

# THE GRAND DELANCEY

## SLICE JOINT PIZZA

### BY THE SLICE

Cheese 3.5 / Pepperoni 4 /  
Slice of The Day 4.5 / Spicy Square Pep 5

### WHOLE PIES

**CHEESE 24**

**WHITE PIE 25**

**CHEESE WITH TOPPINGS 27**

First Topping Included, \$2 Each for Additional

**SQUARE SPICY PEPPERONI**

Square with Tomato, Cheese, Pepperoni, Calabrian Chilis & Sesame Seeds 26

## STARTERS

**PORK SOUP DUMPLINGS** From Nom Wah. 6

**ASSORTED PICKLES** From Pickle Guys . 6

**JUMBO BAVARIAN PRETZEL**

Imported Bavarian Pretzel served hot with  
a side of Sweet & Spicy Mustard. 9

**NIXTAMAL TORILLA CHIPS**

Salsa 10 / Guacamole 12

**PASTELILLOS**

Puerto Rican Empanadas 3.5  
Beef / Chicken / Cheese

**PAPAS FRITAS**

Seasoned Potato Wedges served with dipping sauces. 9

**PUERTO RICAN WINGS**

Crispy chicken wings dusted in Puerto Rican spices, served with dipping sauces  
6 for 10 / 12 for 18 / 18 for 25

## SMALL PLATES

**CHOPPED ROMAINE**

Olives, Onions, Peppers, Pepperoncini, & Parmesan with Italian Dressing. 10

**POZOLE**

Traditional Soup with Hominy, Pork, Letuce, Chiles, Onions, Salsa. 8

**TACOS**

**CARNITAS** Slow Braised Pork Taco with Cilantro and Onion 5

**CAMARONES** Shrimp Taco with Chipotle Mayo, Cucumber & Diced Mango 6

**RAJAS** Roasted Peppers with Cheese & Salsa 5

**FRIJOLES** Bean Taco with Queso Fresco & Avocado 4

**TAMALES** 5 Each

Ground Masa Stuffed and Rolled in a Corn Husk  
Pork Salsa Verde / Rajas (Roasted Peppers) / Chicken Mole

## ESSEX PEARL RAW BAR

FRIDAY & SATURDAY UNTIL 7 SUNDAY UNTIL 6

### EAST COAST OYSTERS

Served with Cocktail Sauce & Lemon Slices

Half Dozen for 20 / Dozen for 36

## BIGGER PLATES

### MEXICAN NACHOS

House Tortilla Chips, Queso, Beans, Chopped Onion, Pico de Gallo, Jalapenos & Choice  
of Protein 15

Chicken Mole / Camarone +\$2 / Rajas (Roasted Peppers)

### CHICKEN MOLE SLIDERS

3 Sliders with Queso Fresco, Onion & Avocado. 12

### CLASSIC

Schaller & Weber Bratwurst grilled & served on a Pretzel Bun  
with Horseradish Mustard and Sauerkraut. 8

### CURRYWURST

Schaller & Weber Knackwurst sliced & dressed in Curry Ketchup &  
topped with Curry Powder. Served with a Pretzel Bun. 8

### CHICKEN MOLE ENCHILDAS

Rolled Tortillas with Chocolate Mole Sauce. 15

### BEEF CHILI DOG

Schaller & Weber Beef Wiener grilled & served on a Pretzel Bun &  
topped with Beef Chili and Horseradish Mustard. 8

### BLACK FOREST HAM MELT WITH BONE BROTH DIP

Schaller & Weber Black Forest Ham & Gruyere Cheese Grilled on a Pretzel Roll &  
served with a side of House-made Chicken Bone Broth & SEA BBQ Chips. 15

### SMOKED TURKEY MELT WITH BONE BROTH DIP

Schaller & Weber Smoked Turkey, Emmentaler cheese & pickles grilled on a Pretzel  
Roll & served with a side of House-made Chicken Bone Broth & SEA BBQ Chips. 15

## QUE CHEVERE BOWLS

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Served with Arroz con Gandules & Ensalada de Papa. 15  
Pernil Pork / Pollo Asado

### CHICHARRON DE POLLO BOWL

Boneless Fried Chicken Chunks and seasoned Potato Wedges  
served with dipping sauces. 15

### MOFONGO BOWL

A sphere of Smashed Plantains Seasoned  
with Garlic, Oil & Puerto Rican Spices. 12  
Add Pernil 4 / Chicharron De Pollo 4 / Camarones 7

## GRAND DELANCEY DRAFT BEER

### CRISP

Folksbier Old Bavarian Lager, Helles lager, NY, 5.0% 42° Side-Pull (Becher - 16 oz.) \$3 / 7  
De La Senne Zenne Pils, German Pilsner, BEL, 4.9%, 42° (Flute - 13 oz.) \$3 / 7

### HOP

Bell's Two Hearted, American IPA, MI, 7.0%, 48° (Becher - 16 oz.) 3 / 8  
Other Half DDH Double Mosaic Dream, Hazy Dbl IPA, NY, 8.5%, 48° (Snifter - 13 oz.) 4.5 / 9  
Other Half DDH Mylar Bags, Hazy Double IPA, NY, 8.8%, 48° (Snifter - 13 oz.) 4.5 / 9

### ROAST

Finback Days Uncounted, Imperial Stout, New York, 10.0%, 54° (Snifter - 13 oz) \$4.5 / 9

### FRUIT & SPICE

Kulmbacher Kapuziner, Weissbier, Germany, 5.4%, 42° (Grand Pils - 20 oz.) \$3 / 8

### TART & FUNKY

American Solera DJ Mixculture: The Hits, Mixed Ferm., OK, 6.4%, 48° (Tulip - 13 oz) \$6/ 12

## CANS

### CRISP

Oxbow Dusky, Schwarzbier, Maine, 4.0% (16 oz.) \$9  
Drowned Lands Soft Follow, Pilsner, New York, 4.8% (16 oz.) \$10  
St. GeorgenBräu Buttenheimer Kellerbier, Zwickelbier, GER, 4.9% (16 oz.) \$10  
Únětický Pivo 12°, Czech Pilsner, Czech Republic, 4.9% (16 oz.) \$10  
Interboro El Nuevo Pres, Pilsner, New York, 5.0% (16 oz.) \$9  
Folksbier Old Bavarian Lager, Helles Lager, New York, 5.0% (12 oz.) \$9  
Threes Kicking & Screaming, German Pilsner, New York, 5.2% (16 oz.) \$10  
Folksbier Pilsner, German Pilsner, New York, 5.3% (12 oz.) \$9  
Schilling Augustin 13°, Amber Lager, NH, 5.6% (16 oz.) \$10

### HOP

Hudson Valley Pillow Hat, Session IPA, New York, 4.0% (16 oz.) \$10  
Threes Other Ephemera, India Pale Lager, New York, 5.0% (16 oz.) \$10  
Bissell Brothers Lux, Hazy Pale Ale, Maine, 5.1% (16 oz.) \$12  
Other Half DDH Green City, Hazy IPA, New York, 7.0% (16 oz.) \$10  
Foam Dead Wax, Hazy IPA, Vermont, 7.2% (16 oz.) \$13  
Foam The Fruit That Ate Itself, Hazy IPA, Vermont, 7.2% (16 oz.) \$14  
Hop Butcher For The World Green Moss, Hazy Double IPA, IL, 7.5% (16 oz.) \$10  
Foam Think I'm In Love, Hazy Double IPA, Vermont, 8.0% (16 oz.) \$14  
Grimm Tesseract, Hazy Double IPA, New York, 8.0% (16 oz.) \$12  
Grimm Pulse Wave, Hazy Double IPA, NY, 8.0% (16 oz.) \$12  
J. Wakefield Rolling Cloud, Hazy Double IPA, Florida, 8.0% (16 oz.) \$14  
Drowned Lands Idyll Terra, Hazy Double IPA, 8.2% (16 oz.) \$12  
Equilibrium Pump The Breaks, Hazy Double IPA, New York, 8.3% (16 oz.) \$13  
Drowned Lands Lush Terra, Hazy Double IPA, 8.3% (16 oz.) \$12  
Equilibrium DHop15, Hazy Double IPA, New York, 8.5% (16 oz.) \$13  
Other Half DDH All Galaxy Everything, Hazy Double IPA, NY, 8.5% (16 oz.) \$12  
Tripping Animals Benjamin The Youngster, Hazy Double IPA, FLA, 8.5% (16 oz.) \$13  
3 Sons Far From East, Double IPA, Florida, 8.7% (16 oz.) \$13  
Foam Experimental Jet Set, Hazy Double IPA, Vermont, 9.2% (16 oz.) \$13

### ROAST

Dutchess Ales Augur, Brown Porter, New York, 4.2% (16 oz.) \$10  
Folksbier Night Walk, Schwarzbier, New York, 5.0% (12 oz.) \$9  
Off Color Coffee Dino S'mores, Imperial Stout, Illinois, 10.5% (16 oz.) \$14  
Omnipollo Menelik, Imperial Stout, Sweden, 11.0% (16 oz.) \$15  
The Bruery Bakery: Coconut Macaroons, Imperial Stout, CA, 12.2% (16 oz.) \$17

### MALT

Middle Brow By Day Beer, English Mild, IL, 2.0% (12 oz.) \$8  
J.W. Lees Harvest Ale: Port 2016 English Barleywine, England, 11.5% (8.4 oz.) \$16

### SMOKE

Aecht Schlenkerla Fastenbier, Rauchbier, GER, 5.9% (16 oz) \$10

### FRUIT & SPICE

Oxbow Surfcasting, Grisette, ME, 4.5% (12 oz.) \$7  
Allagash White, Witbier, ME, 5.2% (16 oz.) \$9  
3 Floyds Gumballhead, American Wheat Ale, Illinois, 5.6% (12 oz.) \$7  
Blackberry Farm Boundary Tree, Saison, Tennessee, 6.5% (12 oz.) \$8  
De Dolle Dulle Teve, Tripel, Belgium, 10.0% (12 oz.) \$13

### TART & FUNKY

Burley Oak Cherry Orange Cinnamon Roll J.R.E.A.M., Sour Ale, MD, 4.8% (16 oz.) \$13  
Tripping Animals Even More Gummy Saurus 2.0, Fruited Sour Ale, FLA, 6.0% (16 oz.) \$14  
Tripping Animals No-Bake Cranberry Cheesecake, Fruited Sour Ale, FLA, 6.0% (16 oz.) \$13  
Deciduous Monochromatic: Blueberry, Plum & Apricot, Sour IPA, NH, 6.0% (16 oz.) \$12  
Evil Twin How Much Cheese is ...V-Day Edition, Fruited Sour Ale, NY, 6.0% (16 oz.) \$16  
Drowned Lands Wandering Kill, Sour IPA, New York, 7.0% (16 oz.) \$12  
Omnipollo Bianca: BBRS Maple Pancake, Fruited Sour Ale, 7.0% (16.9 oz.) \$25  
Omnipollo Bianca: Cherry Maple Pancake, Fruited Sour Ale, SWE, 7.0% (16.9 oz.) \$25  
Omnipollo Bianca: Dbl Peanut Butter Jelly, Fruited Sour Ale, SWE, 7.0% (16.9 oz.) \$25  
Hudson Valley Coeval I, Sour Double IPA (Foam Collab.), New York, 8.0% (16 oz.) \$14

### NON-ALCOHOLIC

Athletic Run Wild IPA, Non-Alcoholic IPA, Connecticut, 0.4% (12 oz.) \$6

## STANDARD BOTTLES

Rothaus Tannen Zäpfle, Pilsner, Germany, 5.1% (11.2 oz.) \$8  
Maine Lurch, American IPA, Maine, 7.0% (16.9 oz.) \$15  
Andechs Weissbier Dunkel, Dunkelweizen, Germany, 5.0% (16.9 oz.) \$9  
Blaugies La Vermontoise, Saison, Belgium, 6.0% (12.7 oz.) \$16  
Orval, Mixed Fermentation Ale, Belgium, 6.9% (11.2 oz.) \$12  
Schlenkerla Urbock, Rauchbier, Germany, 6.5% (16.9 oz.) \$10  
Samuel Smith Oatmeal Stout, Oatmeal Stout, England, 5.0% (12 oz.) \$8  
Saison Dupont, Saison, Belgium, 6.5% (12.7 oz.) \$12  
Rocheftort Trappist 10°, Abt/ Grand Cru, Belgium, 11.3% (11.2 oz.) \$16

## RESERVE BOTTLES

### ROAST

Bell's Old Fashioned Holiday Ale, Scotch Ale, Michigan, 10.8%, (12 oz.) \$15  
Westbrook Mexican Cake, Imperial Stout with Spices, South Carolina, 10.5% (12.7 oz.) \$32  
Prairie Corner Piece, Imperial Stout, Oklahoma, 11.0% (12 oz.) \$20  
Perennial Coffee Abraxas 2019, Imperial Coffee Stout, MO, 11.5% (25.4 oz.) \$60  
Prairie Christmas Bomb! 2018, Imperial Stout with Christmas Spices, OK, 13.0% (12 oz.) \$30  
Grimm Cinnamon Babka, Imperial Milk Stout, New York, 12.0% (16.9 oz.) \$30  
Grimm Memory Palace, Imperial Stout, NY, 12.0% (16.9 oz.) \$28  
Perennial & Fremont Unicorn Tears, Bourbon BA Imp Stout w/ Cherries, MO & WA, 12.9% (25.4 oz.) \$75  
Prairie Pirate Paradise, BA Imperial Stout, Oklahoma, 13% (12 oz.) \$30  
Jackie O's Brandy Barrel Black Falls, BA Imperial Stout, Ohio, 13.5% (12 oz.) \$30

### FRUIT & SPICE

De Struise T.W.O. Rsvr 2017, Rum BA Belgian Strong Pale Ale, Belgium, 9.0% (25.4 oz.) \$70  
Westmalle Trappist Tripel, Tripel, Belgium, 9.5% (11.2 oz.) \$12

### TART & FUNKY

Tired Hands Sticky Drippy Crystals, Oak BA Mixed Fermentation Ale, PA, 4.8% (25.4 oz.) \$45  
3 Fontainen Cuvée Armand & Gaston 2018, Gueuze Lambic, Belgium, 5.5% (1.5 L) \$110  
3 Fontainen Oude Geuze 2018, Gueuze Lambic, Belgium, 6.0% (1.5 L) \$100  
Suarez Family Lo & Behold, Flanders Red Ale, New York, 6.0% (16.9 oz.) \$30  
Tilquin Mûre Tilquin à L'Ancienne 2019/20, Lambic w/ Blackberries, Belgium, 6.0% (12.7 oz.) \$30  
Allagash Heart of Hearts, Flanders Red Ale, Maine, 6.1% (12.7 oz.) \$30  
Suarez Family Slow Bustle, Mixed Fermentation Ale, New York, 6.1% (25.4 oz.) \$30  
Allagash Coolship Red, Oak BA Wild Ale with Raspberries, Maine, 6.2% (12.7 oz.) \$35  
Allagash Coolship Pêche, Oak BA Wild Ale with Peaches, Maine, 6.5% (12.7 oz.) \$35  
Tilquin Oude Quetsche à L'Ancienne 2019/20, Lambic with Plums, Belgium, 6.4% (12.7 oz.) \$30  
Tilquin Oude Gueuze à L'Ancienne 2019/20, Gueuze, Belgium, 7.0% (12.7 oz.) \$25  
Jolly Pumpkin La Roja Grand Reserve, Oak BA Flanders Red Ale, MI, 7.0% (12.7 oz.) \$25  
De Ranke Cuvée De Ranke 2017, Oak BA Mixed Fermentation Ale, BEL, 7.0% (25.4 oz.) \$35  
Rare Barrel Some Beach, Flanders Red Ale, California, 7.1% (12.7 oz.) \$30  
Suarez Family Call To Mind, Mixed Fermentation Ale, New York, 9.0% (25.4 oz.) \$30  
De Dolle Oerbier Special Reserva 2015, Flanders Red Ale, Belgium, 13% (11.2 oz.) \$20

## GRAND DELANCEY CIDER

Brooklyn Cider House Kinda Dry, Off-Dry Cider, New York, 5.5% (12 oz.) \$9  
Shacksbury Arlo, Basque Cider, Vermont, 6.9% (12 oz.) \$8  
Oliver's Gold Rush #5, English Cider, England, 6.5% (11.2 oz.) \$10  
Bordelet Poiré Authentique, Pear Cider, France, 4.0% (25.4 oz.) \$30

## GRAND DELANCEY COCKTAILS

### HOT COCKTAILS FOR TWO

Kentucky Crumpet Toddy / Henry McKenna Whiskey, Cointreau, Maplejack, Earl Grey Honey \$18  
Thai Irish Coffee / Teeling Small Batch, Spiced Mitro, Cinnamon Simple, Cafe Grumpy Coffee \$18

### STANDARD COCKTAILS

Williamsburg Bridge Manhattan / Rye Whiskey, St. Agrestis, Italicus, Chai Bitters \$12  
Vulcan de Colima / Chipotle & Chamomile Tequila, Manzanilla, Grapefruit Liqueur, Citrus Simple \$12  
Jamaican Noir / Blended Rum, DCF Concerto, Manzanilla, Cold Brew \$12  
Sweet & Sour Old Fashioned / Bourbon, Pineapple Citrus Simple, Szechuan Bitters \$12  
English Mulled Wine / Red wine, Maison Rouge, Spices (served hot) \$12

## PEOPLES WINE / BY THE GLASS & BY THE BOTTLE

SPARKLING / Porta Del Vento, Voria, Catarratto, Sicily, Italy 2019 \$15 / \$45  
WHITE / Domaine Entras, Lo Cèu, Field Blend, Gascogne, France 2016 \$13 / \$39  
ORANGE / Finca Casa Balaguer, El Carro de la Mata, Moscatel, Alicante, Spain 2019 \$17 / \$51  
ROSE / Domaine des Terres Blanches, B.B., Loire, 2019 \$14 / \$42  
RED / Fabien Jouves, Tu Vin Plus Aux Soirées, Occitane, France, 2019 \$12 / \$34

## S.E.A. DRINKS + CAFE GRUMPY COLD BREW

Kimono Yuzu Sparkling Juice (8.45 oz) \$4 / Brooklyn Crafted Calamansi-Ade (10 oz) \$4  
Moshi Sparkling Yuzo-White Peach Soda (12 oz) \$4 / Cafe Grumpy Cold Brew Coffee (10 oz) \$4