



BURGERS & BEVS

ATTENTION BURGERS & BREWS GUESTS:

All guests must be seated by Host — food MUST be ordered to be seated at a dining table.

Carry around drinks available at Axe Bar ONLY.

All guests must open check using a valid Credit Card — Card will be charged automatically unless another form of payment is presented. Automatic 18% gratuity applied any check on which guest is not present to pay.

Parties of 10+ an automatic 18% Gratuity is applied to the check total pre any discount. Additional gratuity is welcome if quality of service is deserving.

Bottled Water served in Dining Area.

SMALL BITE STARTERS

GOURMET SEASONED FRIES

Choose a Style:

Truffle: tossed in truffle oil, shaved parmesan, and rosemary with truffle aioli [GFO] \$8.5

Jersey Disco: smothered in mozzarella cheese curds and aus jus \$8.5

EDAMAME [VEGAN, GFO, KOSHER]

Fresh, steamed to order, and tossed with kosher salt \$9

FRESH FRIED MOZZARELLA [V]

Flash fried mozzarella sticks with warm marinara for dipping \$9

MAC N' CHEESE FRITTERS [V]

Savory fritters filled with creamy mac n' cheese \$9

BUNCH O' BACON

Thick cut bacon cooked with brown sugar, cracked black pepper, and crushed red pepper flakes with maple drizzle \$14



BUNCH O' BACON

STARTING LINE SHAREABLES

SUPERCHARGED SPUDTACULAR NACHOS

Seasoned fries smothered in our Signature Tex-Mex Chili, Cotija cheese, white queso, guacamole, sour cream, scallions, pico de gallo, cilantro, and pickled jalapeños [Sub chips] \$15

Add Chicken*, Carnitas, or Brisket, \$5

ARTISAN FLATBREADS (V, GFO, KOSHER)

With roasted garlic, grated Romano, basil, and extra virgin olive oil \$16.5
[GF Cauliflower Crust available for substitution \$1]

Choose a Style:

Pepperoni Perfection, Margherita Mayhem [V], or Garlic Naan Flatbread with cheese [Kosher]

BEER BATTERED & BOURBON CAULIFLOWER (V)






Battered with our own local brew house favorite from Jersey Cyclone Brewing and served with our Big Bang Bourbon Sauce \$13

GOURMAND BAVARIAN PRETZEL (V)

A giant pretzel served with our own Signature SuperStout Beer Cheese from Jersey Cyclone Brewing \$12

LORD OF THE WINGS* [GFO]

Enjoy 8 traditional or 10 boneless wings [GFO] tossed in your choice of:

 Crazy Cajun,  Buffalo,  Carolina Gold,  Bourbon BBQ, or  Dry

Served with a side of carrots and celery \$15

Choose Bleu Cheese or Ranch

ONION RING TOWER [V]

Tower sized crispy onion rings with our Signature Grill Sauce and ranch for dipping \$11

SOUPS & GREENS

JERSEY TOMATO SOUP [V]

CUP \$4.5 | BOWL \$6

CHILI TEX MEX

CUP \$5 | BOWL \$7.5

FIELD OF DREAMS GREENS [V, VEGAN]

Choice of ranch, blue cheese, Italian, or balsamic [VEGAN] on this classic bed of greens and trimmings of tomato, cucumber, red onion, and shredded carrot \$9

ALL HAIL CAESAR

Crisp romaine mixed with fresh Parmesan cheese and Caesar dressing topped with house croutons \$9.5

COBB ME CRAZY

Bacon, egg, tomato, avocado, crumbled bleu cheese, and scallions with choice of ranch, bleu cheese, italian, or balsamic \$14.5

BLAZING BUFFALO CHICKEN*

Buffalo chicken tenders with romaine, and bleu cheese crumbles with bleu cheese dressing \$14.5

Make any salad a flour tortilla wrap for regular price

ADD PROTEIN TO ANY SALAD/WRAP*:

Angus Beef \$5, Grilled Chicken \$4, Crispy Chicken Breast \$4.5,
Carnitas \$5, Slow Cooked Brisket \$8, Grilled Salmon \$9

SANDWICHES

Served with Seasoned Fries

Substitutions available | Substitute Side Salad or Side Caesar \$3

GF Lettuce Wrap available for substitution

SLOW ROASTED BRISKET CLUB

Slow roasted, rich flavored brisket, crispy applewood smoked bacon, gouda and Swiss cheese, lettuce, pickle, tomato, avocado, and our Signature Grill Sauce on a toasted ciabatta roll \$18

KEEP IT CLASSY CHICKEN*

Grilled chicken breast with crispy applewood smoked bacon, gouda, lettuce, tomato, and truffle aioli on a brioche roll \$14

ZOOMING ZESTY CHICKEN SANDWICH*

Your familiar favorite topped with lettuce, tomato, pickles, and our own Signature SuperStout Beer Cheese from Jersey Cyclone Brewing on a brioche roll \$15

EXTREME GRILLED CHEESE & JERSEY TOMATO SOUP

Flash fried mozzarella stuffed into a classic American grilled cheese on Texas toast served with a cup of Jersey Tomato Soup \$12

Add Carnitas or Brisket \$5

BROOKLYN PASTRAMI (KOSHER)

Served on lightly toasted marble rye with pastrami, Catalina dressing, and kosher dill pickle slaw \$15

BRISKET BBQ SLIDERS

Three sliders of our slow roasted, rich flavored brisket with bourbon BBQ, crispy onions, dill pickle slaw, served on Hawaiian sweet rolls with our Signature Grill Sauce to dip \$18.5 [Sub Carnitas]

SPECIALTY BAR BURGERS

Served with Seasoned Fries

Substitutions available | Substitute Side Salad or Side Caesar \$3

GF Lettuce Wrap available for substitution

Each Smash Burger has two 4oz angus beef patties

Sub Impossible Patties for \$1.5 extra

What is classic trim? Lettuce, Tomato, Pickle, Onion

SUPER BURGER

More meat, more cheese, more flavor with double the beef and American cheese with bacon, slow roasted brisket, fried pickles, our Signature Grill Sauce, and tomato served on a toasted brioche bun \$20

CLASSIC AMERICAN

Classic bacon cheeseburger served with classic trim on a toasted brioche bun \$16

PIGGY PERFECTION

Yes, it's ok to pig out with carnitas, candied bacon with red pepper flakes and maple caramelized onions on a toasted pretzel bun \$18

BUMP & RUN BRUNCH

Sunny egg with crispy applewood smoked bacon, American cheese, lettuce, tomato, mayo, and pork roll on a large English Muffin \$18

HUNGRY HAWAIIAN

Grilled pineapple with crispy applewood smoked bacon, cheddar cheese, fresh jalapeños, and teriyaki sauce on a toasted brioche bun \$16

SWEET DREAMS ARE MADE OF CHEESE

Crispy applewood smoked bacon, mozzarella cheese curds, creamy mac n' cheese, all covered in white queso on a toasted pretzel bun \$17

IMPOSSIBLY DELICIOUS [VEGAN]

Vegan-friendly Impossible Burger with flavor so good you won't believe it's not beef. Served sauceless with classic trim on a toasted brioche bun \$16



STUNNING ENTREES

CARNITAS CORN TACOS

3 corn tortillas stuffed with carnitas and mango corn salsa with crema, diced onion, cilantro, and cotija cheese served with sweet potato tots and fluff dip \$16.5

CHICKEN & SPUDS*

Crispy fried chicken served with hand cut fries and dill pickle slaw with honey mustard dipping sauce \$15

GINGER & LIME AHI TUNA POKE BOWL*

Ginger & lime marinated tuna served over a bed of seasoned rice with cabbage, scallions, avocado, cilantro, grilled pineapple, edamame, and carrots with cucumber and ginger Poke sauce \$21

SUPER SALMON RICE BOWL*

Seared Atlantic salmon served over seasoned rice with steamed broccoli, avocado, and mango corn salsa \$19

KID'S FAVORITES

[AGE 10 & UNDER]

Served with choice of side and choice of soda, apple juice, or milk

CHOOSE A MEAL [GFO, KOSHER] \$9

Grilled Cheese, Cheeseburger, Crispy Chicken Bites*[GFO], White Mac n' Cheese, Grilled Chicken Strips*[GFO], Cheese Quesadilla, or All-Beef Pigs in a Blanket*[KOSHER]

SIDES

SEASONED FRIES \$5

SWEET POTATO FRIES \$4.5

ONION RINGS \$6

DILL PICKLE SLAW \$3

APPLESAUCE \$3

MANDARIN ORANGES \$3

STEAMED BROCCOLI \$4

CARROT STICKS \$3

SEASONED RICE \$4

SIDE CAESAR \$5

SIDE SALAD \$5

PHOTO FINISH TREATS

TEMPURA CHEESECAKE

New York-Style Cheesecake in tempura batter served with fresh cream and caramel drizzle \$9.5

BACON CHOCOLATE CHIP SKILLET COOKIE SUNDAE

Fresh baked chocolate chip cookie with candied bacon bits topped with vanilla bean ice cream, fresh cream, almonds, fudge drizzle and a cherry on top \$11

CANNOLI & DONUT TOWER

Serves 4+ with the EPIC tower of fresh fried cinnamon sugar donuts and fresh sweet cream cannoli \$16

PIÑA UPSIDE DOWN RUM CAKE

Sweet yellow rum cake flipped upside down and graced with grilled cinnamon sprinkled pineapple and kremas drizzle \$9

OLD FASHIONED BOTTLED ROOT BEER FLOAT

Classic Root Beer Float with vanilla bean ice cream \$9

BURGERS & BREWS

BEVERAGES

SODA POP \$3.5 (COCA-COLA PRODUCTS)



IBC BOTTLED ROOT BEER \$4

BOTTLED WATER: DASANI \$3 / ACQUA PANNA \$6

PELLEGRINO SPARKLING WATER \$5

STRAWBERRY LEMONADE \$5

BREWED ICED TEA \$3.5

MISCELA D'ORO COFFEE \$3.5

DECAF COFFEE \$3.5

ICED COFFEE \$3.5

ENERGY DRINK \$5

TIP THE KITCHEN \$10

Buy the kitchen crew a round afterhours

***Warning:** Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, sesame, and shellfish. While effort may be made to avoid any cross contamination it may not always be possible to the degree at which no cross contamination occurs given food is prepared, cooked, and served in the same space. If you have any allergy, please notify our staff prior to placing your order and every reasonable accommodation will be made however we cannot guarantee that any menu item can be completely free of allergens.

Kosher Notice: Food recognized as Kosher was purchased as an approved Kosher item. Our kitchen is not a Kosher kitchen.

BURGERS & BREWS

21+ MENU

MIXOLOGY MENU

SAVOR THE VICTORY!



VICTORY CUP COCKTAILS

COTTON CANDY CREATION

Pile on the memories with Smirnoff Raspberry Vodka, Peach Snapps, crisp Rosé, and pink cotton candy finished off with refreshing lemonade \$28

GO GREEN GLOWER

Go green with this glowing cocktail of rum, Midori, Ketel One Citron and pineapple juice with Sprite – oh, and glow cubes for the afterparty \$28

OCEAN BLUE SHARK SHOCKER

Gaze into the Atlantic deep blue and enjoy Blueberry Vodka, Bacardi Raspberry, and Blueberry Schnapps swimming with the sharks \$28

REBEL RAINBOW

Be a rebel and taste the rainbow in this colorful concoction with tequila, watermelon, rainbow nerds, and rainbow lollipops \$28

MAGNIFICENT MULES

TITO'S TRADITIONAL

Traditional and tasty with Titos \$11

BROOKLYN MULE

Local origin with big city flavor of Brooklyn Gin \$13

KENTUCKY MULE

Jim Beam crafted in Kentucky \$13

MULE DE MEXICO

Casamigos Anejo Tequila builds friendships \$14

BURGERS & BREWS

ULTIMATE PATRÓN MARGARITAS

MANGO JALAPEÑO

Coronita tipped into your Patrón Margarita featuring spiced mango syrup and Tajín rim \$17

CORONA CLASSIC

Keep it classy with Coronita tipped into your classic Patrón Margarita with sea salt rim \$17

PATRÓN PASSION

Coronita eases into your Patrón Margarita with Triple Sec, spiced passion fruit syrup, and a sea salt rim \$17

SIGNATURE BAR BEVERAGES

TITO'S STRAWBERRY LEMONADE

Tito's Handmade Vodka accented by sweet strawberries and fresh mint will tantalize your taste buds \$12

WATERMELON MOJITO

Havana Club Puerto Rican Rum mixed with watermelon in this perfect mixture of fruity fun \$13

HIGH SCORE

Angels Envy and Luxardo Cherry with a dash of cherry juice make you feel like you hit big every time \$16

JERSEY GIRL COSMOJITO

Goose L'orange, Cointreau, cranberry and lime juice with fresh mint is the epitome of glamour for every Jersey gal (or guy) \$13

GINNY FROM THE BRONX

No matter where you go, you know where you came from enjoying Tangueray Sevilla and Starlino Orange Vermouth with honey syrup and lemon juice \$14

MISCELA D'ORO ESPRESSO MARTINI

Dark, cold, caffeinated, and delightfully alcoholic – enjoy espresso, Whip Whiskey, and Skyy Cold Brew Coffee Vodka served straight up \$14

SMOKY BLOOD ORANGE MEZCAL RITA



RED DRAGON RITA

SMOKY BLOOD ORANGE MEZCAL RITA

Xicaru [ZEE-kah-roo] Silver Mezcal and Cointreau with blood orange is pure art in liquid form \$15

DON'T BE A PRICK-LY RITA

Casamigos Blanco Tequila with prickly pear juice prevents prevailing prickly personalities \$14

RED DRAGON RITA

El Jimador Silver with Red Dragon Fruit and a touch of agave is roaring fun for everyone \$14

OAXACAN SUNSET

Los Siete Misterios Mezcal, pineapple, and cranberry juice creates the perfect romantic sunset in every glass \$14

ESPOLON PALOMA

Espolon Tequila, fresh grapefruit juice, and club soda with a Tajín rim is paradise on your taste buds \$14

WE WILL ONLY SERVE ONE DRINK AT A TIME. MUST BE PRESENT TO ORDER.

In order to consume alcoholic beverages, you must establish you are at least 21 years of age. You must have a valid ID card issued by a state or government agency containing your photograph and date of birth. Expired, cracked, altered, or damaged IDs cannot be accepted.

We reserve the right to breathalyze prior to participation in activities. Guests over the legal limit will not be allowed to participate and will not receive a refund.

BURGERS & BREWS

DRAFT BEER

160Z | 230Z

COORS LIGHT	\$5 \$7
MILLER LITE	\$5 \$7
SAM SEASONAL	\$8 \$12
GUINNESS	\$8 \$11
BLUE MOON	\$7 \$11
ANGRY ORCHARD	\$8 \$10

BUD LIGHT	\$5 \$7
STELLA	\$7 \$10
YUENGLING	\$5 \$10
DOS XX	\$7 \$11
MODELO	\$7 \$10

JERSEY CYCLONE OPEN WAVE PALE ALE	\$9 \$12
JERSEY CYCLONE EYE OF THE STORM IPA	\$9 \$12
JERSEY CYCLONE SUPER STOUT	\$8 \$11
FAITH AMERICA BLUE HAZY IPA	\$9 \$12
FAITH AMERICA BLUE CALICO IPA	\$8 \$12
GOOSE ISLAND IPA	\$8 \$10
STACY'S MOM CITRA IPA	\$10 \$12
NEW BELGIUM FAT TIRE AMBER ALE	\$9 \$11
DOGFISH HEAD SEAQUENCH ALE	\$10 \$11
HARPOON IPA	\$9 \$11
GOLDEN ROAD MANGO CART ALE	\$9 \$11
KONA BIG WAVE GOLDEN ALE	\$9 \$11
ASBURY PARK SEA DRAGON IPA	\$9 \$11
SPELLBOUND IPA	\$8 \$10
FIRESTONE WALKER MIND HAZE IPA	\$8 \$10
VOODOO RANGER JUICY HAZE IPA	\$8 \$11
BROOKLYN BEL AIR SOUR IPA	\$9.5 \$11

BURGERS & BREWS

BOTTLED BEER

BUD LIGHT	\$6
BUDWEISER	\$6
COORS LIGHT	\$6
MILLER LITE	\$6
SAM ADAMS	\$8
MICHELOB ULTRA	\$5
HEINEKEN	\$8
HEINEKEN 00	\$7
CORONA EXTRA	\$7
CORONA LIGHT	\$7
CORONA PREMIER	\$7

CANNED BEER

HIGH NOON PEACH	\$6
HIGH NOON PINEAPPLE	\$6
HIGH NOON BLACK CHERRY	\$6
WHITE CLAW PASSION FRUIT	\$8
WHITE CLAW MANGO	\$8
OVB ORANGE CREAM	\$9

WHITE WINE

GLASS | BOTTLE

ECCO DOMANI PINOT GRIGIO

\$10.50 | \$40

NOBILO SAUVIGNON BLANC

\$11.75 | \$44

CLOS DU BOIS CHARDONNAY

\$12.00 | \$42

ROSE

PROPHECY ROSE

\$10.25 | \$38

SPARKLING WINE

LA MARCA ROSE PROSECCO

\$9.75 | \$48

RED WINE

MARK WEST PINOT NOIR

\$11.50 | \$42

ALAMOS MALBEC

\$11.75 | \$48

CHATEAU SOUVERAIN MERLOT

\$10.25 | \$38

PROVERB CABERNET SAUVIGNON

\$8.75 | \$36

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