

# Slainte Bar & Lounge

304 Bowery · +12122537030 · Updated: Jan 14, 2026

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## APPETIZERS 9

### Tacos \$12.00

Chicken or Cod, House pico de Gallo

### Artichoke Dip \$12.00

Spinach, artichokes, cream cheese, mozzarella, parmesan, pita

### Calamari \$12.00

House marinara

### App Platter \$25.00

Sliders, Onion rings, tacos, wings, nachos

### Chicken Wings AVAILABLE OPTIONS

Buffalo or BBQ

Half Dozen: \$9.00

Dozen: \$14.00

### Bowery Nachos \$13.00

Beef chilli, sour cream, house pico de gallo

### Mozzarella Sticks \$9.00

House marinara

### Chicken Tenders \$12.00

Honey mustard

### Homemade Guacamoles \$10.00

Tortilla Chips

## SANDWICHES 4

### Grilled Sandwich \$17.00

Peppers, onions, tomato, provolone cheese

### Atlantic Salmon BLT \$17.00

Applewood smoked bacon, Lemon aioli

### Heritage Chicken \$15.00

Roasted garlic, avocado, Bacon, mayo

### Veggie Wrap AVAILABLE OPTIONS

Roasted Peppers, tomato, humus and mixed greens

\$11.00

Chicken: \$3.00

## BURGERS 4

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**Slainte Burger** **\$14.00**

8oz beef or vegetable patty, lettuce, tomato, onion

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**Bleecker St. Burger** **\$16.00**

Two 6oz beef patties, american cheese, bacon, chipotle

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**Homemade Turkey Burger** **\$14.00**

8oz turkey patty, caramelized onions, avocado

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**Jalapeno Burger** **\$15.00**

8oz beef patty, pepper jack cheese, pickled jalapenos, chipotle mayo

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## SALADS 3

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**Grilled Steak** **\$18.00**

Potatoes, greens, tomato, grilled onion, red beans

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**Blackened Salmon** **\$17.00**

Field greens, mango, pico de Gallo, vinaigrette

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**Chopped Chicken** **\$15.00**

Field greens, avocado, tomato, onion, balsamic vinagrette

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## SLIDERS 3

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**Pulled Pork** **\$11.00**

Slow braised, BBQ Chipotle

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**Buffalo Chicken** **\$12.00**

Greens, tomato, blue cheese

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**Beef** **\$13.00**

Crispy Onions, American Cheese

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## PLATES 4

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**Nolita Roast Chicken** **\$18.00**

Mash potato, haricot verts, jus

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**Fish n' Chips** **\$16.00**

Beer battered pacific cod, hand cut fries, tartare sauce

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**Chicken Quesadilla** **AVAILABLE OPTIONS**

Pepper Jack and Cheddar, Pico de Gallo, sour cream

\$14.00

Guacamole: \$3.00

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**Bangers & Mash** **\$16.00**

Irish sausage, creamed potato, onion gravy

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## SIDES 5

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<b>Fries</b>	<b>\$6.00</b>
Regular / Sweet Potato / Cajun	
<b>Tater Tots</b>	<b>\$8.00</b>
<b>Homemade Beef Chilli topped with Cheddar</b>	<b>\$9.00</b>
<b>Onion Rings</b>	<b>\$6.00</b>
<b>Irish Curry Fries</b>	<b>AVAILABLE OPTIONS</b>
	\$8.00
	Add Cheese: \$1.00

## DESSERTS 3

<b>Hot Apple Pie</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	Ice Cream: \$3.00
<b>Chocolate Fudge Brownie</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	Ice Cream: \$3.00
<b>Funnel Fries</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	Ice Cream: \$3.00

## COCKTAILS 7

<b>Aperol Spritz</b>	<b>\$14.00</b>
Aperol, Prosecco, Soda	
<b>Barbary Coast</b>	<b>\$13.00</b>
Gosling's Rum, Pink Peppercorn, Watermelon, Lime Juice	
<b>El Diablo</b>	<b>\$13.00</b>
Tequila, Ginger Beer, Lime Juice, Cassis	
<b>Tara Martini</b>	<b>\$13.00</b>
Slane Whiskey, Vanilla, Chambord, Pineapple	
<b>A 1/4 Irish</b>	<b>\$13.00</b>
Teeling Small Batch, Aperol, Lemon Juice, Montenegro	
<b>Espresso Martini</b>	<b>\$13.00</b>
Cafe Patron, Espresso, Sugar	
<b>Gin Lane Bramble</b>	<b>\$13.00</b>
Gin Lane, Lemon, Sugar, Creme de Mure	

## RED 4

**Malbec, Cassone La Florencia Argentina**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Pinot Noir, Hidden Crush California**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Cabernet Sauvignon, CK Mondavi California**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Rose Woffer Estate Long Island**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**WHITE 5**

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**Pinot Grigio, Lumina Italy**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Chardonnay, Hob Nob California**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Sauvignon Blanc, Starborough New Zealand**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Riesling**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Prosecco**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$45.00

**BOURBON & RYE 11**

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**Bookers**

**\$16.00**

**Woodford Reserve**

**\$14.00**

**Woodford Reserve Rye**

**\$14.00**

**Basil Hayden**

**\$14.00**

**Knob Creek Bourbon**

**\$14.00**

**Templeton Rye**

**\$14.00**

<b>Bulleit Bourbon/Rye</b>	<b>\$12.00</b>
<b>Makers Mark</b>	<b>\$12.00</b>
<b>Maker's Mark 46</b>	<b>\$13.00</b>
<b>Angels Envy</b>	<b>\$12.00</b>
<b>Old Overholt</b>	<b>\$10.00</b>

## **SINGLE MALT** 12

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<b>Midleton</b>	<b>\$28.00</b>
<b>Teelings Single Malt</b>	<b>\$16.00</b>
<b>Glenfiddich 15yrs</b>	<b>\$16.00</b>
<b>Glenfiddich 12yrs</b>	<b>\$14.00</b>
<b>Macallan 12yrs</b>	<b>\$16.00</b>
<b>Oban 14yrs</b>	<b>\$16.00</b>
<b>Balvenie 12</b>	<b>\$14.00</b>
<b>Glenmorangie Nectar</b>	<b>\$16.00</b>
<b>Talisker 10yrs</b>	<b>\$15.00</b>
<b>Ardbeg</b>	<b>\$14.00</b>
<b>Aberfeldy 12yr</b>	<b>\$14.00</b>
<b>Laphroaig 10yrs</b>	<b>\$14.00</b>

## **IRISH WHISKEY** 18

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<b>Jameson Gold</b>	<b>\$20.00</b>
<b>Jameson 12yrs</b>	<b>\$14.00</b>
<b>Jameson Caskmates</b>	<b>\$13.00</b>
<b>Jameson Black Barrel</b>	<b>\$13.00</b>
<b>Knappogue Castle 12yrs</b>	<b>\$16.00</b>
<b>Tullamore Dew 15yr</b>	<b>\$18.00</b>
<b>Tullamore Dew 14yr</b>	<b>\$16.00</b>
<b>Tullamore Dew 12yrs</b>	<b>\$14.00</b>
<b>Tullamore Dew</b>	<b>\$10.00</b>

<b>RedBreast 12yrs</b>	<b>\$15.00</b>
<b>Teelings Single Grain</b>	<b>\$14.00</b>
<b>Teelings Small Batch</b>	<b>\$12.00</b>
<b>Greenspot</b>	<b>\$14.00</b>
<b>Bushmills BlackBush</b>	<b>\$14.00</b>
<b>Bushmills</b>	<b>\$12.00</b>
<b>Powers</b>	<b>\$12.00</b>
<b>The Irishman</b>	<b>\$10.00</b>
<b>Paddy</b>	<b>\$9.00</b>

#### **BLENDED WHISKEY 6**

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<b>Johnny Walker Platinum</b>	<b>\$22.00</b>
<b>Johnny Walker Black</b>	<b>\$14.00</b>
<b>Johnny Walker Red</b>	<b>\$12.00</b>
<b>Monkey Shoulder</b>	<b>\$12.00</b>
<b>Crown Royal</b>	<b>\$10.00</b>
<b>Dewers</b>	<b>\$10.00</b>

#### **TEQUILA/MEZCA 11**

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<b>Corralejo Añejo</b>	<b>\$16.00</b>
<b>Corralejo Reposado</b>	<b>\$14.00</b>
<b>Don Julio Silver</b>	<b>\$12.00</b>
<b>Herradura Blanca</b>	<b>\$12.00</b>
<b>Patron Silver</b>	<b>\$12.00</b>
<b>Cafe Patron</b>	<b>\$12.00</b>
<b>Hornitos Añejo</b>	<b>\$13.00</b>
<b>Casamigos</b>	<b>\$12.00</b>
<b>Jose Cuervo Silver &amp; Gold</b>	<b>\$10.00</b>
<b>Sombro Mezcal</b>	<b>\$13.00</b>
<b>Espolon Silver</b>	<b>\$12.00</b>

## GIN 4

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<b>Hendricks</b>	<b>\$12.00</b>
<b>Bombay Sapphire</b>	<b>\$11.00</b>
<b>Bombay Dry Gin</b>	<b>\$11.00</b>
<b>Tanqueray</b>	<b>\$12.00</b>

## VODKA 6

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<b>Belvedere</b>	<b>\$12.00</b>
<b>Kettle One</b>	<b>\$12.00</b>
<b>Grey Goose</b>	<b>\$13.00</b>
<b>Titos</b>	<b>\$10.00</b>
<b>Absolut</b>	<b>\$10.00</b>
<b>Stoli</b>	<b>\$10.00</b>

## RUM 5

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<b>Bacardi</b>	<b>\$10.00</b>
<b>Malibu</b>	<b>\$10.00</b>
<b>Captain Morgan</b>	<b>\$10.00</b>
<b>Goslings</b>	<b>\$10.00</b>
<b>Mount Gay</b>	<b>\$10.00</b>

## BRUNCH MENU 9

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### The "Noho" Omelette

3 Eggs, onions, peppers, mushrooms, cheddar, Fries or Salad

#### AVAILABLE OPTIONS

\$12.00

bacon: \$2.00

avocado: \$2.00

### Avocado Toast

7-Grain toast, mashed avocado, lemon, tomato, Topped with poached eggs

**\$12.00**

### JC's Breakfast Burrito

Eggs Scramble, bacon, pinto beans, pico de Gallo, Pepper jack in flour tortilla Fries or Salad

**\$13.00**

### "The B3" Big Breakfast Burger

Prime Beef, fried egg, bacon, American cheese, lettuce, tomato On a toasted brioche with fries

**\$13.00**

**French Toast****\$11.00**

Egg-dipped challah bread, fresh fruit, cream

**Slainte's Full Irish Breakfast****\$17.00**

Irish Sausage, Irish Bacon, egg, bean, black and white pudding Fries and toast

**Huevos Rancheros****AVAILABLE OPTIONS**

Soft cooked eggs, beans, pico de Gallo, on a crispy tortilla

\$12.00

Avocado: \$2.00

**Steak and Eggs****\$16.00**

6oz USDA Sirlion, eggs your way Fries or Salad

**Chrystie's Deli Style Egg Sandwich****\$12.00**

Eggs your way, pepper jack, Irish bacon, tomato on toast

**BRUNCH COCKTAILS** 4**Mimosa**

Prosecco and orange juice

**Bloody Mary**

Vodka and house-made bloody mary mix

**Witte-mosa**

Ommegang Witte and Prosecco

**Bourbon Smash**

Bourbon, raspberry puree, mint, and cranberry juice