

Bar Menu

Hamachi Crudo 16

Sweet Soy, Yuzu, Ginger Milk

Fried New Point Comfort Oysters 14

Arugula Salad, Mustard Sauce

Tempura Shrimp 16

Pomodoro Sauce, Parmesan

Randall Lineback Veal Meatballs 12

Pomme Purée, Sauce Dianne

'Napa'tizers 16/32

*Assortment of Roasted Peppers,
Artichoke Hearts, Olives, Salami,
Cheeses, Caper Berries, Paté, French Bread,
Avocado, Hummus.*

Charcuterie Platter 15/30

*Assortment of Cured and Smoked Meats,
Paté, French Bread & Accoutrements*

Assorted Artisanal Cheeses 16

House made Marmalades & Fresh Baked Bread

Happy Hour Daily 5 – 6:30 pm:

Bar Food Menu ½ Price

House Red or White Wine \$5/glass

Garlic White Wine Mussels, Belgian Frites and a
Glass of White Wine \$15



BRABO
by Robert Niedmair

Cocktails

Antigoon

Vodka, Lillet Blanc, Sour, Mint, Blueberry Garnish

Champagne Cocktail

Chambord, St. Germain, Brut Rosé

Side Car

*Old Overholt Rye Whiskey, Grand Marnier,
Lemon Juice*

Cherry Pisco Sour

Macchu Pisco, Sour, Cherries, Egg Whites

Citrus Cilantro Cooler

Grey Goose Le Citron, Chamomile Tea, Lemon, Mint

Aperitivo

*El Jimador Blanco Tequila, Campari,
Pink Grapefruit Juice, Ginger Ale*

Dreamsicle

Grey Goose L'Orange, Licor 43, Orange Bitters, Cream

Mango Margarita

Tequila, Agave Nectar, Sour, Mango Purée

\$13

Cocktails by
Damian Torguson



BEER

Bavik, <i>Pilsner</i> , 5.2% ABV	\$7
Stella Artois, <i>Euro Pale Lager</i> , 5.2% ABV	\$6
Antigoon, <i>Belgian Double Blonde Ale</i> , 6.8% ABV (750ml)	\$32
Delerium Tremens, <i>Strong Golden Ale</i> , 9.0% ABV	\$10
Brooklyn Local 1, <i>Belgian Strong Pale Ale</i> , 9.0%ABV (750ml)	\$28
La Choulette Sans Culottes, <i>Bière de Garde</i> , 7.0% ABV (750ml)	\$30
Duchesse du Bourgogne, <i>Flanders Red Ale</i> , 6.2% ABV	\$10
Bell's Two-Hearted Ale, <i>American IPA</i> , 5.9% ABV	\$6
Houblon Chouffe, <i>IPA Tripel</i> , 9.0% ABV	\$10
Straffe Hendrik, <i>Brugs Tripel</i> , 9.0% ABV	\$12
St. Bernardus Abt. 12, <i>Strong Dark Ale</i> , 10.5% ABV	\$10
Orval, <i>Trappist</i> , 6.9% ABV	\$12
Gouden Carolus Tripel, <i>Tripel</i> ,9.0% ABV	\$9
Weihenstephaner Hefe-Weissbier, <i>Hefeweizen</i> ,5.4% ABV	\$7
St. Bernardus Witbier, <i>Witbeir</i> , 5.5% ABV	\$9
St. Louis Gueuze, <i>Gueuze</i> , 5.0% ABV	\$12
St. Louis Framboise, <i>Fruit Lambic</i> , 4.5% ABV	\$11
Bell's Kalamazoo Stout, <i>Milk / Sweet Stout</i> , 6.5% ABV	\$7
Brooklyn Black Chocolate Stout, <i>Russian Imperial Stout</i> , 10.1%ABV	\$8
Einbecker N/A, <i>Low Alcohol</i> , 0.5% ABV	\$5

