

STARTERS

TATER TOTS 9.5
BACON CHEDDAR

NONA'S MEAT BALLS 12
RICH TOMATO SAUCE

MEDITERRANEAN SPREADS 11
HUMMUS TZAZIKI WHIPPED FETA

WARM PRETZEL BITES 10
SOFT BAVARIAN STYLE
SPICY MUSTARD OR CHEDDAR ALE DIP

SLIDERS 11
MINI BLACK ANGUS BEEF BURGERS
RED ONIONS CHEDDAR HOUSE
KETCHUP POTATO BUN

WINGS 13
OLD SCHOOL BLUE CHEESE
TANGY BBQ OR SPICY BUFFALO

VEGGIE FLATBREAD 12
ROASTED TOMATOES GRILLED RED
ONIONS BASIL RED PEPPER PARMESAN

CHICKEN SAUSAGE
FLATBREAD 13
TOMATO SAUCE PORTOBELLO GARLIC
PARMESAN CARAMELIZED ONIONS

SALADS

MIXED FIELD GREENS 8
TOMATOES SHERRY VINAIGRETTE

CAESAR 10
ROMAINE GARLIC CROUTONS
PARMESAN CAESAR DRESSING

CHOPPED 11
ICEBERG CUCUMBER TOMATOES RED
ONIONS OLIVES ROASTED PEPPERS
FETA BALSAMIC VINAIGRETTE
ADD GRILLED CHICKEN 6



MUSSELS

WITH FRIES ADD \$4

HOUSE CLASSIC 15
GARLIC SHALLOTS HERBS
WHEAT BEER PESTO BROTH

THAI 16
COCONUT MILK KAFFIR LIME
GINGER GARLIC THAI CHILI

GITANA 18
CHORIZO SAUSAGE SPANISH
ONIONS GARLIC RED WINE
TOMATO BROTH

DOGS

PULLED VEGGIE DOG 10
PORTER BRAISED PORTOBELLO
GOAT CHEESE CARAMELIZED ONIONS
CHIPOTLE BBQ

ALL AMERICAN DOG 11
BEEF WEINER 3 GRAINS MUSTARD
SAUERKRAUT SPICED RELISH

CHEESY BRAT DOG 12
CHICKEN BRATWURST ROASTED
PEPPERS MELTED CHEDDAR ALE

THAI DOG 11
PORK SAUSAGE LIME CILANTRO
SLAW PEANUTS SRIRACHA MAYO

CASABLANCA DOG 12
LAMB MERGUEZ SAUSAGE RED
ONIONS CUCUMBER YOGURT MINT

HAND CUT FRIES

SEA SALT 6
SRIRACHA MAYO 7
PARMESAN TRUFFLE OIL 9
MELTED CHEDDAR ALE 8
FRIED EGG BACON 9

MAINS

GRILLED HAM & CHEESE 12
GRUYERE CHIMAY CHEESES SPECK
SAUERKRAUT TOMATO 3 GRAIN
MUSTARD FRIES

MARINATED CHICKEN
PAILLARD SANDWICH 13
GRILLED CHICKEN BREAST ROASTED
PEPPERS AGED CHEDDAR PESTO FRIES

8 OZ SALMON BURGER 15
SESAME OIL MIRIN GINGER SOY
COLESLAW LEMON AIOLI BRIOCHE FRIES

8 OZ GRILLED BLACK ANGUS
BEEF BURGER 14

PORTOBELLO, TOMATO, GRILLED RED
ONIONS, BRIOCHE BUN FRIES

ADD \$3 EA : BACON - AGED CHEDDAR
GRUYERE - BLUE - GOAT - CHIMAY
CARAMELIZED ONIONS - SAUEKRAUT

MAYA RIVIERA SHRIMP TACOS 16
BELGIUM ALE BATTERED GULF SHRIMP
AVOCADO CREMA CILANTRO SLAW
CHEDDAR SOFT FLOUR TORTILLA

PORK SCHNITZEL 18
PAN FRIED BREADED PORK CHOP RED
CABBAGE ONION RINGS

FISH & CHIP 21
IPA BATTERED HADDOCK COLESLAW
TARTAR SAUCE MALT VINEGAR FRIES

STEAK FRITES 25
GRILLED BLACK ANGUS FLAT IRON STEAK
FRIES

INTERNATIONAL SAUSAGES

8 EACH BOARD OF THREE 22 BOARD OF FIVE 32 BOARD OF SEVEN 44

BRATWURST VEAL PORK

CHICKEN BRATWURST LIGHTLY SMOKED

CAJUN ANDOUILLE SPICY PORK

HUNGARIAN KOLBASE BEEF PORK SMOKED PAPRIKA

KNACKWURST BEEF

MORROCAN MERGUEZ LAMB

ITALIAN SALSICCIA PORK FENNEL ANISE

CHOICE OF ONE : SAUEKRAUT CARAMELIZED ONIONS HOUSE SPICY RELISH RED ONIONS

SIDES

COLESLAW 5

PORTER BRAISED PORTOBELLO 8

IPA BATTERED ONION RINGS 7

BRAISED RED CABBAGE 7

CRAFT BEERS WINES & SPIRITS



BEER GARDEN

WEST END HALL

NEW YORK CITY

STARTERS

MEDITERRANEAN SPREADS 12
HUMMUS, TZATZIKI, WHIPPED FETA
BUFFALO CAULIFLOWER 9
HOT SAUCE, BLUE CHEESE
GRILLED VEGETABLES 11
ASPARAGUS, EGGPLANT, ZUCCHINI,
HUMMUS
PULLED PORK WONTON 12
CRISPY WONTONS, VINEGAR SLAW,
BBQ SAUCE
CRAB CORN FRITTERS 14
ROASTED CORN, TARTAR SAUCE
MEAT BALLS 12
BEEF AND LAMB MEATBALLS, RICH
TOMATO SAUCE

SLIDERS 12
MINI BLACK ANGUS BEEF BURGERS,
HOUSE-MADE PICKLES, AMERICAN
CHEESE, POTATO BUN
WINGS 12
BBQ OR BUFFALO
BLUE CHEESE

SALADS

MIXED FIELD GREENS 8
PICKLED RED ONION, TOMATOES,
SHERRY VINAIGRETTE
CAESAR 10
ROMAINE, GARLIC CROUTONS,
PARMESAN, CAESAR DRESSING
CHOPPED 12
ICEBERG, CUCUMBER, TOMATOES, RED
ONIONS, ROASTED PEPPERS, FETA,
BALSAMIC VINAIGRETTE

MAINE MUSSELS

WITH FRIES ADD \$4

HOUSE CLASSIC 14
GARLIC SHALLOTS LEMON
HERB WHEAT BEER

THAI 16
COCONUT MILK, KAFFIR LIME,
GINGER, GARLIC, THAI CHILI

GITANA 17
CHORIZO SAUSAGE, TOMATO
HERB BROTH, QUESO FRESCO

DOGS

BEEF DOG 11

BACON WRAPPED, JICAMA, CARROT
SLAW, AVOCADO

CHICKEN BRAT DOG 10

SPICY ONIONS, PICKLED RED ONIONS
THREE-GRAIN MUSTARD

CASABLANCA DOG 12

LAMB MERGUEZ SAUSAGE, CUCUMBER
YOGURT MINT, CHILLI

PRESSED PORK DOG 12

HOUSE-MADE PICKLES, SAURKRAUT,
PROVOLONE, THREE-GRAIN MUSTARD

HAND CUT FRIES

SEA SALT 6

MELTED CHEDDAR ALE 7

PARMESAN TRUFFLE 8

GARLIC ROSEMARY, ALLEPO
PEPPERS 7

SRIRACHA, CHORIZO, QUESO
FRESCO, FRIED EGG 8

MAINS

GRILLED BLACK ANGUS BEEF
BURGER 14

BACON, CHEDDAR, SEA SALT FRIES

“WEST END HALL” TRUFFLE
BURGER 16

BLACK ANGUS BEEF BURGER, TRUFFLE
CHEESE, CARAMELIZED ONIONS,
MUSHROOMS, TRUFFLE FRIES

GRILLED CHICKEN BURGER 13

MARINATED GREEN TOMATO SALAD,
SHREDDED ROMAINE, SLICED TOMATO,
TZATZIKI

GRILLED FISH TACOS 15

GRILLED MAHI, VINEGAR SLAW,
CHIPOTLE MAYO

PORK SCHNITZEL 21

THINLY POUNDED, PAN FRIED BREADED
PORK CHOP, RED CABBAGE, FRIED EGG,
LEMON, CAPERS

PAN ROASTED HALF CHICKEN 18

MASHED POTATOES, SAUTEED BROCCOLI
RABE

INTERNATIONAL SAUSAGES

8 EACH

HUNGARIAN KOLBASE BEEF PORK SMOKED PAPRIKA

CHICKEN BRATWURST LIGHTLY SMOKED

MORROCAN MERGUEZ LAMB

PORK SAUSAGE SMOKED PORK

CHOICE OF TWO: SAUEKRAUT SPICY ONIONS HOUSE RELISH PICKLED RED ONIONS
HOUSE MADE CONDIMENTS: KETCHUP - THREE GRAIN MUSTARD - SPICY GARLIC CHILLI

SIDES

COLESLAW 5

BROCCOLI RABE 7

MASHED POTATOES 6

BRAISED RED CABBAGE 7

CRAFT BEERS WINES & SPIRITS



EXCLUSIVE

BRUGE ZOT 6.0% 12oz \$8
DE HALVE MAAN – BELGAIN
BELGAIN PALE ALE –A GOLDEN
BLONDE BEER



ROTATING SUMMER

BRONX SUMMER PALE
5.2% 16oz \$8
OFFERS SUBTLE AND CRISP
CITRUS NOTES

HOPPY BEER

ENJOY BY 07.04.15 9.4% 12oz \$10
STONE BREWERY – ESCONDIDO, CA – DOUBLE IPA –
SMOOTH MALT UP FRONT, QUICKLY DISSIPATING INTO A
MASSIVE ONSLAUGHT OF HOPS. THE DANKNESS AND
PEACH NOTES COME THROUGH STRONGLY.

CENTENNIAL IPA 7.2% 16oz \$8
FOUNDERS – GRAND RAPIDS, MI – AMERICAN IPA –
MALTY UNDERTONES BALANCE THE HOP CHARACTER
WITH A FINISH THAT NEVER TURNS TOO BITTER.

BABY DADDY 4.6% 16oz \$8
SPEAKEASY – SAN FRANCISCO, CA – SESSION IPA –
THIS SESSION IPA PACKS A BIG HOP PUNCH IN A BITE-
SIZED PACKAGE.

BLOOD ORANGE PALE 5.0% 16oz \$8
GREAT SOUTH BAY – BAYSHORE, NY – PALE ALE –
ZEST, LIGHT AND SWIMMING IN ALL THINGS CITRUS.

ARROGANT BASTARD 7.2% 12oz \$8
STONE BREWERY – ESCONDIDO, CA –STRONG ALE –
FLAVORS OF GRAPEFRUIT HOPS, BURNT CARAMEL, AND
MILD YEAST NOTES.

WOOKEY JACK 8.3% 12oz \$8
FIRESTONE WALKER – PASO ROBLES, CA – BLACK IPA –
BIG ROASTY MALT FLAVORS WITH BALANCED HOP BIT-
TERNESS.

MACH 10 9.2% 12oz \$9
BEAR REPUBLIC – HEALDSBURG, CA – IMPERIAL IPA –
SAVOR AN INTENSE HOPPINESS, SMOOTH BITTERNESS
AND SUBTLE MALT CHARACTER.

MALTY BEER

IMPERIAL BISCOTTI BREAK 11.5% 8oz \$10
EVIL TWIN – BROOKLYN, NY – IMPERIAL SOUT –
MALT BEVERAGE WITH ALMONDS, VANILLA BEANS &
COFFEE ADDED.

CIDER

UNORGINAL CIDER 5.5% 16oz \$8
DOWNEAST CIDERY – WATERERVILLE, ME – CIDER

PILSNER

RADEBERGER PILSNER 4.8% 16oz \$7
RADEBERGER – GERMANY – GERMAN PILSNER – CRISP,
LIGHT, AND REFRESHING ARE THE BENCHMARKS OF THE
CLASSIC PILSNER.

BELGIAN STYLE BEER

TRIPLE KARMELIET 8.4% 12oz \$10
BROUWERIJ BOSTEELS – BELGIUM – BELGIAN TRIPEL –
CITRUSY SPICED YEAST, FRUITY BANANA ESTER, AND BUB-
BLEGUM FINISHES.

CURIEUX 11.0% 10oz \$10
ALLAGASH – PORTLAND, ME – BOURBON AGED TRIPEL –
A BEER WITH SOFT COCONUT AND VANILLA NOTES, WITH
HINTS OF BOURBON.

WHEAT BEER

WEIHENSTEPHANER HEFE 5.4% 16oz \$7
BAYERISCH – GERMANY – HEFEWEISSBIER – A PERFECT
WEISS'S: CLASSIC BANANA, CLOVED, AND SPICED CORIAN-
DER PROFILE.

HITICHINO WHITE 5.5% 12oz \$10
KIUCHI BREWERY – JAPAN – WITBIER – WITH CORIADER,
NUTMEG, ORANGE PEEL AND ORANGE JUICE.

FARMHOUSE ALES

SEIZOEN 8.0% 12oz \$10
LOGSDON – HOOD RIVER, OR – SAISON – COMPLEX FRUITY
AND SPICY FLAVORS BALANCED WITH HOPS AND SOFT
MALT

SOUR BEER

TARTARE 4.0% 8oz \$12
BEAR REPUBLIC – HEALDSBURG, CA – SAISON – COMPLEX
FRUITY AND SPICY FLAVORS BALANCED WITH HOPS AND
SOFT MALT.

PLUOT 8.0% 8oz \$10
ALMANAC – SAN FRANSISCO, CA – SOUR WILD ALE – A
VARIETY OF PLUOTS ADDED TO A SOUR BLONDE ALE.

WINES BY THE GLASS

PROSECCO COL DE SALICI, 2012 \$11-\$39

WHITES

SAUVIGNON BLANC FARMINGHAM, Nz 2014 \$9-\$31
DRY REISLING ESSENCE, GERMANY 2013 \$9-\$29
PINOT GRIGIO VINAIA, TRENTINO ITALY 2013 \$10-\$34
CHARDONNAY AU CONTRAIRE, SONOMA,CA 2014 \$13-\$45

ROSE SAVEUR DU TEMP, C.DE NIMES 2014, FRANCE \$8-\$28

REDS

PINOT NOIR ERATH, WILLAMETTE, OR 2012 \$13-\$45
BARBERA D'ALBA PERTINANCE- ITALY 2012 \$9-\$31
CABERNET SAUV ELEMENTS 2011, SONOMA,CA \$12-\$42
SYRAH COTE DU RHONE, TOURS 2011, CDR FRANCE \$9-\$29

HOUSE COCKTAILS 12

BLACK BARREL TEA
JAMESON BLACK BARREL, FRESH LIME JUICE,
MINT SYRUP

GREEN B
PLYMOUTH GIN, FRESH SQUEEZED LIME JUICE, BASIL,
CUCUMBER

2756 RUM-PUNCH
PYRAT RUM, PINEAPPLE, GRAPEFRUIT & LIME JUICES,
MANGO PUREE

MELLOW BUCK
MELLOW CORN WHISKEY, FRESH LEMON JUICE,
MUDDLED STRAWBERRY, BITTERS, GINGER BEER

WEST END MULE
ABSOLUT VODKA, GINGER LIQUEUR, GINGER SYRUP

SWEET CORRELATION
CORRALEJO TEQUILA, CHAMBORD, HONEY, FRESH LIME
JUICE

DINNER MENU

