

BULLDOG BAR



COCKTAILS 15 BARREL-AGED MANHATTAN GARRISON BROTHERS SINGLE BARREL BOURBON, ANTICA FORMULA VERMOUTH ROUGE, BITTER TRUTHS NUT BITTERS, LUXARDO CHERRY BITTER BOURBON SOUR BULLEIT BOURBON, FERNET-BRANCA AMARO, SIMPLE SYRUP, FRESH SQUEEZED LEMON JUICE, BITTER TRUTHS OLD FASHIONED BITTERS, POWDERED EGG WHITE, BOURBON SOAKED DATE GIN & TONIC BROOKLYN GIN, Q TONIC, ORANGE WEDGE, FRESH THYME LAVENDER FIZZ PLANTATION 3 STARS WHITE RUM INFUSED WITH LAVENDER AND RASPBERRIES, ZONIN PROSECCO, SIMPLE SYRUP, FRESH SQUEEZED LIME JUICE DESERT ROSÉ MEZCAL UNIÓN, HECHT & BANNIER ROSÉ, ST. GEORGE ABSINTHE VERTE, GRAPEFRUIT SODA, AGAVE NECTAR, OVEN-DRIED ORANGE SLICES MEDITERRANEAN MULE FIGENZA FIG VODKA, GOSLING’S GINGER BEER, FRESH SQUEEZED LIME JUICE, FRESH FIG ON DRAFT KROMBACHER PILS, GERMANY 6 BRONX BREWERY “BANNER” BELGIAN STYLE ALE, BRONX, NY 6 DUVEL, MOORTGAT, BELGIUM 12 BROOKLYN LAGER, BROOKLYN, NY 5 DOGFISH HEAD 60 MIN IPA, MILTON, DELAWARE 7 SIXPOINT SWEET ACTION, BROOKLYN, NY 7 SEASONAL DRAFT SELECTION 7 GUINNESS STOUT, DUBLIN, IRELAND 6	SHARED PLATES STEAMED EDAMAME 7 MALDON SEA SALT HOUSE GUACAMOLE 15 CHIPS, SALSA ARTICHOKE & GOAT CHEESE FRITTERS 13 CHIPOTLE AÏOLI BURRATA 15 PROSCIUTTO, ARUGULA, ROASTED FIGS, BALSAMIC SYRUP BAKED CAMEMBERT 14 GOLDEN RAISIN CHUTNEY, CANDIED WALNUTS, TOASTED BAGUETTE CATSKILL SMOKED SALMON 16 POTATO PANCAKE, TZATZIKI SAUCE, RED ONION, CAPERS KUNG PAO CRISPY CALAMARI 16 ROASTED PEANUTS, SWEET CHILI SAUCE CITRUS GRILLED OCTOPUS 19 SMOKED PAPRIKA, BABY MARKET POTATOES, FRISÉE, CUMIN, BUTTERNUT SQUASH COULIS TUNA POKE 15 CUCUMBER, AVOCADO, SRIRACHA MAYO, WONTON CRISP LOBSTER TACOS 18 VEGETABLE SLAW, WASABI AÏOLI GRILLED MOROCCAN SPICED LAMB CHOPS 19 BABA GHANOUSH, FIG SYRUP SHRIMP COCKTAIL 18 LEMON, COCKTAIL SAUCE MINI CRAB CAKES 16 RÉMOULADE SAUCE
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