

BROOKLYN  
*Burgers & Beer*

# **HAPPY HOUR**

(Tuesday - Friday 4-6pm)

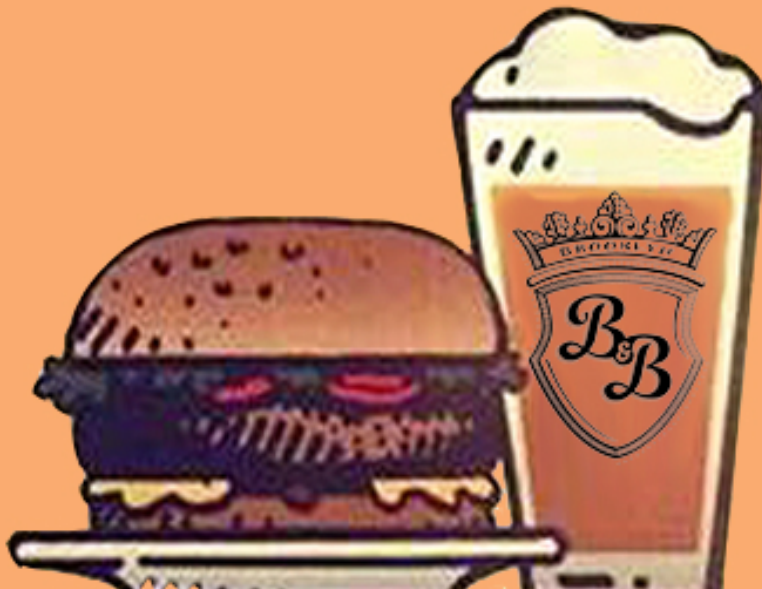
**\$1.50 OFF ALL DRAFT BEER**

**\$1.50 OFF ALL WINES**

**\$7 WELL DRINKS**

**\$7 SANGRIA**

**\$8 HOUSE MARGARITA**



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**HAPPY HOUR**

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**CHICKEN CORDON BLEU SLIDER \$4**

(Served with, Lettuce, Tomato, Blue Cheese Dressing)

**COWBOY CORN BITES (5) \$4**

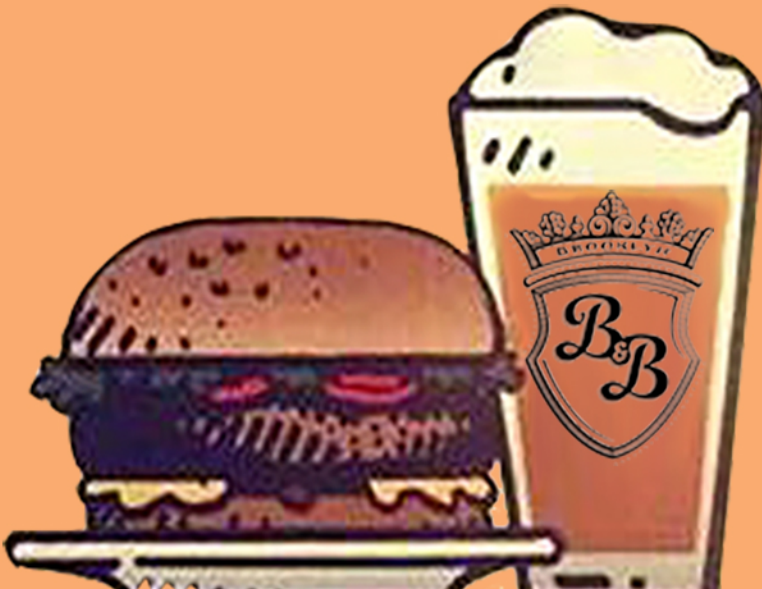
(Breaded with Sweet Corn, Jalapenos, Cream Cheese, Bacon)

**MOZZARELLA STICK (6) \$6**

**CHICKEN TENDERS (4) \$7**

**Add fries, tater tots or sweet potato fries \$3**

**BUFFALO RANCH TOTS \$6**





## **FEATURED ROTATING TAPS OF THE WEEK**

Five Boroughs- Festbier/Oktoberfest (16oz draught 6% ABV) \$9

Montauk- Wave Chaser IPA (16oz draught 6.4% ABV) \$8

Sixpoint- Slice Sipper Ale with mikes hot honey (16oz draught 5% ABV) \$8

Interboro- Halftime Hoppy Pale Ale (16oz draught 4% ABV) \$8

Southern Tier- Pumking Pumpkin Ale (12oz draught 8.6% ABV) \$8

## **FEATURED WINE OF THE WEEK**

Unshackled- Pinot Noir Glass \$14 Bottle \$42

## **FEATURED CANS/BOTTLES OF THE WEEK**

Downeast- Donut Cider (12oz Can 5.2% ABV) \$7.5

EBBS- Winter Hoppy Ale (12oz Can 5.2% ABV) \$7.5

Montauk- Pumpkin Ale (12oz Can 5.7% ABV) \$7

Great South Bay- Toasty Stout (12oz Can 6% ABV) \$7

**CRAZY GOOD BURGERS & CRAFT BEER**

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# DRAFT BEER

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## B&B GROWLERS AVAILABLE

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### LAGERS and PILSNERs

WILD EAST PILSNER 5% \$8.5  
EBBS No.2 KOLSCH 4.4% \$8.5  
NARRAGANSETT LAGER 5.0% \$6

### ALES and IPAS

OTHER HALF GREEN CITY HAZY IPA 7% \$9  
KEG & LANTERN WALKERS AMBER ALE 4.9% \$8.5  
LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 7.5% \$8

### WHEATS and ROTATING

SIXPOINT ROTATING TAP  
FIVE BOROUGHs ROTATING TAP  
ERDINGER WEISSBIER 5.6% \$8.5

### STOUTS and CIDERs

LEFT HAND MILK NITRO STOUT 6.0% \$8.5  
DOWNEAST CIDER ORIGINAL 5.1% \$8

**BEER FLIGHTS \$14 (4 x 5oz)**

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# WINE

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<u>RED</u>	<u>Glass</u>	<u>Bottle</u>
Franciscan, Cabernet Sauvignon	\$13	\$39
Tribute, Cabernet Sauvignon	\$12	\$36
Three Thieves, Pinot Noir	\$11	\$33
Diseño, Malbec	\$11	\$33

### WHITE

Yealands, Sauvignon Blanc	\$13	\$39
Benziger Winery, Chardonnay	\$12	\$36
Columbia Crest, Chardonnay	\$11	\$33
14 Hands, Pinot Grigio	\$11	\$33
Ruffino Lumina, Pinot Grigio	\$10	\$30

### ROSE

Charles Smith, Band Of Roses	\$12	\$36
Rosé All Day	\$11	\$33
House Made Sangria	\$9.5	

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# HOT ALCOHOLIC DRINKS

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IRISH COFFEE \$13  
BAILEYS COFFEE \$13  
SPIKED HOT CIDER \$12  
ADULT HOT CHOCOLATE \$11

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# NON-ALCOHOLIC

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HOT CHOCOLATE - COFFEE - ESPRESSO - ICED COFFEE - TEA - ICED TEA - SODA  
JUICE - ROOT BEER - GINGER BEER - FRESH LEMONADE - PELLEGRINO SPARKLING WATER

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# BOTTLES & CANS

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### BOTTLES

WOLFFER DRY ROSE CIDER 6.9% \$10.5  
CRABBIIE'S GINGER BEER 4.8% \$8.5  
VICTORY GOLDEN MONKEY 9.5% \$7.5  
STONE IPA 6.9% \$6  
BITBURGER DRIVE (NON ALCOHOLIC) \$6

### CANS

VICTORY SOUR MONKEY 9.5% \$8  
EBBS No.1 GOSE 4.2% \$8  
MONTAUK PILSNER 5.4% \$7  
ATHLETIC RUN WILD IPA (NON ALCOHOLIC) \$6

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# COCKTAILS

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### The B&B Old Fashioned \$13

Buffalo Trace Bourbon, whiskey-barrel aged  
bitters, muddled fruit & simple syrup

### Spiked Tea \$13

Sweet Tea Vodka, Honey Whiskey, simple syrup,  
fresh lemon juice, garnished with cloves & mint

### Organic Blonde Mary \$13

Crop Organic Cucumber Vodka, House Bloody Mary Mix,  
served with a wheat beer chaser

### The Windowsill \$13

Beefeater Gin, Giffard Grapefruit Liqueur,  
rosemary syrup, lemon juice, topped with club soda

### Illy's Espresso Martini \$14

Stoli Vanilla Vodka, Kahlua Coffee Liqueur,  
Illy Espresso, garnished with coffee beans

### Ginger Daiquiri \$14

Bacardi Añejo Rum, Ginger Liqueur, fresh lime juice,  
orange brown sugar syrup, garnished with a lime wheel

### The Classic French Martini \$14

Grey Goose Vodka, Chambord Black Raspberry Liqueur,  
pineapple juice.

### The Irish Buck \$15

Jameson Irish Whiskey, lemon juice, ginger beer,  
honey syrup, garnished with rosemary twig

### WITTY HAYDEN \$16

Basil Hayden Bourbon, fresh lemonade garnished with  
a lemon twist, served with a wheat beer chaser

### Margarita Poblano \$16

Herradura Reposado Tequila, Smoked Chile Liqueur  
fresh lime juice, orange brown sugar syrup, garnished  
with a smoked salt 1/2 rim & lime wheel