

**THE BRAZEN TAVERN
HELL'S KITCHEN NYC**

SMALL PLATES

Chicken Fingers 16
With Honey Mustard

Shepherd's Pie Meatballs 14
House Made Shepherd's Pie,
Mashed Potatoes, Deep-Fried
(GF)

Irish Meatballs 15
Dublin Cheddar, Mashed Potato,
Corned Beef, Sauerkraut +
Cheddar Ale Sauce

Cheese Quesadilla 13
Sour Cream, Guacamole, House
Made Pico De Gallo
Add Chicken +6

Glazed Wings 17
Buffalo or Honey BBQ
Dipping Sauce, Celery & Carrots

Loaded Fries 15
Bacon, Cheese, Garlic Aioli (GF)

Brazen Nachos 15
Cheese, Sour Cream, Salsa,
Jalapeños, Pinto Beans (GF)
Add Shepherd's Pie Topping +3
Add Chicken +6

Bavarian Pretzel Sticks 13
Beer Cheese Sauce

TAVERN SIDES

Basket of Handcut Fries 10
Side Salad 8
Mashed Potatoes 6
Vegan Mashed Potatoes 7
Roast Brussels Sprouts &
Bacon 7
Mixed Vegetables 7

SALADS

Pear & Goat Cheese Salad 16
Poached Pear, Goat Cheese,
Mixed Greens, Caramelized
Walnuts, Cranberries,
Vinaigrette (GF)

Watermelon Salad 15
Mixed Greens, Goat Cheese,
Caramelized Walnuts, Cubed
Watermelon (GF)

Caesar Salad 10
Romaine, croutons, Parmesan
Cheese, Caesar dressing
Add Grilled Chicken \$7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE RELATED
ILLNESS.

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Flatbread Pizza

GF Cauliflower Bread Add 2

Classic Margarita 15
Tomato, Basil, Mozzarella

Pear & Goat Cheese 17
Roasted Pear, Goat Cheese, Fig
Spread, Arugula, Truffle Oil

Short Rib, Goat Cheese & Fig 18
Braised Short Rib, Goat Cheese,
Fig Spread, Arugula

Tacos

Fried Mahi-Mahi Filets with
House Made Cabbage Slaw &
Chipotle Mayo 14

Short Rib Taco with Watermelon
Radish, Roasted Pear & Cilantro
Salad 14

BURGERS & SLIDERS

Served with Hand cut Fries
or Mixed Greens

Brazen Burger 16

Lettuce, Tomato, Onion
Add Cheese \$1 or Bacon
\$1.50

Tavern Burger 18

Bacon, Caramelized Onions,
Bleu Cheese, Garlic Aioli

Veggie Burger 16

House-made Veggie Patty

Cheeseburger Sliders 15

Add Bacon \$1
Side of Fries \$4
Extra Slider \$4

ENTREES

Shepherd's Pie 20

Ground Beef, Peas, Carrots,
Mashed Potatoes, House
Gravy (GF)

Fish & Chips 24

Beer Battered Cod, House-
Made Tartar Sauce

Baked Mac & Cheese 15

Add Bacon +4
Add Buffalo Chicken +7

Grilled Salmon 26

Roasted Vegetables, Mashed
Potatoes (GF)

Brick Pressed Chicken 27

Mushrooms, Brussels
Sprouts, Bacon, Potato +
Chicken Jus (GF)

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DRAFTS

Angry Orchard 8
Founders All Day IPA 8
Coney Merman IPA 8
Guinness 9
Miller Lite 7
Weihenstephaner 10
Radenberger Pilsner 9
Brooklyn Lager 8
Stella Artois 8
Kona Big Wave Golden Ale 8

BOTTLES

Bud & Bud Light 7
Coors Light 7
Michelob Ultra 7
Corona 8
Heineken 8
Heineken Light 8
Magners 8

CANS

Radiant Pig Own the Night
IPA 10
Catskill Devil's Path IPA 10

WINE

Whites

Gavi
Massone, Italy 13

Orange

Dao Maceration
Adega de Penalva, Portugal
14

Chenin Blanc

Joostenberg, South Africa 13

Sauvignon Blanc

Barnard Griffin, Washington
14

Red

Pinot Noir

Comtesse Marion, France 13

Cabernet Sauvignon
Vina Maitia, Chile 14

Riesling

Kruger-Rumpf, Germany 14

Rioja

Torre de Oña, Spain 15

Chardonnay

Jax Vineyards, California 15

Cote du Rhône

Bieler Père et Fils, France 15

AFTER DINNER

Tiramisu 12
Vanilla Ice Cream 5
Tea & Coffee 3

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OUR FAVORITE CLASSICS

THE MARTINIS 15

Wodka Vodka or Misguided Gin
Classic * Dry * Dirty * Filthy

BEE'S KNEES 16

Bar Hill Gin, Bar Hill Honey, Fresh Lemon Juice

MARTINEZ 16

Bar Hill Tom Cat Gin, Lustau Vermut Rojo, Angostura Bitters

OLD FASHIONED 15

Smoked or Unsmoked
Pinhook Bourbon, Regans Orange Bitters, Angostura Bitters, Sugar

MARGARITA 15

Misguided Tequila, Fresh Lime, Agave Ayiti Zorans Liqueur

DAQUIRI 15

Cardinal Tiki Rum, Lime Juice, Sugar

SAZERAC 15

Misguided Rye, Sugar, Peyschauds, Mata Hari Absinthe Rinse

ESPRESSO MARTINI 17

Wodka Vodka, Caffè Lolita, Fresh Espresso

BRAZEN TWISTS & SIGNATURES

Hinky Dinks Manhattan 15

Misguided Rye, Antica Torino
Vermouth, Olorosso Sherry, Amargo
Valet Angostura & Xocolatl Mole
Bitters

Muggles Mai Tai 16

Cardinal Tiki Rum, Rum Fire Rum,
Passionfruit Puree, Fresh Lime,
Vanilla Simple Syrup, cinnamon
dusting

The Jab 16

Reyes y Domonios Mezcal, Giffard
Ginger Liqueur, Ginger Honey Syrup,
Buckspice Ginger Bitters, Fresh
Lemon

SHRUB A DUB 16

Wodka Vodka, House Made
Strawberry & Fennel Seed Shrub,
Lemon Juice, Fever Tree Sparking
Lemon

AER B&B 16

Wodka Vodka, Ume Plum Liqueur,
Blueberry & Basil Syrup, Fresh
Lemon, Egg Whites

RHUBARB WIRED 16

Hapenny Rhubarb Gin, Rhubarb
Syrup, Lemon Juice, Peyschaud
Bitters, Egg Whites, Dehydrated
Dragonfruit

THE FINAL NATTER 16

Reyes y Demonios Mezcal, Genepy
Giffard Violette, Vicario Dragoncello,
Luxardo Maraschino, Lemon Juice

SE-SAME AULD CUCUMBER DRINK 16

Mars Iwai 45 Japanese Whiskey,
Cucumber Juice, Lime, Sesame
Infused Honey Syrup

BRAZEN MULE 13

Tito's Vodka, Blackberry Puree,
Ginger Beer, Fresh Lime, Mint

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