

## 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>	
buffalo wings	15
<i>blue cheese, celery</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>	

## 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>collard greens, apple, walnuts, grapes, buttermilk dressing</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
<i>meatloaf mashed potatoes, gravy, spinach</i>	22
<i>grilled free-range chicken mashed potatoes</i>	28
thai vegetarian stew* <i>zucchini, mushrooms, scallions, peanuts, coconut milk, tofu, brown rice</i>	20
pan-roasted salmon* <i>vegetable couscous, romesco sauce</i>	32
roasted pork chop <i>roasted potatoes, marsala-fig sauce</i>	28
shrimp and grits <i>cajun andouille sausage, lobster consommé, scallions, okra</i>	30
house-made trompetti <i>mushroom, asparagus, tomato, parmesan</i>	23

### SERVED BEFORE 3PM AND AFTER 8PM

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

### SIDE

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

### DESSERT

hot fudge pudding cake*	13
banana cream pie	12
warm apple crumb pie	12
cranberry 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
<b>white: pinot grigio</b> <i>ai galli, italy; 2017</i>	13	22	42
<b>red: primitivo</b> <i>le sciare, italy; 2017</i>	13	22	42
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<b>s p a r k l i n g</b>		glass	btl
<b>prosecco</b> <i>trecase, italy; n.v.</i>		12	46
<b>brut champagne</b> <i>laurent-perrier, france, n.v.</i>		(half: 39)	83
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<b>w h i t e</b>	¼ liter		btl
<b>sauvignon blanc</b> <i>mount riley, new zealand, 2018</i>	14		41
<b>etna bianco</b> <i>erse, italy; 2015</i>			42
<b>riesling</b> <i>dr. burklin-wolf, germany; 2017</i>	15		44
<b>chardonnay</b> <i>alondra, california, 2017</i>	15		44
<b>albariño</b> <i>morgadio, spain, 2017</i>			44
<b>sancerre</b> <i>domaine du pré semelé, france, 2017</i>	16		47
<b>chardonnay</b> <i>saint-aubin 1er cru, france, 2017</i>			68
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<b>r o s é</b>	¼ liter		btl
<b>grenache, cabernet sauvignon, syrah</b> <i>domaine de montrose, france, 2017</i>	15		44
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<b>r e d</b>	¼ liter		btl
<b>pinot noir</b> <i>fichet "tradition", france, 2017</i>	15		45
<b>malbec reserva</b> <i>finca abril, argentina, 2013</i>	15		44
<b>cabernet sauvignon</b> <i>ramsay 'north coast', california, 2016</i>	15		44
<b>montepulciano d'abruzzo</b> <i>tibero, italy; 2016</i>			43
<b>rhone blend</b> <i>eaten by bears, new york, 2016</i>			45
<b>sangiovese</b> <i>il ruspo, italy; 2016</i>	14		41
<b>cotes du rhone</b> <i>paul jaboulet aine, france, 2016</i>			46
<b>bordeaux</b> <i>chateau d'archambeau, france, 2015</i>	16		47
<b>zinfandel</b> <i>seghesio, california, 2016</i>		(half: 26)	48
<b>merlot/caberbet franc</b> <i>chateaux beasejour, 2015</i>		(half: 32)	
<b>pinot noir</b> <i>evesham wood, oregon, 2016</i>			61
<b>châteauneuf-du-pape</b> <i>domaine roger perrin, france, 2016</i>			78

**BEER**

<b>DRAFT</b>		9
<b>krombacher (pilsner)</b>	<b>bell's two hearted (ipa)</b>	
<b>brooklyn (lager)</b>	<b>guinness (stout)</b>	
<b>ommegang witte (wheat)</b>	<b>212 flatiron (pale ale)</b>	
<b>fat tire (amber ale)</b>	<b>victory hop devil (ipa)</b>	
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<b>BOTTLE</b>		
<b>l a g e r</b>		
<b>einbecker pilsner non-alcoholic</b>		7
<b>heineken</b>		8
<b>amstel light</b>		8
<b>negra modelo</b>		8
<b>pacifico</b>		8
<b>pilsner urquell</b>		8
<b>a l e</b>		
<b>barrier 'money' ipa (16 oz. can)</b>		10
<b>ballast point sculpin ipa</b>		9
<b>bell's amber</b>		9
<b>brooklyn sorachi ace</b>		9
<b>paulaner hefewiezen</b>		9
<b>boulevard tank 7 saison</b>		10
<b>ithaca apricot wheat</b>		10
<b>ommegang abbey dubbel</b>		10
<b>LIC beer project 'coded tiles' pale (16 oz. can)</b>		10
<b>sam smith nut brown</b>		12
<b>sam smith oatmeal stout</b>		12
<b>duvel</b>		13
<b>f r u i t / l a m b i c</b>		
<b>bad seed dry cider</b>		9
<b>wölffer estate rose cider</b>		11
<b>lindemans kriek lambic</b>		12