

Stout Grand Central

60 E 41st St 10017-6211 · +12129229009 · Updated: Jan 14, 2026

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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, Stout's special sauce

\$16.00

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

Buffalo w/ bleu cheese dip or Bar-B-Que

AVAILABLE OPTIONS

1/2 Dozen: \$12.00

Dozen: \$23.00

Stout Sprouts

roasted garlic, parmesan

\$14.00

SALADS & BOWLS 4

Farmers Market Salad

sweet potatoes, brussels sprouts, honey crisp apples, dried cranberries, goat cheese crumbles, pumpkin seeds, black kale, maple balsamic vinaigrette

\$18.00

Asian Chopped Salad

Brown rice, edamame, scallion, red cabbage, carrot ribbons, cucumber, black kale, kimchi peanuts, sesame, miso-ginger dressing

\$17.00

Mediterranean Bowl

feta, cucumber, cherry tomatoes, chickpeas, kalamata olives, red cabbage, pickled onions, baby arugula & hummus, lemon tahini dressing

\$18.00

Burrito Bowl

black beans, roasted corn, cotija, pico de gallo, chili dusted tortilla chips, cilantro lime rice & tomatillo ranch

\$17.00

BURGERS 5

Stout Burger

Stout's custom blend of prime beef, lettuce, tomato & Delancey Street pickles

\$19.00

Angry Burger

dipped in buffalo hot sauce, Maytag bleu cheese & crispy onions

\$21.00

Green Goddess Turkey Burger

baby arugula & shaved red onion, green goddess dressing

\$18.00

Chipotle Black Bean Quinoa Burger

whipped feta, arugula & tomato, chipotle lime aioli

\$18.00

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

Choose 3: goat cheese, Swiss, Pepper Jack, cheddar, spinach, wild mushroom, cherry tomatoes, peppers, onions, fresh jalapeño, bacon, Esposito sausage. Served with breakfast potatoes.

AVAILABLE OPTIONS

\$18.00

substitute egg whites:

\$3.00

Old School

Two farm fresh eggs, crispy bacon, sausage, breakfast potatoes, and toast

\$18.00

Croque Madame Benedict

Poached eggs, country ham, potato waffle & gruyere mornay sauce. Choice of breakfast potatoes or greens.

\$18.00

Hot Honey Chicken & Waffles

Crispy southern fried chicken, hot honey butter, Belgian waffle, powdered sugar

\$20.00

Breakfast Sandwich

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

\$17.00

YOU'RE GOING TO LOVE THESE ²

Cinnamon Bun

maple cream cheese frosting, toasted almonds

\$9.00

Smoothie Power Bowl

mixed berry, banana, pumpkin seeds

\$12.00

FAVORITES ¹¹

Breakfast Totchos

Esposito sausage, Monterey jack, tomato, fresh jalapeno, guacamole, cilantro, crema

AVAILABLE OPTIONS

\$16.00

add egg: \$3.00

Wild Mushroom Toast

shallots, creme fraiche, herbs, whipped feta, roasted garlic aioli, sourdough

AVAILABLE OPTIONS

\$16.00

add egg: \$3.00

East Coast Oysters

Cherry Pepper Relish, Bloody Mary Cocktail Sauce

AVAILABLE OPTIONS

1/2 dozen: \$18.00

dozen: \$36.00

Grilled Caesar Salad

crispy anchovies, garlic crunch & romaine, classic caesar dressing

AVAILABLE OPTIONS

\$16.00

Chicken: \$9.00

Steak: \$12.00

Salmon: \$12.00

Chicken Wings

buffalo with bleu cheese dip or Stout barbecue

AVAILABLE OPTIONS

1/2 Dozen: \$12.00

Dozen: \$23.00

Warm Artichoke, Spinach & Cheese Dip

fresh corn tortilla chips

\$16.00

Stout Burger

Stout's custom blend of prime beef, lettuce & tomato, brioche

\$19.00

Angry Burger

buffalo hot sauce, Maytag bleu cheese + crispy onions, brioche

\$21.00

Chipotle Black Bean Quinoa Burger

avocado, arugula, tomato, feta and a chipotle lime aioli

\$18.00

Grilled Chicken Sandwich

cucumber, avocado, tomato, cheddar & herbed aioli, multigrain toast

\$20.00

Spicy Crispy Chicken Sandwich

Asian slaw, pickles and Thai chili aioli, brioche

\$19.00
