

Bowery

DINING & DRINKS

'Dishes and flavours inspired by the great Italian Americana recipe book'

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
 Crispy cauliflower popcorn {v} 7
 with buttermilk ranch
 Spicy House Buffalo wings 7 1/2
 with blue cheese dip

SOUP

- Rich roasted tomato soup {v} 7 1/2
 with mozzarella, chilli and garlic pizzetta
 Manhattan style clam chowder 9
 with tomatoes, bacon, clams and potatoes

GRILL

- Lemon & Thyme 1/2 roast chicken, with 16 1/2
 house fries
 Porcini salted Boz 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)
 Marinara pizza pie, loaded with buffalo 14
 mozzarella, San Marzano tomatoes, topped
 with fresh basil {v}
 Cauliflower and smoked mozzarella 13
 pizzetta {v}

BURGER AND DOG

- Bowery cheeseburger, American cheese, 17
 pickles, red onion, lettuce and tomato, in a
 brioche bun
 Biff's Jackfruit Burger, veganaise, 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
 Sun-dried tomato & charred corn risotto, parmesan {v} 14 1/2
 Eggplant Milanese with salsa rosso and linguine {v} 14

SANDWICH

- The classic Reuben: 8
 corned beef, sauerkraut, 1000 island and swiss cheese on rye
 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
 Lamb meatball pretzel sub 8 1/2
 with pickled cucumber, gherkins and marinara sauce
 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}
 Bowery's NYC classic cobb 16
 grilled chicken, tomatoes,
 cheddar, corn, bacon, egg, avocado, spinach and mustard
 vinaigrette

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}
 Char grilled sweetcorn 4 1/2
 chilli, garlic and Parmesan {v}
 Charred little gem salad 4 1/2
 honey lemon dressing {v}

Fried brussel sprouts 4 1/2
 pancetta

Beer battered onion rings 4 1/2
 smoked chilli salt, aioli

Garden peas 4 1/2
 with salsa verde {v}

House slaw 4 1/2
 mustard pickled vegetables {v}

DESSERT {v}

- Ice cream sandwich espresso ice cream & white chocolate 7
 chip cookie
 S'mores cake, tonka bean cream 7
 Limoncello slice, raspberry sorbet 7
 New York baked cheesecake, blueberries, vanilla cream 7

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. A discretionary 12% service charge will be added to your bill.

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
Menabrea Blonde: A well-balanced beer with a full and refined taste and a notable floral/fruity aroma	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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