



NEW YORK BEER PROJECT

Brewery • Gastropub • Taproom • Floor Two Event Space



TO SHARE

Biergarten Bavarian Pretzel -9

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

Brooklyn Mozzarella Logs -10

signature app in Brooklyn, NYC

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 vegetarian

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 sauce for dipping

Philly Cheesesteak Quesadillas -12

Chef Anthony's amazing creation of a giant quesadilla stuffed with Philly style cheesesteak, sautéed peppers and onions, mozzarella and cheddar cheeses, and his incredible Philly cheese sauce

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

smaller versions of our most popular burgers: Upper East Side, Times Square and Williamsburger
suggested beer pairing: Destination IPA

Flight to Buffalo -15

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

NYBP Taco Flight -14

3 signature house tacos all on one platter!

Chicken	Beef	Fish
blackened and grilled, cheddar cheese, avocado, house ranch, cilantro	freshly ground beef, cheddar, lettuce, house salsa, IPA crema, cilantro	delicious fried white fish, pickled red cabbage, cilantro lime aioli

served on flour tortillas. cheers!
suggested beer pairing: Gameday Belgian Wit

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 Cozy Plate -13

Parmesan crusted grilled cheese sandwich, created with a trio of gruyere, aged cheddar and American cheese alongside creamy tomato basil soup with pretzel bread croutons and shredded parmesan, served with NYBP's sweet fries on the side

The Hoboken -13

Grilled marinated chicken, crispy prosciutto, fresh mozzarella, and house pesto on artisan italian cheese focaccia loaf, served with a side of homemade harvest pasta salad

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

Fresh grilled 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 a multi-grain roll, served with homemade harvest 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 horseradish aioli on grilled kimmelweck sourdough, served with fries



NYBP GREENS

add grilled chicken (+3) or grilled salmon (+6) to any salad

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 with apples, pears, 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

TASTY SIDE SALADS

The NYBP Wedge -5

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

NYBP Garden Salad -5

NYBP House Caesar -5
with bacon and pretzel bread croutons



SEASONALS

At WNY's very own Destination Brewery, Chef Jesse Billinghamurst and his team have created a rotating menu of delicious plates that change with the seasons. Using locally sourced ingredients and created with NYBP Head Brewer Jason Crossett's Craft beer pairings in mind, we present to you: our NYBP Seasonals. Cheers!

The NYBP Steak Platter -25

Two USDA Choice Filet Mignon medallions aged to perfection, grilled, served atop Chef Monica's famous gorgonzola cream and topped with crispy smoked bacon, sautéed mushrooms and fried onion straws. Accompanied by red skinned mashed potatoes and a slice of cornbread.

Suggested Beer Pairing: Destination IPA

South Street Salmon -16

Fresh Atlantic Salmon, grilled to perfection and finished with a brown sugar peppercorn glaze. Served with fresh seasonal vegetables and a side of our famous NYBP mac & cheese.

Suggested Beer Pairing: Walter Kohlsch

Pizza Pot Pie -14

No, that's not a typo – it's our delicious creation of copious amounts of Wisconsin brick cheese, mushrooms, secret meat sauce and our house made dough, baked in our pizza ovens and presented tableside to its lucky recipient. Sooo good!

Suggested Beer Pairing: Lockport Lager

Deconstructed Chicken Pot Pie -15

Our delicious spin on a comfort food fave! Fresh chicken and local vegetables in a delicious NYBP Journey house white wine cream sauce, served with red skinned mashed potatoes and light and flaky puff pastries on the side. Cheers!

Suggested Beer Pairing: Prost! Oktoberfest Lager

Lobster Mac & Cheese -19

Oh yum – and yum again! Tender premium lobster meat and delectable NYBP cheddar mascarpone cheese sauce, folded into gemelli pasta, and served with toasted garlic bread

Suggested Beer Pairing: Gameday Belgian Wit

Chicken and Waffle Cone -13

NYBP's most fun and tasty dish- boneless chicken wings nestled in a freshly baked crispy waffle cone and served with blue cheese and house mild sauce for dipping. NYBP French fries and carrots and celery complete this Instagram-worthy dish

Can substitute medium or hot sauce. Be advised – our Hot is really Hot!

Suggested Beer Pairing: The ONE NE IPA

LIMITED AVAILABILITY

Giant 16 oz. bacon wrapped bone-in Prime Pork Chop, braised for hours in our NYBP Prost! Oktoberfest Lager, and served with our famous NYBP Manhattan mac & cheese, homemade applesauce and cornbread
\$28

Suggested Beer Pairing: Prost! Oktoberfest Lager

We are proud to serve
USDA Choice Premium
Sirloin Burgers

NYBP FAMOUS BURGERS

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

The Upper East Side -14

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

The Williamsburger -14

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

Times Square -14

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

Breakfast at Tiffanys -14

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

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

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 for \$2 extra

BEER PROJECT WINGS

ten for \$12

saucers: mild, medium, hot,
buffalo bleu, memphis bbq

Warning: our Hot is SMOKIN'!



Homemade harvest 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

Homemade applesauce -3

5 oz. taster of beer -2.5

sides:

NYBP FAMOUS DESSERTS

NYBP Signature Dessert -7

A freshly made vanilla waffle cone, filled with warm
donut holes shaken in sugar, and served with an
NYBP fudge sauce and a Cinnamon Caramel Apple
Cider sauce for dipping

Beer Project Chocolate Martini -8

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

S'mores For the Table -9

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

The NYBP Cookie Skillet -7

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

EACH WEEK AT NYBP:

Mondays: Kids Eat Free; 1/2 Priced Growler Mondays

Tuesdays: Magic Tuesdays with incredible tableside magic from Garrett Thomas

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

Beatles' Tribute w/ McManus & Grizanti (begins 10/3)

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