

EST. 2016

GASTRONOMY

KITCHEN BY

Cirella's

THIRD EDITION | HAPPY HOUR

WINE BY THE GLASS

{WHITE}

PROSECCO
prodisio
vaneto, italy

CHARDONNAY
nicholas idiart, france

PINOT GRIGIO
lavite
vaneto, italy

SAUVIGNON BLANC
matua
marlborough, new zealand

{ROSÉ}

stemmari, sicily

{SAKE}

TY'KU

{RED}

CABARNET SAUVIGNON
coast & barrel
napa, california

MALBEC
"diseno"
mendoza, argentina

PINOT NOIR
"acrobat"
king estate, oregon

MERLOT
jamesport, carbonic red
northfork, long island

BEER

{ON TAP}

MONTAUK SEASONAL
SAM SEASONAL
PERONI
YUENGLING
BROOKLYN SEASONAL
HOP HUNTER IPA

{BOTTLE}

MILLER LITE
ST PAULI N/A MALT
CORONA

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

G-FLOWER

nolets gin, st. germaine, cucumber, lime

GASTROTINI

skyy mango vodka, grand marnier, cranberry juice, lime

GASTRONO MULE

ketel one, ginger beer, lime

RAZZBERITO

bacardi razzberry, simple syrup, fresh lime juice, mint

DRUNKEN PUMPKIN

rumchata, crop pumpkin vodka, caramel, cinnamon

GINGERED APPLE SPARKLER

ketel citron, apple liqueur, splash of ginger beer

SANGRIA ROJO

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

— — **FOOD MENU** — —

TRIO

whipped feta, sun dried tomato pesto, olive tapenade

LI CORN DIP

jalapeño, sweet onions, roasted peppers, cheddar cheese, grilled pita

BURRATA ^{GF}

beafsteak tomato, crackled black pepper, aged balsamic

ROASTED ROOT VEGETABLES ^{GF}

warm goat cheese, candied walnuts

CHICKEN WINGS

crispy, caramelized onion, roasted red pepper, cilantro, mint ranch

TOASTED GNOCCHI

broccoli rabe, cherry peppers, gorgonzola

PEI MUSSELS

mussels, white wine, bacon, rosemary, grilled country bread

MARGHERITA FLATBREAD

tomato sauce, tomato, fresh mozzarella, basil

BRUSSELS SPROUTS

crispy, honey, bacon

CAFÉ MAC & CHEESE

cheese, bacon, breadcrumbs

G-CUT FRIES

parmesan truffled aioli & sriracha ketchup

SWEET POTATO FRIES

honey mayo & cilantro mint ranch

*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

\$24

Gastro Complete Dinner

MONDAY

\$20

Burger & Beer

WEDNESDAY | B.Y.O.W.

Bring your Own Wine

THURSDAY

Happy Hour All Day

@ the Bar #tbt

TUESDAY

Cirella's

Signature Veal Chop