

BAR BITES

WASABI DEVILED EGGS

Our own spicy twist on the classic.

SAMOSAS

Potato and sweet-pea filled deep-fried pastry.

TAQUITOS DE ROPA VIEJA

Pulled pork tacos with onions & cilantro.

MIN'S HOMEMADE PEKORAS

Fried onion fritters with coriander-mint dipping sauce.

\$

4

5

6

6

FRIED CALAMARI

Cajun dusted with chipotle mayo & marinara.

CHICKEN FINGERS

Served with either chipotle mayo, BBQ or honey-mustard sauce.

RIP AND DIP (perfect for sharing)

Four Mediterranean spreads with grilled pita.

9

9

10

SOUPS

Lentil Soup

A vegetarian's delight!

Soup of the day

Made fresh daily. Please ask your server for details.

\$

6

SALADS

HOUSE SALAD

Mixed greens with tomatoes, red onions and cucumbers tossed in a Dijon vinaigrette.

GREEK COUNTRY SALAD

Served with grilled pita bread and topped with crumbled feta.

CHICKEN SESAME SALAD

Grilled chicken breast with crunchy noodles in a refreshing sesame dressing. Can also be made for vegetarians. Sub shrimps for \$4.

GRILLED CHICKEN PAILLARD SALAD

Grilled chicken breast and herbed watercress salad with pine nuts.

GRILLED STEAK SALAD

Grilled to order hangar steak and watercress salad in a lemon vinaigrette with pine nuts.

GRILLED SHRIMP & AVOCADO SALAD

With mixed greens tossed in a carrot-ginger dressing.

\$

6

8.5

9

9

10

12

BURGER AND FRIES

All options served with fries, tomato, onion & lettuce. Replace fries with mixed greens for \$1.5.

47 BURGER

Grilled to order all-beef burger with an optional side of spicy chipotle mayo. Add cheese (American, Cheddar, Swiss or Blue), sautéed onions or mushrooms for \$1; add bacon for \$2.

TUNA BURGER

Fresh, yellowfin tuna patty with a dash of sesame oil. Served with a side of wasabi mayo.

ROSEMARY GARLIC CHICKEN BURGER

Stuffed with Swiss cheese. Served with a side of chipotle mayo.

JALAPEÑO BLACK BEAN BURGER

Homemade vegetarian burger served with cheddar cheese and a side of BBQ sauce.

9

13

11

10

SANDWICHES & BIGGER BITES

FALAFEL PLATTER

Homemade chick-pea falafel with pita, salad and a side of tahini.

"GROWN-UP" MACARONI & CHEESE

Made with three cheeses and a rosemary crumb topping. A crowd favorite!

HOMEMADE SPINACH & RICOTTA LASAGNA

Layered with spinach, béchamel and marinara sauces.

SEAMUS' SHEPHERD'S PIE

Delicious meat & veggies topped with creamy mashed potatoes.

GRILLED MARINATED KEBABS

Chicken thighs & veggie skewers with salad and a yogurt cucumber dipping sauce. Substitute shrimp for an additional \$4.

FISH TACOS

Fried cod filets with a creamy roasted pepper sauce and a side of rice and beans.

FISH AND CHIPS

Cod dipped in our secret batter served with homemade tartar sauce.

SEAFOOD STEW

A delicious combination of shrimps, mussels and fish in a rich, coconut stew, lightly spiced with jalapeños. (Contains peanuts.)

TORTA DE PLACIDO

Grilled chicken breast on a ciabatta with feta, and a spicy chipotle mayo spread.

CAROLINA PULLED PORK & COLESLAW SANDWICH

Made with our delicious homemade BBQ sauce and served with a side of fries.

HERBED LAMB SANDWICH

Marinated lamb slices on a baguette with yogurt cucumber sauce.

\$

9

10

11

11

12

14

11

15

9

10

10

SIDES

Grilled Pita Bread

French Fries

Mashed Potatoes

Chipotle or Wasabi Mayo

\$

1.5

4

4

1

BEVERAGES

LOUNGEY COCKTAILS

HOUSE INFUSED SPIRITS

A selection of infusions made with locally grown fruits and herbs.

MANHATTAN SKYLINE

Home made apple infused whiskey makes our version superior!

GINGER SNAP

Spicy, home infused ginger vodka with ginger beer.

PILLOW TALK

The after after-dinner drink. Think chocolate mint...

POMARITA

A Margarita with a Pomegranate twist.

LYCHEETINI

A delicious blend of vodka and lychee liqueur.

MANDARINI

Absolut Mandarin, peach schnapps and fruit juices.

AQUA MIST

A blue curaçao swirl will take you right out to sea!

CHOCOLATE DREAM

A scrumptiously wicked serving with melted chocolate.

"LONG ISLAND CITY" ICE TEA

Our own tribute to LIC. It's just peachy!

THE LONG WAY HOME

Captain Morgan and Frangelico swirled into coffee and topped with whipped cream and cinnamon.

\$

8

12

10

11

10

10

9

10

10

9

10

WINES

White

Forestville Chardonnay (California)

\$

\$

Gls.

Btl.

6

22

Due Torri Pinot Grigio (Italy)

7

26

Fair Valley Chenin Blanc (South Africa)

7

26

Bogle Sauvignon Blanc (California)

8

30

Red

Forestville Cabernet (California)

6

22

Rioja Vega (Spain)

7

26

Alamos Malbec (Argentina)

8

30

Forest Glen Pinot Noir (California)

9

34

BEVERAGES

\$

Fresh Brewed Ice Tea

2

Soda (Coke, Diet Coke, Ginger Ale, 7-up)

2

Assorted Juices

2.5

San Pellegrino Sparkling Water (small)

2.5

San Pellegrino Sparkling Water (large)

4.5

47 French Press Coffee

2.5

Assorted Teas

2

Espresso

3

Cappuccino

4

Latte

4

BEER

\$

Bottles

Bud & Bud Light

4

Red Stripe, Sierra Nevada, Heineken, Amstel Lite, Corona, Magners Irish Cider.

5

Seasonal Craft Beer

6

Duvel Belgian Ale

8

Draughts

Stella Artois, Six Point Sweet Action, Brooklyn Lager, Anchor Steam, Guinness, Seasonal Beer.

5

Our oil contains 0% trans fat.

20% gratuity on groups of 6 or more. Available for parties, special occasions and group events.

Brunch menu every Saturday & Sunday from 12pm to 4pm.

Free delivery Monday through Friday, 12pm – 10pm. \$10 minimum.

Garden Hours: Sun - Thu 12pm - 10pm; Fri & Sat 12pm - 12am.

PLEASE RESPECT OUR NEIGHBORS AND LOWER VOICES IN THE GARDEN.