

# BROADWAY 49 BAR & LOUNGE

## Small Plates

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

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

*served with french fries or pub chips*

### BURGERS

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

*served with french fries or pub chips*

### MAINS

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

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

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

## BEER

### DRAFT

<b>MICHELOB ULTRA</b>	7
<b>ITHACA BEER CO, BREW YORK</b>	9
<b>BROOKLYN BREWERY, LAGER</b>	8

### BOTTLED

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

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

## WINES

### WHITE

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

### RED

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

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