



BIG SALADS

Bottling Co. House Salad: Tossed mesclun & greens, grape tomatoes, red onion, cucumber, balsamic vinaigrette 12

Kale Caesar Salad: Kale, cherry tomato, red onions, house made croutons 13

The Wedge: Halved iceberg, tomato, crisp bacon, blue cheese 13

Weary Traveller: Chopped romaine, black beans, corn, avocado, onion, cilantro lime vinaigrette 14

Mini Salad: Choose any of the Big Salads, just smaller 7

Add either steak or shrimp 7, or grilled or blackened chicken 6

APPETIZERS

Fried Calamari: Marinated and lightly dipped, tangy marinara 11

Beer Battered Pickles: Rounded and fried in Bronx Pale Ale batter, spicy remoulade 7

Bratwurst: Schaller & Weber Brat, sauerkraut, sweet & spicy mustard 6

Add another brat and fries 6

Schaller & Weber Pretzel: Oven fresh, sweet and spicy bavarian style mustard 7

Wisconsin Cheese Curds: straight from Wisco served with creamy ranch 10

Buffalo Chicken Wings: Jumbo wings with blue cheese, carrots, and celery 11

Haystack Onion Strings: Thinly sliced and hand dipped in buttermilk 6

Handcut Fries: Plenty and lightly salted 6

House Cured Veggies: Cucumbers, green beans, carrot, and red onions 5

House Made Chips: thin and crispy 5

Crispy Cheese Flats: Focaccia, Parmeggiano and Montreal jack cheese, herbs, spicy marinara 6

FLATBREADS

Margherita: Fresh mozzarella, basil, tomatoes 13

Cremini Mushroom: Herb goat cheese, rosemary, thyme, sundried tomato pesto 14

Prosciutto & Fig: Prosciutto Di Parma, goat cheese, fig jam, baby arugula 15

MAC & CHEESES

Homestyle: White cheddar, fontina, gruyère, dash of Velveeta, topped with breadcrumbs 14

Spinach: Goat cheese, white cheddar, tomatoes 15

Sausage: Mild & sharp cheddar, ham, caramelized onion, mushroom 15

Shrimp: Fontina, ricotta, bacon 16

MAINS

NY Strip Steak: Steamed asparagus, roasted fingerling potatoes, pan sauce 26

Shrimp & Calamari Linguine: spicy marinara, cherry tomatoes, asparagus 19

Oven Roasted Rosemary Chicken: Skin on mashed, green beans 17

Sausage Platter: smoked, weisswurst, wiener, mashed, sauerkraut 17

BURGERS & SANDWICHES

Bottling Co. Burger: 8oz ground chuck short rib brisket blend, sharp cheddar, pickles, lettuce, tomato, raw onion, bacon aioli 13

Hamburger: 8oz ground blend, lettuce, tomato, onion 10

Black Bean Burger: corn, tomato, onion, chipotle mayo 12

Shrimp Po-Boy: Italian long roll, dressed, tabasco 14

NY Strip Sandwich: Ciabatta, horseradish, caramelized onion, au jus 15

Fried Cod: Brioche, flaky, tangy cole slaw, pickle, tartar 12

Add either hand cut fries, haystack onion strings, or mesclun and greens 3
Add cheese (cheddar, swiss, mozzarella) 2 Add bacon 2 Add Avocado 2

Most of our food is sourced locally from New York's finest growers, butchers, cheesemongers & bakers.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please communicate with staff if you have an allergy to certain foods.