

THE BOWERY DINER

241 BOWERY / 212.388.0052 / BOWERYDINER.COM

COCKTAILS

GRACE KELLY

bluecoat gin, cocchi americano,
orange bitters, rose water
\$12

WINTER FIX

vodka or white rum, spiced cranberry
compote, lemon, bitters
\$9

SUNSHINE SOUR

zu vodka, st. germaine, aperol,
lemon, eggwhite, absinthe
\$9

DOWN ON THE BOWERY

great king st. scotch, green chartreuse,
carpano antica formula
\$9

CLOVE AND DAGGER

ron zacapa 23yr, gosling's dark rum,
allspice dram, lime
\$9

BOULEVARDIER

buffalo trace bourbon, campari,
carpano antica formula
\$9

JACK ROSE

laird's applejack, lime,
house made grenadine
\$9

EL DIABLO

el jimador tequila blanco, lime,
fresh ginger, creme de cassis, soda
\$12

BEER

ON DRAFT

Sam Adams IPA **8**
Stella Artois **8**
Guinness Irish Stout **8**
Sixpoint Sweet Action
8

CAN

Pork Slap **6**
Blue Ribbon **6**
Dale's Pale Ale **6**
Back in Black **6**
Genesse Cream Ale **6**

BOTTLE

Duval Blonde Ale **10**
Chimay Rouge **10**
Miller High Life **6**
Lagunitas Little
Sumpin Ale **6**
Red Stripe **6**
Hennepin **8**
Geary's Pale Ale **6**

SOUP

FRENCH ONION\$10
with gruyere

CLAM CHOWDER\$9
with smoked bacon &
creme fraiche

SOUP OF THE DAY\$7

APPETIZERS

HOUSE SMOKED SALMON \$8
with toast

STEAK TARTAR\$12
with condiments & toast

STEAMED CLAMS\$16
with duck confit fat

CHARCUTERIE PLATE\$16

ESCARGOT-STYLE WHELKS\$16

ROASTED SQUASH\$10
with feta, pumpkin seeds and maple
syrup.

SALADS

MIXED LETTUCE\$10

CEASAR SALAD\$11
with chicken.....\$14

MARINATED BEETS SALAD.....\$14
with apples and ranch

COLE SLAW.....\$15
with pear and blue cheese

CHOPPED SALAD\$15

SANDWICHES

REUBEN SANDWICH \$16
with Russian dressing and swiss

BLUE REUBEN \$18
with coleslaw and blue cheese dressing

SMOKED MEAT SANDWICH \$18
on rye with pickles

SMOKED WHITEFISH MELT \$17
with cheddar, celery, and radish salad

GRILLED CHEESE..... \$15
on country bread with olives & tomato

MACHINE GUN STEAK TARTAR \$18
with fries, aioli & watercress on baguette

SHALLER & WEBER HOT DOG \$16
two links, served with condiment

SIDES

ONION RINGS \$7

MASHED POTATOES \$8

FRENCH FRIES \$7

CHEESE FRIES \$9

SWEET POTATO FRIES \$7
add maple syrup & cheddar \$8

SAUTÉED SPINACH \$??

BUTTERNUT SQUASH PUREE \$??

CHEDDAR/SCALLION PANCAKE . \$??

MAPLE BAKED BEANS \$??

BUTTERNUT SQUASH PUREE \$??

RAW BAR

OYSTERS.....\$??

Malpeque, Mike's, Beau Soleil,
Bluepoint, St. Simon or Widows hole.

LITTLE NECK CLAMS (6 PCS)..... \$8

PRAWNS\$??

PERRYWINKLE.....\$??
with mayo

WHELKS..... \$9

WEST COAST CRAB\$??
with mayonnaise

SNOW CRAB.....\$??
with mayonnaise & crudité

1½ LB LOBSTER.....\$17

SEAFOOD TOWER\$??
Standard or Deluxe

BURGERS

served with fries or greens

HAMBURGER DELUXE.....\$14

CHEESEBURGER DELUXE.....\$15
with cheddar or gruyere

BÉARNAISE BURGER\$15
with lettuce, tomato, onions and
béarnaise sauce

VEGGIE BURGER.....\$14
with caramelized onions and aioli

UPSTATE TURKEY BURGER\$??

DINNER SALADS

BAKED GOAT CHEESE..... \$15
with bacon, frisee and honey

DUCK SALAD\$17
with confit gizzard and
smoked magret

STEAK SALAD \$18

FRIED CALAMARI..... \$18
with miso and parmigiano

DINNER SPECIALS

NY STRIP..... \$24
served with fries and choice of sauce:
béarnaise, ginger ketchup,

steak sauce, horseradish or red wine

ROASTED CHICKEN \$24
with pan jus and pan vegetables

SKATEFISH \$??
with squash puree & shoestring fries

SMOKED MEAT DINNER..... \$??
with steamed vegetables
and assorted mustards

STEAMED MUSSELS.....\$??
DUCK CONFIT \$??

with duck jus, curly fries and greens

ROASTED DUCK BREAST \$??

with apple sauce and shoestring fries

MAC AND CHEESE\$??

CHOUROUTE\$??