

Bean's & Lager

3301 36th Ave Corner of 33rd Street & 36th Avenue 11106-1941 · +17183925777 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 16

Risotto Fritters	\$5.00
Deep-fried risotto balls with spicy mayo	
Ricotta Toast	\$5.00
Whipped ricotta on sour dough bread with sweet potato chips	
Mix Olives and Pita Bread	\$6.00
Assortment of Kalamata, Dry Black Greek, Spanish, Picholine, Nicoise, & Cerignola Olives with Olive Oil and Chili Flakes	
Brussel Sprouts	\$6.00
crispy brussel sprouts served with parmesan cheese and chili flakes	
Chicharon	\$7.00
Chicharron fried pork belly cubes with sautéed in lemon chili	
Golden Beets with Smokey Eggplant Dip	\$7.00
Roasted golden beets served with eggplant dip and toasted bread	
Chicken Wings	\$11.00
Deep Fried Wings with Salt & Pepper Flakes, Ground Cumin, Scallions and our Special Sticky Chili Sauce	
Charred Asparagus	\$11.00
charred asparagus served with snap peas, mint, citrus and yogurt	
Sliders	\$11.00
Three Black Angus Sliders on a Brioche Bun (Provolone, Swiss, Mozzarella or American add .75 each) (Add French Fries or Sweet Potato Fries 3.50 each)	
Roasted Bone Marrow	\$9.00
Roasted beef marrow bone-spiced and served with toasted bread	
Shishito Peppers	\$11.00
Blistered and served with Crème Fraîche. Average 1 out of 10 peppers are spicy!	
Fish & Chips	\$13.00
Deep-Fried Beer battered Codfish with French Fries	
Short Ribs	\$15.00
Korean-cut and grilled with our house slaw	
Grilled Shrimp Skewers	\$14.00
cherry tomatoes, charred scallions and jalapeño crema	

Fried Calamari	\$17.00
Spicy Tomato Sauce and Tartar Sauce	
Grilled Octopus	\$22.00
Grilled Octopus cooked with White Wine, Onions, carrots and Garlic served with Crushed Lemon Potatoes	

SOUP & SALAD 6

Butternut Squash Soup	\$12.00
Served with apple, pumpkin seeds, ginger and coconut milk.	
Seafood Bisque Soup	\$16.00
New Zealand Mussels, Little Neck Clams, Dry Sea Scallops, Shrimp and Calamari Seasoned with Onions, Saffron, Celery and White Wine 14	
Caesars Salad	AVAILABLE OPTIONS
Romaine Lettuce and Caesars Dressing	\$10.00
	Grilled Chicken: \$6.00
	Salmon Add: \$8.00
	Shrimp Add: \$8.00
Mix Green Salad	AVAILABLE OPTIONS
Mesclun Lettuce with Fennel, Radish, Carrots, Avocado, Cherry Tomatoes topped with Honey Mustard Vinaigrette	\$12.00
	Grilled Chicken Add:
	\$6.00
	Salmon Add: \$8.00
	Shrimp Add: \$8.00
Greek Salad	AVAILABLE OPTIONS
Romaine Lettuce with Olives, Feta Cheese, Red Onions, Cucumber, Tomato served with Red Wine Vinegar and Olive Oil	\$14.00
	Grilled Chicken Add:
	\$6.00
	Salmon Add: \$8.00
	Shrimp Add: \$8.00
Cobb Salad	AVAILABLE OPTIONS
Romaine Lettuce, Tomato, Bacon, Chicken Strips, Hard Boiled Egg, with Blue Cheese Dressing, Shallots, Olive Oil & Balsamic Vinaigrette	\$14.00
	Salmon Add: \$8.00
	Shrimp Add: \$8.00
	Grilled Chicken: \$6.00

OUR BURGERS 3

Black Angus Burger	\$10.50
Angus Burger served with Caramelized Onions Brunoise, and/or Mustard Mayo (Provolone, Swiss, American, Mozzarella, or Bacon Add .75ea) (Mushroom, Avocado or Egg Add 1.50 each) (French Fries or Sweet Potato Fries 3.50 each)	
Mediterranean Chicken Burger	\$11.00
Chicken Patty served with Caramelized Onions, Lettuce, Tomato, Sriracha Mayo, and Avocado with your Choice of Pita Bread or Brioche Bun (Add French Fries or Sweet Potato Fries 3.50 each)	

Veggie Burger	\$12.00
Beyond Burger made with Pea Plant and Colored with Red Beets served with Caramelized Onions and Avocado (French Fries or Sweet Potato Fries 3.50 each)(Vegan Cheddar-made with Tapioca & flavored with Turmeric add 1.00) (Soy Smart Bacon add 2.00)	

BRUNCH 10

Bottomless Brunch

Unlimited Drink per guest for Up to 2 Hours. Choice of Bloody Mary, Bellini, or Mimosa - Available for Sat & Sun Brunch Only with selection of entree. Also White, Red or Rose Sangria Pitcher \$19 ea

Egg Omelet - Any Style or Combination	\$8.00
(Add Provolone, Swiss, Mozzarella, Ham or American Cheese .75ea) (Add Bacon 1.00) (Add Mushrooms, Avocado, or Mesclun Greens 1.50ea) Add Corned Beef 2.00) (Add Pastrami 2.50)	

Spanish Omelet	\$11.00
spanish sausage, red peppers, spanish onions and monterey jack cheese	

Veggie Omelet	\$11.00
goat cheese, zucchini, red pepper and yellow squash	

Eggs Avocado	\$12.00
Eggs(Any Style) and Slice Avocado served with Multi-Grain Toast and Arugula Salad	

French Toast	\$12.00
Two Slices of French Toast served with Our Special Yogurt, Seasonal Compote and sprinkled with Powdered Sugar	

Blueberry Pancakes	\$14.00
stack of french style pancakes served with blueberry consume, maple syrup and fresh blueberries and strawberries	

Eggs Benedict	\$16.00
choice of spinach, prosciutto or smoked salmon served with mixed green salad and choice of roasted potatoes or home fries	

Chicken & Waffles	\$17.00
Home-made Waffles and Deep-Fried Chicken Breast, wing and thigh served with Our Special Yogurt, Seasonal Compote and Maple Syrup	

Steak and Eggs	\$19.00
NY Strip Steak topped with Egg (Any Style) served with French Fries	

DINNER ENTREES 12

Mushroom Risotto	\$11.00
crimini mushroom, chives, mascarpone, arborio rice, shallots in white wine	

Gnocchi	\$13.00
italian potato dumplings served with italian sausage and edemame	

Sole Piccata	\$14.00
Filet of Sole Served with Roasted Potato, Grilled Asparagus and Lemon Basil Sauce	

Salsa Verde Chicken	\$19.00
French-cut half chicken served with roasted maple carrots and salsa verde	

Grilled Bone-in Pork Chop	\$19.00
Served with golden beets, naval oranges, sweet potato puree and arugula fennel salad	
Pan-Seared Salmon & Little Neck Clams	\$21.00
served with a chorizo Spinach broth	
Baby Lamb Chops	\$23.00
baby lamb chops served with sautéed baby spinach and mashed potato	
Branzino	\$25.00
served with roasted cauliflower, brown butter capers and parsley	
Baby Back Ribs Full Rack	\$28.00
baby back ribs slow-cooked off the bone drowned in sweet baby rays original sauce served with french fries or mashed potato half rack 15 full rack	
Baby Back Ribs Half Rack	\$17.00
baby back ribs slow-cooked off the bone drowned in sweet baby rays original sauce served with french fries, Criolla potatoes shoestring fries or mashed potato	
Skirt Steak	\$29.00
served with roasted potatoes, snap peas, topped with salsa verde	
Sirloin Steak Carne Asada	\$29.00
10 oz NY strip served roasted Shishito peppers, criolla potatoes, fire-roasted salsa and flour tortillas	

SIDES 10

Sweet Potato Wedges	\$5.00
French Fries	\$5.00
Shoestring Fries	\$5.00
Criolla Potatoes	\$5.00
Mashed Potatoes	\$5.00
Roasted Potatoes	\$5.00
Sautéed Spinach	\$5.00
Roasted Maple Carrots	\$6.00
Grilled Asparagus w/ lemon zest	\$6.00
Grilled Zucchini	\$6.00

KIDS MENU 6

Penne Pasta	\$8.00
Chicken Tenders & French Fries	\$9.00

Two Sliders & French Fries	\$9.00
The Paint Pallet	\$9.00
Hot Brownie, scoop of Vanilla Gelato, and Shortbread Cookies with paint palette dish and edible coloring. Design your own Cookie!	
Grilled Chicken	\$9.00
Grilled Chicken & Pasta	\$11.00

DESSERTS 9

Gelato	\$6.00
Three scoops of Vanilla, Chocolate, Strawberry or mixed flavors	
Chef Eliot's Chocolate Chip Cookies	\$6.00
Two Large Fresh Baked Cookies with milk and pirouline Viennese Wafer	
Affogato	\$7.00
Two Scoops of Vanilla Gelato and a shot of Espresso (Regular or Decaf) on the side	
Deep Fried Oreo's	\$7.00
Double Stuff Oreo's Dipped Special batter and deep fried Served with Gelato, Milk Chocolate Dip and powdered Sugar	
Fresh Doughnuts	\$7.00
Homemade Sugar Doughnuts fried Fresh with your choice of Chocolate, Caramel, Raspbery or Blueberry Sauce	
Cheesecake	\$7.00
Carrot Cake with Creamy Filling	\$7.00
Red Velvet Cake	\$8.00
Brownie A La Mode	\$9.00
Hot Fudge Brownie Topped with Vanilla Gelato, Strawberries, Chocolate syrup and Powdered Sugar	

SODAS, JUICES, TONICS & WATERS 4

Fountain Drinks	\$3.25
Coke, Diet Coke, Ginger Ale, Lemonade, Club Soda, Iced Tea, Root Beer, Sprite or Orange	
Juices	\$3.00
Apple, Pineapple, Orange, Grapefruit, Peach Cider, Tomato or Cranberry	
Tonics	\$6.00
Thomas Henry - Bitter Lemonade, Grapefruit Lemonade, Mango Lemonade or Tonic Water	
Pellegrino 25oz	\$7.00

OUR COFFEE 17

Americano	\$3.50
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Cappuccino	\$4.00
Freddo Cappuccino	\$4.75
Latte	\$4.75
Caramel Latte (Hot or Cold)	\$5.00
Mocha	\$4.75
Espresso	\$3.25
Double Espresso	\$5.50
Ristretto	\$2.75
Double Ristretto	\$5.00
House Drip	\$2.50
Iced Coffee (Cold Brew)	\$3.50
Macchiato	\$3.25
Double Macchiato	\$5.25
Iced Red Eye	\$5.25
Cortado	\$3.00
Frappe	\$4.25

OUR TEA 15

Signature Black	\$3.25
Earl Grey	\$3.25
Berry Berry	\$3.25
Bourbon Vanilla	\$3.25
English Breakfast	\$3.25
Masala Chai	\$3.25
Kelmun Panda	\$3.25
Peppermint	\$3.25
Buckingham Palace Garden Party	\$3.25
Cream Au Caramel Rooibos	\$3.25
Peach Apricot	\$3.25

Japan Genmaicha	\$3.25
Long Island Strawberry	\$3.25
Egyptian Chamomile	\$3.25
Matcha Milk Tea	\$4.75

RED WINES 15

Malbec Finca El Origen RSV

Argentina

Malbec Ernesto Catena Tahuan

Argentina

Cabernet Sauvignon Penfolds Max's

Australia

Cabernet Sauvignon Primus

Chile

Cabernet Sauvignon Veramonte RSV

Chile

Cab Sauv & Zinfandel - Coppola Cinema Directors Cut

California

Pinot Noir Guenoc

California

Cab Sauv-Pinot Noir La Petit Francais

France

Merlot Chataeu Auguste Rouge

France - 90% Merlot & 10% Cabernet

Merlot Vincent Lataste

France

Cab Sauv - Sangiovese Monte Antico Toscana

Italy

Chianti Lamole Etichetta Blue

Italy

Pinot Noir Elouan

Oregon

Rioja - Marques de Caceres RSV

Spain

Port - Forseca Bin No. 27 Port Wine

Portugal

WHITE WINE 18

Chardonnay Beringer Luminus

California - Napa Valley

Chardonnay - Coppola Diamond

California

Sauvignon Blanc Dark Horse

California

Chardonnay Sebastiani

California

Sauvignon Blanc Saget la Petite

France

Chardonnay - Domaine Naudin Verrault

France

Sancerre Saget dom Perriere

France

Rose - Valdo Numero 1 Brut

France

Rose - Fleur de Mer

France

Sparkling Wine - Cuvee Imperiale La Petite Champagne

France - Sparkling Wine

Sparkling Wine - Cuvee Imperiale La Petite Champagne

France

Sparkling Wine - Paul de Costa-Sparkling Brut

France

Riesling - Urban Riesling Nik Weis Select

Germany

Pinot Grigio Gradis Ciutta

Italy

Pieropan Soave

Italy

Sparkling Wine - Prosecco Pasqua

Italy

Sauvignon Blanc Mohua

New Zealand

Pinot Gris Acrobat

Oregon

OUR SIGNATURE COCKTAILS 15

Ipanema Collins	\$9.00
Cachaca, Aperol, Fresh Lemon Juice, Thomas Henry Ultimate Grapefruit	
Basil Berry	\$9.00
Captain Morgan, St. Germain, Fresh Lime Juice, Ginger Beer	
Juan Collins	\$11.00
Casa Noble Tequila, Fresh Lime Juice, Simple Syrup, Soda Water	
Queens Sour	\$11.00
Four Roses Kentucky Bourbon Whiskey, Fresh Lemon Juice, Triple Sec, Simple Syrup, Pineapple Juice	
Grapefruit Mule	\$11.00
Deep Eddy's Grapefruit Vodka, Ginger Beer, Fresh Lime Juice	
La Fogata	\$11.00
Peated Whiskey, Grapefruit Juice, Honey Syrup	
Sideways	\$11.00
Gin, Olive Juice, A1 Sauce	
Raspberry Fields	\$12.00
Gin, Fresh Lemon Juice, Honey Syrup, Egg White, Raspberries	
Sun Fire	\$12.00
Light Rum, Honey Syrup, Lemon Juice, St. Germain, Peychaud's Bitters, Tabasco, Dark Rum	
Take Me to the 90's	\$12.00
Tequila, Midori, Fresh Lime Juice, Simple Syrup, Cucumber, Egg White	
B & L Martini	\$13.00
Juan Valdez Espresso, Vodka, Kahlua, Bailey's Irish Cream, Frangelico	
Maple Manhattan	\$13.00
Knob Creek Smoked Maple Bourbon Whiskey, Sweet Vermouth, Peychaud's Bitters	
Trippn' Blue	\$13.00
Van Gogh Blueberry Vodka, Blueberries, Orange, Mint, Triple Sec	
Queens Summer Nights	\$13.00
Tequila, Gin, Luxardo, Grapefruit Juice, Grapefruit Soda	
Calos 36th Ave	\$13.00
Rye Whiskey, Cognac, Myer's Dark Rum, Benedictine, Bitters	

BEER ON TAP 10

Narragansett Lager

Samuel Adams Lager

Raderberger Pilsner

Stella Artois Pilsner

Sierra Nevada Pale Ale

Harpoon IPA

Blue Moon Belgium Style Wheat

Brooklyn Lager

Guinness Irish Stout

DownEast Cider Original Blend

BOTTLED BEER 19

Coors Light

Aguila

Reeds Extra Ginger Beer

Miller Lite

Schofferhofer Grapefruit Hefeweizen

Bells Lager of the Lakes Bohemian Lager

New Belgium Citradelic Tangerine

Blue Point

Toasted Lager or Blueberry Ale

Stone Delicious IPA

Original Sin

Lagunitas IPA

Amstel Light

Heineken

Corona Extra

Modelo Especial

White Claw Hard Seltzer

Lime, Black Cherry or Ruby Grapefruit

Left Hand Milk Stout Nitro

Delirium Tremens Belgian Ale

Jacks Hard Cider

Original, Peach or Helen's Blend

MARGARITA SPECIAL! 1

PATRON MARGARITA \$5.00

DRAFT BEER 7

Harpoon AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

Blue Moon AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

Sierra Nevada AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

Samuel Adams Lager AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

Stella Artois AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

Radeberger Pilsner AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

Narragansett AVAILABLE OPTIONS
16oz Glass: \$4.00
60oz Pitcher: \$15.00

WHITE WINES - PER GLASS 6

Pasqua Prosecco \$4.00
Sparkling Wine - Italy

La Petit Perriere \$4.00
Sauvignon Blanc - France

Guenoc	\$4.00
Pinot Grigio - California	
Maison Louis Latour	\$4.00
Chardonnay - France	
Rose - Valdo Numero 1 Brut	\$4.00
La Petite Champignon	\$4.00
Sparkling - Hudson Valley - New York	

RED WINES - PER GLASS 3

Guenoc Pinot Noir	\$4.00
California	
Finca El Origen Malbec	\$4.00
Argentina	
Veramonte Cabernet Sauvignon	\$4.00
Chile	

SHOTS & DRINKS 3

Tequila Shots - Casa Noble Crystal	\$3.00
Vodka Shots - Sea Ice	\$3.00
Whiskey Shots	\$5.00