

BRASSERIE 1605

Small Plates

CURED MEATS & CHEESES artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	14/22
STEAK & STOUT SLIDERS with melted gouda, stout-braised onions and a side of house pub chips	16
PROSCIUTTO MARGHERITA FLATBREAD with roasted tomatoes, fresh mozzarella and pesto	19
BUFFALO PEPPER GARLIC CHICKEN WINGS tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	16
SPINACH & ROASTED ARTICHOKE DIP served with toasted crostini	12
CHICKEN QUESADILLA stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	15
WHITE CHEDDAR MAC & CHEESE aged white cheddar topped with panko breadcrumbs	11

SALADS

ADD A PROTEIN TO ANY SALAD*

Shrimp +9 / Salmon +12 / Chicken +8

COBB SALAD GF 21

diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD GF 19

mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD 16

romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD GF 18

feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 10


* ASK YOUR SERVER FOR TODAY'S OFFERING *

HANDHELDS

TURKEY CLUB bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	17
CHIPOTLE CHICKEN SANDWICH melted cheddar cheese, bacon and chipotle aioli on a brioche bun	19
CUBAN SANDWICH sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	18
GRILLED STEAK WRAP	22

served with french fries or pub chips

BURGERS

GRUYÈRE & SHROOM BURGER gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	21
BLACK RUM BACON JACK BURGER monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	19
THE HOUSE BURGER choice of cheese and housemade burger sauce	18
VEGGIE BURGER  Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	17

served with french fries or pub chips

MAINS

CENTER-CUT TOP SIRLOIN, 10 OZ.  GF	32
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
CHARBROILED RIBEYE, 12 OZ.  GF	36
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA	26
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS  GF	28
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN	26
pesto-marinated chicken breast on top of sauteed orzo and served with grilled vegetables	

Served in Copper Mugs

SIGNATURE MULES

Always Great Taste



CROWNED JEWEL 16

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

MEXICAN MULE 17

Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 18

Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 16

Ketel One, ginger beer and fresh lime juice

COCKTAILS

BEE'S KNEES Hendrick's, honey and fresh lime juice served up	16
COSMOPOLITAN Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice	16
MARGARITA Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice	15
PIMM'S CUP Pimm's No. 1, ginger ale, cucumber and fresh mint	14
BOURBON OLD FASHIONED Knob Creek, housemade simple syrup and orange bitters	16
MINT JULEP Woodford Reserve, housemade simple syrup and mint leaves	18
CUBAN MOJITO Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda	15

BEER

DRAFT

MICHELOB ULTRA	7
ITHACA BEER CO, BREW YORK	9
BROOKLYN BREWERY, LAGER	8

BOTTLED

CONEY ISLAND, NY	9
CAPTAIN LAWRENCE, NY	10
BROOKLYN BREWERY, SEASONAL	9
GOOSE ISLAND IPA	9
SAMUEL ADAMS BOSTON LAGER	9
STELLA ARTOIS	9
HEINEKEN	9
AMSTEL LIGHT	9
GUINNESS	10
BLUE MOON	9
ROLLING ROCK #33	8
ANGRY ORCHARD CIDER, NY	9
BUDWEISER	8
CORONA EXTRA	8
COORS LIGHT	8
BUD LIGHT	8
O'DOULS NON ALCOHOLIC	8

ASK ABOUT OUR SEASONAL OFFERINGS

WINES

WHITE

CHARDONNAY - HOGUE, WA	12/42
PINOT GRIGIO - DANZANTE, Italy	11/38
SAUVIGNON BLANC - OYSTER BAY, Marlborough, NZ	14/48
CHARDONNAY - DAVIS BYNUM, Russian River Valley, CA	18/64
RIESLING - URBAN, Mosel, GER	14/48
PROSECCO - VILLA SANDI IL FRESCO, Italy	12/42
BRUT SPARKLING - CHANDON, CA	14/46
WHITE ZINFANDEL - BERINGER, CA	10/34

RED

MERLOT - HOGUE, WA	11/42
CABERNET SAUVIGNON - HOGUE, WA	14/48
PINOT NOIR - RODNEY STRONG, Russian River Valley, CA	16/58
MALBEC - FINCA EL ORIGEN GRAN RESERVA, Mendoza, ARG	14/52
RIOJA - MARQUES DE CACERES, Rioja, SP	15/56
BURGUNDY - BOUCHARD PERE & FILS, Bourgogne, FR	15/56
RED BLEND - BAROSSA VALLEY ESTATE, Barossa Valley, AUS	12/42
CABERNET SAUVIGNON - HESS COLLECTION, Napa Valley, CA	18/72

FOR PARTIES OF 5 OR MORE, A 15% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL