

BROOKLYN
Burgers & Beer

HAPPY HOUR

(Tuesday - Friday 4-6pm)

\$1.50 OFF ALL DRAFT BEER

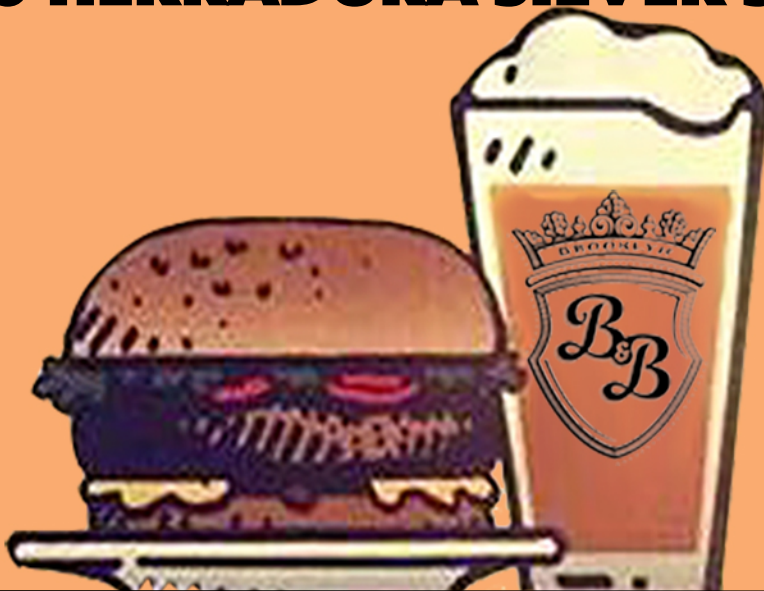
\$1.50 OFF ALL WINES

\$7 WELL DRINKS

\$7 SANGRIA

\$8 HOUSE MARGARITA

\$10 HERRADURA SILVER SUNRISE



BROOKLYN
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HAPPY HOUR

(Tuesday - Friday 4-6pm)

4oz TEXAS SMASH BURGER \$10

(Beef, Pepperjack Cheese, Chili, Tortilla chips, Chipotle Sauce)

CHEESE & PEPPERONI PIZZA ROLLS \$10

(Served with Marinara Sauce)

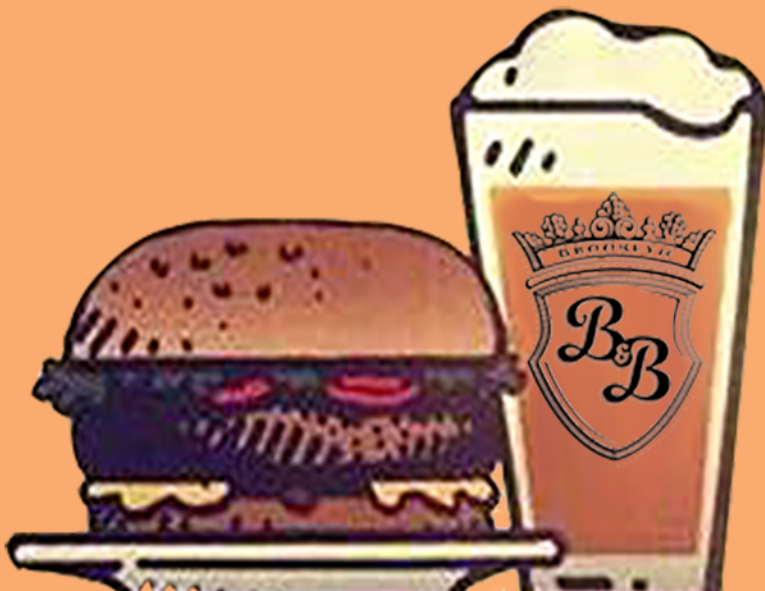
MOZZARELLA STIX (6) \$7

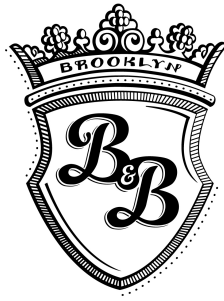
CHICKEN TENDERS (4) \$7

MINI DEEP FRIED CHICKEN TACOS (8) \$6.5

Add fries, tater tots or sweet potato fries \$3.5

BUFFALO RANCH TOTS \$7





FEATURED ROTATING TAPS OF THE WEEK

Five Borough- Pumpkin Ale (16oz draught 6.5% ABV) \$9

KCBC- Foot Goose w/c IPA (16oz draught 6.6% ABV) \$9

Five Borough- Tiny Juicy IPA (16oz draught 4.2% ABV) \$9

Sixpoint- Oktoberfest (16oz draught 6% ABV) \$8

Torch & Crown- Stoop Beer Lager (16oz draught 5.2% ABV) \$8

FEATURED CANS/BOTTLES OF THE WEEK

Spindrift- Blood Orange/Tangerine Seltzer (12oz Can 4% ABV) \$7

Montauk- Driftwood English Ale (12oz Can 6% ABV) \$6.5

Montauk- Summer Ale (12oz Can 5.6% ABV) \$5.5

Montauk- Surf Beer Golden Ale (12oz Can 4.5% ABV) \$5

FEATURED WINE OF THE WEEK

Unshackled- Pinot Noir (CA) Glass \$11. Bottle \$33.

DRAFT BEER

B&B GROWLERS AVAILABLE

LAGERS and PILSNERs

WILD EAST PILSNER 5% \$9
EBBS No.2 KOLSCH 4.4% \$8.5
NARRAGANSETT LAGER 5% \$6.5

ALES and IPAS

OTHER HALF GREEN CITY HAZY 1PA 7% \$9
GHOST AMBER ALE 5.5% \$8
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

FLAGSHIP WOLFHOUND NITRO STOUT 4.3% \$8
DOWNEAST CIDER ORIGINAL 5.1% \$8

BEER FLIGHTS \$14 (4 x 5oz)

WINE

<u>RED</u>	<u>Glass</u>	<u>Bottle</u>
Franciscan, Cabernet Sauvignon CA	\$13	\$40
Fantini, Montepulciano ITL	\$13	\$40
Diseño, Malbec ARG	\$11	\$34
Silver Gate, Pinot Noir CA	\$10	\$31

<u>WHITE</u>		
Brancott, Sauvignon Blanc NZL	\$13	\$40
Benziger Winery, Chardonnay CA	\$12	\$37
Columbia Crest, Chardonnay WA	\$11	\$34
Voga, Pinot Grigio ITA	\$11	\$34
14 Hands, Pinot Grigio WA	\$11	\$34

<u>ROSE</u>		
Charles Smith, Band Of Roses WA	\$12	\$36
Rosé All Day FRA	\$11	\$33
<u>House Made Sangria</u>	\$10	

HOT ALCOHOLIC DRINKS

IRISH COFFEE \$13.5
BAILEYS COFFEE \$13.5
SPIKED HOT CIDER \$12.5
ADULT HOT CHOCOLATE \$11

3% CASH DISCOUNT ON ALL MENU ITEMS

NON-ALCOHOLIC

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

BOTTLES & CANS

BOTTLES

WOLFFER DRY ROSE CIDER 6.9% \$10.5
CRABBIÉ'S GINGER BEER 4.8% \$8.5
VICTORY GOLDEN MONKEY 9.5% \$7.5
STONE IPA 6.9% \$6.5
BITBURGER DRIVE (NON ALCOHOLIC) \$6.5

CANS

VICTORY SOUR MONKEY 9.5% \$8
AVERY WHITE RASCAL BELGIAN WHITE ALE 5.6% \$7
CATSKILL BALL LIGHTING PILSNER 5% \$7
ATHLETIC RUN WILD IPA (NON ALCOHOLIC) \$6.5

COCKTAILS

The B&B Old Fashioned \$13.5

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

Spiked Tea \$13.5

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

Organic Blonde Mary \$13.5

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

The Windowsill \$14

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

Illy's Espresso Martini \$14.5

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

Ginger Daiquiri \$14.5

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

The Classic French Martini \$14.5

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

The Irish Buck \$15.5

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

WITTY HAYDEN \$16.5

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

Margarita Poblano \$16.5

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