

weekend offerings

SIDE DOOR >>

Euro- American Gastro Sports Pub

shareables

CLASSIC DEVILED EGGS 10
(5) giardiniera, chicharron
crumb, hot sauce

CHEDDAR CURDS 12
smoky marinara sauce

CORN RIBS 10
apricot mostarda, tatin

CURRYWURST 11
roasted brat, fries,
homemade curry ketchup

MAC & CHEESE 14
chicken 5, bacon 6, shrimp 9

WINGS 15
buffalo, blue cheese dip
korean bbq, kimchi ranch

BLISTERED CAULIFLOWER 10
chimmichuri, pepitas,
pickled raisins

FIRECRACKER MEATBALLS 10
cholula maple glazed

GIANT PRETZEL 12
smoked beer - cheese dip,
mustard, curry ketchup

HOT MESS CRAB DIP 16
spinach cheese fondue,
chips & pita

GIGI'S FETA FRIES 8
TRUFFLE FRIES/CHIPS 9
FRIES/SWEET POTATO FRIES 7
IPA ONION RINGS 8

flatbreads

CARPATHIA 15
homemade pork sausage,
gouda, onion, zacusca

MOZZARELLA 14
tomato sauce, parmesan

SHRIMP 17
spinach - cheese fondue,
tomato, olives

WILD MUSHROOM 17
cheese fondue, arugula,
truffle parmesan

salads & dips

TRI DIPS 'N THINGS \$13
white bean, eggplant,
zacusca, chips, pita

HOUSE SALAD 11
arugula, tomato, pickled
red onion, parmesan

CHOPPED SALAD 13
feta, tomato, cucumber,
peppers, olives, red onion
shrimp 9, steak 12, chicken 5

house specialties

SAUSAGE DEBAUCHERY 25
weisswurst
hungarian paprika virsli
cheddar-jalapeno brat
kabanosy
mustard, sauerkraut,
potato salad

PIEROGI 15
potato cheddar kimchi
butter, scallions,
chicharron

potato truffle, mushroom
parmesan infused butter

SKILLET CHICKEN 22
1/2 chicken, au jus, fries

THE PORK SCHNITZEL 23
rainbow cabbage kraut,
potato salad

DUKKAH TROUT 24
wilted greens, beet
horseradish chutney

PUB STEAK FRITES 28
(8oz) teres major, red
wine reduction, fries,
aioli

ROCK'N RIBS 17
sour cherry glazed,
baby back ribs,
giardiniera

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culinary guru
DAN NISTORESCU

sliders 3/15 6/27

MICI
(beef & lamb) romanian
skinless sausage,
giardiniera, mustard

THE UNDERDOGS
kabanosy sausage,
rainbow slaw, mustard

CHEEZBURGERS
pickle, secret sauce

CRISPY LITTLE CHICKS
pickle, shrettuce, buffayo

SHRIMP ROLLS
picalilli mayo, crispy shallot,
brioche roll

handhelds
fries or house salad
+1 /one sunny egg

LANGOSBRGR 17
(dough wrapped)
angus prime, candied onion,
gouda cheese, zacusca

FALAFEL WRAP 15
cucumber, tomato, onion,
eggplant, ajvar tahini

LAMBURGER 18
aji feta ranch, pickled red
onion tomato, zhough, arugula

STEAK 'N SHROOM 17
angus petite tender,
mushroom, melted onion,
harvarti, truffle aioli

THE CLASSIC BURGER 17
angus prime, cheddar, LTO
pickles, secret sauce
+2 bacon

HOGBURGER 17
(2) heritage pork patties,
slaw, havarti, crispy onion,
horseradish aioli

KIM'S CHI 17
angus prime, arugula, bacon,
kimchi, melted onion, aioli

brunch favorites served from 11:30 pm to 5pm

NORDICA FLATBREAD 16
(2) sunny eggs, smoked salmon,
capers, pickled red onion

THE BENEDICTS
(2) poached eggs, arugula,
hollandaise, crispy crushed potato
crab 18 - ham 16 - lox 17

HANGOVER CURE FEAST 18
(2) eggs your way, kabanosy ,
butcher bacon, crispy potato

FLAMMEKUECHE 15
(2) sunny eggs flatbread
w/bacon, onions, crème fraîche

MADAME LANGOS 16
ham and cheese stuffed langos ,
sunny egg on top

MIMOSA - BLOODY MARY - MARGARITA - BELINI - SANGRIA 8

BODEGA BREAKFAST HOAGIE 14
scrambled eggs, gouda bacon,
hot sauce, crispy crushed potato

WINGS & WAFFLE 18
crispy chicken, malted waffles,
hot honey, apricot butter, pepitas

OMELETTE 15
havarti cheese, mushroom,
onions, tomato, crispy potato

STEAK & EGGS 23
(2) sunny eggs, petite tender,
malbec sauce, crispy potato

GREEN SHAKSHOUKA 16
(3) eggs, feta, wilted greens, onion,
garlic salsa verde,

FRENCH TOAST JENGA 15
berries compote, crème anglaise

45

one dish

+

bottomless brunch
drinks
for 121 minutes

drafts

KONA, BIG WAVE 8
Blonde Ale Hawaii (4.4%)

STELLA ARTOIS 8
Belgium Lager (5%)

BUD LIGHT 6
USA Lager, Light (4.2%)

LAGUNITAS 8
USA IPA (6.2%)

ALLAGASH WHITE 8
USA WITBIER (5.2%)

BLUE POINT SUMMER ALE 8
USA Summer Ale (4.4%)

bottles

CHIMAY GRAND RESERVE 18
Dark Strong Ale, Belgium (9%)

CHIMAY PREMIER 14
Dubbel, Belgium (7%)

DUVEL TRIPEL HOP 12
Belgian IPA (9.5%)

HOEGAARDEN 12
Witbier Belgium (4.9%)

SAMUEL SMITH 9
Nut Brown Ale, England (5%)

TAJ MAHAL LAGER 8
India (4.5%)

cans

VIRTUE CIDER 8
(12oz) USA, Dry Cider GF (5.5%)

VIRTUE ROSE CIDER 8
(12oz) USA Rose Cider GF (6.7%)

BURST WATERMELLON
DRAGON FRUIT 7
USA SOUR (4.5%)

BUDWEISSER 5
(12oz) USA 5%

BUD LIGHT 5
(12oz) USA 5%

MICHELOB ULTRA 6
(12oz) USA 4.2 %

PRESIDENTE 5
(12oz) Dominican Republic 5%

HAZY BEER HUG 7
(12oz) USA IPA (6.8%)

LION STOUT 8
(12oz) Sri Lanka (8.8%)

NUTRL HARD SELTZER 7
(12oz) pineapple, raspberry,
watermelon (4.5%)

3rd ave 22

BEER

lexington 28

BUCKETS

BUD LIGHT

BUDWEISER

MICHELOB ULTRA LIGHT

HAZY BEAR HUG. IPA

PRESIDENTE

NUTRL HARD SELTZER

whites

PINOT GRIGIO, Circa, Italy 11/40

SAUV. BLANC Wally, France 11/40

CHARDONNAY, Le Senter, France 11/40

MALBEC, Pie De Palo, Argentina 11/40

CAB SAUVIGNON, Casa Julia, Chile 11/40

MONTEPULCIANO, Capogiro, Italy 11/40

sparkling

PROSECCO, Tullia, Italy 11/44

ROSE SEC Henry Varnay, France 12/44

reds

rose

ROSE DE LOIRE, Roche Des Lumieres, France 11/40

WiFi: Side Door Nyc / SideDoor

beverage director
ISTVAN NAGY

