

SNACK

- Blistered Padron peppers {vg} 5
- Creamy tomato arancini {v} 6
with house basil pesto dip

SMALL

- Mac and cheese bites {v} 7
with spicy salsa rosso and Parmesan crumb
- Popcorn shrimps 8
with buttermilk ranch
- Rich roasted tomato soup {v} 7 1/2
with mozzarella, chilli and garlic pizzetta

GRILL

- Lemon & Thyme 1/2 roast chicken, with 16 1/2
house fries
- Porcini salted 8oz rump steak 19
topped with a fried egg and fries

PIZZA

- Ham and pineapple with mushrooms, 15
marinara sauce and double cheese
(gluten free option)
- Cauliflower and smoked mozzarella 13
pizzetta {v}

BURGER AND DOG

- Bowery cheeseburger, American cheese, 17
pickles, red onion, lettuce and tomato, in
brioche bun
- Biff's Jackfruit Burger, vegannaise, red 16
onion, lettuce, tomato and pickled baby
cucumber in a vegan brioche bun {vg}
- Bowery gourmet hot dog 14 1/2
mustard, crispy onions and ketchup
with fries

PASTA

- Bowery classic lasagne, pulled beef and pancetta ragu, creamy 16
mascarpone sauce, molten mozzarella and focaccia
- Spaghetti and meatballs with tomato sauce, parmesan and basil 15
- Eggplant Milanese with salsa rosso and linguine {v} 14

SANDWICH

- Pulled smoked pork focaccia 9 1/2
with jalapeno relish, slaw and blue cheese dressing
- Buttermilk chicken parmigiana ciabatta 9
loaded with pickles and buttermilk ranch
- Grilled cheese focaccia: {v} 9 1/2
aged and smoked cheddar with truffle oil in rosemary focaccia
- Tuna melt on ciabatta 8 1/2
retro style with sweetcorn relish, mayonnaise and cheddar

SALAD

- Avocado Caesar Parmesan, cos lettuce, soft boiled egg and 15 (+3)
brioche croutons {v} (add chicken/ Cajun blackened prawns)
- Roasted squash and kale avocado, quinoa, and pecan with 13 (+3)
honey apple vinaigrette {vg} add goat's cheese {v}

SIDE

- House fries 4 1/2
garlic salt/oregano salt {v}
- Loaded fries 6 1/2
beef ragu, melted cheese and pickled jalapenos
- Rosemary tater tots 4 1/2
tomato aioli {v}
- Charred little gem salad 4 1/2
honey lemon dressing {vg}
- Beer battered onion rings 4 1/2
smoked chilli salt, aioli {v}
- Garden peas 4 1/2
with salsa verde {vg}
- House slaw 4 1/2
mustard pickled vegetables {vg}

DESSERT {v}

- Ice cream sandwich 7
espresso ice cream & white
chocolate chip cookie

- Limoncello slice 7
raspberry sorbet

- New York baked cheesecake 7
blueberries, vanilla cream

vg-vegan v-vegetarian

All weights are pre-cooked. FOOD ALLERGIES: Please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. 125ml glasses are available on all wines by the glass. Prices include VAT at the current rate.

WINE

RED

EASY DRINKERS

Shiraz, SA, Nederburg
fruity 5^{1/2} 7 14 20

Malbec, AR, Luna del Sur
bold 6 8 16 23

CLASSICS

Merlot, FR, Granfort
fruity 26^{1/2}

Pinot Noir, FR, Eleve
refined 7^{1/2} 9^{1/2} 19 28

WHITE

EASY DRINKERS

Pinot Grigio, IT, Corte Vigna
fresh and fruity: 5^{1/2} 7 14 20

Riesling, NZ, Vidal
floral 6 8 16 23

CLASSICS

Sauvignon Blanc, NZ, Villa Maria
fresh and fruity 25

Chardonnay, FR, Pierre Dupond
crisp and zesty 7 9^{1/2} 18^{1/2} 27

ROSE

EASY DRINKERS

Zinfandel Rose, USA,
Wicked Lady
ripe fruits and cherry flavours 6 8 16 23

SPARKLING

EASY DRINKERS

Cava, ES, Lola
toasted hazelnut and stone fruit flavours 125ML BOTTLE
6^{1/2} 28

Fruity Prosecco, IT, Bottega Gold
fruity with pear and honey notes 30

CLASSICS

Champagne, FR, V.G.H Mumm
crisp green apples and mineral 40

CRAFT BEER

Brooklyn Lager: the iconic American amber lager 5

Goose Island IPA: a hoppy classic for IPA lovers 5

Brooklyn Pulp Art Hazy IPA: a no-punches-pulled
tropical fruit-led IPA inspired by pop art and the kind
of street art found around Bowery 5

Birra Del Borgo Lisa: classic light Italian session ale
brewed with coriander, pink peppercorns, orange zest
and blossoms 5

Brooklyn Special Effects non-alcoholic IPA 5

HIGHBALLS

Garibaldi: Campari, freshly squeezed orange juice 7

Americano: Sweet vermouth, Campari, soda, lemon 7

Moscow Mule: vodka, ginger beer, lime juice, mint 8^{1/2}

Cuba Libre: Havana Club Anejo Especial rum, fresh
lime and Franklin & Sons 1886 cola 8^{1/2}

Whisky Highball: Scotch, orange bitters, soda, lemon 8^{1/2}

Soft Stone Fence: Rye whiskey, apple juice, bitters,
soda 8^{1/2}

Deluxe Egg Cream: Dark rum, chocolate syrup, milk,
soda 8^{1/2}

MIXED DRINKS

Mimosa Royale: Freshly squeezed orange juice, Grand
Marnier, Prosecco 12

Raspberry Grapefruit Spritz: Campari, pink
grapefruit, raspberry, Prosecco 9

Classic Negroni: Plymouth gin, Martini Rosso, Campari,
orange 9

Studio 54 G&T: gin, Midori, tonic, lime wedge 9

Floradora: gin, raspberry, lime, ginger beer 9

Red Hook: Rye whiskey, Punt E Mes vermouth,
maraschino 9

Perfect Old Fashioned: Maker's Mark, Angostura
bitters 9

SOBER SOCIAL

Non-Island Iced Tea: Seedlip blend, lemon,
Franklin & Sons 1886 cola 7

Egg Cream: Chocolate and vanilla syrup, milk, soda 7

Dr. Brown's Cel-Ray soda 4

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