



Bar Menu

HOUSE MADE POTATO CHIPS 6.00

Caramelized onion dip

HOUSE CUT FRENCH FRIES 6.00

Choice of two sauces: sherry ketchup, pink peppercorn ranch, blue cheese, masterwork sauce

TUNA POKE* 13.00

Black rice salad, avocado, chile mayonnaise

SUNFISH TACOS 4.50 each

Smashed avocado, cabbage slaw, lime crème fraiche, fresno chiles

DRY RUB CHICKEN WINGS 12.50

Blue cheese dressing

GRILLED HOT LINKS for two 16.00

House fermented sauerkraut, Uncle Pete's mustard

TAMARIND AND HONEY GLAZED PORK RIBS 12.50

Cilantro, scallions, chopped almonds, pickled fresno chiles

NACHOS WITH BEEF BARBACOA 14.00

White cheddar cheese sauce, chiles, green onion, cilantro, salsa

THE BROOKLYN SHRIMP COCKTAIL 14.00

Five poached wild shrimp, horseradish tomato sauce

THE KILLER DOG 7.50

Natural casing hot dog, pickle, onion, mustard, tomato, peperoncini, French fries

CLUBHOUSE SANDWICH 14.00

Organic sprouted multigrain bread, turkey, ham, bacon, lettuce, tomato, mayonnaise

BROOKLYN MASTERWORK SINGLE BURGER* 11.00

House ground beef, American cheese, confit tomatoes, shredded lettuce, masterwork sauce, French fries

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

Wines

Sparkling

	6 oz	Bottle
Sparkling Brut, Veuve du Vernay, France	7	26
Cava Rosado, Poema, Spain	9	34
Prosecco, Astoria, Veneto, Italy		40
Blanc de Noirs, Domaine Chandon, California		70
Champagne, Pol Roger Brut Reserve, Épernay, France		105

White/Rose

Pinot Grigio, Piccini, Venetie, Italy	7	26
Gavi, La Scolca, Piedmont, Italy		45
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand	10	38
Sauvignon Blanc, Hanna Winery, Russian River Valley, Sonoma County, California		45
Chenin Blanc/Viognier, Pine Ridge, California	9	34
Chardonnay, Cul-de-Sac Wine Company, California	7	26
Saint-Véran, Albert Bichot, Burgundy, France		65
Chardonnay, Frank Family Vineyards, Carneros, Napa Valley, California		80
Côtes de Provence, Champs de Provence, France	11	42
Pinot Noir Rosé, Stoller Family Estate, Willamette Valley, Oregon		55

Red

Pinot Noir, William Hill Estate, Central Coast, California	12	46
Pinot Noir, Louis Latour, 'Domaine de Valmoissine,' France		45
Pinot Noir, Duck Pond Cellars, Willamette Valley, Oregon		55
Chianti, Cecchi, Tuscany, Italy	9	34
Toscana Rosso, Casa Brancaia, 'Tre,' Tuscany, Italy	12	46
Nebbiolo, Renato Ratti, 'Ochetti,' Langhe, Piedmont, Italy		65
Malbec, Trapiche, 'Oak Cask,' Mendoza, Argentina	7	26
Zinfandel Blend, Kuleto Estate, 'Native Son,' Napa Valley, California		55
Cabernet Sauvignon, Cul-de-Sac Wine Company, California	7	26
Cabernet Sauvignon, Hendry, HRW, Napa Valley, California		80

The Brooklyn Cocktails

10

Cork & Cleaver Cosmo Tito's Vodka, Orange Liqueur, Cranberry, Lime

Blue Mule Prairie Organic Vodka, Blueberry, Lime, Ginger Beer, Thyme

Get a Buzzzzz Gordon's London Dry Gin, Tattersall Orange Crema, Lemon, Honey

Pink Gin & Tonic Tattersall Barreled Gin, Mediterranean Tonic, Psychaud's, Star Anise, Orange

MN Doble Angostura White Rum, Tattersall Grapefruit Crema, Lime, Angostura, Grapefruit

Up to Eleven Cabrito Blanco Tequila, Ancho Reyes Verde, Lime, Agave Nectar, Tajin

Amaro Old Fashioned Four Roses Bourbon, Branca Fernet, Demerara, Angostura, Orange

Whiskey Sour-ish Old Overholt Rye, Green Chartreuse, Pineapple, Lemon, Basil

Brooklyn Spritz Tattersall Bitter Orange, Sparkling Wine, Seltzer, Orange

Beer

Domestic & Craft

Michelob Golden Light, MO
Coors Light, CO
Loon Juice Hard Cider, MN
Fulton Sweet Child of Vine IPA, MN
Grain Belt Nordeast, MN
Fulton Standard Lager, MN
Surly Furious IPA, MN
Leinenkugel's Summer Shandy, WI

Import

Corona Extra, Mexico
Stella Artois, Belgium
Peroni Nastro Azzurro, Italy
Guinness, Ireland
Clausthauler N/A

Ask your server about our 8 rotating and seasonal draft selection