

The Sparrow Tavern

2401 29th St 11102-2024 · +17186062260 · Updated: Jan 14, 2026

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PLATED 10

Soup of the Day **\$12.00**

The Other Greek Salad **AVAILABLE OPTIONS**

Romaine lettuce, mesclun greens, scallions, dill, parsley, radish, olive oil, lemon, grated Kefalograviera cheese **\$17.00**
Grilled Chicken: \$9.00
Grilled Steak: \$12.00

Sparrow Tavern Original Herb Fries **\$9.00**

Hand-cut potatoes, fried in peanut oil with onions and rosemary

Spiced Tater Tots **\$9.00**

Crispy Brussels Sprouts **\$12.00**

Poutine **\$16.00**

Hand-cut fries, fontina, chicken gravy

Chicken Wings **\$14.00**

Hot sauce, housemade coleslaw

Swiss Chard Quesadilla **\$14.00**

Fontina, manouri, leeks, herbs, sprouted corn tortilla

Classic Sparrow Mac **AVAILABLE OPTIONS**

Elbow pasta, fontina, parmigiano **\$14.00**
Sausage: \$4.00
Ham: \$3.00

Cajun Mac -N- Cheese **\$17.00**

Elbow Pasta, Fontina, Parmigiano, Sausage, Tasso Ham

SANDWICHED 10

Soup & Töst **\$14.00**

Ham, Gruyere, Mornay Sauce on Sliced Pullman Bread. Cup of Soup of the Day

Töst **\$8.00**

Ham, gruyere, mornay sauce, sliced pullman bread

Sparrow's Grilled Cheese **\$14.00**

Fontina, manouri, truffle oil, radicchio, herbs, sliced pullman bread

Steak Sandwich	AVAILABLE OPTIONS
Hanger steak, grilled mushrooms, cracked pepper aioli, arugula, long roll	\$21.00
	Add Cheddar or Gruyère or Fontina: \$2.00
Chicken Sandwich	AVAILABLE OPTIONS
Grilled chicken, greens, cilantro-lime aioli, roasted red peppers, onions, long roll	\$18.00
	Add Cheddar or Gruyère or Fontina: \$2.00
Cubano	\$19.00
Ham, roast pork, Gruyère, pickle, mayo, mustard	
Hamburger	AVAILABLE OPTIONS
7oz hand formed beef patty, red onion, white bun	\$17.00
	Add Cheddar or Gruyère or Fontina: \$2.00
	Add Applewood Smoked Bacon: \$3.00
	Add Salad or Fries or Tater Tots: \$5.00
Tavern Burger	AVAILABLE OPTIONS
7oz hand formed beef patty, gruyere, cracked pepper aioli, grilled forest mushrooms, white bun	\$21.00
	Add Salad or Fries or Tater Tots: \$5.00
Eddie Burger	AVAILABLE OPTIONS
3.5oz Smash Burger, Cheddar, Mornay Sauce on Sliced Pullman Bread	\$12.00
	Add Salad or Fries or Tater Tots: \$5.00
Veggie Burger	AVAILABLE OPTIONS
House-made patty, frisse, whole wheat pocket pita, Maple-mustard sauce	\$16.00
	Add Cheddar or Gruyère or Fontina: \$2.00
	Add Salad or Fries or Tater Tots: \$5.00

FOLDED 4

Forest Mushroom Tacos	\$14.00
Sauteed variety of mushrooms, vegetables, pickled onions, cilantro salsa verde	
Chicken Tinga	\$15.00
Pulled chicken, roasted peppers, radish, onion, cilantro salsa verde	
Carne Asada	\$17.00
Hanger steak, mushrooms, pickled onions, cilantro, salsa roja	
Carnitas	\$16.00
Beer braised pork, onion, radish, cilantro salsa verde	

SPARROW TAVERN SAUCES 3

Cracked Pepper Aioli	
Maple-Mustard Aioli	
Hot Sauce	

SWEETENED 1

Pain Purdue \$10.00

KEEP IT WARM 2

Spiked Cider \$13.00

Hot Apple Cider, Bourbon

Hot Toddy \$12.00

Irish Whiskey, Lemon, Honey, Clove

STIRRED 5

Cynar Spritz

Cynar, prosecco, lemon juice, club soda

Negroni / Boulevardier

Dry gin or bourbon, campari, sweet vermouth, Orange peel

Manhattan

Rye whiskey, sweet vermouth, bitters, Lemon peel

Old Fashioned

Bourbon, sugar syrup, bitters, Orange peel

Hanky Panky

Gin, sweet vermouth, fernet, Lemon peel

SHAKEN 5

Sparrow

Misguided Gin, Campari, Prosecco, lemon juice, Creme de Cassis

Moscow Mule

Vodka, ginger beer, lime juice, bitters

Margarita

Tequila, triple sec, lime juice

Tom Collins

Dry gin, sugar syrup, lemon juice, soda water

Daiquiri

Rum, sugar syrup, lime juice

POURED 9

Radeberger, Pilsner, Germany \$7.00

Miller, American Lager, Milwaukee \$6.00

Montauk, Pumpkin Ale, Autumn Ale, NY	\$8.00
Ommegang, Rare Vos, Amber Ale, NY	\$8.00
Founders, All Day IPA, American IPA, Detroit	\$8.00
Weihenstephaner, Hefeweissbier, Germany	\$8.00
SingleCut, 18 Watt, Session IPA, Astoria, NY	\$8.00
Hofbräu, Oktoberfest, Helles Lager, Germany	\$8.00
Guinness, Stout, Ireland	\$8.00

CIDER 1

Ace, Joker, Dry Cider, California	\$8.00
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BOTTLED 1

Gaffel, Kölsch, Germany	\$7.00
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CANNED 5

Good Supply, Light Lager, Atlanta	\$6.00
Bitburger, Pilsner, Germany	\$8.00
Narragansett, Lager, Rhode Island	\$7.00
Tecate, Lager, California	\$7.00
Two Roads, Persian Lime, Gose, Connecticut	\$8.00

NON-ALCOHOLIC 1

Athletic Brewing, Hazy IPA, Stratford	\$7.00
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WHITE 1

Domaine Séailles, Côte de Gascogne, Sauv Blanc, 2021 FR	AVAILABLE OPTIONS
	Glass: \$12.00
	Half Carafe: \$39.00
	Carafe: \$74.00

ROSE 1

Sabine, Aix Vineyards, Grenache, Syrah 2021 FR	AVAILABLE OPTIONS
	Glass: \$12.00
	Half Carafe: \$39.00
	Carafe: \$74.00

RED 2

El Rede, Mendoza, Malbec, 2021 AR

AVAILABLE OPTIONS

Glass: \$12.00

Half Carafe: \$39.00

Carafe: \$74.00

La Coux, Côtes du Rhône, Grenache, Syrah, France, 2021 FR

AVAILABLE OPTIONS

Glass: \$12.00

Half Carafe: \$39.00

Carafe: \$74.00

SPARKLING 1

Prima Perla, DOC Treviso, Veneto, Prosecco, NV, IT

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$46.00

ROSE CIDER 1

Brooklyn Cider House, NY

\$8.00

Northern Spy And Rhode Island Greening Apple Cider, With A Touch Of Finger Lakes Red Wine. 5.8%

OTHER LIQUIDS 7

Mocktail

\$6.00

Coca-Cola

\$4.00

Sprite

\$4.00

Club Soda

\$3.00

Tonic Water

\$4.00

Cranberry Juice

\$4.50

Ginger Beer

\$6.00

HAPPY HOUR 5

Good Supply

\$4.00

Radeberger

\$5.00

\$2 Off Well Drinks

Cocktail of the Week

\$11.00

Wines by the Glass

\$9.00

EVAN'S MILLER TIME 1

Shot of Evan Williams & a Pint of Miller Beer

\$9.00

BRUNCH COCKTAILS 9

Spring Bellini

\$12.00

Prosecco, peach puree, lavender honey syrup

Bloody Mary

\$12.00

Vodka, Fresh Horseradish, Tomato, Celery Salt, Ground Black Pepper, Hot Sauce, Worcestershire

Mimosa

\$10.00

Sparkling Wine, Fresh Orange Juice

Sparrow' 75

\$14.00

Gin, Campari, Lemon Juice, Pea Flower, Prosecco

Don Donnely

\$13.50

Irish Whisky, Baileys, Espresso

Kir Royal

\$11.00

Sparkling Wine, Chambord

Aperol Spritz

\$12.00

Aperol, Bubbles, Soda Water, Sliced Orange

Michelada

\$9.00

Lager, Homemade Bloody Mary Mix, Spicy Salt Rim

Salty Dog

\$10.00

Vodka, grapefruit juice, Salt Rim

HARD ICED TEA 1

Tipsy Tea, Great South Bay, Malt Beverage NY

\$7.00