

Brooklyn Cider House Menu Redesign

MST CREATIVE PR

About Brooklyn Cider House and Our Collaboration

BROOKLYN CIDER HOUSE + MST CREATIVE PR

Brooklyn Cider House's head cider maker Peter Yi has realized his dream of creating a showcase for cider and Basque cider house style dining in Bushwick. More than four years in the making, this ambitious project has brought a new experience to New York - and the US - including interactive cider catching from the barrels.

The Original

BROOKLYN CIDER HOUSE

PREVIOUS MENUS



PRIX-FIXE DINNER

MENU AND CIDER-CATCHING EXPERIENCE
INSPIRED BY BASQUE CIDER HOUSES

*Dishes served family style with locally-baked bread on the side
Includes raw hard-cider "catching" in the barrel room between each course*

1ST COURSE:

GRILLED VEGETABLES with roasted garlic & oyster mushrooms ☉
optional: chorizo
SEASONAL TOMATO SALAD from our garden & local farms ☉

2ND COURSE:

TORTILLA DE BACALAO Icelandic-cod omelette with peppers & onions
TORTILLA DE PATATAS hand-broken potato omelette with peppers & onions ☉
ARROZ CON ALMEJAS Basque-style clam risotto

3RD COURSE:

COWBOY RIB-EYE STEAK from Cedar River Farms, CO
hormone & antibiotic-free (9 oz serving)
for 18 oz serving, add \$18
CAULIFLOWER STEAK served over tumeric, coconut & paneer sauce ☉
WHOLE RED SNAPPER wild-caught, grilled & served with garlic oil

4TH COURSE:

MANCHEGO, MEMBRILLO, & WALNUTS ☉
BREAD PUDDING candied pecans, vanilla ice cream & caramel sauce ☉
APPLE FRITTERS vanilla ice cream & apple cider syrup ☉

49

☉ Vegetarian All ciders and dishes (except for the bread pudding & apple fritters) are naturally gluten-free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CIDER-CENTRIC BAR FOOD

Our Cidermaker/Founder Peter Yi and Sous Chef Abel Hernandez have put together a menu of their personal favorite bar foods that pair perfectly with cider.

ASK YOUR SERVER ABOUT
CATCHING CIDER DIRECTLY FROM OUR CHESTNUT
BARRELS IMPORTED FROM ASTURIAS, SPAIN
& OUR PRIX-FIXE MENU, AN INTERACTIVE
FOOD & CIDER EXPERIENCE

Gluten-free dishes are marked ☉
Ask your server about available vegan options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MORE CIDERS FROM NEW YORK & ABROAD

DRAFT CIDER (8 OZ)

Listed in order of DRIEST to SWEETEST

Descendant Cider Co. "Dry"	7
<i>Sparkling, bone dry, mild tannins, crisp minerality • 6.9%</i>	
Indian Ladder Farmstead "Dry Hard Cider"	7
<i>Sparkling, light, dry, tart, spontaneous fermentation • 6.1%</i>	
Blackduck Cidery "Perry"	10
<i>Still, true pear cider, unfiltered, tart, sour, invigorating • 6.4%</i>	
South Hill "Pomme Sur Lie"	8
<i>Still dry, barrel aged, tannic, acidic, apple-skin, roasted nuts • 8.2%</i>	
South Hill "Farmhouse"	9
<i>Sparkling, full bodied, barrel-aged • 8.1%</i>	
Blackduck Cidery "Woody"	10
<i>Still & dry, unfiltered, wild fermented in Hungarian oak barrels • 7.6%</i>	
Phonograph "Greening"	9
<i>Sparkling, tart apple candy • 8.2%</i>	
South Hill "Patina"	8
<i>Lightly sparkling, medium bodied, hint of maple • 7.2%</i>	
Eve's Cidery "Unannounced"	10
<i>Still, light & floral with notes of strawberries • 5.8%</i>	

CIDER BY THE BOTTLE

Listed in order of LIGHT to FULL BODIED

Kettleborough "Huguenot Cider" (7.75%; 750 ml)	30
<i>Still dry, unfiltered rustic French-style, tannic, wild yeast</i>	
Redbyrd "Workman Dry" (8.2%; 750 ml)	40
<i>Sparkling, floral rose, slate, ginger, citrus finish, biodynamic</i>	
Eve's Cidery "Northern Spy" (8.1%; 750 ml)	33
<i>Sparkling, toasted oats, dried apples, kumquats, wet stone</i>	
Farnum Hill "Semi-Dry" (7.4%; 750 ml)	28
<i>Sparkling: stone fruit aroma, subtle sweetness</i>	

MORE BRUNCH

• Saturday & Sunday, 11am-3pm •
We serve only organic, cage-free eggs

CHICKEN & WAFFLES 12
*double-fried chicken wings,
Belgian waffle, maple syrup*

RIBEYE STEAK & EGGS 19 ☉
*hormone and antibiotic-free ribeye steak from Cedar River Farms,
Greeley, CO with 2 eggs any-style, served with home fries*

BRUNCH SIDES

All brunch sides are gluten-free ☉

SLAB BACON 4 HOME FRIES 3 MUSHROOMS 3
CHORIZO 5 GRITS 4 EXTRA EGG 2

SWEETS

CIDER DOUGHNUTS
house-made apple cider doughnuts for here or to-go
each • 2 1/2 dozen • 10 dozen • 20

BREAD PUDDING 8
*house-made bread pudding, candied pecans,
vanilla ice cream, caramel sauce*

APPLE FRITTERS 8
apples, vanilla ice cream, house-made apple cider syrup

FLOURLESS CHOCOLATE CAKE 9
from The Chocolate Room
70% single-origin chocolate, raspberry sauce, fresh bourbon whipped cream

BOTTLED HARD CIDER

Farnum Hill "Extra Dry" (7.5%; 750 ml)	28
<i>Sparkling, seriously dry; rich aromatic fruit</i>	
Isastegi (6.0%; 750 ml)	30
<i>Crisp, fresh traditional Basque cider; ripe & malted apple notes</i>	
Sidra Trabanco "Consecha Propia" (6.0%; 750 ml)	33
<i>Traditional Asturian cider; unripened apple aroma; hints of rose & fresh churned butter</i>	
Duché de Longueville "Douces Ameres" (4.5%; 750 ml)	35
<i>Sweet, bitter Normandy cider; sparkling, crisp, & full-bodied</i>	
Eve's Cidery "Albee Hill" (6.9%; 750 ml)	30
<i>Still dry, honey & lychee nose, damp wood, coffee, citrus peel</i>	
Aaron Burr Cidery "Shawangunk Ridge" (7.8%; 500 ml)	40
<i>Sparkling dry, uncultivated apples foraged from wild trees</i>	
New York Cider Company "Barn Swallow" (7.2%; 750 ml)	25
<i>Wild & dry, sparkling, bottle conditioned</i>	
Blackduck Cidery "iNo Passaran!" (7.0%; 750 ml)	33
<i>Savory with hints of apple peel, grapefruit, olive brine, funk</i>	
Blackduck Cidery "Crabby Pip" (6.9%; 750 ml)	36
<i>Still, crabapple cider, high acidity, intense tannins, long dry finish</i>	
Eric Bordelet "Poire" (4.0%; 750 ml)	30
<i>Sparkling, off-dry; made from pears from 300-year-old trees; biodynamic</i>	
Blackduck Cidery "Perry" (5.1%; 750 ml)	38
<i>Still, true pear cider, unfiltered, tart, sour, invigorating</i>	
South Hill "Prelude" (8.0%; 750 ml)	36
<i>100% wild apples, unfiltered, unfiltered, flower & leather aromas</i>	
Eric Bordelet "Tendre" Sidre (4.0%; 750 ml)	30
<i>Slightly sweet, notes of baked apple & honey; full tannins</i>	
South Hill "Russet Dabinett" (8.1%; 750 ml)	35
<i>Still, honeycomb, elderflower, lychee, sour plum, white pepper, papaya, subtle vanilla</i>	
South Hill "Pomme Sur Lie" (8.2%; 750 ml)	40
<i>Still dry, barrel aged, tannic, acidic, apple-skin, roasted nuts</i>	

Menu Evaluation & Changes

With a change in menu concept, Brooklyn Cider House needed a menu that was functional despite its large number of offerings and designed to guide the diner through the food and beverage programs. The original menu led to some confusion among guests on the availability of items during specific hours and in different dining areas. The goal was to create a new design for food & beverage menus that reduced the number of different printed items presented to guests and allowed for faster and more efficient ordering.

THE NEW FOOD MENU



SNACKS & STARTERS

CHEESE BOARD 19

seasonal selection of artisanal cheeses with cider pairing +1

CHEESE & CHARCUTERIE BOARD 22

artisanal cheeses and chef selected charcuterie

GRILLED VEGETABLE BOARD 17

selection of grilled seasonal vegetables

CROQUETAS 7

made with bechamel, choice of jamon or bacalao (3 PCS)

KOREAN CHICKEN WINGS 9

tossed in soy, ginger, chili, yeast sauce (6 PCS)

JUMBO PRETZEL 10

served with spicy mustard, add melted gruyere cheese +5

CIDER HOUSE NACHOS 12

house-made tortilla chips with chipotle sauce, sour cream, cilantro and choice of spicy pulled pork, chicken or vegetarian

SPANISH OLIVES 5

choice of arbequina or anchovy manzanilla

AVOCADO & CHICKEN 15

hard-boiled egg, mixed greens, yuzu honey dressing

ROASTED BEETS & KALE 12

quinoa, sunflower seeds, feta, orange citrus dressing

add chicken +4

PUGLIA BURRATA 12

sun-dried tomato pesto, fresh basil, balsamic reduction, pinenuts

MENÚ DE SIDRERÍA

Family style prix fixe dinner inspired by the cider houses of the Basque country. Select one from each course. *Must be ordered by the entire table

1ST COURSE

grilled vegetables & chorizo or
grilled vegetables

2ND COURSE

tortilla de patata or
tortilla de bacalao

3RD COURSE

cowboy rib-eye steak or
cauliflower steak

33

CIDER CATCHING

two catches 12

Meat Market

CEDAR RIVER FARM STEAK

hormone & antibiotic free

Rib-eye 18oz / 39 • 27oz / 58

New York Strip 12oz / 27

FISH OF THE DAY

grilled • market price

HERB ROASTED CHICKEN

with fennel, potato, carrots

half / 14 • whole / 26

PORK KNUCKLE

Crispy pork with jalapeño sauerkraut

28

SAUSAGE

bratwurst, merguez, spicy chicken,

greek, spicy pork (includes sauerkraut)

two / 10 • five / 22 • ten / 40

sides

french fries/ home fries 6

yuca fries 8

asparagus 7

mushrooms 9

steakhouse bacon 8

macaroni & cheese 7

BURGERS & FRIENDS

BAHN MI BURGER 16

pickled carrot, cucumber, radish, jalapeño,

housemade lime-chili cilantro aioli

CARAMELIZED ONION BURGER 15

APPLEWOOD BACON

CHEESEBURGER 16

Kerrygold Dubliner cheddar with lettuce, tomato, onion

CLASSIC BURGER 13

8 oz farm-raised Angus beef

served on a challah bun

choice of hand-cut potato or yuca fries +2

add cheese +1, bacon +2, mushrooms +2, egg +2

GRILLED PORTOBELLO 11

lettuce, tomato, onion

CHICKEN & WAFFLES 14

double-fried chicken wings, Belgian waffle, maple syrup

PAN CON TOMATE Y

JAMÓN SERRANO 9

jamón serrano and tomato-garlic purée

on open faced toasted baguette

BIBIMBAP 14

vegetable rice bowl

add grilled chicken +2 add pulled pork +3

MIX & MATCH TACOS

THREE for 10 • ONE for 4

spicy pulled pork, chicken al pastor, vegetarian

RIBEYE STEAK SANDWICH 16

sliced ribeye, caramelized onions, garlic aioli

on toasted baguette

BRUNCH

• Saturday & Sunday, 11am-3pm •

FARMER'S BREAKFAST 12

2 eggs any-style, your choice of thick-cut applewood

bacon or Spanish chorizo & home fires

AVOCADO TOAST 9

smashed avocado, tomato, fresh greens & fried egg

TORTILLA DE PATATAS 12

traditional Spanish omelette with hand-broken potatoes,

caramelized onions, Italian green peppers & seasonal salad

TORTILLA DE BACALAO 16

traditional Spanish omelette with hand-broken potatoes,

Icelandic cod, caramelized onions & seasonal salad

HANGOVER HELPER 14

Spanish chorizo, caramelized onions, green peppers,

2 eggs sunny-side up on a toasted baguette & side of

crispy fried potatoes

CHICKEN & WAFFLES 14

Belgian waffle with buttermilk fried chicken

RIBEYE STEAK & EGGS 19

hormone and antibiotic-free ribeye from Cedar River

Farms, Greeley, CO, 2 eggs any-style & home fries



SWEETS

CIDER DOUGHNUTS

house-made apple cider doughnuts for here or to-go

each 2 • 1/2 dozen 10 • dozen 20

BREAD PUDDING 8

house-made bread pudding, candied pecans,

vanilla ice cream & caramel sauce

APPLE FRITTERS 8

apples, vanilla ice cream & house-made apple

cider syrup

FLOURLESS CHOCOLATE CAKE 9

From The Chocolate Room

70% single-origin chocolate, raspberry sauce, fresh bourbon

whipped cream

BRUNCH DRINKS

CIDEROSA 9

BCH Bone Dry & fresh-squeezed orange juice

CLASSIC BLOODY MARY 11

made with Tito's Vodka

CIDER HOUSE ICED TEA 4

cold-brewed black tea, shaken & lightly sweetened with

house-made apple cider syrup

FRESH-SQUEEZED OJ 5

Brunch Sides

SLAB BACON 8

HOME FRIES 6

MUSHROOMS 9

EXTRA EGG 2

CHORIZO 8

BROOKLYN
CIDER
HOUSE

Gluten-free dishes are marked
ask your server about available vegan options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BROOKLYN CIDER HOUSE

BROOKLYN CIDER HOUSE DRAFT

8oz pours/bottle

KINDA DRY 7/17

Semi-sweet, tart apple, sparkling

5.5% abv

HALF SOUR 7/17

Pickled pear, wild flower, honey, sparkling

5.8% abv

BONE DRY 8/22

Super dry, crisp, mineral, sparkling

6.9% abv

RAW 7/17

Dry, sour, funky (wild fermented), still

6.9% abv

ROSÉ 7

Fruity, bubbly, off-dry, notes of rose petal, wild raspberries and sour cherries

5.8% abv

WILD ROSÉ *LIMITED RELEASE 9

Wild fermented, aged on the lees, effervescent & dry

6.2% abv

SOLSTICE *LIMITED RELEASE 8/22

Wild fermented & dry, lychee, pineapple, lemon zest

6% abv

TXANGURRO *LIMITED RELEASE 8/22

Sharp, dry, still, with a nutty smoked finish, wild fermented

7% abv

THREE 3 OZ POUR FLIGHTS 11

off-dry: half sour, rosé, kinda dry

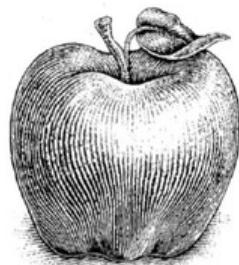
dry: bone dry, txangurro, raw

build your own: choose any three house ciders

CIDER CATCHING

Join in the Basque tradition of txotx or cider catching from our 80 year old chestnut barrels from Asturias, Spain.

8 / per catch



TAKE BROOKLYN CIDER HOUSE HOME

Save a bottle for later, give the gift of cider, or stock up for your next party. Ask your server or stop by anytime to grab some Brooklyn Cider House hard cider to go. Mix & Match!

	SINGLE BOTTLE	3-PACK	CASE OF 12
MAIN LINE CIDERS	10	29	108
SOLSTICE	14	39	144
TXANGURRO	14	39	144

THE NEW DRINK MENU



WINE listed light body to full body

GETARIAKO TXAKOLINA GAÑETA 29

2018, Basque, Spain

DOMAINE DU SALVARD CHEVERNY BLANC 29

2017, Loire, France

THEVENET & FILS MACON PIERRECLOS 29

2017, Burgundy, France

LUNEAU PAPI 'CLOS DES ALLEES' MUSCADET 10/33

2016, Loire, France

HAUT BOURG MUSCADET COTES DE GRANDLIEU 23

2017, Loire, France

KUENTZ-BAS ALSACE BLANC 25

2017, Alsace, France

BOUNDARY BREAKS RESERVE RIESLING 33

2016, Finger Lakes, NY

HERMANN J WEIMER DRY RIESLING 27

2016, Finger Lakes, NY

HEART & HAND DRY RIESLING 39

2016, Finger Lakes, NY

RAVINES WINE CELLAR DRY RIESLING 32

2015, Finger Lakes, NY

BOAL DE AROUSA ALBARINO 7/19

2017, Rias Baixas, Spain

CASSAGNOLES COTES DE GASCOGNE 17

2017, Southern France

ONABAY VINEYARD CHARDONNAY 33

2014, North Fork, NY

WYATT CHARDONNAY 9/25

Sanoma Valley, CA

COSTADOR 1954 XAREL LO 29

2016, Spain

BERINGER 'LUMINUS' CHARDONNAY 29

2016, Napa Valley, CA

JUVÉ Y CAMPS RESERVA CAVA BRUT 27

NV, Penedes, Spain

NICOLAS FEUILLATTE RESERVA BRUT 59

NV, Champagne, France

BILLECART-SALMON BRUT ROSÉ 97

NV, Champagne, France

RED TAIL RIDGE PET-NAT SPARKLING RIESLING 12/43

NV, Finger Lakes, NY

W US O & LUCIEN CROCHET SANCERRE 10/36

2017, Loire, France

W US O & CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ 39

2018, Provence, France

COQUELET-MORGON COTE DE PY 10/37

2017, Burgundy, France

Y. PELLETIER SAINT-CHINIAN LES COCIGRUES 33

2016, Languedoc, France

RAVINES WINE CELLAR PINOT NOIR 43

2014, Finger Lakes, NY

HEART & HAND PINOT NOIR 45

2015, Finger Lakes, NY

AZ. VINICOLA CALABRETTA NERELLO MASCALESE VIGNE VECCHIE 61

2006, Sicily, Italy

SENORIO DE P. PECINA CRIANZA RIOJA 33

2013, Rioja, Spain

CHATEAU HAUT SEGOTTES SAINT EMILION GRAND CRU 57

2016, Bordeaux, France

W US O & AZIENDA AGRICOLA LA TORRE ROSSO VINO DA TAVOLA 31

Tuscany, Italy

W US O & ERBALUNA LA BETTOLA BARBERA D'ALBA 39

2017, Piedmont, Italy

ONABAY VINEYARD CABERNET FRANC 33

2014, North Fork, NY

RAVINES WINE CELLAR CABERNET FRANC 39

2015, Finger Lakes, NY

RED TAIL RIDGE BLAUFRANKISCH 37

Finger Lakes, NY

CROWLEY WINES PINOT NOIR 11/39

Willamette Valley, OR

CLOS LA COUTALE CAHORS 27

2016, Southwest France

TIKAL MALBEC 11/39

2015, Mendoza, Argentina

E. BECHERAS CROZES HERMITAGES ROUGE 39

2016, Rhone, France

DOMAINE DE L'ECU "LOVE & GRAPES" NOBIS SYRAH 25

2017, Loire, France

light bodied
full bodied
full bodied
full bodied

OTHER CIDER

SOUTH HILL "POMM SUR LIE" 8

Still, Dry, barrel aged, tannic, acidic, apple skin, roasted nuts

8.2% abv

SOUTH HILL "FARMHOUSE" 9

Still, honeycombed, elderflower, lychee, sour plum, white pepper, papaya, subtle vanilla, 750ML

BLACKDUCK CIDER "HOPPED CIDER" 10

Still & Dry, Wild Fermented. Blend of both heirloom and wild apples dry hopped with estate grown Fuggles, Kent Golding, Cascade, & unknown noble hops.

6.0% abv

BLACKDUCK CIDER "PERRY" 10

Still, true pear cider, unfiltered, tart, sour, invigorating

6.4% abv

INDIAN LADDER FRAMSTEAD CO. "DRY" 8

Sparkling, light, dry, tart, spontaneous fermentation

6.1% abv

EVE'S CIDER "SKELEPEAR" 10

Lightly sparkling pear cider with notes of carnoli and key lime pie with a tannin acid balance

7.0% abv

EVE'S "SCATTERSEED" 10

The aroma of bittersweets left on the orchard floor with a honey, bacon and wood smoke finish.

7% abv

PHONOGRAPH CIDER "GREENING" 9

Sparkling, tart, apple candy

8.2% abv

SOUTH HILL "OLD TIME" 9

Sparkling, off-dry, Wild fruit with notes of strawberry, grapefruit seed, and bitterscotch

7.5% abv

SIDRA TRABANCO - COSECHA PROPIA 25

Traditional Asturian cider, unripened apple aroma, hints of rose & fresh churned butter, 750ML

ISASTEGI 19

Crisp, Fresh traditional Basque cider; ripe & mated apple notes, 750ML

W US O & ASTARBE SAGAROTEGIA - SIDRA NATURAL 19

Refreshing, fruity Basque cider with a dry finish, 750ML

W US O & SOUTH HILL - POMME SUR LIE 33

Still-dry, barrel aged, tannic, acidic, apple-skin roasted nuts, 750ML

W US O & BLACKDUCK CIDER - CRABBY PIP 25

Still, crabapple cider, high acidity, intense tannins; long, dry finish, 750ML

W US O & BLACKDUCK CIDER - NO PASARAN 23

Savory with hints of apple peel, grapefruit, olive brine, funk, 750ML

W US O & AARON BURR - SHAWANGUNK RIDGE 33

Sparkling, dry, uncultivated apples foraged from wild trees, 750ML

EVE'S CIDER - NORTHERN SPY 33

Sparkling, toasted oats, dried apples, kumquats, wet stone, 750ML

KETTLEBOROUGH - HUGUENOT CIDER 25

Still dry, unfiltered, rustic French style, tannic, wild fermented, 750ML

KITE & STRING - NORTHERN SPY 29

Semi-dry, Charmat method. Fruit forward and balanced, 750ML

SOUTH HILL - RUSSET DABINETT 33

Still, honeycombed, elderflower, lychee, sour plum, white pepper, papaya, subtle vanilla, 750ML

FARNUM HILL - EXTRA-DRY 29

Sparkling, seriously dry, rich aromatic fruit, 750ML

REDBYRD - WORKMAN DRY 33

Sparkling, floral rose, slate, ginger, citrus fruit, biodynamic, 750ML

BLACKDUCK CIDER - PERRY 29

Still, true pear cider, unfiltered, tart, sour, invigorating, 750ML

EVE'S CIDER - ALBEE HILL 25

Still, dry, honey & lychee nose, damp nose, coffee, citrus peel, 750ML

SOUTH HILL - PRELUDE 33

100% wild apples, unlined, unfiltered, flower & leather aroma, 750ML

W US O & BRANLAND CIDER - JUST CIDER 25

Fresh apple bouquet, notes of stone fruit, peach and melon, 750ML

W US O & NEW YORK CIDER CO - BARN SWALLOW 27

Wild & dry, sparkling, bottle conditioned, 750ML

W US O & MANOIR DU KINKIZ CIDRE DE FOUENANT 29

Persistent flavors of freshly cut apple, complemented by notes of butter, and hazelnut, 750ML

W US O & KITE & STRING - SPARKLING ROSÉ CIDER 29

Medium sweet with aromas of strawberries and mixed berry fruit on the palate, 750ML

W US O & PERRY'S CIDER - BARN OWL 23

Crisp refreshing cider combining natural ferments, wild yeasts and traditional apple varieties, 500ML

BRANLAND CIDER - PERNILLA PERLE 25

Off-dry, lightly sparkling cider made entirely from Swedish apples, 750ML

PERRY'S CIDER - GREY HERON 23

Young & fruity sweet cider. Notes of earl grey, 500ML

FARNUM HILL - SEMI-DRY 29

Sparkling, stone fruit aroma, subtle sweetness, 750ML

ERIC BORDELET - TENDRE SIDRE 19

Slightly sweet, notes of baked apple & honey, full tannins, 750ML

ERIC BORDELET - POIRE 27

Sparkling, off-dry, made with pears from 300 year old trees, biodynamic, 750ML

DUCHÉ DE LONGUEVILLE - DOUCES AMERES 19

Sweet, bitter, Normandy cider. Sparkling, Crisp, & full bodied, 750ML

BROOKLYN CIDER COCKTAILS

THE SPANIARDS'S GIN & TONIC 13

Botanist Gin, Fever Tree Indian Tonic, seasonal aromatics & herbs

POMEGRANATE SPICY MARGARITA 12

Regal Mezcal, Solero blood orange liqueur, pomegranate juice, jalapeño infused simple syrup & lime juice

BAKED APPLE OLD FASHIONED 13

Redemption Rye, old fashioned syrup & apple bitters

SMOKED BULVARDIER 13

Port Charlotte, Campari & Campari Antica vermouth

JAMMED UP 13

Greenhook Gin, lemon juice, simple syrup & orange marmalade

CUCUMBER BERRY-ADE 12

Mount Gay Rum, house berry syrup & cucumber infused lemonade

THE BOSWICK ROSE 12

Bunel Fine Calvados, pomegranate, lemon

LA MULA 12

Regal Mezcal, jovan, ginger, lime

CIDER SLUSH 12

CIDER HOUSE SANGRIA 12

BEER

BROOKLYN BREWERY "SORACHI ACE" 7

A classic Saison, with a clean malt flavor & dry-hopped Sorachi Ace, bright & spicy 7.2% abv

PARADOX "PILSNER" 7

European inspired Lager with a clean and citrus aroma, notes of melon & fresh cracked pepper 5.5% abv

SINGLECUT BEERSMITHS "KIM" 9

Hibiscus Sour Lager with a vibrant rose hue, notes of hibiscus, black currant, fresh berries & a slight citrus pucker 4.2% abv

FINBACK "YEAR ROUND" 7

American IPA dry hopped with Chinook & Columbus citrusy and bright with notes of pink grapefruit & melon 7.2% abv

FIFTH HAMMER "FIRE AND RAINBOWS" 11

High ABV with lactose, oats, wheat & barley. Dry hopped with Mosaic, Cascade & Lotus 8% abv 16oz can

KILLS BORO "TIRAMISU MUNCHIES" 11</

PHOTOGRAPHY

