

STOUT NYC

STARTERS:

SALT & PEPPER CALAMARI / 15-
regular or buffalo style w/ crispy lemon,
banana peppers & meyer lemon aioli

**COUNTRY BUTTERMILK
FRIED CHICKEN FINGERS** / 13-
w/ avocado-ranch dipping sauce

LOADED FRIES / 13-
w/ bacon, cheese, pickled jalapenos,
scallions & avocado ranch

TOMATO BRAISED MEATBALLS / 14-
pork & beef meatballs, basil whipped ricotta, garlic crostini

TACOS *TWO PER ORDER* | +5- *FOR ADDITIONAL*
ACHIOTE CHICKEN: / 12-

w/ pico de gallo, escabeche, cotija, cilantro

BAJA FISH / 12-
beer batter fish, pico de gallo, cabbage slaw,
creamy lime cilantro sauce

CAULIFLOWER AL PASTOR / 10-
w/ charred pineapple, jalapeño, pickled red onions,
cotija, cilantro

UBER BAVARIAN PRETZEL / 11-
w/ Düsseldorf mustard;
add cheese dip for \$2-

**WARM ARTICHOKE,
SPINACH & CHEESE DIP** / 14-
w/ toasted pita points

CHICKEN WINGS: ½ DOZEN \$12- • DOZEN \$23-
buffalo w/ bleu cheese dip or "Srancha"

BARBEQUE BABY BACK RIBS / 15-
w/ spicy pickle chips

SWEET & SPICY CAULIFLOWER / 12-
green onion, dry chilis, black & white sesame

***STOUT MINI BURGERS** / 14-
w/ cheese & stout's special sauce
extra mini burger \$4.00 each)

ENTRÉE SALADS & BOWLS:

ADD PROTEIN: CHICKEN +6- • SALMON +7- • STEAK +8- • FALAFEL +4-

AUTUMN HARVEST SALAD / 14-
crispy prosciutto, feta, avocado, pomegranate,
pepitas,, arugula, apple cider vinaigrette

ASIAN CHOPPED SALAD / 14-
brown rice, edamame, scallion, red cabbage, carrot ribbons
cucumber, kale, peanuts, sesame, miso-ginger dressing

MEDITERRANEAN BOWL / 14-
quinoa, cucumber, cherry tomato, beets, feta cheese
red cabbage, pickled onions, baby arugula, hummus,
tzatziki

BURRITO BOWL / 14-
cilantro rice, roasted corn, black beans, pico de gallo,
creamy poblano dressing

DAYBOAT COD FISH & CHIPS / 21-
served w/ malt vinegar tartar

VEGETARIAN SKILLET LASAGNA / 17-
spinach, lentils, zucchini, mushrooms, red peppers, mozzarella, provolone & garlic crostini

CLASSIC HOMESTYLE CHICKEN POT PIE / 19-
carrots, peas, corn, potatoes, green beans, puff pastry served with salad

BURGERS & SANDWICHES:

all burgers & sandwiches served w/ house cut french fries, add \$1- for sweet potato fries • gluten free bun available for \$1-

***STOUT BURGER** /16-

***ANGRY BURGER** dipped in "Frank's" hot sauce topped w/ Maytag bleu cheese and crispy onions /18-

***GREEN GODDESS TURKEY BURGER** baby arugula, shaved red onion, mayonnaise /17-

***SPICY MISO PORTOBELLO BURGER** carrot slaw, cucumber ribbons, Asian style guacamole /16-

TOPPINGS: \$2.50 Smoked Bacon, Avocado, Guacamole

\$1.75 Sautéed Mushrooms, Honey Bourbon Onions, *Fried Egg, pickled jalapeños, pico de gallo

\$1.75 White Cheddar, Maytag Bleu, Boursin, Pepper Jack, American, Swiss

***GRILLED CHICKEN SANDWICH** / 17-
mustard marinated chicken, bacon, swiss, caramelized
onions, boston lettuce on a pretzel hero

***SPICY CRISPY CHICKEN SANDWICH** / 17-
w/ Asian slaw, pickles & Thai chili aioli on a brioche bun

***BLACKENED SALMON SANDWICH** / 19-
smokey chipotle corn salsa, roasted tomato
kale, on a baguette

***GRILLED SIRLOIN STEAK SANDWICH** / 19-
caramelized balsamic onions, baby greens,
horseradish aioli on a baguette

WISCONSIN STYLE THIN CRUST PIZZA:

INDIVIDUAL / 13-

LARGE / 19-

TOPPINGS: \$1.50 each for small pies \$3.00 each for large pies

fresh garlic, pepperoni, roasted red peppers, Esposito's sweet or hot Italian sausage, red onion,
smoked bacon, mushrooms, buffalo chicken **Gluten Free available for small pies \$ 2-

SIDES: **HOUSE CUT FRENCH FRIES** / 8-
SWEET POTATO FRIES / 9-

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness*

Corporate catering available!

We deliver!! Phone us at #212-629-6191