

EST. 2016

# GASTRONOMY

KITCHEN BY *Cirella's*

SECOND EDITION | HAPPY HOUR | SPRING 2017

## WINE BY THE GLASS

### {WHITE}

PROSECCO  
carletto  
vaneto, italy

CHARDONNAY  
hess collection shirtail creek  
monterey, california

PINOT GRIGIO  
citra  
abruzzo, italy

SAUVIGNON BLANC  
matua  
marlborough, new zealand

### {RED}

CABARNET SAUVIGNON  
the show  
trincherio family estates  
california

simi estates  
sonoma, california

MALBEC  
"diseno"  
mendoza, argentina

PINOT NOIR  
"acrobat"  
king estate, oregon

### {SAKE}

TY'KU

## BEER

### {ON TAP}

WARSTEINER PILSNER  
SAM SEASONAL  
MONTAUK SEASONAL  
GUINNESS DRAUGHT & STOUT  
BROOKLYN LAGER  
DOG FISH HEAD

### {BOTTLE}

MILLER LITE  
PERONI  
ST PAULI GIRL LAGER  
ST PAULI N/A MALT  
SIERRA NEVADA (SIDE CAR)

### {CAN}

P.B.R. CAN

## COCKTAILS

### FASHION-ITA

tequila espolón, grand marnier, pineapple juice, lime juice, honey syrup, sliced jalapeño

### SAKS OLD FASHION

bulleit bourbon, honey syrup, angostura bitters, orange twist

### 5TH AVE TEA

tanqueray gin, earl grey simple syrup, grenadine, sparkling water, fresh lemon

### GASTROTINI

skyy mango vodka, grand marnier, cranberry juice, lime

### NE"G"RONI

tanqueray gin, campari, sweet vermouth, prosecco

### TEXAS MULE

tito's vodka, ginger beer, lime

### RAZZBERITO

bacardi razzberry, simple syrup, fresh lime juice, mint

### SHOP 'TIL YA DROP

stoli vanilla, kahlúa, godiva chocolate, cold brew coffee, cream,  
caramel-almond, oreo cookie rim

### WALT'S SIDE CAR

hennessy, cointreau, lemoncello, lemon twist

### SANGRIA ROJO

red wine, blackberry syrup, orangello, brandy, fresh fruit, mint

— — **FOOD MENU** — —

**TRIO**

chickpea hummus, tzatziki, roasted eggplant, grilled pita

**ZUKES**

fried zucchini, marinara sauce

**CLAMS CASINO** (GF)

crispy bacon, garlic, red pepper

**G-LOAF**

toasted garlic bread, gorgonzola cheese sauce

**CHICKEN WINGS**

crispy, caramelized onion, roasted red pepper

**FISH TACOS**

hoisin glazed, asian slaw, sliced avocado,  
pico de gallo, soft tortilla

**BEER STEAMED MUSSELS**

mussels, beer broth, garlic, chili flakes, grilled country bread

**MARGHERITA**

tomato sauce, tomato, fresh mozzarella, basil

**BRUSSELS SPROUTS** (GF)

crispy, honey, bacon

**CAFE MAC & CHEESE**

cheese, bacon, breadcrumbs

**G-CUT FRIES**

parmesan truffled aioli & sriracha ketchup

**SWEET POTATO FRIES**

honey mayo & cilantro mint ranch

{priced per piece}

**LITTLE NECK CLAMS\*** (GF)

local waters

**OYSTERS\*** (GF)

cucumber mignonette seasonal sorbet

\*Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items can be cooked to order.

## **G-PLATE DINNER SPECIALS**

**SUNDAY**

Prime Rib Dinner

**MONDAY**

Buck a Shuck / Two a Tail

**WEDNESDAY | B.Y.O.W.**

Bring your Own Wine

**TUESDAY**

Colossal Chicken Parmesan

**THURSDAY**

3-Course Craft Beer Dinner  
app, entree, dessert & beer