

WINE LIST

SPARKLING

	Glass	Bottle
Domaine Chandon, Brut 187ml	12.00	39

WHITE WINE

	Glass	Bottle
Chateau Ste. Michelle, Chardonnay	7.50	28
Mirassou, Chardonnay	6.50	24
Sonoma Cutrer, Chardonnay	11.50	45
Trefethen, Chardonnay	13.00	50
Alois Lageder "Riff", Pinot Grigio	11.50	45
Chateau Ste. Michelle, Riesling	6.50	25
St. Supéry, Sauvignon Blanc	7.50	29

BLUSH

	Glass	Bottle
Beringer, White Zinfandel	5.25	20

RED WINE

	Glass	Bottle
Justin, Cabernet Sauvignon	12.00	47
Mirassou, Cabernet Sauvignon	6.50	24
Clos Du Bois, Merlot	9.00	35
Mirassou, Merlot	6.50	24
Trefethen, Merlot	14.00	55
Clos Du Bois, Pinot Noir	8.00	32
MacMurray Ranch, Pinot Noir	9.25	36
Mirassou, Pinot Noir	6.50	24

SOMMELIER SELECTIONS

	Glass	Bottle
William Hill, Chardonnay	7.00	27
The Seeker, Sauvignon Blanc	7.00	27
Red Rock, Merlot	7.00	27
Root 1, Cabernet Sauvignon	7.00	27

FEATURED NEW YORK MICROBREWERIES

OMMEGANG BREWERY

Hennepin Saison 6

A hearty and rustic golden ale brewed with grains of paradise, coriander, ginger, and orange peel.

Abbey Ale 6

A rich, fruity and aromatic Burgundian ale brewed with licorice root, star anise, orange peel and coriander.

ORIGINAL SIN

Apple Hard Cider 5.5

Fermented with champagne yeast. Refreshing without being sweet.

Pear Hard Cider 5.5

Fermented with champagne yeast. Light and refreshing with a clean, dry finish.

BROOKLYN BREWERY

Brooklyn Lager 5.5

A "dry-hopped" amber lager with a firm malt center, refreshing bitterness and floral hop aroma. (5.2% abv)

Brooklyn Pilsner 5.5

German-style pilsner with crisp, snappy bitterness, floral aroma and a smooth, malty finish. (5.1% abv)

BEER LIST

DRAFT

Proudly serving 20 oz. drafts

- | | |
|--|---|
| Great Basin “Icky” IPA | 6 |
| <i>Named after Nevada’s official state fossil, Ichthyosaur IPA is accented by a blast of Cascade hops with notes of grapefruit and dried flowers</i> | |
| Bud Light | 4 |
| <i>Very light aroma with only the faintest hint of sweetness</i> | |
| Samuel Adams Seasonal | 6 |
| <i>Please ask your server for our current selection</i> | |
| Coors Light Super Cold Draft | 4 |
| <i>Extremely light, crisp and refreshing at 29 degrees</i> | |
| Sierra Nevada Pale Ale | 6 |
| <i>Locals’ favorite, unique piney and grapefruit aromas</i> | |
| Alaskan Amber | 6 |
| <i>Cold fermented, lingering aromas of pomegranates and citrus</i> | |
| Rogue Chocolate Stout | 6 |
| <i>Earthy flavors of oats and hops, with a rich chocolate truffle finish</i> | |
| Blue Moon | 6 |
| <i>A white wheat beer with notes of orange peel, oats and coriander</i> | |
| Stone IPA | 6 |
| <i>Well-balanced, hoppy beer with notes of citrus</i> | |



BEER LIST

DRAFT

Proudly serving 20 oz. drafts

- | | |
|--|---|
| Guinness Stout | 6 |
| <i>Aromas of roasted malt accented with hints of dark chocolate and espresso</i> | |
| Stella Artois | 6 |
| <i>True Belgian pilsner with a light, crisp finish</i> | |
| Pyramid Hefeweizen | 6 |
| <i>Cloudy wheat beer with aromas of banana, clove and spice</i> | |
| Dos Equis Amber Lager | 6 |
| <i>Hints of caramel and hops with a light, bready maltiness</i> | |
| Beer Sampler Flight | 7 |
| <i>Enjoy five of our draft selections in a palette of 4 oz. pours</i> | |

BOTTLE

- | | |
|---|-----|
| Domestic | 5 |
| <i>Budweiser, Bud Light, Bud Light Lime, Coors, Coors Light, MGD, Michelob Ultra</i> | |
| Domestic Microbrews | 5.5 |
| <i>Anchor Steam, Brooklyn Brewery, Fat Tire, Original Sin Hard Cider, Samuel Adams, Sierra Nevada</i> | |
| Imported | 5.5 |
| <i>Amstel Light, Corona Extra, Heineken, Modelo Especial, Negra Modelo</i> | |



WHISKIES OF AMERICA

SMALL BATCH

Basil Hayden	9
Booker's	10
Four Roses Small Batch	9
George Dickel 9yr	9
Russel's Reserve 10yr	9

SINGLE BARREL

Eagle Rare Single Barrel	9
Four Roses Single Barrel	9
George Dickel Barrel Select	9
Jack Daniels Single Barrel	9

BOURBON

Angel's Envy	9
Blanton's	10
Buffalo Trace	7
Bulleit	8
Elijah Craig 12yr	8
Four Roses Yellow Label	7
Jim Beam	6.5
Knob Creek 9yr	9
Maker's Mark	7.5
Michter's	9
Wild Turkey 101	8
Wild Turkey Rare Breed	9
Woodford Reserve	9

RYE

Bulleit 95pr	8
George Dickel	7
Knob Creek	9
Rittenhouse 80pr	8
Sazerac	8
Templeton	9

TENNESSEE

Gentleman Jack	9
George Dickel #12 Tennessee	7
Jack Daniels	5.5

MANHATTAN DELI

STARTERS & SIDES

PICKLED HERRING	6
BREADED CHICKEN TENDERS W/ RANCH DRESSING	8
FRESH FRUIT CUP	4
FRENCH FRIES	4.25
COLESLAW OR POTATO SALAD	3
GEFILTE FISH	5
HARD BOILED EGGS (2).....	3
LATKE (POTATO PANCAKES).....	7
LOX, BAGEL & CREAM CHEESE	12
ONION RINGS	6
SLICED TOMATOES	3
SAUERKRAUT	3
BAGEL & CREAM CHEESE	4
POTATO KNISH.....	3
CHEESE BLINTZES (3).....	5
CHOPPED CHICKEN LIVER.....	8
BUFFALO CHICKEN WINGS	1/2 DOZEN 7.....DOZEN 11
LOX & LATKE.....	12
MASHED OR BAKED POTATO	3

SALADS

GARDEN SALAD.....	5.50
MANHATTAN COBB SALAD	12.50
<i>Diced turkey, bacon, tomato, avocado, bleu cheese & hard boiled egg</i>	
TUNA TOMATO	11.25
MANHATTAN TRIO SALAD	12
<i>Choice of any three: shrimp salad, tuna salad, chicken walnut & grape salad or chicken salad</i>	
CHICKEN WALNUT & GRAPE SALAD	12
<i>With seasonal fruit & banana bread</i>	
GREEK SALAD	10
<i>Feta, tomato, kalamata olives, red onion, cucumber, pepperoncini, mediterranean vinaigrette</i>	
SHRIMP LOUIE.....	15
FRUIT SALAD.....	11
<i>With cottage cheese & banana bread</i>	
HOUSE SIDE SALAD OR CUP OF SOUP	3
<i>With any sandwich board, deli sensations or hamburgers & hot dogs</i>	

SOUPS

MATZO BALL SOUP	CUP.....	4.50	BOWL.....	6.50
CHILI CON CARNE	CUP.....	5.50	BOWL.....	7.50
CHICKEN NOODLE SOUP	CUP.....	4.75	BOWL.....	6.75
SOUP OF THE DAY	CUP.....	4	BOWL.....	6

Take home deli meats by the pound, loaves of fresh bread and delectable desserts to go!

DELI SENSATIONS

Served with choice of french fries, potato salad, coleslaw, creamy coleslaw, fruit cup or chips

PASTRAMI OR CORNED BEEF	13.50
CORNED BEEF & PASTRAMI DOUBLE DECKER.....	16.25
BEEF TONGUE.....	13.50
BEEF TONGUE & CORNED BEEF DOUBLE DECKER.....	16
REUBEN	15.75
<i>Choice of corned beef, pastrami, or turkey</i>	
OPEN-FACED REUBEN.....	16.75
<i>Choice of corned beef, pastrami</i>	
NEW YORK SPECIAL	15.25
<i>Cold corned beef, coleslaw, side of thousand island</i>	
CHOPPED CHICKEN LIVER.....	11
MANHATTAN MELT.....	13
<i>Grilled torpedo, roast beef, melted New York cheddar</i>	

THE SANDWICH BOARD

Served with choice of french fries, potato salad, coleslaw, creamy coleslaw, fruit cup or chips

ITALIAN SALAMI.....	11
CHOPPED CHICKEN LIVER & EGG SALAD DOUBLE DECKER	13
TUNA OR CHICKEN SALAD.....	11
COLD ROAST BEEF	11
COLD TURKEY.....	11
EGG SALAD	10
BLT.....	11
GRILLED CHEESE	10.50
<i>Choice of American, Swiss, Muenster, New York Cheddar or Pepper Jack</i>	
GRILLED HAM & CHEESE	12
GRILLED BACON & CHEESE	12
CLUB SANDWICH – TRADITIONAL, CHICKEN SALAD OR TUNA SALAD	13
GRILLED ALBACORE TUNA MELT	11.50
SHRIMP SALAD	11
CHICKEN SALAD & EGG SALAD DOUBLE DECKER	13
COLD HAM	11

1/2 SANDWICH AND A CUP OF SOUP OF THE DAY OR HOUSE SIDE SALAD.....	10.50
<i>Choice of pastrami, corned beef, Italian salami, turkey, ham, tuna salad, chicken salad, shrimp salad, cold roast beef or egg salad</i>	
SUBSTITUTE CHICKEN NOODLE SOUP OR MATZO BALL SOUP	2

HAMBURGERS & HOT DOGS

Served with choice of french fries, potato salad, coleslaw, creamy coleslaw, fruit cup or chips

CLASSIC HAMBURGER.....	11
CLASSIC CHEESEBURGER	12
<i>Choice of American, Swiss, Muenster, New York Cheddar or Pepper Jack</i>	
MUENSTER CHEESE & BACON BURGER	13
MUSHROOM SWISS BURGER.....	13
OPEN-FACED CHILI BURGER.....	12.50
PATTY MELT	13
PASTRAMI BURGER	14.50
HEBREW NATIONAL HOT DOG.....	8
WITH SAUERKRAUT.....	9
WITH CHILI & CHEESE	9

SPECIALTIES

Add garden salad or cup of soup..... 3

CORNED BEEF & CABBAGE.....	15.25
<i>With boiled potatoes, cabbage & carrots</i>	
FISH & CHIPS.....	15
<i>With french fries, coleslaw & tartar sauce</i>	
FRIED SHRIMP.....	17
<i>With french fries, coleslaw & cocktail sauce</i>	
CHICKEN IN A POT	14
<i>Half of a chicken, rich chicken broth, fresh vegetables & noodles</i>	
PASTRAMI & KNISH	15.25
<i>Knish topped with grilled pastrami and melted New York cheddar</i>	

ENTRÉES

Served with vegetable of the day and choice of rice pilaf, french fries or fresh mashed potatoes
Add garden salad or cup of soup..... 3

BROILED NEW YORK STEAK	21
CABBAGE ROLLS W/ SWEET & SOUR GRAVY.....	12
HOT TURKEY PLATTER.....	14
GRILLED PETRALE SOLE	16
GRILLED SALMON FILLET	17
ROASTED HALF CHICKEN	13.50
HOT BEEF TONGUE PLATTER W/ SWEET & SOUR GRAVY	14
LIVER W/ BACON & ONION	13

DESSERTS & PASTRIES

FAMOUS NEW YORK CHEESECAKE	7
<i>WITH BLUEBERRY OR STRAWBERRY SAUCE</i>	
HOT APPLE PIE	5
A LA MODE	6
CARROT CAKE	5
ICE CREAM SUNDAE	5
MILKSHAKES OR MALTS <i>Chocolate, strawberry or vanilla</i>	5
DOUBLE FUDGE BROWNIE SUNDAE	5
SOUR CREAM COFFEE CAKE	5
BLACK & WHITE COOKIES (2).....	4
WARM BREAD PUDDING <i>With vanilla rum sauce</i>	5.50
DISH OF ICE CREAM	1 SCOOP.....2
2 SCOOPS.....	3

BEVERAGES

ICED TEA OR SWEETENED RASPBERRY TEA	3.25
FRESHLY BREWED COFFEE/DECAF	3.25
SOFT DRINKS	3.25
MILK OR CHOCOLATE MILK.....	3.25
CAFÉ LATTE OR CAPPUCCINO.....	5
ESPRESSO.....	4
NEW YORK STYLE EGG CREAM	3.25
ROOT BEER FLOAT	5
DR. BROWNS SODA.....	3.25
<i>Root beer, cel-ray, cream, black cherry, orange, diet black cherry, diet cream</i>	
PELLEGRINO OR FIJI	500ML.....3
LITER.....	5

Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

DESSERTS & PASTRIES

Famous New York Cheesecake	7
<i>With Blueberry or Strawberry Sauce</i>	7.5
Hot Apple Pie	5
<i>À La Mode</i>	6
Carrot Cake	5
Ice Cream Sundae	5
Milkshake or Malt	5
<i>Chocolate, Strawberry or Vanilla</i>	
Double Fudge Brownie Sundae	5
Sour Cream Coffee Cake	5
Black & White Cookies (2)	4
Warm Bread Pudding	5.5
<i>With Vanilla Rum Sauce</i>	
Dish of Ice Cream 1 Scoop/2 Scoops	2/3

BEVERAGES

Iced Tea	3.25
Sweetened Raspberry Tea	3.25
Freshly Brewed Coffee/Decaf	3.25
Soft Drinks	3.25
Milk or Chocolate Milk	3.25
Café Latte or Cappuccino	5
Espresso	4
New York Style Egg Cream	3.25
Root Beer Float	5
Dr. Brown's Soda	3.25
<i>Root Beer, Cel-Ray, Cream, Black Cherry, Diet Black Cherry, Diet Cream</i>	
Pellegrino or Fiji Water 500ml/Liter	3/5
Smart Water 20 oz.	3.5