
7. Central Watch Dan Henry
8. Leather Spa
   Deodorizer $8.95
9. Warby Parker
   Brady Eyeglasses in Black Matte Eclipse $95
10. Origins
    A Perfect World Cleanse $26, Drink Up 10 Min. Mask $26, A Perfect World SPF 40 Moisturizer $45
11. Li-Lac Chocolates
    6” Chocolate Statue of Liberty $16
12. Tia’s Place
    Floral Faux Shirt Dress $68
13. Oren’s Daily Roast
    Insulated bottle $18
14. Diptyque
    Eau De Minthé eau de parfum 75ml $165
Play harder!

How will you make this the best Summer yet? Bring on the treats, bring on the fun!

2. Warby Parker Downing Sunglasses in Whiskey Tortoise $95
3. Central Watch Tissot T Race Cycling $495
4. Cursive Traveling Wood Backgammon Board $145
5. Central Market New York Ruffino
7. vineyard vines Stripe Chappy Trunks $89.50
8. Leather Spa Waxed Shoe Laces $5 each
9. Inaya Pearl Leaf Lariat Necklace $425
10. Tia’s Place Spring Blooms Monokini $85
11. Doughnut Plant Special PRIDE doughnut $4.75
12. Central Cellars Wolffer Estate Summer in a Bottle Rosé 2018 $34.94
13. Sushi by Pescatore Sashimi $14.99
14. Frankies Dogs On The Go Monthly Special “Frankie goes to Dusseldorf” (pork and beef bratwurst, sweet red cabbage, and grainy brown mustard on a pretzel bun) $6.95
Getaway! with Metro-North

Daytrip to New York City, Connecticut and the Hudson Valley for less on Metro-North. Buy discount rail and admission Getaway packages to popular tours, attractions and events.

With more than 122 stations throughout the region, Metro-North can get you to/from Grand Central Terminal in Midtown Manhattan safely, reliably, even late at night.

Click on Deals and Getaways at www.mta.info/mnr.

Metro-North Group Travel

Offers reduced rates for groups of 10 or more traveling during off-peak hours on the Harlem, Hudson and New Haven Lines.

Click on Group Travel at mta.info/mnr/getaways

MTA Metro-North Railroad GROUP TRAVEL
YOU’RE INVITED

TASTE OF GRAND CENTRAL MARKET

TUESDAYS IN JUNE: JUNE 4, 11, 18, 25
2-3PM | GRAND CENTRAL MARKET

It’s $2 Tuesdays at Grand Central Market in June!
Stop by for select items on sale for only $2 from Grand Central Market merchants.

CHANGING SIGNS, CHANGING TIMES: A HISTORY OF WAYFINDING IN TRANSIT

JULY 18-NOVEMBER 6
NEW YORK TRANSIT MUSEUM GALLERY ANNEX

This exhibit considers how signage in New York’s transit system has continually evolved to convey information quickly and clearly, and to help customers find their way.

NATIONAL COFFEE MONTH CELEBRATION

AUGUST 13
VANDERBILT HALL

Grand Central coffee shops represent the best of NYC coffee. Celebrate National Coffee Month with a pop-up café, flights of coffee samples, and full cups of coffee for only $1 from participating vendors. Visit website for event details.

TRICK OR TREAT THE TERMINAL

SUNDAY, OCTOBER 27
11AM-2PM | THROUGHOUT GRAND CENTRAL

Bring the kids in costume for trick-or-treating, giveaways, and special activities.

THE NEXT GRAND EVENT IS COMING SOON

Don’t miss out! Browse new events and event updates at grandcentralevents.com
Have a grand event idea? Get in touch! info@grandcentralterminal.com

Events subject to change.