

NYKL

NEW YORK
KITCHEN + LOUNGE

\$3 BEER
BOTH PACKAGED
AND DRAFT

**\$4 HOUSE WINES
& CALL SPIRITS**

BV COASTAL WINES
CHARDONNAY, PINOT GRIGIO,
CABERNET SAUVIGNON, MERLOT

**THREE OLIVES VODKA,
JOSE CUERVO TEQUILA,
BUSHMILLS REDBUSH IRISH WHISKEY,
FIREBALL CINNAMON WHISKEY**



\$5 PREMIUM SPIRITS
FEATURING

STOLI VODKA, FORD'S GIN
HIGH WEST AMERICAN PRAIRIE,
TULLAMORE D.E.W. IRISH WHISKEY,
MILAGRO SILVER TEQUILA,
1800 SILVER TEQUILA, FLOR DE CAÑA RUM

\$6 SUPER PREMIUM SPIRITS
AND WE RECOMMEND

JACK DANIEL'S WHISKEY, BUFFALO TRACE BOURBON,
REYKA VODKA, KETEL ONE VODKA, TITO'S VODKA,
HENDRICK'S GIN, BOTANIST GIN,
HERRADURA SILVER TEQUILA, DOBEL DIAMANTÉ TEQUILA

GREEN TEA SHOTS BUSHMILLS RED BUSH \$5

APPS

**BUFFALO CHICKEN
FLAUTAS** HH \$6 / \$9
Four Crispy Flautas Topped with Shredded Lettuce
and Corn Salsa Served with Sour Cream and
Avocado Aioli.

SHRIMP TACOS HH \$7 / \$11
4 Grilled Shrimp Tacos Served over a
Warm Tortilla and Topped w/ a Corn Salsa and
Drizzled w/ an Avocado Aioli.

**PORK BELLY
SLIDERS** HH \$7 / \$11
Three Crispy Soy Glazed Pork Belly Sliders, Topped
With Our Sesame Red Cabbage Slaw

CRAB CAKE HH \$9 / \$14
Three Signature Crab Cakes Served over a
Warm Corn Salsa and Topped with an
Old Bay Aioli.

**HANGOVER
SLIDERS** HH \$8 / \$12
A Trio of Beef Sliders Served with Cheddar Cheese,
Bacon, Lettuce, Tomato, Each Topped with a
Fried Egg and Served with French Fries.

**AVOCADO
TUNA STACK** HH \$10 / \$15
Soy and Ginger Marinated Tuna Layered
over Avocado Blend and Topped with a
Cucumber Slaw.

LAMB RACKS \$18
Lollipops Lambchops Served over a
Brussel and Pancetta Slaw, Topped with our
Signature Gremolata Sauce.

CEVICHE HH \$8 / \$13
Our house made Agua Di Chili Ceviche
Topped with a Pineapple Salsa and
Served with a Lemon Wheel.

**SHRIMP
COCKTAIL** HH \$9 / \$15
Five Jumbo Shrimp served with over our
Zing Zang Bloody Mary Cocktail Sauce and
Topped with a Lemon Wedge.

**AVOCADO
EGGROLLS** HH \$7 / \$11
Fried Eggrolls Stuffed with Avocados and
Roasted Red Peppers, Served with
Sweet Thai Dipping Sauce.

**CHICKEN OR
BEEF KABOBS** \$17
Marinated Chicken or Beef Skewers with
Tri Color Peppers, Red Onions and Cremini
Mushrooms Served with a Tabbouleh Quinoa,
Grilled Pita and a Lemon Tzatziki Sauce.

**VINNY'S
MOZZARELLA
STACK** HH \$6 / \$10
Delicious Mozzarella, Hand Breaded,
Flash Fried, Pillowed Parmesan,
Warm Marina Sauce.

**MEATLOAF
CUPCAKES** HH \$8 / \$12
Our Famous Meatloaf Blend, stuffed w/
Pepper Jack, Baked in Cup Cake Tins,
Smear of Caramelized Ketchup,
Creamy Mashed Potato Frosting,
Melted Cheddar Jack, Candied Bacon Sprinkles.

**PRETZEL
CHICKEN STRIPS** HH \$7 / \$11
Pickle Brined, Pretzel n Panko
Cruised Chicken Breast Strips, Flash Fried.
Spicy Honey Mustard, Cool Ranch,
or Guava Chipolte BBQ.

**SPICY PEPPERONI
FLATBREAD** HH \$8 / \$13
Spicy Housemade Marinara,
Spicy Crisp Pepperonis, Oven Dried Tomato,
Sweet Cherry Peppers, Roasted Garlic,
Provolone n Mozzarella Cheese,
Pillowed Parmesan.

**BURRATA MARGARITA
FLATBREAD** HH \$8 / \$13
Sliced Heirloom Tomato Blend, Basil, Pesto,
Chunks of Burrata, Mozzarella, Local herb &
Tomato Sauce, Garlic Olive Oil,
Pillowed Parmesan, Balsamic Drizzle.

BURGERS

All Burgers are 9oz CAB and served on a Sesame Challah
Bun and a side of French Fries

**THE BIG
BROOKLYN BURGER** \$12
Lettuce, Tomato, Raw Onion.
Choice of Cheddar, Provolone, Swiss or
White American.

THE BRONX BURGER \$13
Cheddar, Caramelized Onion,
Smoked Applewood Bacon, Lettuce, Tomato.

**THE MANHATTAN
BURGER** \$13
Crumpled Blue Cheese, Smoked Applewood Bacon,
Comeback sauce, Lettuce, Tomato, Onion.

WILLIAMSBURGER \$14
Housemade Turkey Burger, Turkey Bacon, Havarti,
Crispy Fried Green tomato, Crimini Mushrooms,
Shaved Red Onion, Kale n Romaine. Avocado Mayo.
Grain Bun.

WRAPS N SALADS

Served w/ Fresh Fruits and Chips:

LEMONY CHICKEN CESAR WRAP HH \$7 / \$11
Lemon Herb Marinated Grilled Chicken, Asiago, Romaine, Vine Ripened Tomato, Cucumber, Pillowed Parm,
House Caesar Dressing, Spinach Flour Tortilla.

BUFFALO CHICKEN WRAP HH \$8 / \$12
Chopped Romaine Blend, Fried Crispy Chicken, Honey Hot Sauce, Celery Curls, Red Onion, Tomato,
Dill pickle, Chips, Smoked Bleu Cheese Crumbles, Buffalo Ranch, Spinach Flour Tortilla.

STRAWBERRY FIELDS HH \$9 / \$14
Local Artisan Greens, Arugula, Marinated Grilled Chicken Breast, Strawberries, Toasted Almonds,
Sundried Cranberries, Asian Pear, Chunks of Creamy Brie, Warm Pound Cake Croutons, Creamy Gingered Meyer
Lemon-Honey Dressing.

TARPON'S GREEK HH \$8 / \$12
Romaine Blend, Tzatziki Potato Salad, Vine Ripened Tomato, Red n Green Bell Peppers, Red Onion, Cucumbers,
Kalamata Olives, Crumbled Feta, Peperoncini, Greek Vinaigrette, Herb Toasted Pita Croutons.

CHINA TOWN TUNA HH \$10 / \$16
Local Artisan Greens, Sesame Crusted #1 Ahi Tuna, Shredded Cabbage, Carrots, Scallions, Crispy Edamame Beans,
Bean Sprouts, Minced Fresno Chilies, Cilantro, Spiced Cashews, Ginger Honey Vinaigrette.

STEAKS

All Steaks served w/ House Salad and Choice of
Twice Baked Potatoes, Smashed Potatoes, French Fries,
or Veggie Du Jour

NEW YORK STRIP:

12oz Black Angus New York Strip, Char grilled, Cabernet roasted Crimini Mushrooms.

BLACKENED DELMONICO:

Creole Blackened 14oz Black Angus Delmonico (Cut from the Ribeye), Arugula, Tomato,
Crispy Andouille & Crumbled Blue Cheese. Dijon Vinaigrette

DESSERTS

NY STYLE CHEESECAKE \$7 • CARROT CAKE \$8
MINI CANNOLI \$3 EA

SIDES

FRENCH FRIES \$4 • SWEET POTATO FRIES \$7