THE NEW ALBANIAN
BANK STREET BREWHOUSE
CO.
BREWING
CULINARY ANARCHY

MENU

BAR BITES

SMOKY BONFIRE NACHO PLATTER* 8

HOPTIMUS GUACAMOLE PLATTER (v) 6

ROASTED GARLIC PALE ALE HUMMUS & CHIPS (v) 5

SMOKY BONFIRE BEER CHEESE & PRETZELS 7

BEER-BATTERED HOUSEMADE CRAB CAKES with SPICY HOPTIMUS HOLLANDAISE 10

PERSONAL FLATBREAD PIZZAS

15-B PORTER BUFFALO RANCH & CHICKEN 8

NABC FEATURED STOUT BBQ RANCH & CHICKEN 8

CHICKEN PESTO *with tomato and feta* 8

ROASTED RED PEPPER ARTICHOKE* *with housemade beer-infused marinara* 7

VEGGIE* *spinach, bell pepper, olive, tomato & housemade beer-infused marinara* 7

(v)=100% plant based

*May request plant-based

BURGERS & SANDWICHES

(v)=plant based • (gf)=gluten free • $1 sub for GF bun or bread (not vegan); or wrap

SERVED WITH SIDE CHOICE (ala carte 3 each):

beer soup of day*, 3 bean salad*, fruit cup, kale chips*, tortilla chips and salsa, kettle chips,
beer mac 'n cheese*, pineapple slaw;* sub side salad for $1 extra (*MADE IN HOUSE)

MEDITERRANEAN TURKEY BURGER with pale ale garlic aioli and feta 12

BEER BATTERED FALAFEL BURGER with tahini sauce and cucumber 12

HOUSEMADE BLACK BEAN BURGER with cheddar, avocado, and smoky jalapeno 12

HOUSEMADE BEER BATTERED CRAB CAKE SANDWICH served with spicy hoptimus hollandaise 12

NABC STOUT BBQ or 15-B PORTER BUFFALO CHICKEN WRAP + ranch and cheddar 10

PHILLY CHEESE SEITAN WRAP (v) vegan cheese, sautéed onion, red & green pepper, mushroom 10

CHICKEN PANINI mozzarella, tomato, housemade pale ale garlic aioli on sourdough 10

BLACK BEAN CORN WRAP cheddar, spinach, avocado, chipotle salsa, smoky jalapeno 10

15-B BUFFALO TEMPEH WRAP (v) chopped romaine, carrots, celery, housemade ranch 10

BLT + A (v) tempeh bacon (OR request turkey bacon), avocado, romaine, tomato, organic oat bread 10

CHICKEN PESTO WRAP + spinach, feta and tomato 10

VEGGIE WRAP garlic hummus, spinach, bell pepper, carrot, feta, pumpkin seeds 9

GOURMET GRILLED CHEESE pesto, mozz, feta, spinach, tomato on sourdough 10

SOUP & SALAD

(May request to sub kale on salads)

STRAWBERRY SPINACH SALAD (gf) mandarin oranges, housemade candied pecans, feta, poppyseed dressing 8

GARDEN SALAD (gf) romaine, spinach, carrot, bell pepper, cucumber, tomato, cheddar, toasted pumpkin seed 8

TACO SALAD (v) (gf) romaine, black bean corn mix, meatless crumbles, avocado, tomato, green pepper, tortilla chips, chipotle salsa, smoky jalapeno 10

HOUSEMADE DRESSINGS: (v) (gf) poppyseed, ranch, smoky jalapeno
$2 SALAD ADD-ONS chicken, buffalo tempeh (v) (gf), or 3 bean salad
SOUP & SALAD COMBO half portion of salad with soup of day 8

NON-ALCOHOLIC BEVERAGES

NABC CRAFT ROOT BEER 3
HOUSEMADE LAVENDER LEMONADE 3
COKE OR DIET COKE 2
HANSEN'S SODAS: mandarin lime, cherry vanilla, diet tangerine lime 2
BLUE SKY ORGANIC GINGER ALE 2
ORGANIC HOT TEA 3
ICED TEA 2

ESPRESSO, COFFEE, AND CHAI

BONGO BILLY'S COLORADO ROASTED ORGANIC FAIR TRADE COFFEE 3
DOUBLE ESPRESSO 2
LATTE *(request almond or soy milk)* 3
CAPPUCCINO *(request almond or soy milk)* 3.50
MOCHA, WHITE MOCHA, CARAMELLA 4
HOUSEMADE CHAI LATTE 4

BEER COCKTAILS

BLACK VELVET THUNDER 10oz Champagne mixed with half pint of NABC stout 8
BLOODY BONFIRE 4oz Bloody Mary mixed with 16 oz Bonfire of the Valkyries 7
THUNDERBALL Half pint of NABC stout with espresso on the side – add it as you go! 6
SHANDY 4oz Housemade Lemonade with 16oz Tafelbier 5
COPPER & KINGS APPLE BRANDY SIDEWALKER mixed with lime juice and NABC beer 7

COCKTAILS

TITO'S VODKA + LAVENDER LEMONADE featuring housemade lavender syrup 6
TITORITA 7
Tito's Vodka + Patron Lime Liqueur with real lime juice & organic powdered sugar
BOURBON GINGER SMASH 7
Elijah Craig small batch 12 year bourbon & Domaine De Canton Ginger Liqueur with soda

COFFEE COCKTAILS

ESPRESSO MARTINI vodka, coffee liqueur, espresso 6
ESPRESSO WHITE RUSSIAN *(request vegan)* 7
APPLE-ACHIAN 7
American Born Moonshine Apple Pie with espresso, caramel sauce, and steamed milk *(request iced)*
IRISH COFFEE 6
Clontarf Irish Whiskey, brown sugar, and coffee topped with whip cream

GLUTEN-FREE CIDERS & BEERS *(ask about current selections)*

WINE BY THE GLASS Pinot Grigio, Cabernet Sauvignon, or Beanblossom Blush 7

BRUNCH

SERVED SATURDAY SUNDAY 10AM-2PM

ALL SELECTIONS INCLUDE SIDE: TWO EGGS (MADE TO ORDER), CHIPS & SALSA, FRUIT CUP, TURKEY BACON, TEMPEH BACON, HOUSEMADE BEER BISCUIT, TOASTED SOURDOUGH or ORGANIC GRAIN BREAD

PANCAKES 10

APPLE CINNAMON 15-B PORTER (V) OR
CHOCOLATE THUNDERFOOT STOUT CHOCOLATE CHIP (V)

HOUSEMADE BEER BISCUITS & GRAVY (V) 9

(gf biscuits & gravy available)

SCRAMBLED EGG & CHEESE BEER BISCUIT 10

WITH CHOICE OF TURKEY BACON OR TEMPEH BACON

HUEVOS RANCHEROS 10

Eggs made to order over our spicy black bean mix on corn tortillas –
topped with chipotle salsa, smoky jalapeno, avocado and cilantro

SPICY BLACK BEAN & CORN BREAKFAST BURRITO 10

With cheddar, chipotle salsa, avocado, spinach & egg

CHICKEN CHIPOTLE BURRITO with chipotle salsa, cheddar and egg 10

SPICY HOPTIMUS HOLLANDAISE CRAB, EGG & CHEESE WRAP 12

Local Farm Fresh Eggs from Russell Veggies
Biscuits made with flour from local Weisenberger Mills