

APPETIZERS

soup of the day	10
black bean soup	10
small caesar salad	14
<i>add chicken \$4</i>	
mixed greens salad	13
<i>choice of creamy italian, red wine vinaigrette, gorgonzola</i>	
guacamole	16
<i>endive, corn tortilla chips</i>	
classic escargot	16
<i>herb butter, country bread</i>	
jumbo lump crab cake	19
<i>tartar sauce, coleslaw</i>	
steak tartare	(entrée 30) 19
<i>toast points, arugula</i>	
turkey chili	16
<i>with corn bread</i>	
buffalo wings	15
<i>blue cheese, celery</i>	

SANDWICHES AND SALADS

hamburger	19
<i>french fries (cheese and bacon \$1 each)</i>	
cajun chicken sandwich	17
<i>free range chicken, grilled onions, cajun mayonnaise, house-made garlic potato chips</i>	
caesar salad	20
<i>add chicken \$4</i>	
la scala salad	20
<i>iceberg lettuce, chickpeas, red peppers, diced salami, provolone</i>	
free range chicken salad*	22
<i>shaved broccoli, cauliflower, cabbage, carrots, miso dressing, peanuts</i>	

Located in a classic brownstone a few short blocks from the buzz of Times Square, Joe Allen opened his restaurant in the Spring of 1965. Within a few years, the restaurant evolved into a regular haunt for hungry locals, out-of-towners and “chorus kids with bad knees” seeking strong drinks, satisfying food and good company. Despite the passage of time, Joe Allen strives to retain the charm that drew people to it originally over fifty years ago.

ENTRÉES

new york strip steak <i>french fries, red wine reduction</i>	39
calf's liver <i>demi-glace, mashed potatoes, spinach (bacon and onion \$1 each)</i>	28
meatloaf <i>mashed potatoes, gravy, spinach</i>	22
grilled free-range chicken <i>mashed potatoes</i>	28
thai vegetarian stew* <i>zucchini, mushrooms, scallions, peanuts, coconut milk, tofu, brown rice</i>	20
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pan-roasted salmon <i>cranberry-sweet & sour sauce, fried brussels sprouts</i>	32
beer-braised short rib <i>roasted baby carrots, mashed potatoes</i>	32
shrimp & grits <i>cajun sausage, lobster consomme, fried egg, scallions</i>	31
penne à la vodka <i>peas, ham, spicy vodka sauce</i>	25

SERVED BEFORE 3PM AND AFTER 8PM

brisket sandwich <i>sautéed onion, swiss, horseradish mustard, au jus, coleslaw, garlic potato chips</i>	18
tostada <i>chorizo, cheddar, kidney beans, fried egg, pico de gallo</i>	17
omelette <i>asparagus, cheddar, home fries, arugula, english muffin</i>	18
smoked salmon & scrambled eggs <i>arugula, english muffin</i>	19

SIDE

one 10 /two 16 /three 21
french fries
sautéed spinach
mashed potatoes
roasted brussels sprouts

DESSERT

hot fudge pudding cake*	13
banana cream pie	12
warm apple crumb pie	12
cherry pecan pie*	12
fresh fruit	12
ice cream	9

1 check & 3 credit cards per table only

A 20% Service charge is applied to parties of 5 or more

* - contains nuts

WINE

h o u s e	¼ liter	½ liter	full
white: pinot grigio <i>roca bianca, italy; 2016</i>	13	22	42
red: primitivo <i>le sciare, italy; 2015</i>	13	22	42
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s p a r k l i n g		glass	btl
prosecco <i>trecase, italy; n.v.</i>		12	46
brut champagne <i>laurent-perrier, france, n.v.</i>		(half: 39)	83
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w h i t e	¼ liter		btl
sauvignon blanc <i>mount riley, new zealand, 2017</i>	14		41
etna bianco <i>erse, italy; 2015</i>			42
riesling <i>dr. burklin-wolf, germany; 2016</i>	15		44
chardonnay <i>starmont, california, 2015</i>	15		44
albariño <i>morgadio, spain, 2017</i>			44
sancerre <i>domaine patrice moreux, france, 2017</i>	16		47
chardonnay <i>henri delagrangé, france, 2015</i>			68
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r o s é	¼ liter		btl
grenache, cabernet sauvignon, syrah <i>domaine de montrose, france, 2017</i>	15		44
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r e d	¼ liter		btl
pinot noir <i>nicolas idiart, france, 2017</i>	14		41
malbec reserva <i>finca abril, argentina, 2013</i>	15		44
cabernet sauvignon <i>ramsay 'north coast', california, 2015</i>	15		44
montepulciano d'abruzzo <i>tibero, italy; 2015</i>			43
rhône blend <i>eaten by bears, new york, 2016</i>			45
sangiovese <i>il ruspo, italy; 2016</i>	15		45
cotes du rhône <i>paul jaboulet aine, france, 2015</i>			46
bordeaux <i>chateau d'archambeau, france, 2015</i>	16		47
zinfandel <i>seghesio, california, 2015</i>		(half: 26)	48
merlot/caberbet franc <i>chateau beasejour, 2015</i>		(half: 32)	
pinot noir <i>evesham wood, oregon, 2016</i>			61
châteauneuf-du-pape <i>domaine roger perrin, france, 2016</i>			78

BEER

DRAFT		9
krombacher (pilsner)	bell's two hearted (ipa)	
brooklyn (lager)	guinness (stout)	
ommegang witte (wheat)	212 flatiron (pale ale)	
fat tire (amber ale)	victory hopdevil (nitro ipa)	
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BOTTLE		
l a g e r		
einbecker pilsner non-alcoholic		7
heineken		8
amstel light		8
negra modelo		8
pacifico		8
pilsner urquell		8
a l e		
bronx brewery pale (12 oz. can)		9
ballast point sculpin ipa		9
bell's amber		9
brooklyn sorachi ace		9
paulaner hefewiezen		9
boulevard tank 7 saison		10
ithaca apricot wheat		10
ommegang abbey dubbel		10
sam smith nut brown		12
sam smith oatmeal stout		12
duvel		13
f r u i t / l a m b i c		
bad seed dry cider		9
austin easteider dry cider		9
lindemans kriek lambic		12