

EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

SECOND EDITION | HAPPY HOUR | SPRING 2017

WINE BY THE GLASS

{WHITE}

PROSECCO
carletto
vaneto, italy

CHARDONNAY
hess collection shirtail creek
monterey, california

PINOT GRIGIO
citra
abruzzo, italy

SAUVIGNON BLANC
matua
marlborough, new zealand

{RED}

CABARNET SAUVIGNON
the show
trincherio family estates
california

simi estates
sonoma, california

MALBEC
"diseno"
mendoza, argentina

PINOT NOIR
"acrobat"
king estate, oregon

{SAKE}

TY'KU

BEER

{ON TAP}

WARSTEINER PILSNER
SAM SEASONAL
MONTAUK SEASONAL
GUINNESS DRAUGHT & STOUT
BROOKLYN LAGER
DOG FISH HEAD

{BOTTLE}

MILLER LITE
PERONI
ST PAULI GIRL LAGER
ST PAULI N/A MALT
SIERRA NEVADA (SIDE CAR)

{CAN}

P.B.R. CAN

COCKTAILS

FASHION-ITA

tequila espolón, grand marnier, pineapple juice, lime juice, honey syrup, sliced jalapeño

SAKS OLD FASHION

bulleit bourbon, honey syrup, angostura bitters, orange twist

5TH AVE TEA

tanqueray gin, earl grey simple syrup, grenadine, sparkling water, fresh lemon

GASTROTINI

skyy mango vodka, grand marnier, cranberry juice, lime

NE"G"RONI

tanqueray gin, campari, sweet vermouth, prosecco

TEXAS MULE

tito's vodka, ginger beer, lime

RAZZBERITO

bacardi razzberry, simple syrup, fresh lime juice, mint

SHOP 'TIL YA DROP

stoli vanilla, kahlúa, godiva chocolate, cold brew coffee, cream, caramel-almond, oreo cookie rim

WALT'S SIDE CAR

hennessy, cointreau, lemoncello, lemon twist

SANGRIA ROJO

red wine, blackberry syrup, orancello, brandy, fresh fruit, mint

— — **FOOD MENU** — —

TRIO

chickpea hummus, tzatziki, roasted eggplant, grilled pita

ZUKES

fried zucchini, marinara sauce

CLAMS CASINO (GF)

crispy bacon, garlic, red pepper

G-LOAF

toasted garlic bread, gorgonzola cheese sauce

CHICKEN WINGS

crispy, caramelized onion, roasted red pepper

FISH TACOS

hoisin glazed, asian slaw, sliced avocado,
pico de gallo, soft tortilla

BEER STEAMED MUSSELS

mussels, beer broth, garlic, chili flakes, grilled country bread

MARGHERITA

tomato sauce, tomato, fresh mozzarella, basil

BRUSSELS SPROUTS (GF)

crispy, honey, bacon

CAFE MAC & CHEESE

cheese, bacon, breadcrumbs

G-CUT FRIES

parmesan truffled aioli & sriracha ketchup

SWEET POTATO FRIES

honey mayo & cilantro mint ranch

{priced per piece}

LITTLE NECK CLAMS* (GF)

local waters

OYSTERS* (GF)

cucumber mignonette seasonal sorbet

*Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items can be cooked to order.

G-PLATE DINNER SPECIALS

SUNDAY

Prime Rib Dinner

MONDAY

Buck a Shuck / Two a Tail

WEDNESDAY | B.Y.O.W.

Bring your Own Wine

TUESDAY

Colossal Chicken Parmesan

THURSDAY

3-Course Craft Beer Dinner
app, entree, dessert & beer