

# B BAR & GRILL

## STARTERS

<b>CURRIED - CARROT SOUP</b>	8
W/ CRÈME FRAICHE	
<b>OYSTERS</b>	1/2 DOZEN 15 / DOZEN 30
A SELECTION OF EAST & WEST COAST W/ A CLASSIC MIGNONETTE & SPICY COCKTAIL SAUCE	
<b>TUNA TARTARE</b>	12
YELLOWFIN TUNA, AVOCADO, CHIVE OIL, CHILI OIL, LEMON CREAM & LOTUS CHIPS	
<b>CRISPY CALAMARI</b>	10
W/ LEMON PEPPER AIOLI & SPICY MARINARA SAUCE	
<b>CHICKEN WINGS</b>	10
W/ CELERY & BLUE CHEESE DRESSING	
<b>MARYLAND CRAB CAKE</b>	10
W/ MANGO - PAPAYA CHUTNEY & CHIPOTLE AIOLI	
<b>MUSSELS</b>	11
W/ WHITE WINE, GARLIC, FRESH TOMATO & FRESH HERBS	
<b>MACARONI AND CHEESE</b>	11
SMOKED BACON, MUSHROOMS, BOWTIE PASTA, AGED WHITE CHEDDAR & RED CHILE CRUST	
<b>BABY BACK RIBS</b>	12
JALAPENO BRAISED PORK RIBS W/ SPICY CITRUS GLAZE	

## SALADS

<b>HOUSE SALAD</b>	7
MIXED FIELD GREENS, ENDIVE, GRAPE TOMATOES & ROASTED CITRUS VINAIGRETTE	
<b>BABY ARUGULA SALAD</b>	9
W/ GRAPE TOMATOES, PARMESAN CHEESE & BALSAMIC VINAIGRETTE	
<b>BABY SPINACH, BACON &amp; BLUE CHEESE SALAD</b>	10
W/ MUSHROOMS, GLAZED WALNUTS & SHERRY-SHALLOT VINAIGRETTE	
<b>WARM LENTIL SALAD</b>	9
W/ BABY ARUGULA & DIJON-SHALLOT VINAIGRETTE	
<b>SLICED STEAK &amp; CARAMELIZED CIPOLLINI ONION SALAD</b>	11
W/ ARUGULA, PARMESAN CHEESE & BALSAMIC VINAIGRETTE	

## ENTRÉE SALADS

<b>ROASTED BABY BEETS &amp; FENNEL SALAD</b>	13
W/ HERB CRUSTED GOAT CHEESE & BALSAMIC VINAIGRETTE	
<b>CALAMARI SALAD</b>	12
W/ FRISÉE, RADICCHIO & MISO VINAIGRETTE	
<b>NIÇOISE</b>	14
PEPPER CRUSTED PAN SEARED YELLOWFIN TUNA, OLIVES, HARICOT VERTS, CAPERS, GRAPE TOMATOES & HARD BOILED EGG AND RED WINE VINAIGRETTE	
<b>CAESAR</b> W/ ANCHOVY FILLETS	SMALL 8 W/ CHICKEN 12 LARGE 10 W/ CHICKEN 14

## PANINI

SERVED W/ WAFFLE CHIPS & SALAD

<b>PROSCIUTTO &amp; MOZZARELLA</b> W/ TOMATO, ARUGULA & PESTO	12
<b>GRILLED SQUASH</b> W/ ROASTED PEPPERS & SCALLION CREAM CHEESES	11
<b>GRILLED CHICKEN</b> W/ SMOKED GOUDA, BACON, LETTUCE, TOMATO & LEMON-PEPPER AIOLI	12

## SIDES

MASHED POTATOES • FRENCH FRIES • GRILLED ASPARAGUS • SPINACH & ROASTED GARLIC

## LATIN FARE

<b>CHICKEN TORTILLA SOUP</b>	8
<b>HOMEMADE GUACAMOLE &amp; CHIPS</b> (SERVES TWO)	13
<b>ELOTE</b> (GRILLED STREET CORN)	8
W/ CHIPOTLE MAYO & RICOTTA SALATA	
<b>CHIPS &amp; SALSA</b>	9
HOMEMADE TORTILLA CHIPS, SALSA FRESCA, SALSA VERDE	
<b>AVOCADO SALAD</b>	10
W/ BLACK BEANS, TOMATOES & CHILI OIL	
<b>QUESADILLA</b>	9
<b>CHICKEN SHRIMP WILD MUSHROOMS</b>	
W/ CRÈME FRAICHE	
<b>MEXICAN PIZZA</b>	11
W/ MANCHEGO CHEESE, ROASTED PEPPERS, PICKLED JALAPEÑOS & CRÈME FRAICHE	
<b>TACOS</b>	14
<b>FISH CHICKEN PORTOBELLO</b>	
A SIDE OF AVOCADO-TOMATILLO SALSA, RICE & BEANS	
<b>BURRITO</b>	12
<b>BEEF CHICKEN VEGETABLE</b>	
W/ CHIPS & SALSA	
<b>CUBAN SANDWICH</b>	12
PRESSED W/ ROASTED PORK, HAM, SWISS CHEESE, PICKLES & MUSTARD	
<b>SIDES</b>	6
BLACK BEANS & RICE	
YUCCA FRIES	
SWEET PLANTAINS	

# B BAR & GRILL

## ENTRÉES

### GRILLED ATLANTIC SALMON

W/ AVOCADO-TOMATILLO SALSA, GRILLED ASPARAGUS & GRILLED CORN ON THE COB

### SAUTEED BLACKENED CATFISH

W/ RICE, BEANS & WILTED GREENS SERVED W/ HORSERADISH CRÈME FRAICHE

### BEER BATTERED FISH & CHIPS

W/ FRIES OR MIXED GREENS, LEMON-HERB TARTAR SAUCE & MALT VINEGAR

### CHICKEN PAILLARD

W/ WATERCRESS, ENDIVE, GRAPE TOMATOES, PEAR & LEMON VINAIGRETTE

### MARGHERITA PIZZA

W/ TOMATO, BASIL & FRESH MOZZARELLA

### BOWERY BURGERS FROM OUR CHARCOAL GRILL (BEEF • TURKEY • VEGETABLE)

BACON, CHEDDAR, PEPPER JACK, MOZZARELLA, SWISS, BLUE CHEESE, GUACAMOLE, MUSHROOMS OR SAUTÉED ONIONS ADD 1 EACH

### PORTOBELLO BURGER

W/ ROASTED PLUM TOMATOES, FRESH MOZZARELLA & BASIL AIOLI ON MULTI GRAIN ROLL

### MAKE YOUR OWN OMELET SERVED W/ MIXED GREENS

CHOICE OF TWO INGREDIENTS: WILD MUSHROOMS, SPINACH, PEPPERS, TOMATOES, CHEDDAR, PEPPER JACK, SWISS, FETA, MOZZARELLA OR BACON EGG WHITES ADD 1

### NEW YORK STRIP STEAK

W/ FRIES

## SANDWICHES

### YELLOWFIN TUNA

PAN SEARED ON BLACK BREAD W/ WATERCRESS, CUCUMBER & WASABI AIOLI, SERVED W/ MIXED GREENS

### ROAST TURKEY CLUB

ON TUSCAN LOAF, BACON, LETTUCE, TOMATO & MAYONNAISE, SERVED W/ WAFFLE CHIPS & MIXED GREENS

### BACON, AVOCADO, LETTUCE & TOMATO

ON TUSCAN LOAF W/ MAYONNAISE, SERVED W/ MIXED GREENS

### GRILLED CHEESE

CABOT AGED WHITE CHEDDAR CHEESE ON SEVEN GRAIN BREAD, SERVED W/ WAFFLE CHIPS & MIXED GREENS ADD TOMATO OR BACON 1

## ROTISSERIE CHICKEN

1/2 CHICKEN W/ ROASTED FINGERLING POTATOES

## WINTER SPECIALS

### CHICKEN & PORCINI MUSHROOM POT PIE

W/ MIXED GREENS

### PORK CHOP

W/ SAUTÉED SPINACH, YUCCA FRIES & MANGO SAUCE

### BACON WRAPPED MEATLOAF

W/ BABY CARROTS & MASHED POTATOES

### BLACK PEPPER LINGUINI

W/ CALAMARI, ROCK SHRIMP & MUSSELS IN A SPICY SAFFRON BROTH

### GRILLED CHICKEN PIZZA

W/ FRESH MOZZARELLA, RED ONIONS & BASIL-PESTO SAUCE

18

16

14

12

10

10

11

10

23

14

10

10

9

18

13

19

13

17

12

## DRINKS

**SANGRIA** GLASS 11 / PITCHER 35  
RED OR WHITE

## COCKTAILS

**SPICED MARGARITA** 12  
TEQUILA, HONEY, CINNAMON, CLOVES & FRESH LIME JUICE

**MOJITO** 12  
RUM, FRESH MINT, FRESH LIME JUICE & SIMPLE SYRUP

**MARGARITA** 11  
TEQUILA, FRESH LIME & LEMON JUICE

**CHARRO NEGRO** 10  
TEQUILA, FRESH LIME JUICE, PEPSI & SIMPLE SYRUP

**MICHELADA** 10  
DOS EQUIS, FRESH LIME JUICE, CHIPOTLE PURÉE & A SALT RIMMED GLASS

**B BAR COSMO** 11  
LEMON FLAVORED VODKA, FRESH LIME JUICE & CRANBERRY JUICE

**WATERMELON MARTINI** 12  
VODKA, FRESH WATERMELON & SIMPLE SYRUP

## BEERS 7

NEGRA MODELO

CORONA

BOHEMIA

MODELO ESPECIAL

AMSTEL LIGHT

HEINEKEN

BUCKLER

## DRAFTS 7

DOS EQUIS

STELLA ARTOIS

PILSNER URQUELL

HEFEWEIZEN

GUINNESS

SAM ADAMS