



APPETIZERS 12

Country Buttermilk Fried Chicken Fingers **\$15.00**

smoky mustard aioli

Street Fries **\$16.00**

beef barbacoa, monterey jack & cheddar
cheeses, cherry peppers, pickled red onions &
lime crema

Stout Mini Burgers **AVAILABLE OPTIONS**

American cheese, lettuce, tomato & pickles, \$16.00
Stout's special sauce extra mini burger: \$4.00

Salt & Pepper Calamari **\$14.00**

regular or buffalo style, crispy lemon & banana
peppers, meyer lemon aioli

Tacos **AVAILABLE OPTIONS**

Two per order. \$7 for additional. BEEF BARBACOA: cotija, salsa verde, white onion, red cabbage & cilantro: \$14.00
BAJA FISH: beer batter fish, pico de gallo, cabbage slaw, creamy lime cilantro sauce: \$14.00
CRISPY CHICKEN: gouda pimento cheese, lime cabbage slaw, pickled onions: \$14.00

East Coast Oysters **AVAILABLE OPTIONS**

Daily selection 1/2 dozen: \$15.00
Dozen: \$30.00

Uber Bavarian Pretzel **AVAILABLE OPTIONS**

w/ Düsseldorf mustard \$12.00
add cheese dip: \$2.00

Sweet & Spicy Crispy Cauliflower **\$13.00**

green onion, dry chiles, black & white sesame

Warm Artichoke , Spinach & Cheese Dip **\$16.00**

tortilla chips

Chicken & Vegetable Potstickers **\$15.00**

chili crunch, scallions, sesame seeds, chili
threads

Chicken Wings		AVAILABLE OPTIONS
Buffalo w/ bleu cheese dip or Bar-B-Que		1/2 Dozen: \$12.00
		Dozen: \$23.00
Stout Sprouts		\$14.00
roasted garlic, parmesan		
SALADS & BOWLS 4		
Farmers Market Salad		\$18.00
sweet potatoes, brussels sprouts, honey crisp apples, dried cranberries, goat cheese crumbles, pumpkin seeds, black kale, maple balsamic vinaigrette		
Asian Chopped Salad		\$17.00
Brown rice, edamame, scallion, red cabbage, carrot ribbons, cucumber, black kale, kimchi peanuts, sesame, miso-ginger dressing		
Mediterranean Bowl		\$18.00
feta, cucumber, cherry tomatoes, chickpeas, kalamata olives, red cabbage, pickled onions, baby arugula & hummus, lemon tahini dressing		
Burrito Bowl		\$17.00
black beans, roasted corn, cotija, pico de gallo, chili dusted tortilla chips, cilantro lime rice & tomatillo ranch		
BURGERS 5		
Stout Burger		\$19.00
Stout's custom blend of prime beef, lettuce, tomato & Delancey Street pickles		
Angry Burger		\$21.00
dipped in buffalo hot sauce, Maytag bleu cheese & crispy onions		
Green Goddess Turkey Burger		\$18.00
baby arugula & shaved red onion, green goddess dressing		
Chipotle Black Bean Quinoa Burger		\$18.00
whipped feta, arugula & tomato, chipotle lime aioli		
Toppings		AVAILABLE OPTIONS
		Smoked Bacon, Avocado: \$3.50
Sautéed Mushrooms, Honey Bourbon Onions, Fried Egg, Pickled Jalapeño Peppers, Cherry Peppers:		\$2.50
		American, White Cheddar, Maytag Blue, Pepper Jack, Swiss: \$2.00
NOT BURGERS 7		

Grilled Chicken & Bacon Melt	\$20.00
spinach, gouda, mustard aioli, sourdough	
Spicy Crispy Chicken Sandwich	\$19.00
w/ Asian slaw, pickles & Thai chili aioli on a brioche bun	
Blackened Salmon Sandwich	\$21.00
smokey chipotle corn salsa, roasted tomato, black kale on a baguette	
Grilled Sirloin Steak Sandwich	\$24.00
caramelized balsamic onions, baby greens, horseradish-garlic aioli on a baguette	
Stout BBQ Rib Sandwich	\$22.00
dill pickles, shaved onions, served w/ cole slaw & fries	
Dayboat Cod Fish & Chips	\$24.00
Served w/ malt vinegar tartar	
Chicken Pot Pie	\$21.00
with green salad	

PIZZA 2

Individual Wisconsin Style Thin Crust Pizza	AVAILABLE OPTIONS
	\$13.00
	fresh garlic: \$2.50
	pepperoni: \$2.50
	roasted red peppers: \$2.50
	Esposito's sweet or hot italian sausage: \$2.50
	red onion: \$2.50
	smoked bacon: \$2.50
	mushrooms: \$2.50
	buffalo chicken: \$2.50
	Gluten Free Pizza: \$2.00
Large Wisconsin Style Thin Crust Pizza	AVAILABLE OPTIONS
	\$19.00
	fresh garlic: \$4.00
	pepperoni: \$4.00
	roasted red peppers: \$4.00
	Esposito's sweet or hot italian sausage: \$4.00
	red onion: \$4.00
	smoked bacon: \$4.00
	mushrooms: \$4.00
	buffalo chicken: \$4.00

SIDES 2

House Cut French Fries	\$9.00
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Sweet Potato Fries

\$10.00

DESSERT 3

Warm Rustic Apple Tart

\$11.00

served with vanilla ice cream

Little Chocolate Bundt Cake

\$11.00

served with vanilla ice cream

Ice Cream Wafflewich

\$12.00

salted caramel ice cream

TRAYS 4

Stout Mini Burgers

\$75.00

w/ American cheese, pickles, lettuce & tomato, Stout's special sauce

Vegetable Spring Rolls

\$50.00

w/ plum dipping sauce

Country Buttermilk Fried Chicken Fingers

\$60.00

smoky mustard aioli

Pigs in an Everything Blanket

\$55.00

w/ Düsseldorf mustard

DRAFT BEER 20

Allagash White, ME, USA

Bluepoint Toasted Lager. NY, USA

Brooklyn Brewery - Lager

Bud Light

EBBS Gose 12 oz. NY, USA

Flagship Nitro Red Ale. NY, USA

Founders - Breakfast Stout 12 oz. MI, USA

Goose Island IPA. IL, USA

Guinness Dry Stout. IRELAND

Hudson North Cider Standard Cider. NY, USA

KCBC Rotating Sour. NY, USA

Keg & Lantern Golden Ale. NY, USA

Lagunitas Pils. CA, USA
Modelo Especial Lager. MEXICO
Montauk Rotating. NY, USA
Ommegang Idyll Days Pilsner. NY, USA
Sierra Nevada Hazy Little Thing. CA, USA
Sixpoint Sweet Action. NY, USA
Southern Tier Rotating. NY, USA
Stella Artois Pilsner. BELGIUM

BEER CANS & BOTTLES 36

Blue Point - Blueberry Ale	\$9.00
Brooklyn Brewery, Bel Air Sour	\$9.00
Bud Light	\$7.00
Budweiser	\$7.00
Cigar City - Jai Alai IPA	\$9.00
Cigar City - Maduro Brown	\$9.00
Collective Arts - Life In The Clouds	\$13.00
Corona	\$8.00
Delirium	\$15.00
Duvel Belgian Blonde Ale	\$15.00
EBBS Kolsch	\$9.00
Erdinger Weissbier - Wheat Ale	\$10.00
Estrella Daura - Lager - GF	\$9.00
Five Boroughs City Light Session Lager	\$9.00
Flagship, Bravest - Golden Ale	\$9.00
Founders All Day IPA	\$9.00
Grimm Wavetable IPA 16oz	\$13.00
Heineken	\$8.00
Industrial Arts Torque Wrench - DBL IPA 16oz	\$14.00

Kona Big Wave - Golden Ale	\$9.00
Lagunitas - Lil Sumpin' IPA	\$9.00
Lawson's Sip of Sunshine - DBL IPA 16oz	\$13.00
LIC - Crispy Culture - Pilsner 16oz	\$12.00
Maine Lunch - IPA	\$15.00
Michelob Ultra	\$8.00
Miller Lite	\$7.00
Montauk - Wave Chaser IPA	\$9.00
New Belgium Fat Tire Amble Ale	\$9.00
New Belgium Voodoo Ranger IPA	\$9.00
Ommegang - Witte	\$12.00
Oskar Blues Dale's Pale Ale	\$9.00
Oskar Blues Mama's Little Yella Pils	\$9.00
SingleCut Kim - Hibiscus Sour 16oz	\$12.00
Sloop Brewing Co. Juice Bomb - North Eastern IPA	\$9.00
Threes Brewing Vliet - Pilsner	\$12.00
Victory - Golden Monkey	\$11.00

STOUTS & PORTERS BEER CANS & BOTTLES 10

Bell's Kalamazoo - American Stout	\$9.00
Central Waters Satin Solitude - Imperial Stout	\$10.00
Dragon Foreign/Sweet Stout	\$9.00
DuClaw Sweet Baby Jesus - Peanut Butter Porter	\$9.00
Founders KBS - Imperial Stout	\$13.00
Greenport Harbor Black Duck Porter	\$10.00
Left Hand Brewing Co. Milk Stout	\$10.00
North Coast Brewing Old Rasputin Imperial Stout	\$12.00
Sam Smith Organic Chocolate Stout	\$11.00
Singlecut Eric More Cowbell! - Chocolate Milk Stout 16oz	\$13.00

CIDERS BEER CANS & BOTTLES 4

Austin Eastciders Brut Super Dry Cider	\$9.00
Downeast	\$10.00
Magners Dry Irish Cider	\$9.00
Original Sin Black Widow Cider	\$9.00

HARD SELTZERS BEER CANS & BOTTLES 4

Wölffer Estate Dry Rose Cider	\$13.00
High Noon Peach / Mango	\$11.00
Nutrl Pineapple/Watermelon	\$10.00
White Claw Lime	\$9.00

NON-ALCOHOLIC BEER CANS & BOTTLES 4

Athletic Brewing Co. Run Wild - IPA	\$9.00
Brooklyn Brewery Special Effects IPA	\$9.00
Guinness	\$9.00
Heineken 0.0 Non-alcoholic	\$8.00

COCKTAILS 9

Babes in Toyland	\$17.00
Absolut Vanilia, White Chocolate Liqueur, Peppermint Schnapps, candy cane rim	
A Winter's Tale	\$18.00
Botanist Gin, pomegranate juice, fresh lemon juice, simple syrup, egg white, splash of club	
Three Kings	\$18.00
Sláinte Whiskey, chai tea syrup, fresh lemon juice, orange bitters, cinnamon	
Southern Lights	\$17.00
Casamigos Blanco, Cointreau, cranberry juice, cinnamon syrup, splash of club	
Castaway	\$17.00
Bacardi Rum, Malibu Coconut Rum, fresh lime juice, coconut cream, simple syrup, splash of club	
Krampus #9	\$18.00
Illegal Mezcal, Creme de Cacao, marshmallow syrup, chocolate syrup, chocolate graham cracker rim & toasted marshmallow	
Mulled Wine	\$16.00
Stout's famous Mulled Wine with secret winter spices (hot drink)	

Salted Caramel Apple Cider	\$18.00
warm caramel apple cider with Makers Mark Bourbon & salted caramel rim (hot drink)	
Kyiv Mule	\$16.00
Kyiv Mule - Tito's vodka Dublin Mule - Teeling's whiskey Jalisco Mule - Cazadores tequila	

MOCKTAILS 4

Alter Ego	\$15.00
Clean V non-alcoholic vodka, Fever Tree Ginger Beer, blackberries, jalapeño-infused simple syrup, fresh lime juice	
Monday Monday	\$15.00
Monday non-alcoholic gin, fresh lemon juice, honey syrup, egg white, fresh rosemary	
Fireside	\$9.00
apple cider, orange juice, cranberry juice, cinnamon simple syrup, topped with Fever Tree ginger beer	
Pooh's Punch	\$9.00
blood orange juice, honey syrup, vanilla, tonic	

WHITE WINE 2

Pinot Grigio	\$14.00
Ca' Donini, Italy	
Sauvignon Blanc	\$15.00
Vina Robles, CA	

RED WINE 3

Cabernet Sauvignon	\$16.00
Imagery, California	
Pinot Noir	\$15.00
Old Parcel, Oregon	
Valdiguie	\$14.00
J Lohr, Wildflower, Chilled, OR	

SPARKLING 2

Prosecco	\$15.00
Mionetto, Brut, 187ml, Italy	
Prosecco	\$15.00
Mionetto, Rosé, 187ml, Italy	

ROSE 1

Rosé	\$15.00
Source of Joy, France	

BOTTOMLESS BOOZY BRUNCH 2

Brunch menu is only available at our Financial District, Grand Central and Bryant Park locations.

Open to 4 pm during the weekend

Add unlimited select draft beer, bloody marys, rum punch, screwdrivers or mimosas!	AVAILABLE OPTIONS
	2 Hours: \$25.00
	3 Hours: \$33.00

EGGS & GRIDDLE 5

Omelette Station	AVAILABLE OPTIONS
Choose 3: goat cheese, Swiss, Pepper Jack, cheddar, spinach, wild mushroom, cherry tomatoes, peppers, onions, fresh jalapeño, bacon, Esposito sausage. Served with breakfast potatoes.	\$18.00
	substitute egg whites:
	\$3.00

Old School	\$18.00
Two farm fresh eggs, crispy bacon, sausage, breakfast potatoes, and toast	

Croque Madame Benedict	\$18.00
Poached eggs, country ham, potato waffle & gruyere mornay sauce. Choice of breakfast potatoes or greens.	

Hot Honey Chicken & Waffles	\$20.00
Crispy southern fried chicken, hot honey butter, Belgian waffle, powdered sugar	

Breakfast Sandwich	\$17.00
Sunny egg, cheddar, thick cut brown sugar bacon, avocado & peppercorn ranch on a brioche bun. Choice of tater tots or greens.	

YOU'RE GOING TO LOVE THESE 2

Cinnamon Bun	\$9.00
maple cream cheese frosting, toasted almonds	

Smoothie Power Bowl	\$12.00
mixed berry, banana, pumpkin seeds	

FAVORITES 11

Breakfast Totchos	AVAILABLE OPTIONS
Esposito sausage, Monterey jack, tomato, fresh jalapeno, guacamole, cilantro, crema	\$16.00
	add egg: \$3.00

Wild Mushroom Toast	AVAILABLE OPTIONS
shallots, creme fraiche, herbs, whipped feta, roasted garlic aioli, sourdough	\$16.00
	add egg: \$3.00

East Coast Oysters	AVAILABLE OPTIONS
Cherry Pepper Relish, Bloody Mary Cocktail Sauce	1/2 dozen: \$18.00
	dozen: \$36.00
Grilled Caesar Salad	AVAILABLE OPTIONS
crispy anchovies, garlic crunch & romaine, classic caesar dressing	\$16.00
	Chicken: \$9.00
	Steak: \$12.00
	Salmon: \$12.00
Chicken Wings	AVAILABLE OPTIONS
buffalo with bleu cheese dip or Stout barbecue	1/2 Dozen: \$12.00
	Dozen: \$23.00
Warm Artichoke, Spinach & Cheese Dip	\$16.00
fresh corn tortilla chips	
Stout Burger	\$19.00
Stout's custom blend of prime beef, lettuce & tomato, brioche	
Angry Burger	\$21.00
buffalo hot sauce, Maytag bleu cheese + crispy onions, brioche	
Chipotle Black Bean Quinoa Burger	\$18.00
avocado, arugula, tomato, feta and a chipotle lime aioli	
Grilled Chicken Sandwich	\$20.00
cucumber, avocado, tomato, cheddar & herbed aioli, multigrain toast	
Spicy Crispy Chicken Sandwich	\$19.00
Asian slaw, pickles and Thai chili aioli, brioche	