

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

SMALL PLATES

PORK SOUP DUMPLINGS From Nom Wah. 6

ASSORTED PICKLES From Pickle Guys. 6

NIXTAMAL TORILLA CHIPS

Salsa 10 / Guacamole 12

CHOPPED ROMAINE From Slice Joint

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

PAPAS FRITAS From Que Chevere

Seasoned Potato Wedges Served With Dipping Sauces. 9

ENSALADA VERDE From Que Chevere

Lettuce, Tomato, Avocado, House Vinaigrette. 12

Pollo Asado +\$4 / Bistec de Palomilla +\$6 / Camarones +\$6

PUERTO RICAN WINGS From Que Chevere

Crispy Chicken Wings Dusted In Puerto Rican Spices, Served With Dipping Sauces
6 for 10 / 12 for 18 / 18 for 25

SHARE PLATES

BIRRIA From Nixtamal

3 Short Rib Birra Dipped Tacos Melted With Queso With Consume Dipping Sauce 17

MEXICAN NACHOS From Nixtamal

House Tortilla Chips, Queso, Beans, Chopped Onion, Pico de Gallo, Jalapenos 15
Beef Short Rib +\$4 / Chicken Mole / Camarone +\$2 / Rajas (Roasted Peppers)

LOADED TOSTONES From Que Chevere

Fried Green Plantains Dusted With Puerto Rican Spices, Smothered With Melted
Cheese, Beef & Qc Sauce. 15

ESSEX PEARL RAW BAR

Until 7pm

EAST COAST OYSTERS

Served with Cocktail Sauce & Lemon Slices

Half Dozen for 20 / Dozen for 36

BIGGER PLATES

TACOS From Nixtamal

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

NIXTAMAL SLIDERS

3 Sliders with Queso Fresco, Onion & Avocado. 12

Choice of Chicken Mole / Birria Short Rib

CHICKEN MOLE ENCHILDAS From Nixtamal

Rolled Tortillas with Chocolate Mole Sauce. 15

EL CHEVERE SANDWICH From Que Chevere

Crispy Chicken, Lettuce, Tomato, Creamy Cilantro Sauce 12

EL PETRO SANDWICH From Que Chevere

Pernil (Roast Pork), Lettuce, Tomato, QC Signature Sauce 12

QUE CHEVERE BOWLS

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Served with Arroz con Gandules & Ensalada de Papa. 15

Pernil Pork / Pollo Asado / Chicharron De Pollo / Chuleta Frita /

Bistec De Palomilla +\$3 / Camarones +\$3

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

Pernil Pork +\$4 / Chicharron De Pollo +\$4 / Chuleta Frita +\$4 /

Bistec De Palomilla +\$6 / Camarones +\$6

SWEETS

AMPLE HILLS ICE CREAM

OOEY GOOEY BUTTERCAKE / S'MORES SPRINKLES PLEASE /

VANILLA / KING OF MANGOES (dairy free)

SMALL CUP Scoops & Cone 6.5 / **MILKSHAKE** Blended Scoops & Milk 9.5

SUNDAE Brownie, Scoops & Whip 12

TOPPINGS 1.5

Rainbow Sprinkles / Chocolate Sprinkles / Reese's Pieces

DRAFT BEER

CRISP

TRAUNSTEIN PILS, German Pilsner, GER, 5.1%, 42°, Side-Pull (Flute - 13 oz.) \$4 / 8

EINECKER MAI-UR-BOCK, Helles Bock, GER, 6.5%, 42° Side-Pull (Seidel - 16 oz.) \$3 / 8

HOP

LAWSON'S LITTLE SIP, American IPA, VT, 6.2%, 48° (Becher - 16 oz.) \$3 / 8

OTHER HALF DDH STACKS ON STACKS, Hazy Double IPA, NY, 8.5%, 48° (Snifter - 13 oz.) \$4.5 / 9

EQUILIBRIUM FLUCRUM, Hazy Double IPA, NY, 8.0%, 48° (Snifter - 13 oz.) 4.5 / 9

MALT

TRAUNSTEIN ALTBAIRISCH DUNKEL, Dunkel, GER, 5.5%, 48°, Side-Pull (Seidel-16 oz.) \$3 / 8

ROAST

BURLEY OAK SHAMROCK SHAKE, Imp. Sweet Stout, MD, 10.5%, 54° (Snifter - 13 oz.) \$3 / 6

FRUIT & SPICE

BLAUGIES SAISON D'EPEAUTRE, Saison, Belgium, 6.0% 48° (Tulip - 13 oz) \$3.5/7

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

TART & FUNKY

HUDSON VALLEY SOLEIL, Sour IPA, NY, 6.0%, 42° (Tulip - 13 oz.) \$3.5 / 7

CANS

CRISP

Schilling Landbier, Pale Lager, NH, 4.2% (16 oz.) \$9

Lawson's Knockout Blond, American Blond Ale, Vermont, 5.0% (16 oz.) \$9

Suarez Family Qualify Pils, German Pilsner, New York, 5.0% (16 oz.) \$10

Folksbier Old Bavarian Lager, Helles Lager, New York, 5.0% (12 oz.) \$9

Hudson Valley Glissandro, Pilsner, NY, 5.0% (16 oz.) \$12

Oxbow Luppulo, Italian Pilsner, ME, 5.0% (16 oz.) \$9

OEC Coolship Lager, Pale Lager, CT, 5.2% (16 oz.) \$9

Folksbier Harbinger Of Spring, Maibock, New York, 6.0% (12 oz.) \$9

Ettal Heller Bock, Helles Bock, GER, 7.2% (16 oz.) \$10

HOP

Tired Hands HopHands, Hazy Pale Ale, Pennsylvania, 5.5% (16 oz.) \$12

Lawson's Little Sip, American IPA, Vermont, 6.2% (16 oz.) \$9

Fast Fashion Momo, Hazy IPA, Washington, 7.0% (16 oz.) \$13

Hop Butcher For The World I Want To Believe, Hazy Double IPA, IL, 7.5% (16 oz.) \$10

Hop Butcher For The World Presto Change-O, Hazy Double IPA, IL, 7.5% (16 oz.) \$10

Finback Eight Miles High, Hazy IPA, NY, 7.5% (16 oz.) \$10

The Alchemist Heady Topper, Double IPA, VT, 8.0% (16 oz.) \$10

Foam Built To Spill, Hazy Double IPA, ME, 8.0% (16 oz.) \$14

Grimm Afterimage, Hazy Double IPA, New York, 8.0% (16 oz.) \$12

Mountains Walking Cloud Curtain: The Bruce, Hazy Double IPA, MT, 8.0% (16 oz.) \$13

Threes SFY, Hazy Double IPA, New York, 8.3% (16 oz.) \$10

Foam Together Or Alone, Hazy Double IPA, VT, 8.5% (16 oz.) \$13

Equilibrium Savages & Savants (Electric Collab.), Hazy Double IPA, CA, 8.5% (16 oz.) \$14

Other Half Stacks On Stacks, Hazy Double IPA, New York, 8.5% (16 oz.) \$12

Finback Money's Spent, Hazy Double IPA, NY, 8.5% (16 oz.) \$12

Deciduous Triple Created Chaos, Hazy Triple IPA, New Hampshire, 10.0% (16 oz.) \$13

ROAST

Threes Indelible, Tmavý, New York, 4.4% (16 oz.) \$10

Off Color Coffee Dino S'mores, Imperial Stout, Illinois, 10.5% (16 oz.) \$14

Omnipollo Menelik, Imperial Stout, Sweden, 11.0% (16 oz.) \$15

Hubbard's Cave Coco Van, Imperial Stout, Illinois, 12.0% (16 oz.) \$18

Thin Man Get Up With It, Imperial Stout, New York, 14.1% (16 oz.) \$10

MALT

Middle Brow By Day Beer, English Mild, Illinois, 2.0% (12 oz.) \$8

FRUIT & SPICE

Oxbow Surfcasting, Grisette, Maine, 4.5% (12 oz.) \$7

Drowned Lands Gather House, Witbier, NY, 4.8% (16 oz.) \$10

Plank Hefeweizen, Hefeweizen, Germany, 5.2% (16 oz.) \$9

3 Floyds Gumballhead, American Wheat Ale, Indiana, 5.6% (12 oz.) \$7

Blackberry Farm Classic, Saison, Tennessee, 6.3% (12 oz.) \$8

TART & FUNKY

Black Project Cryptic, Mixed Fermentation Ale, CO, 4.1% (16 oz.) \$13

Deciduous Lollipop Forest: BBP&G, Fruited Sour Ale, NH, 6.0% (16 oz.) \$13

Hudson Valley Amorphia, Sour IPA, New York, 6.0% (16 oz.) \$15

Tripping Animals No-Bake Cranberry Cheesecake, Fruited Sour Ale, FLA, 6.0% (16 oz.) \$13

Evil Twin How Much Cheese is ...V-Day Edition, Fruited Sour Ale, NY, 6.0% (16 oz.) \$16

Black Project Foxhound, Mixed Fermentation Ale, CO, 6.2% (16 oz.) \$13

450 North XXL Slushy: Water Hydra, Fruited Sour Ale, IN, 6.5% (16 oz.) \$16

450 North Slushy XL: Hawaiian Juice, Fruited Sour Ale, IN, 6.9% (16 oz.) \$16

Evil Twin ET Stay Home V6: Royal Treatment, Fruited Sour Ale, NY, 7.0% (16 oz.) \$18

Drowned Lands Wandering Kill, Sour IPA, New York, 7.0% (16 oz.) \$12

Omnipollo Bianca: Dbl Peanut Butter Jelly, Fruited Sour Ale, SWE, 7.0% (16.9 oz.) \$25

Great Notion Big Papaya, Fruited Sour Ale, Oregon, 7.0% (16 oz.) \$14

Drekker CHONK: Mango & Marshmallow, Fruited Sour Ale, ND, 7.2% (16 oz.) \$13

Drekker Braaaaaaains: Blueberry, Plum & Cherry, Fruited Sour Ale, ND, 7.7% (16 oz.) \$13

Hudson Valley Inflorescence, Sour Double IPA, NY, 8.0% (16 oz.) \$15

Hudson Valley Capsule VI, Sour Double IPA, New York, 8.0% (16 oz.) \$14

Hudson Valley Graven Image, Sour Double IPA, New York, 8.0% (16 oz.) \$15

Drekker Slang Du Jour: Mango & Apricot Cobbler, Fruited Sour Ale, ND, 8.1% (16 oz.) \$13

STANDARD BOTTLES

Samuel Smith Oatmeal Stout, Oatmeal Stout, England, 5.0% (12 oz.) \$8

Rothaus Tannen Zäpfle, Pilsner, Germany, 5.1% (11.2 oz.) \$8

Blaugies La Vermontoise, Saison, Belgium, 6.0% (12.7 oz.) \$16

Schlenkerla Urbock, Rauchbier, Germany, 6.5% (16.9 oz.) \$10

Saison Dupont, Saison, Belgium, 6.5% (12.7 oz.) \$12

Ayinger Celebrator, Doppelbock, Germany 6.7% (11.2 oz.) \$ 9

Orval, Mixed Fermentation Ale, Belgium, 6.9% (11.2 oz.) \$12

Westmalle Trappist Tripel, Tripel, Belgium, 9.5% (11.2 oz.) \$12

Bell's Hopslam, Double IPA, Michigan, 10.0% (12 oz.) \$9

Rochefort Trappist 10°, Abt/ Grand Cru, Belgium, 11.3% (11.2 oz.) \$16

NON-ALCOHOLIC

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

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 Memory Palace, Imperial Stout, New York, 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

Fantôme Vertignasse, Saison, Belgium, 4.5% (25.4 oz) \$30

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

TART & FUNKY

3 Fontein Cuvée Armand & Gaston 2018, Gueuze Lambic, Belgium, 5.5% (1.5 L) \$110

3 Fontein 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

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

De Dolle Oerbier Special Reserva 2015, Flanders Red Ale, Belgium, 13% (11.2 oz.) \$20

GRAND DELANCEY CIDER

Brooklyn Cider House Kinda Dry, Dry Cider, New York, 6.9% (12 oz.) \$9

Sanford Orchard Straw & Oak, English Cider, 5.8% (16.9 oz.) \$13

Bordelet Poiré Authentique, Pear Cider, France, 4.0% (25.4 oz.) \$30

GRAND DELANCEY COCKTAILS

FROZEN COCKTAILS

Piña Colada / Rum Blend, Pineapple, Coconut, Lime \$12

Pomegranate Margarita / Tequila, Blood Orange liquor, Pomegranate & Lime \$12

STANDARD COCKTAILS

Williamsburg Bridge Manhattan / Rye Whiskey, St. Agrestis, Italicus, Chai Bitters \$12

Jamacian Noir / Blended Rum, DCF Concerto, Manzanilla, Cold Brew \$12

Vulcan Di Paloma / Mixed Pepper & Chamomile Tequila, Pamplemousse, Grapefruit \$12

Sally Ride / Gin, Luxardo, Creme De Violette, Lemon,, House Schezuan Bitters \$14

WINE

PEOPLES WINE / BY THE GLASS OR BOTTLE

SPARKLING / Porta Del Vento, Voria, Catarratto, Sicily, Italy 2019 \$15 / \$45

WHITE / Pierre Olivier-Bonhomme L'Ormeau des Deux Croix, Loire, 2019 \$13 / \$52

ORANGE / Finca Casa Balaguer, El Carro de la Mata, Moscatel, Alicante, Spain 2019 \$17 / \$51

ROSÉ / Fabbrica di San Martino, Rosapina, Tuscany, 2018 \$11 / \$42

RED / Maurer Crazy Lud, Subotica, Serbia 2019 \$14 / \$64

N/A DRINKS + CAFE GRUMPY COLD BREW

Mexican Coke, Cane Sugar Cola \$5 / **Brooklyn Crafted Calamansi-Ade (10 oz)** \$4

Moshi Sparkling Yuzo-White Peach Soda (12 oz) \$4 / **Cafe Grumpy Cold Brew Coffee (10 oz)** \$4

Diet Coca-Cola \$4 / **Ginger Ale, Q Brands** \$3 / **Ginger Beer, Q Brands** \$3 / **Club Soda, Q Brands** \$3