# AUGUST SPECIALS @



## **WEST SIDE CALIFORNIA CLUB SALAD**

Our popular summer entrée salad, starring roasted thin sliced turkey, crumbled bacon, avocado, red grapes, goat cheese, and a diced hardboiled egg on top of fresh mixed greens dressed in our House Ranch and sprinkled with our home baked pretzel bread croutons. Cheers! -14 SUGGESTED BEER PAIRING: BIG PAPA MEXICAN LAGER

#### NYBP BEER STEAMERS

One Dozen Beer Steamed Clams, served with clarified butter. Frank's hot sauce and lemon -12 SUGGESTED BEER PAIRING: GAMEDAY BELGIAN WITTE

### NYBP STACKED SUMMER CLASSIC PANINI

Treat yourself to our newest sandwich featuring roasted shaved turkey breast, crisp Applewood smoked bacon, Great Lakes natural Swiss cheese, apples, housemade pesto, and local beefsteak tomatoes. All this is grilled "panini style" on fresh baked sourdough, presented in an Instagram-worthy sandwich tower and accompanied with our famous NYBP Sweet fries! -13 SUGGESTED BEER PAIRING: BUCKLEBERRY WHEAT

# BEER PROJECT SUMMER PEA AND PROSCIUTTO PIZZA

12" hand stretched pie made with Americana malted wheat flour and topped with house artichoke béchamel sauce, shaved prosciutto, and fresh, crisp summer peas.

> Crowned with arugula and drizzled in a balsamic glaze-13 SUGGESTED BEER PAIRING: LEMON CHILLO SHANDY

FEATURED CRAFT COCKTAIL:

LEMON DROP BEER-TINE

NYBP Lemon Chillo Shandy, Absolut Citron, Lemonade, and lemon juice. Crafted by **NYBP Beer-tender Tito!** 

\$8

FEATURED NYBP BEER:

23 IBUS 4.8% ABV BIG PAPA MEXICAN LAGER

Take your tastebuds on a journey South of the Border as you treat your tastebuds to this insanely refreshing beer! This one was brewed for all the Papas out there, and it's going to be one you can't get enough of.

\$5

FEATURED NON-ALCOHOLIC CRAFT COCKTAIL:

THE PASSIONERUIT MULE

Handcrafted honey simple syrup, passionfruit purée, fresh squeezed lime juice, and ginger beer



