

Brooklyn Brews

ON DRAFT

- \$4
- THE BROOKLYNEER Lager
- \$6
- Brooklyn Lager 5% ABV
- Brooklyn East India Pale Ale 6.8% ABV
- Brooklyn Pennant Ale 5.1% ABV
- Brooklyn Weisse 5% ABV
- Brooklyn Winter Ale 6% ABV
- Coney Island Albino Python 6% ABV
- Coney Island Lager 5.5% ABV
- Coney Island Mermaid Pilsner 5% ABV
- Empire Cream Ale 5.8% ABV
- Kelso Nut Brown 5.7% ABV
- Sixpoint Brownstone 5.8% ABV
- Sixpoint Sweet Action 5% ABV

IN BOTTLES

- \$3
- Little Kings Cream Ale (7 oz.) 5.5% ABV
- \$5
- Session Black 5.4% ABV
- Session Premium Lager 5.1% ABV
- \$6
- Budweiser 5% ABV
- Bud Light 4.2% ABV
- \$7
- Abita Turbo Dog 6.1% ABV
- Corona 4.6% ABV
- Sierra Nevada 5.6% ABV
- Speakeasy Big Daddy IPA 6.5% ABV
- Stella Artois 5.2% ABV
- Victory Hop Devil IPA 6.7% ABV
- Original Sin Apple Cider 6% ABV
- BIG BOTTLES (25 OZ.) \$18**
- Brooklyn Brewery, Local 1 9% ABV
- Brooklyn Brewery, Local 2 9% ABV

The BROOKLYNEER NYC



Bar Snacks • \$4

Ovenly Old Bay Peanuts

Ovenly Bacon Caramel Popcorn



Kombucha Oyster Shooter • Mombucha's Ginger-mint Kombucha, Bluepoint Oyster, shallots & parsley

Small Plates



Ricotta & Jam • Salvatore Ricotta with Anarchy in a Jar Preserves, toast points \$7



Patatas Arrugadas • Salt-boiled Baby Yukon Gold Potatoes with Lemon Rosemary Aioli \$6



Sliders • \$11

Red Hook • Organic Pulled Pork Shoulder, Sixpoint Brownstone Ale BBQ Sauce, Mama O's Kimchee Slaw, cilantro



Flatbush • Organic Jerk-style Chicken with chicharrónes & scallions



Williamsburg • Pastrami-style Portobellos, Brooklyn Brine Fennel Beets, onion sprouts, dill garlic Siggis yogurt

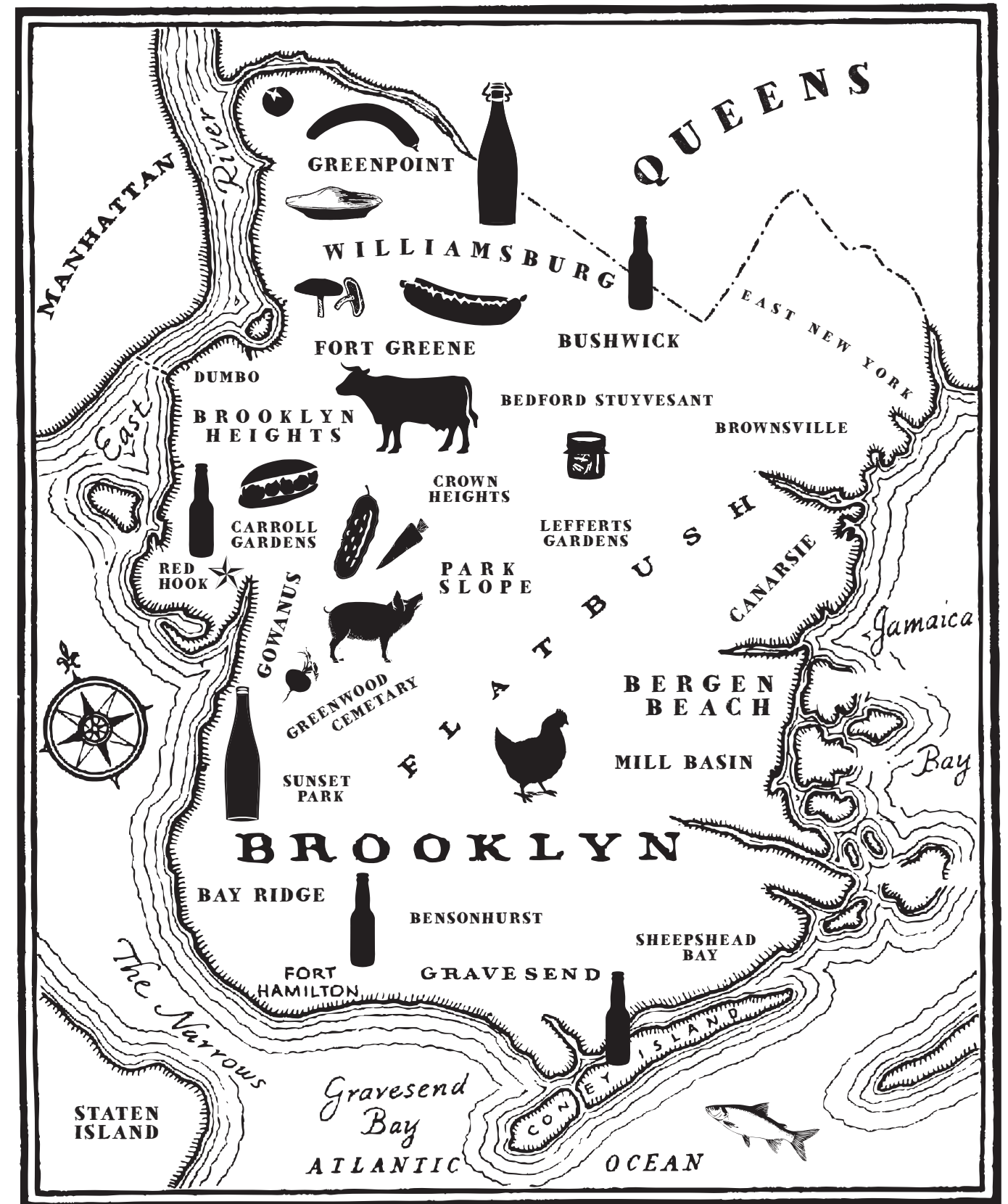


Sandwiches

Greenpoint • Steve's Kielbasa, Brooklyn Brine Saurkraut, swiss cheese, spicy Russian dressing on black bread \$11

Carroll Gardens • Organic Beef & Pork Meatballs, house-made tomato sauce, Caputo's Mozzarella on Italian baguette \$12

The Brooklyn Dog • Meathook Bacon-Cheeseburger Sausage, DPCC's Sweet Tomato Chutney, My Friend's Jalapeño IPA Mustard, organic bacon & shredded lettuce on a potato roll \$9



Brooklyn Pickle Platter

served with toast points • choose 3 for \$7 • 5 for \$11 • 7 for \$14

FROM BROOKLYN BRINE

Whiskey Sours Pickles Lavender Asparagus

Chipotle Carrots Saffron Chilis Fennel Beets

FROM MAMA O'S

Napa Cabbage Kimchee

FROM ACME

Smoked Whitefish Salad

FROM FEATHER RIDGE FARM

Deviled Eggs

Brook•lyn•eer: [brook-luh-neer] (n) A denizen of the 70.6 sq mi Brooklyn Borough of New York City.

Our goal is to bring Manhattan the newly emerging food & drink artisans from where else but Brooklyn. We've included what we think are the best of the borough's products into our signature dishes and cocktails, not to mention taps. Even elements of the interior originated in Brooklyn, most notably the 30-foot long bar top, which was once part of the old Coney Island boardwalk. The dimensional Brooklyn Bridge mural is the brainchild of Williamsburg's Domestic Construction and all of the reclaimed lumber comes from Gotham Forest Products of Bedford-Stuyvesant. We feel passionately about spreading the love Brooklyn has to give. Cheers!

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