

SHAKEN & SOURS 14

UPPER EASTSIDER

Vodka or Gin, Celery Soda, Ginger, Lime, Mint

MAYA MADE

Chile Vodka, Pineapple, Cane, Lime, Cilantro & Mint

MAN-O-MANISCHEWITZ

London Dry Gin, Mulled Manischewitz, Lemon, Cinnamon

EL NIÑO

Mezcal, White Rum, Coconut, Cacao, Pineapple, Basil, Almond, Apricot, Citrus

CITY OF GOLD

Guyana Rum, Slivovitz, Sherry, Peach, Cane, Lime

THE SAGE AND THE PROPHET

Chartreuse Blend, Sage, Citrus, Coconut Water

JAPANESE SUNRISE

Anejo Tequila, Aperol, Yuzu, Mandarin, Grapefruit, Rosemary, Tonic

SAPINDALE

Rum, Grapefruit Infused Aperol, Pineapple, Orgeat, Vanilla, IPA

STIRRED & SPIRITED 14

YORKVILLE

100 Proof Rye, Jamaican Rum, Bénédictine, Fernet, Aromatic Bitters

UNFORGIVEN

Kentucky Bourbon, Apple Brandy, Sherry, Rhubarb Amaro, Syrah Reduction

KANPAI HAWAII

Japanese Coffey Still Whiskey, Venezuelan Rum, Pineapple Rum, Macadamia, Coconut, Absinthe

THE NIGHTFALL

Navy Strength Gin, Citrus Vodka, Dry Sake, Voilette Cassis

SEASONAL FALL/WINTER 14

THE SHOFAR

Apple Brandy, House Grenadine, Honey, Lime, Baked Apple, Cinnamon

DISTANT MEMORY

Saffron Gin, Ancho Chile, Cranberry Sauce, Oregano, Citrus

MELONCHOLIA

Cognac, Melon, Rice, Chamomile, Aperol, Egg White

VALLEY OF BACA

Old Tom Gin, Greek Mastiha, Aquavit, Fresh Apple, Cardamom, Lime

BLOOD & SOUR

Kentucky Bourbon, Almond, Vanilla, Blood Orange, Citrus, Egg White

COHEN HEIST

Venezuelan Rum, Pineapple Rum, Falernum, Orgeat, Allspice, Cinnamon

BEER

DRAFT - 7

Pilsner | Sixpoints | Crisp

Brown Ale | Shmaltz Brewery

IPA | Founder's | All Day

BOTTLE OR CAN - 8

Lager | Gold Star

Kölsch | Gaffel Gose | Avery Brewing Co.

Double IPA | Firestone Walker | Union Jack

Doublebock | Trigs Brewing Company | Troegenator

Stout | Lion Brewery

CIDER - 8

Dry Rosé | Wölffer Estate Vineyard

Blood Orange | Austin Eastciders

Bone Dry | Brooklyn Ciderhouse

WINE

SPARKLING

Chardonnay, Pinot Noir | Herzog Selections

Champagne, France NV **13/50**

WHITE

Sauvignon Blanc | Mt. Tabor | "Adama"

Galilee, Israel 2016 - **13/50**

Grenache Blanc, Roussanne | Vitkin

Shron, Israel 2016 - **15/58**

Gewürztraminer | Or Haganuz | "Single Vineyard"

Galilee, Israel 2016 - **12/46**

Chardonnay | Jezreel

Judean Hills, Israel 2016 - **16/62**

RED

Carignan, Petite Sirah, Shiraz | Carmel Winery | "Selected"

Shomron, Israel 2013 - **11/42**

Malbec | Barkan Vineyard

Galilee, Israel 2016 - **11/42**

Merlot | Teperberg | "Impression"

Samson, Israel 2014 - **13/50**

Shiraz | Barkan | "Special Reserve"

Galilee, Israel **16/62**

Cabernet Sauvignon | Gamla | "Reserve"

Galilee, Israel 2011 - **14/54**

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BITES

PASTRAMI DEVILED EGGS - 8

Crispy Pastrami Belly,
Caramelized Onions

BIRCH SMOKED TONGUE SLIDERS - 12

Challah Medallion, Tomato, Garlic,
Dill Aioli, Pickled Romaine

DRY AGED SALAMI - 8

Vienna Bread Crostini, Peppercorns,
Fresh Taragon, Pickled Pepper Aioli

KREPLACH - 8

Panfried with Fresh Garlic and Dill

HICKORY SMOKED GRAPEFRUIT - 6

Pastrami Spices, Honey, Single Malt Scotch

TARTINKI - 8

Maple Smoked Sprats, Toasted Country
Bread, Shaved Hard Boiled Egg, Garlic
Aioli, Lemon Zest

VODKA AND DILL LOX - 10

Matzah, Horseradish Cream,
Lox Bonbon

GEFILTE CROQUETTES - 8

Stuffed Gefilte Croquettes
with Horseradish

MEAT BOARD

18 SMALL / 36 LARGE

SMOKED PASTRAMI
CORNERED BEEF
BEEF JERKY
PICKLED TONGUE
HARD SALAMI
CHOPPED LIVER

BREAD, SOURS, CONDIMENTS

SMALL PLATES

BEEF BONE MARROW - 15

Garlic Bread

P'TCHA (KHASH) SOUP - 12

Veal Bone Broth, Garlic,
Fresh Parsley

HOUSE SALADS - 15

Pickled Trio of Carrots,
Cucumber, Beets

DAIKON RADISH

CHICKEN SALAD - 15

Crispy Chicken,
Schmaltz, Onions

FRANKS IN A BLANKET - 12

Sauerkraut Baked Bean Essence, Matzos
Crackling, with everything Bagel Seeds

VEAL PILMENI TWO WAYS - 18

Pickled Dill, Consommé, Cracked
Black Pepper

HERRING THREE WAYS - 12

Schmaltz, Matjes, Pickled on Fingerling Potato
Horseradish Cream, Ponzu Cucumber Snow

HERRING IN A FUR COAT - 18

Pumpnickel Dust, Glazed Beet,
Diced Potato, Salmon Roe,
Rémoulade, Roasted Carrots

STUFFED POTATO LATKE - 15

Pastrami, Sautéed Onions

POTATO PIEROGI (VARENIKI) - 15

Tofu Dill Cream, Sautéed Onion

BLINTZES - 16

Duck Confit, Duck Cracklings

MINI STUFFED CABBAGE - 15

Slivovitz Stewed Raisins

STUFFED HELZEL (SHAYKA) - 20

Hand Sewed Stuffed Chicken Skin,
Schmaltz, and Fried Onions

SNACKS

CRISPY POTATOES - 8

Fresh Dill and Garlic

SOURS - 8

Pickled Tomatoes,
Cabbage, Cucumber

BRISKET BEEF JERKY - 8

Slow Smoked Hickory Wood

GRIBENES - 8

Chicken Cracklings,
Sautéed Onions

Before placing your order, please inform your server if a person in your party has any allergies. Our food may contain gluten, egg, nut or fish allergens. All fried items are prepared in oil that is also used to cook breaded items. We cannot guarantee that food allergens will not be transferred through accidental cross-contact.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

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EXECUTIVE CHEF DAVID TEYF