

SIDE DOOR >>

lunch offerings

Euro- American Gastropub & Sports Bar

small plates

OMA'S SPAETZLE SOUP 9
chicken, vegetables, egg
dumplings

CLASSIC DEVILED EGGS 10
cholula, chicharro

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

HOT MESS CRAB DIP 16
spinach cheese fondue,
chips, warm flatbread

handhelds & burgers

CRISPY YARDBIRD 15
buttermilk fried chicken,
pickles, lettuce, buffayo

SHRIMP ROLL 16
picalilli mayo,crispy
shallot, brioche roll

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

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

LAMBURGER 18
aji feta spread, pickled red
onion, grilled tomato,
zhoug, arugula

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

served with fries or petite
house salad

MICI SLIDERS 15
romanian style sausage
(beef and lamb) ,homemade
flatbread, mustard,
giardiniera

ROASTED CAULIFLOWER 10
chimmichurri, pepitas,
pickled raisin

MAC & CHEESE 14
chicken 5, BBQ pulled pork,
shrimp 9

house specialties

PIEROGI 15
potato cheddar kimchi butter,
scallions, chicharron

potato truffle, mushroom
parmesan infused butter

SAUSAGE DEBAUCHERY 25
mustard, sauerkraut,
potato salad

weisswurst
hungarian virsli,
cheddar-jalapeno brat
kabanosy

THE PORK SCHNITZEL 23
rainbow cabbage kraut,
potato salad

ROCK "N RIBS 17
sour cherry glaze, giardiniera

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

DUKKAH TROUT 24
wilted greens, beet
horseradish chutney

culinary guru
DAN NISTORESCU

dips & salads

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

CHOPPED SALAD 13
feta, tomato, cucumber,
peppers, olive, red onion

HOUSE SALAD 11
arugula, tomato, pickled
red onion, parmesan
chicken 5, falafel 6,
shrimp 9, steak 12

flatbreads

NORDICA 16
norwegian smoked salmon,
pickled red onions, capers,
ricotta, havarti cheese

FLAMMEKUCHE 15
bacon, caramelized onions,
creme fraiche

SHRIMP 17
spinach - cheese fondue,
tomato, olives

CARPATHIA 15
homemade pork sausage,
gouda, onion, zacusca

MOZZARELLA 14
tomato sauce, parmesan
cheese

WILD MUSHROOM 17
cheese fondue, arugula,
truffle parmesan



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MIDDAY HAPPY HOUR

11:30 AM TO 5PM

6 SELECT BEERS
bud light, lagunitas

7 SELECT WINES
red, white, rose

7 SANGRIA
istvan's secret recipe

18
CLASSIC BURGER
OR
CHICKEN WINGS
+
1 SELECTED BEER

7 WELL DRINKS
vodka, gin, rum, tequila,
whiskey, brandy

6 NUTRL HARD SELTZERS
raspberry, watermelon

7 MARGARITAS

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 PREMIERE 14
Dubbel, Belgium 7%

DUVEL TRIPEL HOP 12
Belgian IPA 9.5%

HOEGAARDEN 7
Witbier Belgium (4.9%)

SAMUEL SMITH 9
Nut Brown Ale, England 5%

TAJ MAHAL LAGER 8
India 4.5%

sparkling wine

PROSECCO DI TREVISO 11/40
Tullia, Italy

ROSE SEC 12/44
Henry Varnay, France

cans

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

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

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

BURST WATERMELLON DRAGON FRUIT
7 USA SOUR (4.5%)

BUDWEISSER 5
(12oz) USA 5%

MICHELOB ULTRA 6
(12oz) USA 4.2 %

PRESIDENTE 5
(12oz) Dominican Republic 5%

NUTRL HARD SELTZER 7
pineapple, raspberry, watermelon 4.5%

whites

PINOT GRIGIO 11/40
Circa, Italy

SAUVIGNON BLANC 11/40
Wally, France

CHARDONNAY 11/40
Le Sentier, France

rose

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

reds

MALBEC 11/40
Pie De Palo, Argentina

CABERNET SAUVIGNON 11/40
Casa Julia, Chile

MONTEPULCIANO 11/40
Capogiro, Italy