



SHARES 12

CASHEW BRUSSELS SPROUTS \$15.00

Thai peanut sauce, scallions

BAVARIAN PRETZEL DUO \$13.00

Guinness grain mustard, spicy triple cheese

DEVEILED EGGS \$14.00

parmigiano, truffle zest

BURRATA & PEACH \$18.00

cherries, tomatoes, basil, pepitas, harissa

STICKY TOFU \$15.00

hoisin ginger glaze, sesame, scallions

ARTICHOKE & GOAT CHEESE CROQUETTES \$16.00

hot honey, pistachio crumble

CHERRY CHIPOTLE WINGS AVAILABLE OPTIONS

dry rubbed, smoked blue cheese dip; classic hot or bourbon bbq upon request \$18.00

wolfe it up: \$34.00

CALAMARI FRITO \$16.00

sweet peppers, zucchini, garlic aioli, charred lemon

SKILLET MAC 'N' CHEESE AVAILABLE OPTIONS

spicy triple cheese, golden breadcrumbs \$15.00

add bacon: \$3.00

add jalapeno: \$2.00

CORN ESQUITES \$15.00

avocado, cotija, chili lime, tortilla chips

BEEF BARBACOA TACOS AVAILABLE OPTIONS

salsa verde, cotija, corn tortilla \$18.00

add a taco: \$5.75

BABY SMASH BURGERS AVAILABLE OPTIONS

spicy triple cheese, pickles, Wolfe sauce, potato bun \$15.00

add a baby: \$4.75

BETWEEN THE BREAD 5

DOUBLE SMASH BURGER	\$20.00
American cheese, iceberg, quick pickles, Wolfe sauce, potato bun	
BIG BAD WOLFE BURGER	AVAILABLE OPTIONS
gruyere, onion jam, fire-roasted tomato, arugula, brioche	
	\$21.00
	add egg: \$3.00
SWEET & SPICY CRISPY CHICKEN SANDWICH	\$19.00
bourbon barbeque dipped, quick pickles, iceberg, tabasco aioli, brioche	
CHICKEN CAESAR WRAP	\$20.00
kale, parmigiano, croutons, spinach wrap	
QUINOA BLACK BEAN BURGER	\$20.00
whipped feta, arugula, tomato, chili lime, potato bun	

GREENS 4

KALE CAESAR	\$18.00
parmigiano, roasted tomatoes, croutons, caesar dressing	
CHILLED MANGO THAI NOODLE	\$19.00
savoy cabbage, basil, mint, avocado, carrot, tomato, Thai peanut dressing, chopped peanuts & cashews	
CHOPPED WEDGE	\$17.00
iceberg, bacon, cherry tomato, red onion, everything seasoning, smoked blue cheese dressing	
SUNBURST QUINOA BOWL	\$19.00
sweet peppers, chickpeas, cucumbers, green beans, field greens, pepitas, harissa vinaigrette	

MAINS 4

CHICKEN SCHNITZEL	\$27.00
cherry tomatoes, arugula, parmigiano, miso mustard cream	
EVERYTHING CRUSTED AHI TUNA	\$28.00
avocado, jalapeno, micro greens, citrus ponzu	
NY STRIP STEAK FRITES	\$34.00
house fries, walnut gremolata	
EGGPLANT PARMIGIANA	\$25.00
breaded eggplant, mozzarella, tomato noodles	

SIDES 3

CHARRED GREEN BEANS	\$11.00
harissa vinaigrette	
CRISPY PICKLED VEGETABLES	\$10.00
smoked jalapeno ranch	

BLACK TRUFFLE PARMIGIANO FRIES	\$12.00
tabasco aioli	

DESSERTS 2

CINNAMON SUGAR CRONUT HOLES	\$12.00
chocolate chili ganache	
BUTTER TOFFEE CAKE	\$12.00
vanilla bean ice cream, salted caramel	

BRUNCH 2

STANDARD BOTTOMLESS BRUNCH	\$25.00
Bloody mary/maria & mimosa	
PREMIUM BOTTOMLESS BRUNCH	\$30.00
Bloody mary/maria, mimosa, Modelo & sangria	

BRUNCH COCKTAILS 7

MIMOSA	\$14.00
prosecco, orange juice	
BLOODY MARY	AVAILABLE OPTIONS
tito's, homemade bloody mix	\$14.00
	make it spicy: \$1.00
BLOODY MARIA	AVAILABLE OPTIONS
cazadores blanco, homemade bloody mix	\$14.00
	make it spicy: \$1.00
APEROL SPRITZ	\$16.00
aperol, prosecco, soda	
LIMONCELLO SPRITZ	\$16.00
limoncello, prosecco, soda	
FRENCH MARTINI	\$16.00
vanilla vodka, raspberry liqueur, pineapple	
STAY-CAY SANGRIA	AVAILABLE OPTIONS
pinot grigio, coconut rum, amaretto, vodka, vanilla, pineapple, lemon, cream soda	Glass: \$15.00
	Carafe: \$60.00

SIGNATURE COCKTAILS 11

THE LIGHT RED	\$17.00
infinity scotch, hibiscus, honey, orange bitters	

BRONX INFERNO	\$16.00
jalapeno-infused tequila, genepy, lemon, agave	
NO ES AGUA!	\$18.00
su casa joven, aloe vera liqueur, dolin blanc	
THE DiIIF MARTINI	\$16.00
dill-infused tito's, house made brine	
RYE-TAI	\$17.00
rittenhouse rye, bacardi black, amaretto, pineapple liqueur, lime, pineapple, tiki bitters	
VELVET BREEZE	\$16.00
appleton, berry liqueur, lemon, egg white	
GARDEN PARTY	\$16.00
neversink, montenegro, cucumber, ginger, lime, celery shrub	
MATCHA MARTINI	\$17.00
vodka, amaretto, matcha, oat milk, fresh nutmeg	
BRAINY IN THE SHEETS	\$16.00
passionfruit, vanilla, bubbles	
DAKOTA COLLINS	\$16.00
rose, elderflower liqueur, lime, soda	
SEASONAL FROZEN COCKTAIL	\$16.00
ask a member of staff for details	

LIQUID DESSERT 7

CARAJILLO	\$16.00
licor 43, cold brew	
PB&G	\$16.00
skrewball peanut butter whiskey, guinness	
WHISKEY ALEXANDER	\$17.00
teeling small batch, creme de cacao, coconut rum, cream	
IF YOU LIKE PINA COLADAS	\$16.00
coconut rum, hazelnut liqueur, pineapple juice, cream	
THE DUDE	\$16.00
tito's, coffee liqueur, cream	
GROWN UP REESE'S CUP	\$17.00
skrewball peanut butter whiskey, coffee liqueur, creme de cacao. angostura bitters	
MAKE ANY COCKTAIL A FLOAT	\$5.00

BEER ON DRAFT 8

GUINNESS, 20 OZ, 4.3%	\$10.00
BROOKLYN PILSNER, 5.1%	AVAILABLE OPTIONS
Portion of the proceeds goes toward The New York Foundling	Mug: \$9.00
	Pitcher: \$32.00
KONA BIG WAVE GOLDEN ALE, 4.4%	AVAILABLE OPTIONS
	Mug: \$9.00
	Pitcher: \$32.00
GOOSE ISLAND IPA, 5.9%	AVAILABLE OPTIONS
	Mug: \$9.00
	Pitcher: \$32.00
CIGAR CITY FANCY PAPERS HAZY IPA, 6.5%	AVAILABLE OPTIONS
	Mug: \$9.00
	Pitcher: \$32.00
STELLA ARTOIS, 5.2%	AVAILABLE OPTIONS
	Mug: \$9.00
	Pitcher: \$32.00
ALLAGASH WHITE, 5.2%	AVAILABLE OPTIONS
	Mug: \$9.00
	Pitcher: \$32.00
DOWNEAST SEASONAL CIDER, 12 OZ	AVAILABLE OPTIONS
	Mug: \$9.00
	Pitcher: \$42.00
BEER BOTTLE/CAN 10	
CORONA EXTRA, 4.5%	AVAILABLE OPTIONS
	Single: \$8.00
	Bucket: \$32.00
MICHELOB ULTRA, 4.2%	AVAILABLE OPTIONS
	Single: \$8.00
	Bucket: \$32.00
HEINEKEN, 5%	AVAILABLE OPTIONS
	Single: \$8.00
	Bucket: \$32.00
MODELO ESPECIAL, 4.4%	AVAILABLE OPTIONS
	Single: \$8.00
	Bucket: \$32.00
DESTIHL DRAGONFRUIT MANGO SOUR, 5.5%	\$10.00
SLOOP JUICE BOMB IPA, 6.5%	\$9.00
BARRIER MONEY IPA, 7.3%	\$12.00

MONTAUK WAVE CHASER IPA, 6.4%	\$9.00
HUDSON NORTH STANDARD CIDER, 5%	\$9.00
NUTRL VODKA SELTZER, 4.5%	\$9.00

WINE 10

MIONETTO PROSECCO SPLIT	\$13.00
Italy	
GH MUMM CHAMPAGNE	\$85.00
France	
PINOT GRIGIO, LAGEDER 'RIFF'	AVAILABLE OPTIONS
Italy	Glass: \$14.00
	Bottle: \$56.00
SAUVIGNON BLANC, SOUTHERN LINES	AVAILABLE OPTIONS
New Zealand	Glass: \$15.00
	Bottle: \$60.00
CHARDONNAY, DOMAINE CHENE PERE ET FILS MACON	AVAILABLE OPTIONS
France	Glass: \$16.00
	Bottle: \$64.00
ROSE, OSTATU ROSADO RIOJA	AVAILABLE OPTIONS
Spain	Glass: \$15.00
	Bottle: \$60.00
ROSE, ROSE ALL DAY	AVAILABLE OPTIONS
France	Glass: \$14.00
	Bottle: \$56.00
CABERNET SAUVIGNON, SAVEUR DU TEMPS	AVAILABLE OPTIONS
France	Glass: \$14.00
	Bottle: \$56.00
PINOT NOIR, YALUMBA Y SERIES	AVAILABLE OPTIONS
Australia	Glass: \$15.00
	Bottle: \$60.00
COTES-DU-RHONE, DOMAINE VALLOT	AVAILABLE OPTIONS
France	Glass: \$16.00
	Bottle: \$64.00

ZERO PROOF 7

ST. AGRESTIS PHONY NEGRONI	\$14.00
ITALIAN SPRITZ	\$14.00
lyre's italian aperitif, classico prosecco, soda	

SPA WATER	\$14.00
cucumber, mint, tonic water	
THE SISTER WIFE	\$14.00
orange, cream, cream soda	
LYRE'S CLASSICO PROSECCO	\$13.00
ATHLETIC BREWING CO. UPSIDE DAWN GOLDEN ALE	\$9.00
STELLA ARTOIS LIBERTE	\$8.00

HAPPY HOUR 1

The Happy Hour menu is only available Monday to Friday from 11:30 am-7 pm

\$5 BEER BOTTLES & CANS 5

CORONA, 4.5%	\$5.00
MICHELOB ULTRA, 4.2%	\$5.00
MODELO ESPECIAL, 4.4%	\$5.00
HEINEKEN, 5%	\$5.00
NÜTRL	\$5.00

\$6 DRAFT BEERS 4

KONA BIG WAVE GOLDEN ALE, 4.4%	\$6.00
GOOSE ISLAND IPA, 5.9%	\$6.00
STELLA ARTOIS, 5.2%	\$6.00
ALLAGASH WHITE, 5.2%	\$6.00

\$7 MIXED DRINKS 1

\$7 Mixed Drinks	\$7.00
HOUSE VODKA, RUM, GIN, TEQUILA, OR WHISKEY +MIXER	

\$9 CLASSICS 4

APEROL SPRITZ	\$9.00
HOUSE MARGARITA	\$9.00
HOUSE OLD FASHIONED	\$9.00

MULE	\$9.00
choice of house spirit	

\$9 WINE 3

CABERNET SAUVIGNON	\$9.00
PINOT GRIGIO	\$9.00
ROSÉ	\$9.00