

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME EDJD Properties Inc.		DOING BUSINESS AS (DBA) Rattle "N" Hum	
STREET ADDRESS 585 8th Avenue		CROSS STREETS 38th Street, 39th Street	ZIP CODE 10018
OWNER <i>(Attach a list of all the people that will be associated listed with the license)</i>	NAME: Eamon Donnelly	ATTORNEY/ REPRESENTATIVE	NAME: Benjamin Korngut, Esq.
	PHONE: (917) 416-7216		PHONE: (212) 566-5021
	EMAIL: eamonblacklabel@gmail.com		EMAIL: ben@korngutlawoffices.com
MANAGER	NAME: Joseph Donagher	LANDLORD	NAME: Holiday Inn Hotel
	PHONE:		PHONE:
	EMAIL: beerrattle@gmail.com		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> Liquor License <input checked="" type="checkbox"/> Unenclosed Sidewalk Cafe)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input checked="" type="radio"/> Change in Method of Operation	What is the current license # and expiration date?	Serial No. 1285744, Expiration Date: 09/30/2019	
	Please list/describe the nature of all the changes and attach the plans: Licensee seeks to add live music.		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input checked="" type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="checkbox"/> NO	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	NO	N/A- Change in Method of Operation.
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="checkbox"/> NO	N/A- Change in Method of Operation.
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	6am-4am	6am-4am	6am-4am	6am-4am	6am-4am	6am-4am	6am-4am
	Kitchen	10am-3am	10am-3am	10am-3am	10am-3am	10am-3am	10am-3am	10am-3am
	Music	6am-3am	6am-3am	6am-3am	6am-3am	6am-3am	6am-3am	6am-3am
If you plan to have music, what type(s)? (Circle all that apply)		BACKGROUND		LIVE MUSIC		DJ	JUKE BOX	KARAOKE

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	159	150	27	80	1	1	23
OUTSIDE <i>(Other than sidewalk café)</i>	N/A	N/A	N/A	N/A	N/A	N/A	N/A
SIDEWALK CAFÉ	N/A	N/A	N/A	N/A	N/A		

How many floors are there? What is the capacity for each floor?

2 Floors

How frequently will the owner(s) be at the establishment?

All open hours

Will there be dancing?

YES NO

Will applicant have bottle or table service for beverage alcohol?

YES NO

Will you be hosting private; promotional or corporate events?

YES NO Occasional corporate events for hotel guest.

Will outside promoters be used on a regular basis? If yes please describe. _____

YES NO

Will you have a security plan? If, yes please attach.

YES NO

Will security plan be implemented?

YES NO

Will State certified security personnel be used?

YES NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES NO

Will applicant be using delivery bicycles? If yes, how many?

YES NO

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?

YES NO

Where will delivery bicycles be stored during the day when not in use?

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input type="checkbox"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input type="checkbox"/> YES	NO	
Is a Public Assembly permit required?	<input type="checkbox"/> YES	NO	
Are your plans filed with DOB?	YES	<input type="checkbox"/> NO	N/A

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	E-mailed list provided on 3/21/2019	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?			
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES	<input type="checkbox"/> NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	<input type="checkbox"/> NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Rattle "N" Hum is currently Licensed.		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant agree not to place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?			
When was the air conditioner installed?			

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ	N/A	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO
Are the floorplans for the outdoor space(s) included?	YES	NO
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO
Will there be no amplified music, as per the law?	YES	NO
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO

OUTDOOR ITEMS – SIDEWALK CAFÉ	N/A	
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO
Will applicant be applying for a sidewalk café now or in the future?	YES	NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO
Will applicant use umbrellas?	YES	NO
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO

ADDITIONAL STIPULATIONS: (Office Use Only)

ALL LIVE MUSIC WILL ~~END~~ CEASE
NO LATER THAN ~~11:00~~
1:00 a.m. ~~midnight~~ nightly.


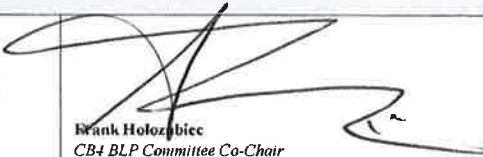
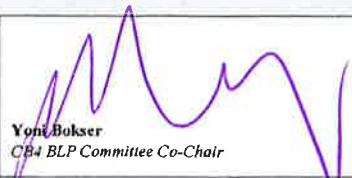
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 - 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.


<p>Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its May 1, 2019 full board meeting, with 35 members voting in favor of the recommendation, 0 members opposed, 4 members abstaining and 0 present but not eligible)</i></p>	<p><input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval</p>
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CB4 REPRESENTATIVES

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozbicc <i>CB4 BLP Committee Co-Chair</i>	 Yoni Bokser <i>CB4 BLP Committee Co-Chair</i>
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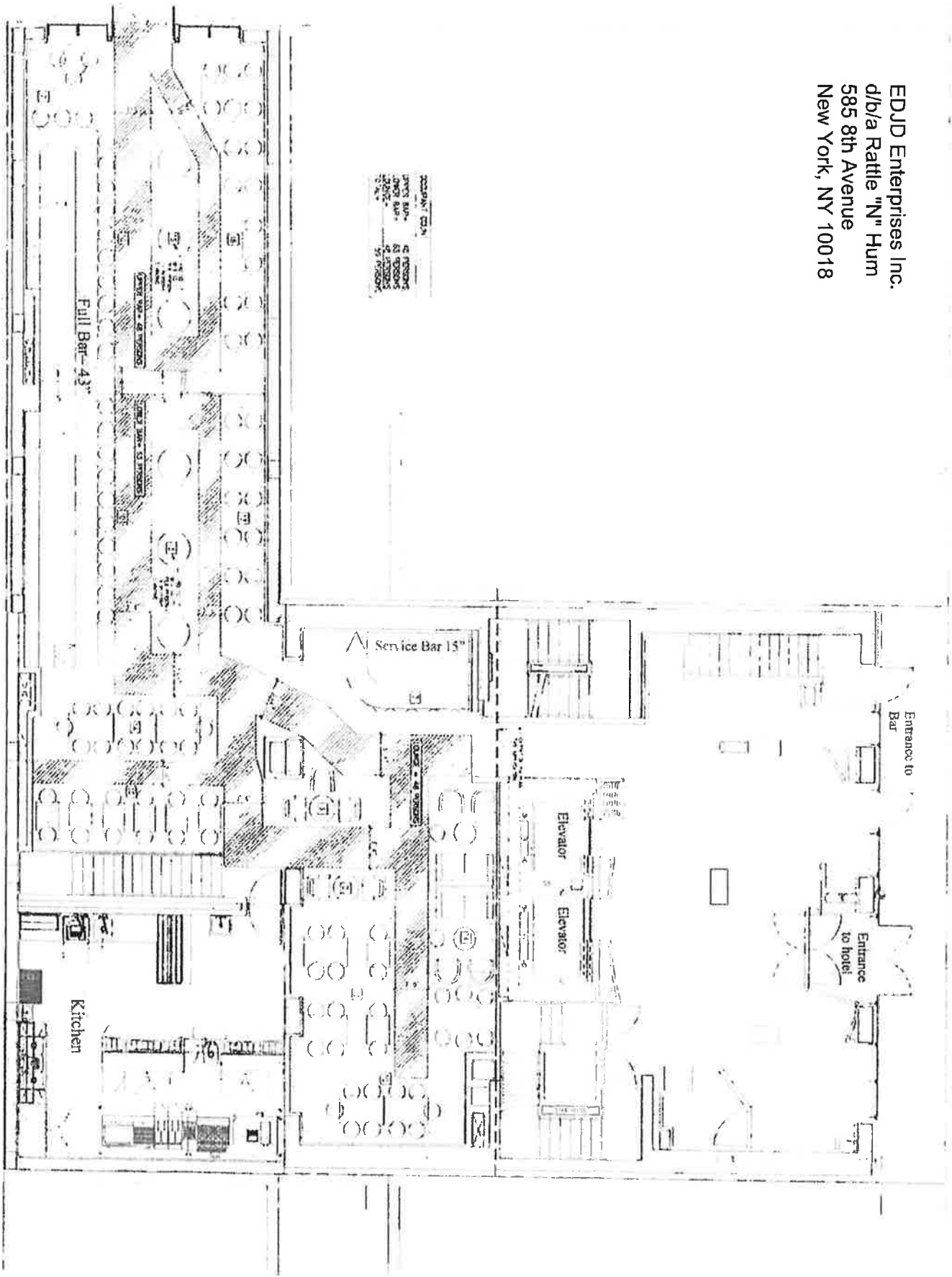
APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

<p>SIGN HERE →</p>	<p>Eamon Donnelly PRINT NAME OF APPLICANT</p>	 SIGNATURE OF APPLICANT	<p>03/ /2019 4/9/19 DATE</p>
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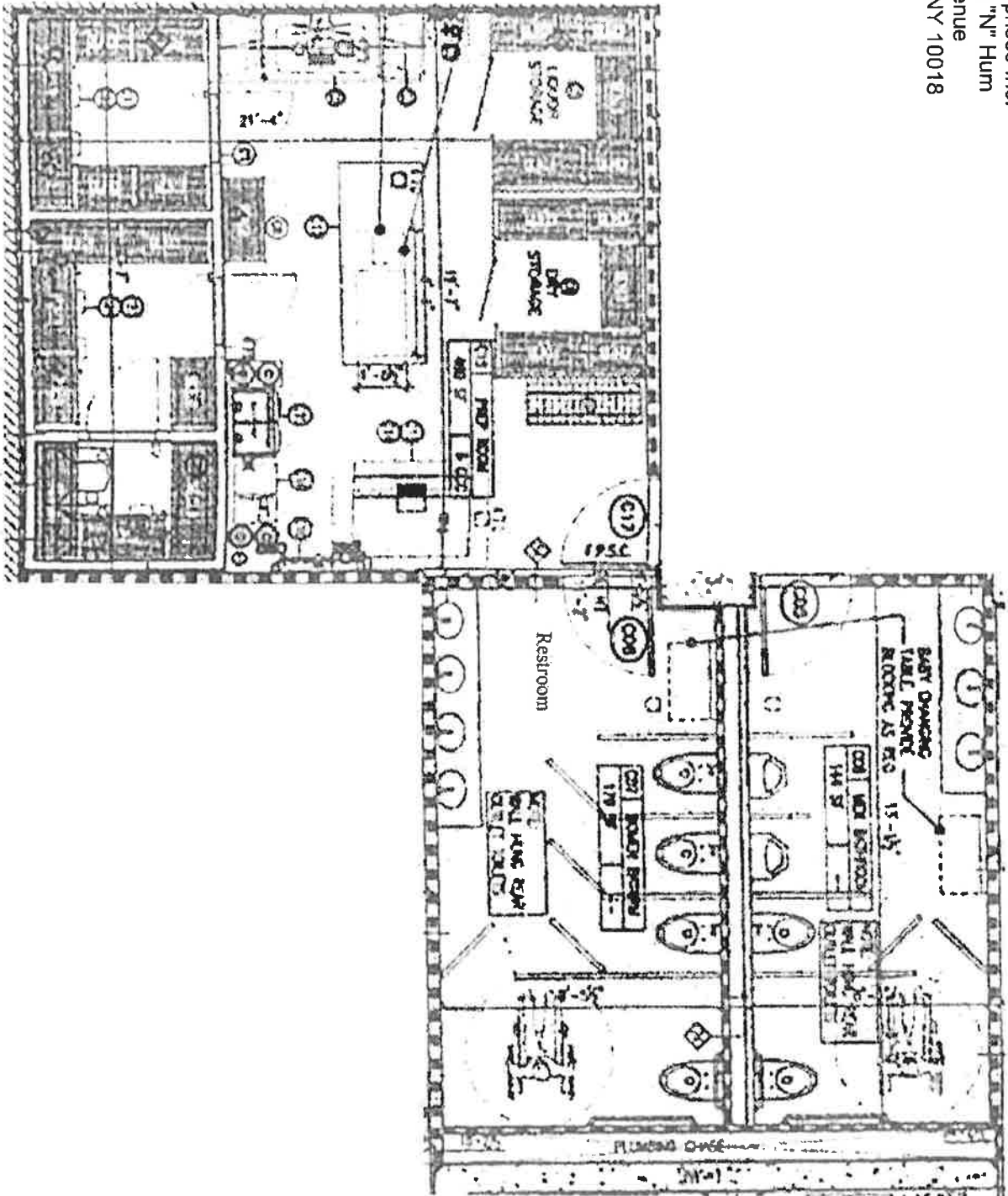
EDJD Enterprises Inc.
 d/b/a Rattle "N" Hum
 585 8th Avenue
 New York, NY 10018

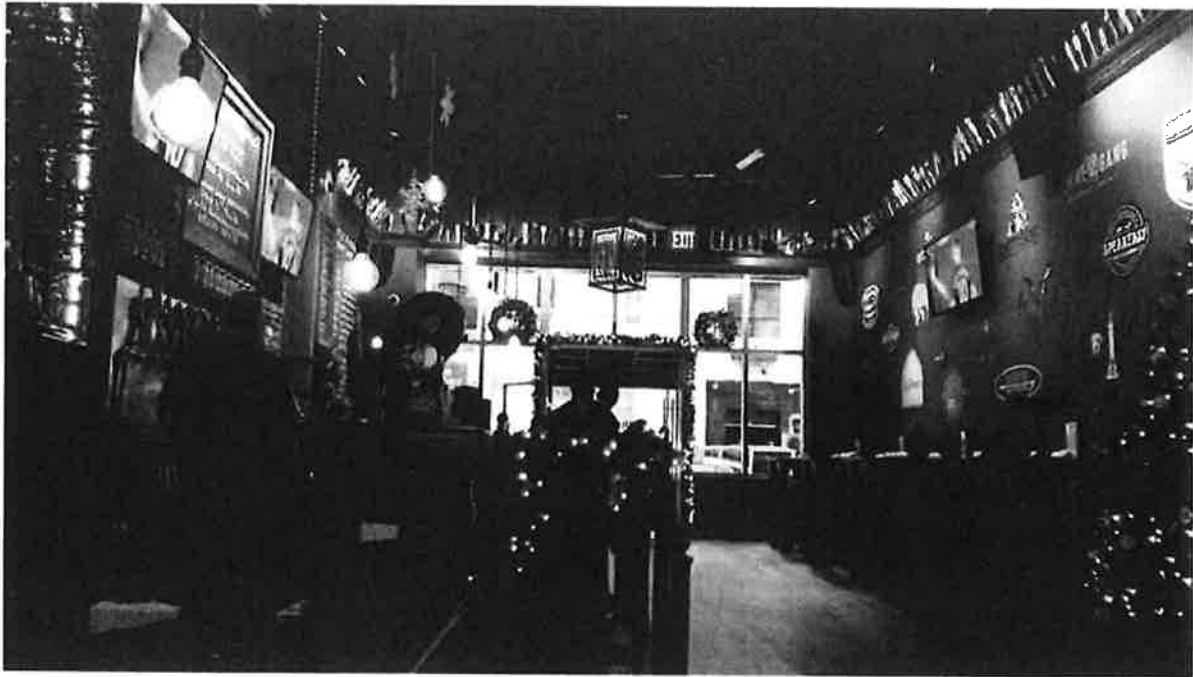
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 JAMES BAY
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SEATING FLOOR PLAN

EDJD Enterprises Inc.
d/b/a Rattle "N" Hum
585 8th Avenue
New York, NY 10018





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BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

HOTEL FAVORITES

Breakfast Served 6am - 10am daily

InnJOYABLE BREAKFAST*	\$12	START FRESH WRAP*	\$14
Two eggs any style served with breakfast potatoes, choice of meat and toast.		Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit.	
SLIDER TRIO*	\$15	MALTED MINI WAFFLES	\$14
One of each bacon-sausage-ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes.		Crispy waffles served with berries, whipped cream and warm syrup.	
TAILOR-MADE 3 EGG OMELET*	\$15	BUILD YOUR PERFECT BREAKFAST*	\$14
Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast.		Choose your eggs, meat and a side. Perfect!	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTIES

PANCAKES

\$18

Griddled pancakes topped with butter and served with warm syrup.
Add blueberries for \$2 more!

SUNRISE SANDWICH*

\$10

Two eggs any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes.

EGGS BENEDICT*

\$18

A timeless classic of two poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce.

TRADITIONAL FRENCH TOAST*

\$12

Two slices of thick cut bread battered and grilled to a golden brown.

GRILLED AVOCADO AND TOMATO PANINI

\$14

Grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese.

VEGGIE SKILLET

\$14

Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar.

*Notice:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST SIDES

Fruit

\$5

Bacon*

\$5

Sausage*	\$5	Cereal	\$5
-		-	
Toast	\$3	Bagel	\$4
-		-	
Breakfast Potatoes	\$4	*Notice:	
-		Consuming raw or undercooked	
Yogurt	\$8	meats, poultry, seafood, shellfish, or	
-		eggs may increase your risk of	
		foodborne illness, especially if you	
		have certain medical conditions.	

BREAKFAST BEVERAGES

Coffee	\$4	Milk	\$3
-		-	
Juice	\$4	Assorted soft drinks	\$5
-		-	
Tea	\$4		
-			

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BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

BRUNCH

SAT and SUN 11am-4pm | Brunch served with home fries

DEVILED EGGS

\$14

Served with hollandaise sauce and home fries.

OMELETTE YOUR WAY*

\$14

Choice of 3 Cheese:
Cheddar, American, Pepperjack,
Mozzarella

Veggies:

Mushrooms, Peppers, Onions,
Spinach, Avocado, Tomato

Meats:

Bacon, Sausage, Turkey, Ham.

WAFFLE AVOCADO TOAST

\$14

With fresh avocado, queso fresco
and roasted cherry tomatoes.

EGG SANDWICH*

\$14

Two eggs any style with bacon and
cheese served on your choice of a
bagel, roll or wrap.

HUEVOS RANCHEROS *

\$15

Two eggs any style with black
beans, avocado, cheese, fried
tortillas and green salsa.

LOX BAGEL*

\$15

Salmon and cream cheese served
on a bagel.

FRENCH TOAST

\$15

Served with soft whipped butter
and maple syrup.

PANCAKES \$15

Served with soft whipped butter and maple syrup.

EGGS FLORENTINE/BENEDICT * \$16

Your choice of spinach or ham topped with poached eggs and smothered with hollandaise sauce.

BURGER BENEDICT * \$18

2 x 4oz sirloin burgers topped with poached eggs and hollandaise sauce on an English muffin.

AVOCADO BENEDICT * \$15

Poached eggs, sliced tomato and avocado served on an English muffin and topped with green tomatillo salsa.

IRISH BREAKFAST * \$15

Eggs any style, Irish bacon, Irish sausage, black & white pudding, beans, roasted tomato, mushroom and toast.

STEAK & EGGS * \$22

Sirloin steak served with eggs any style.

***Notice:**

Eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

STARTERS

Lunch and Dinner served 7 Days a Week 11am - 12am

MOZZARELLA STICKS Served with spicy marinara.	\$12	SLIDERS 3 Mini burgers, sautéed onion, pickle and our special in house sauce. 3 BBQ Pulled pork sliders with apple coleslaw. 3 Fresh tuna salad sliders with chips. <i>Add cheese \$1</i>	\$15
MINI CRAB CAKES Lump crab cakes lightly breaded served with red pepper coulis, tartar sauce and micro greens salad.	\$16	FRIED CALAMARI Served with marinara sauce and a cilantro aioli.	\$15
TOMATO BRUSCHETTA Toasted garlic bread topped with marinated diced tomatoes, feta cheese and balsamic glaze.	\$12	MUSSELS Served in a white wine basil and butter sauce with garlic bread.	\$15
FRIED QUESADILLA Grilled chicken, cheddar, peppers, onions and black beans rolled in a flour tortilla then fried served with guacamole and sour cream.	\$14	3 CHEESE POTATO SKINS Cheddar, mozzarella and jack cheese topped with bacon.	\$14

SPRING ROLLS	\$12	RATTLE N HUMMUS - Regular, Spicy or Black Bean	\$12
Served with sweet chili sauce.		Served with carrots, celery and pita bread.	
NACHOS/TACHOS	\$14	SPINACH & ARTICHOKE DIP	\$12
Fried tortilla chips or Tots, topped with pico de gallo, melted cheese, sour cream, jalapenos, salsa & guacamole.		Topped with melted cheddar and served with tortilla chips & pita.	
<i>Add beef chili or chicken for an extra \$3</i>		MAC & CHEESE	\$12
WINGS	\$14	Cheddar and mozzarella cheeses topped with bread crumbs.	
8 Big juicy wings cooked to your liking. Mild, Medium, Hot, Sweet Thai Chili or BBQ		<i>Add chicken \$2 or shrimp \$3</i>	
CHICKEN FINGERS	\$12	LOADED FRIES OR TOTS	\$12
Panko crusted crispy fried chicken fingers served with honey mustard and BBQ		With cheddar, bacon & onions or topped with curry sauce.	
BUFFALO CHICKEN DIP	\$14	PRETZEL NUGGETS	\$12
Mixture of pulled chicken, ranch, cream cheese, and buffalo sauce, topped with blue cheese served with pita and tortilla chips.		Served with spicy mustard and cheese sauce.	

SALADS

COBB SALAD	\$14	GOAT CHEESE SALAD	\$12
Iceberg lettuce tossed with ranch dressing topped with chicken, avocado, bacon, crumbled blue cheese, onion, tomato, and boiled eggs		Mixed greens with endives, plum tomatoes, green apple, toasted pecans, goat cheese crumbles in a lemon, oregano vinaigrette.	
		<i>Add Chicken \$3, Shrimp \$5, Steak \$6</i>	
		CAESAR SALAD	\$12
		Romaine hearts tossed with homemade Caesar dressing, garlic croutons and shaved parmesan.	
		<i>Add Chicken \$3, Shrimp \$5, Steak \$6</i>	

SOUTHWESTERN SALAD \$12

Romaine hearts, sweet corn, cherry tomatoes, red onion, black beans, avocado, cucumber, shredded cheddar cheese, tortilla strips & Russian dressing.

Add Chicken \$3, Shrimp \$5, Steak \$6

BURGERS & SANDWICHES

RATTLE N HUM BURGER \$16

Fresh ground Sirloin, bacon, chipotle aioli, lettuce and tomato, served on a brioche bun.

Add Cheese \$1

AMERICAN BBQ BURGER \$16

Topped with avocado, lettuce, tomato and onion, served on a brioche bun.

TURKEY or VEGGIE BURGER \$15

Topped with avocado, lettuce, tomato and onion, served on a brioche bun.

Add cheese \$1

CHICKEN OR TURKEY BLT \$15

Grilled chicken, lettuce, tomato, bacon, avocado and chipotle mayo served on toasted sourdough.

GRILLED CHEESE \$12

American and Fontina.

Add bacon, ham or turkey \$2

CRISPY BUFFALO CHICKEN CAESAR WRAP \$15

All the taste of a Caesar salad with juicy buffalo strips and parmesan cheese.

REUBEN SANDWICH \$15

Shredded corn beef, fresh sauerkraut, Russian dressing and Swiss cheese served on sour dough.

STEAK SANDWICH \$18

Grilled sliced steak, sautéed onions, peppers and mushrooms, Swiss cheese and spinach served on a French baguette.

PASTRAMI SANDWICH \$16

American cheese, coleslaw, jalapenos and mayonnaise on sour dough.

LAMB GYRO \$15

Rolled pita bread stuffed with lamb, classic tzatziki sauce, lettuce, tomato, red onions, cucumber and feta.

EGGPLANT PARMESAN HERO \$15

Fried eggplant topped with marinara and fresh mozzarella..

ENTREES

NY STRIP \$35

12oz Grilled steak served with grilled asparagus, mashed potatoes and black peppercorn sauce.

GRILLED SALMON \$26

Grilled salmon served with roasted potatoes and sautéed spinach with a caper white wine sauce.

MINI PIES \$20

Three stuffed baked pies, beef, shrimp curry and chicken pot pie. (No substitutions) Served with grilled asparagus.

FISH AND CHIPS \$18.95

Cod tossed in season flour & dipped in beer batter fried to perfection served with coleslaw.

RATTLE N CURRY \$19

Pan Seared Chicken Breast, fresh herbs, white wine and our homemade Irish curry sauce served with rice and pita.

SHEPHERD'S PIE \$20

Our signature shepherd's pie, fresh herbs & vegetables simmered in our imperial stout infused gravy, topped with roasted creamy mashed potatoes.

SPINACH AND GOAT CHEESE ENCHILADAS \$20

Flower tortillas stuffed with mushrooms, spinach and goat cheese. Topped with green sauce, cheese, sour cream and avocado. Tomato Mexican Rice on the side.

BEEF FAJITAS \$20

Mexican rice, peppers, onions and jalapenos served with tortillas and green salsa.

SPICY MEATBALL LINGUINI \$19

Homemade spicy meatballs served over linguini in a marinara sauce topped with shaved parmesan and served with garlic bread.

LOBSTER RAVIOLI \$19

Served in a creamy vodka sauce with steamed asparagus and garlic bread topped with shaved parmesan.

SHRIMP TERIAKI \$19

Shrimp skewers, stir fry veggies, white rice and fried rice noodle.



BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

THIN CRUST PIZZA

Available in 10" or 18"

CHEESE PIZZA

\$12 / \$20

Pizza sauce, mozzarella, basil & garlic

Add Toppings - \$2 per topping | Blue cheese, feta cheese, spinach, mushrooms, peppers

Add Toppings - \$3 per topping | Spicy sausage, bacon, pepperoni, ham, chicken

DI VERDE

\$14 / \$22

Spinach, tomato, red onion, goat cheese, pesto garlic sauce

HAWAIIAN PIZZA

\$14 / \$22

Tomato sauce, mozzarella, ricotta, parmesan, pineapple and ham.

MEXICAN PIZZA

\$14 / \$22

Refried black beans, Spanish chorizo, sliced jalapenos, mozzarella, queso fresco and diced avocado.

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BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

SIDES

IPA Fries	\$8	Baked Potato	\$8
Sweet Potato Fries	\$8	Vegetables	\$8
Tator Tots	\$8	Side Garden Salad	\$8
Onion Rings	\$8	Side Caesar Salad	\$8
Mashed Potatoes	\$8		



BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

BREAKFAST BITES \$3.89

Each meal includes choice of orange juice or milk

MINI MALTED WAFFLES

With Bacon.

FRESH FRUIT

And Yogurt.

EGGS

With bacon and toast.

CEREAL WITH MILK

And fresh fruit.

OATMEAL

EVENING EATS \$4.89

Each meal includes a frozen treat and choice of milk or soft drink

GRILLED CHEESE

With fresh fruit.

MAC & CHEESE

With veggies.

CHICKEN FINGERS

With fries.

CHEESEBURGER

With fries.

GRILLED CHICKEN

With veggies.

PIZZA

With fresh fruit.

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BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

AFTER DINNER DRINKS \$10

Irish Coffee

Italian Coffee

Nutty Irishman

CLASSIC COCKTAILS \$14

FALL PALOMA

Don Julio Añejo, Grapefruit, Agave Simple Syrup, Fresh Lime and a splash of Cranberry

THE WORD

Monteblobos Mezcal, Luxardo Maraschino, Fresh Lime, Agave Nectar

VANILLA AVALANCHE

Crown Royal Vanilla, Baileys and Coffee

MY OLD PAL

Bulliet Bourbon, Dolin Vermouth, Cynar with a Lemon Twist

THE BLOOM

Rosemary Infused Hendricks Gin,
Elderflower Liqueur, Grapefruit,
Fresh Lemon Juice topped with
Lemon-Lime Soda

MAPLE OLD FASHIONED

Crown Royal, Maple Simple Syrup,
Bitters

RYE NOT MANHATTAN

Bulleit Rye, Carpano Antica Formula

FRENCH 75

Tanqueray and Prosecco

ESPRESSO MARTINI

Stoli Vanilla, Avon Espresso Liqueur,
Baileys Original Irish Cream,
Angelico

THE PERFECT MARGARITA

Don Julio Blanc, Cointreau and
Grand Marnier

THE MIDTOWN COSMO

Ketel One Citroen Family Made
Vodka, Cointreau, Lemon

GODIVA CHOCOLATE MARTINI

Godiva Original Chocolate Liqueur,
Stoli Vanilla and creme de Cacao

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BREAKFAST BRUNCH LUNCH/DINNER PIZZA SIDES KIDS MENU
DRINKS DESSERTS

DESSERTS \$10

NY CHEESECAKE

Served with berries

TRES LECHE

Served with berries

CHOCOLATE MOLTEN CAKE

Served with vanilla ice cream

VANILLA OR CHOCOLATE ICE CREAM

Served with fruit

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