



October 2018

NYBP PIZZA FLIGHT

A serious crowd fave! We've taken 4 of our most popular pizzas, and combined them into one insanely delish 12" New York Style pie. Enjoy the Mulberry Street, Queen of Italy, Union Square, and The Elmwood in our NYBP Pizza Flight! -15 Suggested Beer Pairing:Prost!

WILD GAME BURGER

ground, seasoned wild boar served with gorgonzola cheese, sautéed onions, and house BBQ sauce on a seven grain bun topped with a giant onion ring. fries accompany this mouthwatering dish -16 Suggested Beer Pairing: Destination IPA

THE COZY PLATE

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. -13 Suggested Beer Pairing: Walter Kohlsch

NYBP STEAK PLATTER

Two USDA Choice Filet Mignon medallions aged to perfection, grilled, served atop Chef Monica's Featured NYBP Beer:

Drunkin' Punkin' Imperial Stout ABV: 8.1%

Acquaint yourself with our version of "Adult Halloween Candy"...it's scary good! \$6.5



Featured Craft Cocktails \$8

Pumpkin White Russian

Created by beertender Kat Vanilla vodka, Kahlua, milk and Pumpkin spice simple syrup served in a cinnamon sugar rimmed rocks glass

Project Bourbon Cider-ita

Created by beertender Shane Bulleit Bourbon, Grand Marnier, Apple Cider, Lemon Juice and Honey Simple Syrup garnished with apple

Witch's Elixir

Created by beertender Alex St. Germain Elderflower Liquer, Gran Marnier, Stoli Oranj, Orange Juice garnished with a stick of licorice

famous gorgonzola cream sauce and topped with crispy smoked bacon, sautéed mushrooms and fried onion straws. Accompanied by red skinned mashed potatoes and a slice of cornbread. -25 Suggested Beer Pairing: Rum Raisin Belgian Dubbel



Featured Non-Alcoholic Craft Cocktail:

Apple Pie Mule

Apple Cider, Ginger Beer and Craft Soda served in a mule mug and garnished with a cinnamon coated apple slice -5

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