

Lockport, NY



www.nybeerproject.com

NEW YORK BEER PROJECT

Brewery • Gastropub • Taproom • Floor Two



TO SHARE

Biergarten Bavarian Pretzel -9

served with three dipping sauces: honey mustard, queso & pub sauce

Brooklyn Mozzarella Logs -10

signature app at Smorgasburg Market in Brooklyn

East Village Nachos -12

loaded with queso, black beans, sour cream, pico de gallo, jalapeños, house guac, and your choice of chicken, freshly ground beef, or veggie

NYC Mashed Potato Balls -8

one of our most popular apps @ NYBP!

Caribbean Coconut Shrimp -10

hand-battered & butterflied. served with house jalapeño jam

Staten Island Fried Pickles -6

served with cajun ranch

Hell's Kitchen Quesadillas -10

pulled pork, goat cheese & jalapeño jam on grilled quesadillas

NYBP Signature Stuffed Peppers* -10

made famous at Billy Ogden's in Buffalo, NY

**contains shellfish*

NON STOP FLIGHTS

add a cup of our signature soup (-4) or delicious NYC wedge salad (-5) before your flight!

Destination Flight -14

3 oz. versions of our most popular burgers: Upper East Side, Times Square and Central Park
suggested beer pairing: Destination IPA

Flight to Buffalo -15

4 chicken wings, roast beef slider on weck, & buffalo mac
suggested beer pairing: Lockport Lager

Flight to NYC -14

sample portions of our three NYBP Macs!
Manhattan, Buffalo, and Mexican Mac & Cheese, plus garlic toast. How fun is that?
suggested beer pairing: Walter Kohlsch

Flight to Cabo -14

Buckle up- 3 signature house tacos all on one platter!

Fish

hand battered and fried white fish, pickled red cabbage, cilantro lime aioli

Beef

freshly ground beef, cheddar, lettuce, house salsa, IPA crema, cilantro

Chicken

blackened and grilled, cheddar cheese, avocado, house ranch, cilantro

served on flour tortillas. cheers!

NYBP SIGNATURE SOUPS

New York Chicken Chowder*

house made soup, slow cooked for hours. features roasted chicken, potatoes, fresh corn, green beans, carrots, peas, and celery. Just like Grandma's!

Cup -4 Bowl -6

Brewery Soup of the Day

created to showcase the fresh grown produce and ingredients of the season. ask your server for today's delicious flavor! Cup -4 Bowl -6

NEW YORK SANDWICHES

add a cup of our signature soup to any sandwich -4

The Hoboken -13

grilled marinated chicken, smoked prosciutto, fresh mozzarella, and house pesto on artisan italian cheese focaccia loaf. served with a side of homemade pasta salad

The Salmon B.L.A.S.T Wrap -15

atlantic salmon, crispy applewood bacon, lettuce, avocado, tomato and cilantro lime aioli.
served with fries

The World's Best Turkey Sandwich -13

oven roasted turkey, swiss cheese, sundried tomatoes, crispy applewood bacon, cranberry aioli, bibb lettuce on multi-grain roll. served with homemade pasta salad

The NYBP Brisket Melt -14

smoked brisket, truffle aioli, gruyère cheese, and artisan greens on grilled sourdough.
served with sweet fries

The Buffalo Chicken Sandwich -14

hand battered fried chicken, mild sauce, blue cheese dressing, pickles, lettuce, tomato. served with fries

The Buffalo Beef on Weck Panini -14

shaved roast beef, swiss cheese and caraway horseradish aioli on grilled kimmelweck sourdough.
served with fries

The Hometown Hero -15

Taste of Buffalo award winner! cherry BBQ pulled pork, manhattan mac & cheese and house slaw on grilled cornbread. served with fries

NYBP GREENS

add grilled chicken (+3), grilled salmon (+6)

Cancun Chicken Salad -13

blackened chicken, sliced avocado, black beans, red onion, tomatoes, corn, tortilla strips, and an onion ring served over spring lettuce with Jalapeño Ranch

The Hamptons Salad -14

grilled shrimp over fresh seasonal greens, apple, pear, walnuts, crumbled blue cheese & balsamic vinaigrette

The New Yorker -14

the classic chopped salad featuring grilled chicken, egg, tomato, bacon, cucumber, blue cheese crumbles, avocado

Beer Project Caesar -10

romaine, bacon, pretzel bread croutons, parmesan, house caesar dressing

Salad dressings: champagne italian, NY blue, fat free balsamic vinaigrette, NYBP ranch, jalapeño ranch, honey mustard

NYBP TASTY SIDE SALADS

The NYBP Wedge -5

iceberg lettuce wedge topped with blue cheese dressing, crumbled gorgonzola and applewood smoked bacon

NYBP Garden Greens -5

NYBP House Caesar -5

with bacon and pretzel bread croutons





THE COMFORT PROJECT

add a cup of our signature soup (-4) or delicious NYC wedge salad with bacon (-5)

NYBP Gourmet Mac & Cheese

The NYBP Smokehouse Flight -19

a delicious trio featuring pulled pork, house smoked brisket and six Beer Project wings (choice of sauce).
served with two sides & cornbread

WNY Pulled Pork Platter -17

house pulled cherry BBQ pork topped with onion straws and served with house slaw, bacon burger baked beans & cornbread

South Street Salmon -16

fresh Atlantic salmon grilled and topped with a pepper brown sugar glaze and served with fresh vegetables & your choice of side

Beer Project Brisket -18

house rubbed and smoked for 14 hours. served with sweet Memphis BBQ sauce, bacon burger baked beans, slaw & cornbread

Manhattan Mac -12

signature beer cheese sauce, buttery crumb topping.
served with garlic bread

Mexican Mac -13

taco beef, cheddar cheese, cilantro, guac, IPA crema, pico de gallo, garnished with chips

Buffalo Style Mac -14

creamy, buttery cheese sauce, buffalo chicken tenders, blue cheese crumbles, mild sauce

NYBP Mac & Cheese Poutine -14

any of the above macs served over a large bed of crispy fries

Flight to NYC -14

sample portions of our three NYBP Macs!
Manhattan, Buffalo, and Mexican Mac & Cheese plus garlic toast. How fun is that?

NYBP FAMOUS BURGERS

Ginormous 10 oz. burgers on buttery brioche buns served with french fries

*We are proud to serve
USDA Choice Premium
Sirloin burgers*

The Upper East Side -14

cheddar, avocado, applewood smoked bacon, arugula, tomato, ranch

The Williamsburger -14

grilled pears, applewood smoked bacon, fresh arugula, crumbled blue cheese, & cranberry aioli

Breakfast at Tiffanys -14

sunny-side up egg, american cheese, applewood smoked bacon, mild wing sauce, arugula, tomato

Times Square -14

swiss cheese, caramelized onions, sautéed mushrooms, pub sauce, lettuce, tomato

The Central Park -14

cheddar, pulled pork, applewood smoked bacon, onion strings, slaw

The Flat Iron -13

the NYBP Classic: american cheese, lettuce, tomato

Project Patty Melt -14

10 oz burger, american & swiss cheese, caramelized onions, dill pickles, honey mustard on grilled sourdough



A house-made black bean burger or chicken breast may be substituted for any of the above burgers. Gluten free roll available for \$2 extra

NEW YORK STYLE PIZZA

12" pies - eight slices each

Artichoke -14

made famous on MacDougal Street in SoHo

Mulberry Street -13

house red sauce, mozzarella, pepperoni

Queen of Italy -13

fresh mozzarella, sliced tomato, fresh herbs
(white pizza)

Union Square -14

fresh herbs, mozzarella, mushrooms, roasted red
peppers, black olives, basil

The Elmwood -14

blue cheese, mozzarella, hand-breaded buffalo chicken

Meat Lover's Pizza -14

house red sauce, mozzarella, pepperoni, Italian
sausage, bacon

*gluten free dough available upon request

BEER PROJECT WINGS

ten for \$12

saucers: mild, medium, hot,
cherry fire bbq, memphis bbq



Homemade pasta salad -3
NYBP wedge side salad with bacon -5
Garden greens salad -5
House caesar w/ pretzel bread croutons & bacon -5
Project french fries -4
Project sweet fries -4
Mashed potatoes -5
Rotating fresh, seasonal vegetables -4
House slaw -3
NYBP famous bacon burger baked beans -4
Manhattan mac & cheese -5
5 oz. taster of beer -2.5

sideg:

**SAVE ROOM...
SERIOUSLY!**

S'mores For the Table -10

rich, decadent fudge and fire toasted
marshmallows baked in a skillet and served with
graham crackers. serves 2-4

Beer Project Chocolate Martini -8

vanilla vodka, crème de cacao, half and half
21+

The NYBP Cookie Skillet -7

warm chocolate chip cookie, Perry's® vanilla ice
cream, fudge drizzle, house candied pecans

Ice Cream Strawberry Shortcake -6

layered Perry's® vanilla ice cream, sweet cornbread,
strawberries, and brown sugar cream cheese topped
with strawberries in syrup and whipped cream

EACH WEEK AT NYBP:

Mondays: Kids Eat Free; 1/2 Priced Growler Mondays; Clammin' and Jammin'-
Live Music and \$12 Clam Frite Platter only at the NYBP Tiki Bar (*seasonal*)

Tuesdays: Magic Tuesdays; Tiki Tuesdays - BOGO Booze in the Blender
Drinks at the Tiki Bar (*seasonal*)

Wednesdays: NYBP Cruise Nights; \$8 Burgers Nights (5-close; dine-in only)

Thursdays: DJ Trivia @ 8pm

Fridays: Bands in the Brewery Concert series @ 9pm

Sunday: New York City Style Brunch @ 10am – 2pm

We do not issue separate checks for parties of 6 or more