

**BROOKLYN
BOWL**

EAT. DRINK. ROCK. ROLL.

APPETIZERS

Ve **HUMMUS** 12
 - WITH -
 CAULIFLOWER, CARROTS, CELERY, CUCUMBER & PITA
 EXTRA PITA +2

V
Gf **EGG SHOOTERS** 7
 - WITH -
 PICKLED PEPPERS & OLIVE OIL MAYO
 ADD FRIED OYSTERS +6

V
Gf **ROASTED ADOBO CORN** 7
 - WITH -
 QUESO FRESCO, CHIPOTLE BUTTER & LIME

FRIED CALAMARI 14
 - WITH -
 LEMON CAYENNE MAYO & CHILES

ROCK. AND ROLL. FRIES 13
 - WITH -
 CHICKEN GRAVY, CAJUN SPICE, PROVOLONE & CHEDDAR

Gf **CAJUN SHRIMP COCKTAIL** 15
 - WITH -
 COCKTAIL SAUCE & SPICY MAYO

PIGS IN A BLANKET 12
 MINI WAGYU BEEF DOGS

V **FRIED ARTICHOKE HEARTS** 11
 - WITH -
 RANCH DRESSING

V **BUFFALO CAULIFLOWER** 12
 LIGHTLY BATTERED & FRIED
 - WITH -
 BLUE CHEESE DRESSING & BUFFALO SAUCE

MAC & CHEESE BALLS 11
 - WITH -
 BACON CHEESE SAUCE

FRIED COCONUT SHRIMP 15
 - WITH -
 SRIRACHA MAYO

NACHOS 12/16
 - WITH OR WITHOUT PORK CHILI -
 RED BEANS, JALAPEÑOS, WHITE CHEDDAR, AGED PROVOLONE,
 CORN & RED ONION

V = VEGETARIAN **Ve = VEGAN** **Gf = GLUTEN FREE**

SALADS

Ve
Gf **SPICY KALE & QUINOA SALAD**
 JALAPEÑOS, PICKLED PEPPERS, RED ONIONS & CORN
 - WITH -
 LEMON CAYENNE DRESSING

PLATE 13 BIG BOWL 16 FAMILY SIZE 25

Ve
Gf **ORGANIC MIXED GREENS**
 - WITH -
 FRENCH VINAIGRETTE

PLATE 10 BIG BOWL 13 FAMILY SIZE 21

V
Gf **GREEK SALAD**
 - WITH -
 PLUM TOMATOES, RED ONIONS, OLIVES, FETA CHEESE & CUCUMBERS

PLATE 13 BIG BOWL 16 FAMILY SIZE 25

Gf **BLUE CHEESE SALAD**
 - WITH -
 BACON, TOMATOES & BLUE CHEESE

PLATE 12 BIG BOWL 15 FAMILY SIZE 24

Add Protein!

CHICKEN	SMOKED SALMON	SHRIMP
PLATE / BIG BOWL +6	PLATE / BIG BOWL +7	PLATE / BIG BOWL +8
FAMILY SIZE +11	FAMILY SIZE +13	FAMILY SIZE +15

FRENCH BREAD PIZZA

V **THE CLASSIC** 14
 TOMATOES, FRESH MOZZARELLA & BASIL

V **THE MEDITERRANEAN** 15.⁵⁰
 EGGPLANT, FETA CHEESE & RED ONIONS

V **THE THERESA** 15.⁵⁰
 BUTTERNUT SQUASH, MUSHROOMS, ROASTED GARLIC
 & PINE NUTS

THE BEACH 15.⁵⁰
 PULLED PORK, BBQ SAUCE & PICKLED PEPPERS

THE SAN GENNARO 15.⁵⁰
 SAUSAGE & PEPPERS WITH MOZZARELLA

SMOKED IN HOUSE

★ RIBS ★

3 PIECE 13

6 PIECE 24

9 PIECE 34

★ BBQ WINGS ★

6 PIECE 11.⁵⁰

8 PIECE 15

12 PIECE 21

16 PIECE 25

24 PIECE 34

FRIED CHICKEN PLATTERS

SERVED WITH WHITE TOAST & HONEY

DARK

8 PIECE 25

12 PIECE 34

16 PIECE 45

24 PIECE 61

MIXED

8 PIECE 28

12 PIECE 37

16 PIECE 49

24 PIECE 67

WHITE

8 PIECE 33

12 PIECE 43

16 PIECE 57

24 PIECE 73

SIDESHOWS

^V_{Gf} COLE SLAW • ^V_{Gf} PICKLED CUCUMBER SALAD

5

^{Ve} FRENCH FRIES • ^V_{Gf} CORN-ON-THE-COB (2PIECE) • ^{Ve}_{Gf} MIXED GREENS

6

^V_{Gf} RED BEANS & RICE • SOUTHERN COLLARD GREENS WITH BACON
^V_{Gf} MASHED POTATOES

7

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SANDWICHES

FRIED CATFISH 18

- WITH -
CORN TARTAR ON TOASTED BRIOCHE & A SIDE OF MIXED GREENS

BLT 13

- WITH -
OLIVE OIL MAYO ON TOASTED CHALLAH BREAD
& A SIDE OF MIXED GREENS

OYSTER PO' BOY 18

- WITH -
LETTUCE, TOMATO, ONION ON TOASTED BRIOCHE & A SIDE OF MIXED GREENS

FRIED CHICKEN SANDWICH 17

- WITH -
CAJUN SPICE, CHEDDAR CHEESE, RED ONIONS, TOMATOES,
BABY ARUGULA, HOUSE MAYO & HONEY MUSTARD ON CHALLAH TOAST
SERVED WITH FRIES

SLIDERS

BBQ PORK SLIDERS

- WITH -
COLESLAW & PICKLED CUCUMBERS
3 FOR 12 6 FOR 22

MEATBALL SLIDERS

- WITH -
FRESH MOZZARELLA & TOMATO SAUCE
3 FOR 12 6 FOR 22

MUSHROOM & CHEESE SLIDERS

- WITH -
ROASTED PORTABELLINI
MUSHROOMS & AGED PROVOLONE
3 FOR 11 6 FOR 20

SHRIMP COCKTAIL SLIDERS

- WITH -
CAJUN MAYO & A SIDE OF
COCKTAIL SAUCE
3 FOR 15 6 FOR 28

BURGERS

ADD CHEESE +1.50 ★ ADD BACON +2.50

SERVED WITH LETTUCE, TOMATO, ONION, PICKLE AND FRENCH FRIES

BEEF 16

CHICKEN 16

BLACK BEAN 16

- WITH -
PICKLED PEPPER CREMA

ENTRÉES

Fried CHICKEN DINNERS

- WITH -
WHITE TOAST, MASHED POTATOES, COLLARDS WITH
BACON & HONEY

1/2 CHICKEN DARK 21

1/2 CHICKEN WHITE 25

1/2 CHICKEN MIX 23

Gf **BLACKENED** 22

CAJUN CATFISH

COLLARDS WITH BACON & MASHED POTATOES

V **MAC & CHEESE** 16

AGED PROVOLONE & CHEDDAR

- BAKED WITH -
BREAD CRUMBS

V ADD ARTICHOKE & BLACK OLIVES +3
OR SMOKED CHICKEN & PEAS

Gf **BLACKENED** 24

ATLANTIC SALMON

- WITH -
RED BEANS & RICE & FRESH HERB MAYO

PULLED PORK 21

SLOW COOKED BBQ PORK

- WITH -
FRENCH FRIES & COLE SLAW

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SHAKES & FLOATS

V	MILK SHAKES VANILLA, CHOCOLATE OR STRAWBERRY	8.50	V	ROOT BEER FLOAT	8.50
V	VANILLA, CHOCOLATE OR STRAWBERRY MALTED MILK	8.50	V	VANILLA OR CHOCOLATE EGG CREAM	6
V	BOURBON ST. SHAKE - WITH - NUTELLA ADD A SHOT OF BOURBON +6	8.50			

SWEET TREATS

V	HOT FUDGE SUNDAE	9.50	V	BANANA SPLIT	10
V	CINNAMON TOAST PIZZA - WITH - STRAWBERRIES, BANANAS & NUTELLA	10	V	CHOCOLATE CHIP BREAD PUDDING - WITH - VANILLA ICE CREAM & HOT FUDGE	11
V	BECCA'S BROWNIE À LA MODE	11	V	CHOCOLATE CUPCAKE - WITH - VANILLA FROSTING	1 FOR 3.50 3 FOR 10 6 FOR 18 12 FOR 30



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THE BIG MENU FOR LITTLE FOLKS

for ages
12
& under

BEEF OR CHICKEN BURGER

12

CHOICE OF CHEESE, LETTUCE, TOMATO & FRENCH FRIES

V

FRENCH BREAD PIZZA

11

CHEESE PIZZA WITH CARROT & CUCUMBER STICKS

Gf

BLUE RIBBON NAKED NUGGETS

12

HONEY MUSTARD, BBQ SAUCE, CARROT & CUCUMBER STICKS

FRIED CHICKEN

13

WHITE OR DARK MEAT WITH MASHED POTATOES & PEAS

V

HUMMUS & VEGGIE PLATTER

11

RAW VEGETABLE CRUDITÉS, HUMMUS & PITA BREAD

V

MACARONI & CHEESE

12

JUST CHEESY OR WITH CHICKEN AND PEAS-Y

Gf

WILE'S SEARED SALMON

13

RED RICE & BEANS, HERB MAYO

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BEERS ON DRAFT

BROOKLYN BREWERY (PINT/PITCHER)

NARANJITO 8/30

Classic American Ale but with a burst of aromatic hops and a sizable helping of orange peels that helps create the light pop of citrus.

SORACHI ACE 8/30

A classic Saison Style ale, a spicy lemon zest aroma and a clean malt flavor. It tastes like sunshine!

LAGER 8/30

Amber gold, fine bitterness, hoppy aroma, smooth and refreshing.

BLAST 8 (10oz)

A double IPA, a citrus, malty flavor, lots of full hops with a very smooth finish.

CONEY ISLAND BREWING CO. (PINT/PITCHER)

MERMAID PILSNER 8/30

Light bodied, crisp drinking. Nicely hopped lager.

LAGUNITAS BREWING CO. (PINT/PITCHER)

IPA 8/30

Big on the aroma with a hoppy sweet finish.

ORIGINAL SIN CIDER 8/30 (PINT/PITCHER)

Very refreshing, nice and crisp!

KELSO BREWING CO. (PINT/PITCHER)

BLACK WALNUT NITRO STOUT 9/34

Dark and robust with flavors of espresso and black walnuts. Creamy and smooth finish

SIXPOINT CRAFT ALES (PINT/PITCHER)

THE CRISP 8/30

German style Pilsner, with great citrus aroma and a clean crisp finish.

SWEET ACTION 8/30

Sweet with strong hops, light amber color, spicy aroma.

BALLAST POINT BREWERY (PINT/PITCHER)

SCULPIN IPA 9/34

Award-winning IPA with hints of apricot, peach, mango and lemon, but true to the name, still has a sting to it!

GRUPO MODELO (PINT/PITCHER)

PACIFICO 8/30

Light refreshing Lager. Easy drinking. Summer in a glass!

MARGARITAS

Frozen

16oz-11 / Pitcher 40

MADE WITH 100% PURE AGAVE MILAGRO SILVER TEQUILA

Add real Strawberry to the mix for no additional charge

On The Rocks

16oz-12 / Pitcher 44

WINES

SPARKLING (GLASS/BOTTLE)

**NV LOREDAN GASPARINI
PRISECCO BRUT 10/38**
Veneto, Italy

**VEUVE CLICQUOT
"YELLOW LABEL" 85**
Reims, France

**PERRIER-JOUET
BLASON ROSE 120**
Champagne, France

RED (GLASS/BOTTLE)

PINOT NOIR, LES GRANDES VIGNES 10/36
Loire Valley, France 2015

**SOCIAL CLUB RED,
BROOKLYN OENOLOGY 11/40**
North Fork, Long Island, 2012

MALBEC, RIVUS 12/44
Patagonia, Argentina 2012

 **ROSÉ**
(GLASS/BOTTLE)
BAROQUE ROSÉ 11/40
Provence France, 2016

WHITE (GLASS/BOTTLE)

PINOT GRIGIO, VIGNEAL 9/34
Friuli Venezia, Italy 2013

**SAUVIGNON BLANC, LES
GRANDES VIGNES 10/36**
Touraine, Loire France 2014

**CHARDONNAY, ANDRE
BOURGOGNE BLANC 10/36**
Burgundy, France 2016



SPIRITS

VODKA

Sobieski 10
 Absolut 11
 Absolut Citron 11
 Stolichnaya 11
 Stolichnaya Blueberi 11
 Stolichnaya Oranj 11
 Tito's 11
 Grey Goose 12
 Ketel One 12

TEQUILA

SILVER

Milagro 10
 Espolón 11
 Herradura 11
 Oro de Lidia 12
 Don Julio 13
 Patron 13

REPOSADO

Espolon 12
 Herradura 12
 Don Julio 13
 Patron 13

ANEJO

Herradura 13
 Don Julio 14
 Patron 14

BOURBON

Jim Beam 10
 Wild Turkey 10
 Buffalo Trace 11
 Bulleit 11
 High West 11
 Maker's Mark 11
 Basil Hayden 12
 Knob Creek 12
 Woodford Reserve 12
 Bakers 13
 Blanton's 13
 Knob Creek Single Batch 13
 Booker's 14

RUM

WHITE

Castillo 10
 Bacardi 11

SPICED

Mount Gay 11
 Sailor Jerry 11

DARK

Avuá Cachaça 11
 Blackwell 11
 Gosling's 11
 Myers's 11

WHISKEY

Jack Daniel's 10
 Bushmills 10
 Jack Daniel's Honey 10
 Seagram's 7 10
 Jameson 11
 Jameson Black Barrel 11
 Powers 11
 Tullamore Dew 11
 Crown Royal 12
 Elijah Craig 12
 Red Breast 13
 Jameson Gold 13
 Jameson 12 Year 14
 Jameson 18 Year 16

STRAIGHT RYE WHISKEY

Old Overholt 10
 Rock & Rye 10
 Rittenhouse 11
 Bulleit 12
 High West Double Rye 12
 Templeton 12
 Breuckelen 77 13
 Michter's US*1 13
 Sazerac 13

MEZCAL

Illegal Joven 12
 Illegal Reposado 13
 Illegal Anejo 14

COGNAC

Courvoisier VS 12
 Hennessy VS 13
 Remy VSOP 13

SCOTCH

Cutty Sark 10
 Dewar's 11
 Chivas Regal 12
 Glenlivet 13
 Johnnie Walker Black 13
 Talisker 10 Year 14
 Balvenie 12 Year 14
 Macallan 12 Year 14
 Laphroaig 10 Year 16
 Oban 14 Year 16
 Glenlivet 15 Year 16
 Lagavulin 16 Year 17
 Macallan 18 Year 29

GIN

New Amsterdam 10
 Beefeater 11
 Perry's Tot Navy Strength 11
 Plymouth 11
 Tanqueray 11
 Bombay Sapphire 12
 Hendrick's 12

INFUSIONS

Ancho Reyes 10
 Aperol 10
 Averna Amaro 10
 Avion Espresso 10
 Chartreuse Verte 10
 Frangelico 10
 Fireball 10
 Fernet Branca 11
 Henri Bardouin Pastis 11
 Kübler Absinthe 11
 Root 11

CORDIALS

Bailey's 10
 Campari 10
 Chambord 10
 Drambuie 10
 Grand Marnier 10
 Jagermeister 10
 Kahlúa 10
 Lillet Blanc 10
 Martini & Rossi Sweet Vermouth 10
 Molinari Sambuca 10
 Noilly Pratt Dry Vermouth 10
 Pimms 10
 St Germain 10
 Trader Vic's Amaretto 10

BRUNCH

SERVED SATURDAY & SUNDAY 11AM - 4PM

THE HOWLING WOLF

A 10" BUTTERMILK PANCAKE & FRIED CHICKEN

"I EAT MORE CHICKEN THAN ANY MAN EVER SEEN"

DARK MEAT 20

MIXED MEAT 22

WHITE MEAT 24

V

JUMBO BAKED BUTTERMILK PANCAKE

12

SERVED WITH PURE MAPLE SYRUP

*

"STANWICH"

14

SCRAMBLED EGGS, BACON, ONIONS & CHEDDAR
SERVED WITH FRIES & MIXED GREENS

V

VEGETABLE FRITTATA

13

PEPPERS, ARTICHOKE, MUSHROOMS, ONIONS, TOMATOES,
POTATOES & CHEDDAR

SHRIMP & GRITS

20

* THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE
YOUR RISK OF A FOODBORNE ILLNESS

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