

THE GRAND DELANCEY

STARTERS



CHIPS & SALSA From Tortilleria Nixtamal / 5

ASSORTED PICKLES From Pickle Guys / 6

STRACCIATELLA CHEESE With Warm Focaccia / 12

ARUGULA SALAD Tomatoes, Garden Herbs & Lemon / 13

CREAMY CRAB DIP Served Hot With Nixtamal Tortilla Chips / 16

FRIED PLANTAINS Adobo Seasoning,
Served With Que Chevere Sauce & Habanero Hot Sauce / 10

PASTELILLO Dough Stuffed With Ground Beef or Cheese / 1 For 4 / 3 For 10

PAPAS FRITAS French fries seasoned with authentic Puerto Rican spices and served with dipping sauces. / 10

PUERTO RICAN WINGS Fried & Tossed In A Spice Mix,
Served With Que Chevere Sauce / 10

SLICE JOINT PIZZA



SPICY PEPPERONI SQUARE SLICE / 5

CHEESE PIZZA FOR ONE / 10

TOMATO PIE 20" Tomato, Oregano, Garlic / 22

CHEESE PIZZA 20" Tomato & Cheese / 24

WHITE PIZZA 20" Garlic, Mozzarella, Ricotta, Cream / 28

SQUARE CHEESE Detroit Style With Tomato & Cheese Blend / 24

SQUARE SPICY PEPPERONI Detroit Style With Tomato,
Cheese, Pepperoni & Calabrian Sausage / 29

BOARDS



CHARCUTERIE BOARD

Schaller & Weber Smoked Charcuterie,
Served With Pickles & Fig Cake / 13

BUTCHER'S SNACK BOARD

A String Of Grilled Cocktail Weiners, Grilled Polish Kielbasa Slices
& Hot Leberkase Topped With Sweet Mustard And Butterkase,
Served With Dipping Sauces & Pickle / 18

SANDWICHES

Served With Hot & Spicy Chips From Southeast Asian Market



TOMATO

Handmade Stracciatella, Basil, Served On Focaccia / 12

SCHALLER & WEBER SMOKED TURKEY

Emmentaler Cheese, Sweet & Spicy Mustard,
Served On Grilled Pretzel Bread / 13

WILD SHRIMP SALAD

From Essex Pearl, Served On Slice Joint Focaccia / 14

ITALIAN COMBO

Ends Meats Charcuterie, Fresh Stracciatella,
Onion, Roasted Peppers / 14

ENDS MEAT ROAST BEEF

Broccoli Rabe, Calabrian Sausage & Provolone / 15

BIGGER PLATES



CLASSIC BRATWURST Served On Pretzel Roll With Sauerkraut &
Dusseldorf Style Mustard / 9

CURRYWURST Grilled Knackwurst Sliced & Dressed In Curry Ketchup,
Topped With Curry Powder, Pretzel Roll / 9

JUMBO PRETZEL Served Warm With Schaller & Weber
avarian Style Mustard / 10

ASADO DE POLLO BOWL Rotisserie Chicken Smothered In Sofrito,
Served On A Bed Of Arroz Con Gandules With Potato Salad / 15

PERNIL BOWL Slow-Roasted Pork Shoulder,
Served On A Bed Of Arroz Con Gandules With Potato Salad / 15

CHICHARRON DE POLLO BOWL Boneless Chicken Fried With Puerto
Rican Seasonings, Served Alongside Que Chevere Sauce
& Habanero Hot Sauce / 15

SWEETS



NOONA'S NON-DAIRY "ICE CREAM" / 11 **RICE KRISPIE BLOCK** / 6

BROWNIE / 6 **VESELKA APPLE CRUMBLE** / 6

THE GRAND DELANCEY CARRYOUT

**THE GRAND DELANCEY OFFERS A HUGE
SELECTION OF BEER, RESERVE BEER, WINE,
CIDER & COCKTAILS FOR YOU TO TAKE HOME.
ASK THE HOST FOR A CARRYOUT MENU TO
PLACE YOUR ORDER FOR PICKUP.**

GRAND DELANCEY DRAFT BEER

CRISP
Folksbier Old Bavarian Lager, Helles Lager, New York, 5.3% (16 oz) \$7
Suarez Family Rapport, Kölsch, New York, 4.8% (16 oz) \$8

HOP
Bell's Two Hearted Ale, American IPA, Michigan, 7.1% (16 oz) \$7
Triple Crossing Last Broadcast, Hazy Double IPA, Virginia, 8.0% (12 oz) \$9

ROAST
Cigar City Marshal Zhukov's, Imperial Stout, Florida, 11.8% (12 oz) \$10

FRUIT & SPICE
De la Senne Taras Boulba, Belgian Blond Ale, Belgium, 4.5% (12 oz) \$9
Plank Dunkler Weizenbock, Weizenbock, Germany, 7.8% (16 oz) \$9

TART & FUNKY
Wunderkammer Folk Costume 3, Foeder-Aged Mixed Fermentation Ale, VT, 5.5% (12 oz) \$10
Hudson Valley Soleil, Sour IPA with Pineapple, New York, 6.0% (12 oz) \$9

CIDER
Shacksbury Dry-Hopped Arlo, Hopped Basque Cider, Vermont, 6.0% (16 oz) \$8

CANS

CRISP
Freigeist Ottekolong, Kölsch, Germany, 5.0% (16 oz) \$7.5
Lawson's Scrag Mountain, Czech Pilsner, Vermont, 4.8% (16 oz) \$7
OEC Coolship Lager, Pale Lager, Connecticut, 5.2% (16 oz) \$7.5
Schlenkerla Helles, Helles Lager, Germany, 4.3% (16 oz) \$8
Threes Vliet, Pilsner, New York, 5.2% (16 oz) \$7.5
Folksbier Pils, Pilsner, New York, 5.3% (12 oz) \$7

HOP
Lawson's Space in Between, American Pale Ale with Passionfruit, Vermont, 5.0% (16 oz) \$8
Lawson's Super Session #4: Centennial, Session IPA, Vermont, 4.8% (16 oz) \$7
Other Half DDH Baby Diamonds, Session IPA, New York, 5.5% (16 oz) \$9
The Alchemist Focal Banger, American IPA, Vermont, 7.0% (Can - 16 oz) \$10
Foam Beer Horizon Lines, Hazy Triple IPA with Peach & Tangerine, VT, 11.0% (16 oz) \$11
Foam Beer Experimental Jet Set, Hazy Double IPA, Vermont, 9.2% (16 oz) \$10
Other Half DDH Green City, Hazy IPA, New York, 7.0% (16 oz) \$9
Frost Shush, Hazy IPA, Vermont, 6.0% (16 oz) \$9
Grimm Magnetic Tape, Hazy IPA, New York, 6.4% (16 oz) \$8.5
Short Throw & Bottle Logic Dripping with Class, Hazy Triple IPA, CT & CA, 10.0% (16 oz) \$9
Foam Beer The Nameless, Hazy IPA, Vermont, 7.0% (16 oz) \$10
Deciduous Spangle, Hazy IPA, New Hampshire, 6.5% (16 oz) \$9
The Alchemist Heady Topper, Double IPA, Vermont, 8.0% (16 oz) \$10
Deciduous Sky Party, Hazy Double IPA, New Hampshire, 7.8% (16 oz) \$10
Frost Lush, Hazy Double IPA, Vermont, 8.0% (16 oz) \$9
Equilibrium Energy Equals, Hazy Double IPA, New York, 8.0% (16 oz) \$10

ROAST
Carton Carton of Milk, Sweet Stout, New Jersey, 4.0% (16 oz) \$7
Aslin Cocoa Mostra, Imperial Stout with Cocoa, Coffee & Coconut, VA, 16.5% (16 oz) \$13
Aslin Padrino, Imperial Stout with Coffee, Vanilla & Lemon, Virginia, 15.0% (16 oz) \$13

FRUIT & SPICE
Oxbow Surfcasting, Grisette with Lime, Maine, 4.5% (12 oz) \$7
Aslin No Backsies, Hefeweizen, Virginia, 5.5% (16 oz) \$7

TART & FUNKY
Finback Zero Point, Gose with Coconut, New York, 6.0% (16 oz) \$8.5
Finback Mind Reading, Fruited Sour Ale, New York, 6.0% (16 oz) \$9
Evil Twin Stay Home V. 6, Fruited Sour Ale, Peach, Papaya & Pineapple, NY, 5.5% (16 oz.) \$11
Deciduous Flash, Fruited Sour Ale, New Hampshire, 4.2% (16 oz) \$9
Grimm Rainbow Dome, Fruited Sour Ale, New York, 5.0% (16 oz) \$10

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) \$7
Sierra Nevada Pale Ale, American Pale Ale, California, 5.6% (12 oz) \$6
Anechts Doppelbock, Doppelbock, Germany, 7.1% (16.9 oz) \$8
Timothy Taylor Landlord, Best Bitter, England, 4.3% (16.9 oz) \$9
Samuel Smith Oatmeal Stout, Oatmeal Stout, England, 5.0% (12 oz) \$7
Aecht Schlenkerla Urbock, Rauchbier, Germany, 6.5% (16.9 oz) \$9
Dupont Saison Dupont, Saison, Belgium, 6.5% (12.7 oz) \$9
Achel 8° Blond, Belgian Strong Blond Ale, Belgium, 8.0% (11.2 oz) \$9
Schneider Aventinus, Weizenbock, Germany, 8.2% (16.9 oz) \$9
Rocheft Trappist 10°, Abt/ Grand Cru, Belgium, 11.3% (11.2 oz) \$12

RESERVE BOTTLES

Westbrook Mexican Cake, Imperial Stout, South Carolina, 10.5% (12.7 oz) \$21
Prairie Christmas Bomb! 2018, Imperial Stout with Christmas Spices, OK, 13.0% (12 oz) \$19
Perennial & Fremont Unicorn Tears, Bourbon BA Imp Stout w Cherries, MO & WA, 12.9% (25.4 oz) \$53
De Struise T.W.O. Rsv 2017, Rum BA Belgian Strong Pale Ale, BE, 9.0% (25.4 oz) \$53
Tired Hands Sticky Drippy Crystals, Oak BA Mixed Fermentation Ale, PA, 4.8% (25.4 oz) \$33
De Ranke Cuvée De Ranke 2017, Oak Barrel-Aged Mixed Fermentation Ale, BE, 7.0% (25.4 oz) \$33
Allagash Coolship Pêche, Oak BA Wild Ale with Peaches, ME, 6.5% (12.7 oz) \$25
Jolly Pumpkin La Roja Grand Reserve, Oak BA Flanders Red Ale, MI, 7.0% (12.7 oz.) \$21
3 Fonteinen Oude Kriek 2018, Lambic with Cherries, Belgium, 6.4% (12.7 oz) \$23

GRAND DELANCEY CIDER

BOTTLES & CANS
Brooklyn Cider House Kinda Dry, Off Dry Cider, New York, 5.5% (12 oz) \$7
Shacksbury Arlo, Basque Cider, Vermont, 6.9% (16 oz) \$7
Oliver's Gold Rush #5, English Cider, England, 6.5% (11.2 oz) \$11
Sandford Orchard Straw & Oak, English Cider, England, 5.8% (16.9 oz) \$13
Bordelet Poiré Authentique, Pear Cider, France, 4.0% (25.4 oz) \$23
Sundström Sponti 2017, Spontaneously-Fermented Cider, New York, 8.5% (25.4 oz) \$23

GRAND DELANCEY COCKTAILS

FROZEN COCKTAILS
Watermelon Frosé / Rosé, Watermelon, Mint \$12
Piña Colada / Rum Blend, Pineapple, Coconut, Lime \$12

STANDARD COCKTAILS
Ecstasy Of Gold / Bourbon, Hopped Honey, Pineapple, Amaro, Lemon \$12
Southside of Anywhere / London Dry Gin, St. Germain, Mastiha, Lime, Mint \$12
True Hurricane / Blended Rum, Passionfruit, Pineapple, House Pomegranate, Lime \$12
Classic Manhattan / Bourbon, Sweet Vermouth, Housemade Chai Spice Bitters \$12
Piña Margarita / Pineapple-Infused Tequila, Blood Orange Liqueur, Lime, Salt \$12

PEOPLES WINE / BY THE GLASS & BY THE BOTTLE

SPARKLING / Porta Del Vento, Voria, Catarratto, Sicily, Italy 2019 \$15 / \$45
WHITE / Domaine Entras, Le Cèu, Field Blend, Gascogne, France 2016 \$13 / \$39
ORANGE / Finca Casa Balaguer, El Carro de la Mata, Moscatel, Alicante, Spain 2019 \$17 / \$51
ROSÉ / Domaine Majas, Syrah/Merlot, Languedoc, France 2019 \$12 / \$36
RED (CHILLED) / La Senda, Vindematrix, Mencia/Palomino, Bierzo, Spain 2019 / \$13 / \$39

SEA DRINKS + CAFE GRUMPY COLD BREW

Kimono Yuzu Sparkling Juice (8.45 oz) \$3
Brooklyn Crafted Calamansi-Ade (10 oz) \$3
Moshi Yuzu Sparkling Water (12 oz) \$3
Pilot Kombucha: Orange Ginger (16 oz) \$7
Cafe Grumpy Cold Brew Coffee (10 oz) \$4