NYC RESTAURANT WEEK

2-COURSE LUNCH

& A PINT OF STELLA ARTOIS LAGER (OR SODA/JUICE) FOR $30

MONDAY–FRIDAY ONLY

CHOICE OF APPETIZER

TOMATO BRAISED MEATBALLS GF
pork & beef meatballs, basil whipped ricotta, garlic crostini
(Gluten-free without crostini)

SWEET & SPICY CRISPY CAULIFLOWER GF V
onion, dry chiles, black & white sesame

ACHIOTE CHICKEN TACOS GF
two per order, pico de gallo, escabeche, cotija, cilantro

BAJA FISH TACOS
two per order, beer batter fish, pico de gallo, cabbage slaw, creamy lime cilantro sauce

CAULIFLOWER AL PASTOR TACOS GF
two per order, charred pineapple, jalapeño, pickled red onions, cotija, cilantro

CHOICE OF MAIN COURSE

ASIAN CHOPPED SALAD V
brown rice, edamame, scallion, red cabbage, carrot ribbons, cucumber, kale, peanuts, sesame, miso-ginger dressing
ADD: CHICKEN, SALMON +7, STEAK +8

MEDITERRANEAN BOWL V GF
quinoa, cucumber, cherry tomato, beets, feta, red cabbage, pickled onions, baby arugula, hummus, tzatziki
ADD: CHICKEN, SALMON +7, STEAK +8

BURRITO BOWL V GF
cilantro rice, roasted corn, black beans, cotija, pico de gallo, poblano dressing
ADD: CHICKEN, SALMON +7, STEAK +8

STOUT BURGER GF
Stout's custom blend of prime beef, with or without cheese
ADD TOPPINGS: SMOKED BACON, AVOCADO, GUACAMOLE +2.50
SAUTEED MUSHROOMS, HONEY BOURBON ONIONS, FRIED EGGS, PICKLED JALAPENOS, PICO DE GALLO +1.75
SUBSTITUTE: GLUTEN-FREE BUN +1

GREEN GODDESS TURKEY BURGER GF
baby arugula, shaved red onion, mayonnaise, brioche bun
SUBSTITUTE: GLUTEN-FREE BUN +1

SPICY CRISPY CHICKEN SANDWICH
Asian slaw, pickles & Thai chili aioli on a brioche bun

GF=GLUTEN-FREE V=VEGETARIAN

Gratuity and tax not included. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.