

bliss

BURGER BISTRO & LOUNGE

Bliss Signature Cocktails

EACH \$12.00

NEW AGE MOJITO

FRESH CUCUMBER, WATERMELON,
LIME & 10 CANE RUM

BERRY PEPPERTINI

ABSOLUT PEPPER VODKA, STRAWBERRIES,
RASPBERRIES & LIME

MANGLED GRAPES

BLACK GRAPES, RASPBERRY RUM,
CHAMBORD & ROCK SUGAR

BLACK RAT

PEACH LIQUOR, MIDORI, CRANBERRY & MALIBU RUM

RUM MONKEY

BANANA, PINEAPPLE JUICE,
GRENADINE & BACARDI 151

BLISS'S BERRY ADE

FRESH LEMON, LIME, FRESH BERRIES,
& ABSOLUT VODKA

ROSIE LEECH

ROSE CHAMPAGNE, ROSE PEDDLES
& LYCHEE NUTS

Beers

EACH \$7.00

YUENGLING BLACK AND TAN

SAM ADAMS WINTER LAGER

SAM SMITH OATMEAL STOUT

BROOKLYN LAGER • BELLS AMBER ALE

ABITA PURPLE HAZE

BEL HAVEN SCOTTISH ALE

CHIMAY PREMIER (BLUE)

SIERRA NEVADA PALE ALE

EACH \$5.00

CORONA • NEW CASTLE • STELLA ARTOIS

HEINEKEN • BASS ALE • AMSTEL LIGHT

Beverages

EACH \$ 2.50
(REFILLS INCLUDED)

COKE • DIET COKE • SPRITE • GINGER ALE • CRANBERRY
ORANGE JUICE • PINEAPPLE JUICE • MANGO JUICE • PASSION
FRUIT JUICE • GRAPEFRUIT JUICE • ICED TEA • LEMONADE

Water

EACH \$ 6.50

SARATOGA SPRING WATER • SARATOGA SPARKLING WATER

Coffee

EACH \$ 2.50

CAPPUCCINO • ESPRESSO

Wine

DOMAINE BUNAN BANDOL ROSÉ 2008

GL \$7/BT \$35

PETRA ZINGARI TOSCANA 2004

GL \$7/BT \$37

VERGER MEURSAULT 2007

GL \$12/BT \$80

SUNBOX ELEVEN PETITE SIRAH THE MUSE 2007

GL \$13/BT \$85

Champagne

PERRIER JOUET GL \$12/BT \$75

Desserts

ICE CREAM CONE WAFFLE CONE FILLED WITH CHOCOLATE ICE CREAM & SAUCE \$4.00

LEMON COTTON CANDY \$4.00

CHOCOLATE "HAMBURGER" FILLED WITH VANILLA ICE CREAM \$5.00

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Appetizers

- CRISPY FRIED CALAMARI** LEMON AIOLI \$8.00
- TRUFFLE AND PARMESAN CHEESE FRIES**
HERB DRESSING & HOUSE MADE KETCHUP \$8.00
- AHI TUNA TARTAR** FRESH AVOCADO & CHILI OIL \$9.00
- CREAMED SPINACH** WHITE TRUFFLE OIL, ROASTED
GARLIC DIP & GRILLED PITA CRISPS \$6.00
- HOUSE CURED BACON FINGERS** MAPLE HONEY
MUSTARD SAUCE \$6.00
- SLIDERS** MIX & MATCH \$4.00 EA

Soups

- CARAMELIZED ONION SOUP** HERB CROUTONS, &
GRUYERE CHEESE \$6.00
- CHILLED HASS AVOCADO SOUP** \$6.00

Salads

- BLISS BISTRO'S CAESAR SALAD** SMOKED
ANCHOVY VINAIGRETTE, BLACK OLIVE TAPENADE, ROASTED TOMATOES, &
SHAVED PARMESAN CHEESE \$7.00
- SOUTH BEACH COBB SALAD** CHOPPED ICEBERG
LETTUCE, CURED APPLEWOOD BACON, AVOCADO, SWEET CORN, BLACK
BEANS & CRUMBLER GOAT CHEESE \$8.00
- BEEF STEAK TOMATO AND BUFFALO
MOZZARELLA SALAD** ARUGULA & AGED MODENA
BALSAMIC REDUCTION \$9.00
- CRISP ICEBURG WEDGE SALAD** CHERRY
TOMATOES, CHOPPED CHIVES, & GORGONZOLA CHEESE DRESSING \$8.00

Steaks

- NEW YORK STRIP STEAK** PARMESAN STEAK FRIES &
SMOKED TOMATO KETCHUP \$26.00
- AMERICAN KOBE STYLE GRILLED STEAK**
TRUFFLE MASHED POTATOES & ASPARAGUS \$28.00

Burgers

OUR BURGERS HAVE BEEN PAIRED BY A CRAFT/BEER
SPECIALIST TO ENHANCE BOTH INGREDIENT PROFILES.
ALL BEEF IS CERTIFIED BLACK ANGUS UNLESS NOTED
OTHERWISE.

- THE CLASSIC** HOUSE MADE PICKLES, HYDRO BUTTER
LETTUCE & HEIRLOOM TOMATOES \$9.00
SIERRA NEVADA PALE ALE \$7.00
- THE VEGGIE** GRILLED PORTOBELLO MUSHROOMS FILLED
WITH GOAT CHEESE, FRESH SPINACH, EGGPLANT & ROASTED
TOMATOES \$10.00
YUENGLING BLACK AND TAN \$7.00
- WILD TURKEY** SPICY CHIPOTLE MAYO, WATER CRESS,
SMOKED GOUDA CHEESE & BRIOCHE BUN \$11.00
SAM ADAMS WINTER LAGER \$7.00
- LITTLE PIGGY** CONFIT OF PORK BELLY, FRIED FRESH FARM
EGG, SWISS CHEESE & WHOLE GRAIN MUSTARD SAUCE ON A
PARMESAN BUN \$14.00
ABITA PURPLE HAZE \$7.00
- THE TWENTY SIX** 26 HOUR SLOW BRAISED BEEF
SHORT RIB, CRISPY TABASCO ONIONS, SMOKED TOMATO RELISH &
AGED VERMONT CHEDDAR CHEESE ON A PARMESAN BUN \$15.00
BELLS AMBER ALE \$7.00
- AHI TUNA** FRESH AVOCADO MOUSSE, MIZUNA LETTUCE,
YELLOW STEAK TOMATOES, PICKLED JALAPENOS & SESAME BUN ... \$18.00
SAM SMITH SEED OATMEAL STOUT \$7.00
- TRUFFLE BLISS** BLACK TRUFFLE MAYO, MELTED PARMESAN
CHEESE, CARAMELIZED BACON & ONIONS ON A BLACK TRUFFLE
BRIOCHE BUN \$18.00
BROOKLYN LAGER \$7.00
- BLISS BURGER** FOIE GRAS TORCHON, PORT WINE
SHALLOT MARMALADE, ARUGULA LETTUCE, BLACK PEPPER AIOLI & A
BRIOCHE BUN \$24.00
BEL HAVEN SCOTTISH ALE \$7.00
- THE MASSAGED AND PAMPERED** KOBE
BEEF, SAUTÉED SHIITAKE MUSHROOMS, ROASTED GARLIC MAYO, ON
A BRIOCHE BUN \$24.00
CHIMAY PREMIER (BLUE) \$7.00

Sides

- PAPRIKA SHOE STRING POTATO FRIES • PARMESAN HERB
FRIES • BEER BATTERED JUMBO ONION RINGS • TRUFFLE
MASHED POTATOES • CAJUN SEASONED HOUSE MADE
POTATO CHIPS** \$5.00 EA

WARNING DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.