

# We're Open

WEEKNIGHTS

5 PM - 2 AM

WEEKENDS

5 PM - 4 AM



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## DAILY HAPPY HOUR

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5 PM - 9 PM

### **\$5 SHOTS, BEER**

Well shots, select beers

### **\$7 DRINKS, WINE, BEER**

Well shots, craft beers, select wine

### **\$8 HOUSE COCKTAILS**

Flavored Margaritas, Daiquiris, Punches  
Sex on the beach

### **\$10 MARTINIS, FROZEN**

House Martinis, Select Frozen

### **TACO TUESDAY SPECIAL \$3\***

Choice : Ground beef, Shredded chicken, Vegetarian, Fish, Shrimp

\*this special is ONLY FOR TUESDAY nights\*



Bottle service  
ALL NIGHT



\$2 off All shots  
ALL NIGHT

YOU CAN WEAR YOUR OWN HARLEM NIGHTS T-SHIRT FOR \$25

# DRINK MENU

## HOT DRINKS SEASONAL

**HOT TODDY** **\$10**  
Ginger, lemon and Honey special Mix, choice of alcohol garnish with Mint and Lemon  
Well +\$2 | Call +\$4 | Premium +\$6 | Top +\$8

**HOT APPLE CIDER** **\$10**  
Well +\$2 | Call +\$4 | Premium +\$6 | Top +\$8

**HOT CHOCOLATE** **\$12**  
Premium +\$2 | Top +\$4  
Scotch ,Chocolate, Golden sprinkles, Cocoa, Marshmallows.

## HARD SELTZER

**Mamitas** **\$10** Real tequila hard seltzer  
PINNEAPPLE, MANGO, LIME, PALOMA

**HARD TEA** **\$ 5**  
ORIGINAL, HALF-HALF

## BEER

**LIONSHEAD PILSNER** DRAFT **\$6**  
**KROMBACHER PILSNER** **\$8**  
**LAGUNITAS IPA** **\$8**  
**OMEGANG WHEAT ALE** **\$8**  
**DOWNEAST CIDER** **\$8**  
**SMUTTYNOSE BROWN ALE** **\$8**

**NARRAGANSETT LAGER / TECATE** CANS **\$6**  
**AUSTIN EASTCIDERS : PINEAPPLE CIDER** **\$8**

**KALAMAZOO STOUT** BOTTLES **\$8**  
**BOLD ROCK HARD CIDER : APPLE** **\$8**  
**CORONA / HEINEKEN** **\$8**

## WINE

**PINOT GRIGIO** **\$10**  
**MOSCATO** **\$10**  
**PINOT NOIR** **\$10**  
**CABERNET SAUVIGNON** **\$10**  
**SPARKLING CHARDONNAY** **\$10**  
**ROSÉ** **\$10**  
**SPARKLING ROSÉ** **\$12**  
**RESERVE MALBEC** Mendoza, Arg. **\$13**  
**PROSECCO** Mini Bottle **\$14**

## NON ALCOHOLIC BEVARAGES

**SODA, JUICE, BOTTLED WATER** **\$4**  
**BITBURGER** Beer **\$8**  
**RED BULL** **\$6**

### BEER & SHOT SPECIAL

Lager & jameson shot \$12

## FROZEN

**PIÑA COLADA** **\$14**  
Rum blend with fresh pinneapple and coconut cream

**PATRONARITAS (MARGARITAS)** **\$15**  
Bulldog (Medalla 7oz) +\$5

**HENNY COLADA** **\$18**  
Cognac with fresh pinneapple, peach pure and coconut cream

## HOUSE COCKTAILS

**WELL DRINKS** **\$10**  
VODKA, GIN, RUM, TEQUILA, WHISKEY

**MARGARITAS, DAIQUIRIS** **\$12**  
Strawberry, Mango, Peach, Passion Fruit, Watermelon, Pineapple, coconut  
Call +\$2 | Premium +\$4 | Top +\$6

**MULES, SEX ON THE BEACH** **\$12**  
Call +\$2 | Premium +\$4 | Top +\$6

**MARTINIS** **\$12**  
Apple, Mandarin, Cucumber, French, Espresso, Lychee  
Call +\$2 | Premium +\$4 | Top +\$6

**WELL COCKTAILS\*** **\$12**  
Call +\$2 | Premium +\$4 | Top +\$6

**PUNCHES** **\$12**  
Call +\$2 | Premium +\$4 | Top +\$6

**MOJITOS** **\$14**  
Strawberry, Mango, Peach, Passion Fruit, Watermelon, Pineapple, coconut  
Call +\$2 | Premium +\$4 | Top +\$6

**NEGRONIS, BLUE HAWAIIAN, DRUNKEN SANGRIA** **\$14**  
Call +\$2 | Premium +\$4 | Top +\$6

**LONG ISLAND ICE TEA** **\$16**  
Call +\$2 | Premium +\$4 | Top +\$6

## SPECIALTY COCKTAILS

**Strivers Row** **\$16**  
Bombay Bramble gin, St. Germain, fresh lime, bitters

**Tropical Storm** **\$16**  
Absolut Vanilla, Bacardi Tropical, blue curaao, passion fruit, rosemary, lemon .

**SUMMER HEAT** **\$16**  
Altos tequila, peach liqueur, jalapeno, mango, lime, grapefruit, cayenne

**HARLEM TEA** **\$16**  
Martell VS cognac, Absolut Citron, peach puree, black tea

**SUNSHINE PUNCH** **\$16**  
Bacardi 4, amaretto, ginger, bitters, passionfruit puree, fruit juice mix

**HONEY IN HARLEM** **\$16**  
Old Camp Peach Pecan whiskey blend, honey thyme, ginger, lime

**Summer Nights** **\$16**  
Remy Martin VSOP, coconut liquor, coconut cream, Passion fruit

**LONESOME DOVE** **\$18**  
Vida Mezcal, St. Germain, pink grapefruit, fresh lime, smoked salt rim

**HARLEM BERRY** **\$18**  
Dusee VSOP, Hpnotiq, Black raspberry Liquor, berry mix, orgeat , lemon .

**\$2 Upcharge for**  
Ginger Beer, Red Bull and add-ons

\*special cocktail requests available, please ask your server or bartender about it, PRICE BASED ON SINGLE SELECTION \$2 dollars additional with every add on



# FOOD MENU

<b>HOUSE BURGERS</b> All served wit Tomatoes, dill pickles and lettuce served with french fries	
<b>Veggie Burger</b> Carrots, zuchini, peas, corn, spinach, bell peppers, broccoli, soybean patty.	\$16
<b>Ground Angus Beef Burger*</b>	\$18
<b>Chicken Sandwich</b> Breaded Chicken Breast Fille	\$18
<b>Fish Sandwich</b> Breaded Fish pattie	\$18
<b>Crab Burger</b> Breaded crabcake pattie	\$18
Add on: Relish   Cheddar +\$2  Onion +\$0, Caramelized or grilled+\$2   bacon +\$2   Guac +\$2   Mushrooms +\$2 Choice of sauce* Ranch, BBQ, Hot, Mayonaisse, Ketchup, Mustard, Blue Cheese, Honey Mustard	
<b>MEATBALL HERO</b>	\$16
Three 2oz Meatballs, hugged by a 6" butter toasted sub with warm marinara sauce under a blanket of melted provolone cheese and italian parsley	
<b>CHICKEN PARMESAN HERO</b>	\$16
Breaded Chicken Breast with italian herbs, surrounded by warm marinara sauceand hugged by a 6" butter toasted sub under a blanket of melted provolone cheese and italian parsley.	
<b>CHICKEN TENDERS</b>	\$16
4 chicken breast battered and breaded tenders served with choice of sauce and lettuce on the side	
<b>CHICKEN WINGS</b>	\$14
Half dozen breaded smoked jumbo party wings , choice of sauce* Plain   BBQ+\$2  Lemon Pepper+\$2   Sweet Chili +\$2  Garlic Parmesan +\$2Hot +\$2  Jerk BBQ+\$2   Teriyaki +\$2   Mango Hennessy +\$2	
*Blue cheese, ranch, BBQ, honey mustard	
<b>FISH &amp; CHIPS</b>	\$14
Battered fish fillet , served with seasoned home-made fries on a bed of lettuce and a side of tartar dipping sauce.	
<b>POP CORN SHRIMP</b>	\$12
Breaded shrimp , served with a side of tartar dipping sauce.	
<b>CHICKEN NUGGETS</b>	\$12
8 Chicken breast pattie fritters battered in corn flour and vegetable stock. Served with choice of sauce* Ranch, BBQ, Hot, Mayonaisse, Ketchup, Mustard, Blue Cheese, Honey Mustard	
<b>QUESADILLAS</b>	\$10
Blen cheese [Monetary jack + cheddar + mozzarella cheese] corn, black beans, jalapeños, mix bellpeppers, onion, topped with pico de gallo with a side of sour cream & salsa. Veggie +\$2   Beef +4   Chicken +\$4   Guac +\$2 Veggies: Mushrooms, Eggplant, Zuchini. Chicken: Shreded chicken thighs, parsley. Beef: Ground Beef, Oregano.	
<b>MOZARELLA STICKS or CHEESE RAVIOLI BITES</b>	\$12
5 Pieces Breaded with italian herbs and spices served with warm marinara sauce.	
<b>ONION RINGS</b>	\$10
Beer battered homestyle onion rings served with ranch and ketchup on the side.	
<b>FRIED PICKLES</b>	\$10
A Southern charm classic, these pickle slices are beer battered and served with a side of ranch dipping sauce.	
<b>MAC&amp;CHEESE BITES</b>	\$10
Battered Macaroni and cheese wedges served with ranch on the side	
<b>FRENCH FRIES OR SWEET POTATO FRIES</b>	\$7
Seasoned with herbs de Provence Cheddar +\$2   Bacon +\$2	
<b>EMPANADA - HOMEMADE (JUMBO PATTIES)</b>	\$5
Fried handmade Flour doug Pastries filled with Mozarella cheese and your selection of meat with a house made dipping pink sauce. Veggie +\$1   Beef +2  Chicken +\$2   Shrimp +\$3 Veggies: Mushrooms, Eggplant, Zuchini. Chicken: Shreded chicken thighs, parsley. Beef: Ground Beef, Oregano.	
<b>CORN DOG</b>	\$5
With mustard and ketchup	
<b>CHURROS</b>	\$7
2 cinnamon- and sugar-topped fried pastry dough sticks cut in half with a caramel center and a chocolate dipping sauce	
<b>S'MORES</b>	\$6
Chocolate, graham crackers, marshmallow	

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness\*\*





## BOTTLE LIST

\$50	House Wine
\$60	House Champagne
\$70	House Sparkling Rose
\$145	Moet Ice / Brut
\$155	Moet Rose Nectar
\$245	Premium 750 ml Bottle <small>Casamigos, Don Julio, Patron, 818 Reposado Hennessy VS, Remmy VSOP, Dusee</small>
\$265	Call 1L Bottle <small>Titos, Jameson, aviation, Teremana, avion, JW black label, Bacardi</small>
\$295	Premium Liter Bottle <small>Casamigos, Hennessy VS, 1800</small>
\$325	Top shelf 750ml Bottle <small>Casamigos Reposado, Don Julio reposado, Patron Reposado, Hennessy VSOP, Remmy VSOP.</small>
\$600	ACE OF SPADES Armand de Brignac Brut Gold Champagne