

## APPETIZERS

soup of the day	10
sautéed mussels	18
<i>shallots, white wine, butter, grilled bread</i>	
buffalo wings	17
<i>blue cheese dressing, celery sticks</i>	
small caesar salad	15
<i>garlic croutons, parmesan (add grilled chicken \$5)</i>	
mixed greens salad	13
<i>tomato, cucumber, onion, radish, red wine vinaigrette</i>	
pan fried baby artichokes*	18
<i>mint-pistachio pesto, ricotta salata</i>	
steak tartare	22
<i>onion, capers, mustard, toast points</i>	

## SANDWICHES AND SALADS

hamburger	18
<i>french fries, lettuce, tomato, onion, pickle (cheese, bacon \$1 each)</i>	
turkey burger	18
<i>cajun mayonnaise, avocado, bib lettuce, alfalfa sprouts, garlic potato chips</i>	
caesar salad	20
<i>garlic croutons, parmesan (add grilled chicken \$5)</i>	
grilled shrimp cobb salad	23
<i>bacon, hard-boiled egg, onion, avocado, tomatoes, greens, blue cheese</i>	
free-range chicken salad*	22
<i>wild rice, apple, pecans, celery, apricots, red wine vinaigrette</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.

## MAINS

steak frites	10oz new york strip steak, french fries, red wine reduction	35
calf's liver	demi-glace, mashed potatoes, sautéed spinach (bacon, grilled onion \$1 each)	28
meatloaf	gravy, mashed potatoes, sautéed spinach	25
grilled free-range chicken	mashed potatoes	28
pan-roasted branzino	shaved fennel, cara cara orange, arugula	32
pan-roasted sea scallops	quinoa, black beans, celery, beurre blanc	30
spicy vegetarian stew*	coconut milk, tofu, brown rice, peanuts	23

### SERVED BEFORE 3PM AND AFTER 8PM

smoked salmon & scrambled eggs	arugula, english muffin	19
tostada	chorizo, cheddar, kidney beans, fried eggs, pico de gallo	18
broccoli & cheddar omelette	home fries, arugula, english muffin	18

## SIDES

<i>\$8 each</i>
grilled asparagus
sautéed spinach
french fries
mashed potatoes

## DESSERT

hot fudge pudding cake*	13
banana cream pie	12
lemon cheesecake	12
<i>strawberry sauce</i>	
warm apple crumb pie	12
fresh fruit	12
<i>pineapple, strawberries, red grapes, melon</i>	
ice cream	9
<i>vanilla, chocolate, strawberry, coffee</i>	

1 check & 3 credit cards per table only

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

\* - contains nuts

**WINE**

	¼ liter	½ liter	full
<b>h o u s e</b>			
<b>white: pinot grigio</b> <i>ai galli, italy, 2018</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>tre case, 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>albariño</b> <i>morgadio, spain, 2018</i>	14		41
<b>riesling</b> <i>weingut spreitzer, germany, 2015</i>	15		44
<b>chardonnay</b> <i>matthew fritz, california, 2018</i>	15		44
<b>sauvignon blanc (pouilly-fumé)</b> <i>domaine de la belair, france, 2018</i>	16		47
<b>chardonnay</b> <i>oceanio, california, 2017</i>			68
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<b>r o s é</b>	¼ liter		btl
<b>sangiovese/prugnolo gentile</b> <i>casanova della spinetta, italy, 2018</i>	15		44
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<b>r e d</b>	¼ liter		btl
<b>merlot/caberbet franc</b> <i>chateaux beasejour, france, (2015) 2016</i>		(half: btl)	32
<b>pinot noir/zinfandel</b> <i>'rock'n roll red', new york, 2017</i>	14		41
<b>montepulciano d'abruzzo</b> <i>annona 'modo antico', italy, 2018</i>			43
<b>malbec reserva</b> <i>finca abril, argentina, 2014</i>	15		44
<b>cabernet sauvignon</b> <i>ramsay 'north coast', california, 2017</i>	15		44
<b>pinot noir</b> <i>fichet 'tradition', france, 2018</i>	15		45
<b>cotes du rhone</b> <i>domaine de réméjeanne, france, 2015</i>			46
<b>bordeaux</b> <i>chateau d'archambeau, france, 2015</i>	16		47
<b>zinfandel</b> <i>seghesio, california, 2017</i>		(half: 26)	48
<b>pinot noir</b> <i>evesham wood, oregon, 2017</i>			61
<b>brunello di montalcino</b> <i>carillon, italy, 2012</i>			98

**BEER**

<b>DRAFT</b>		9
<b>krombacher (pilsner)</b>	<b>guinness (stout)</b>	
<b>brooklyn (lager)</b>	<b>dogfish head (wheat)</b>	
<b>fat tire (amber ale)</b>	<b>LIC coded tiles (pale ale)</b>	
<b>sloop juice bomb (ipa)</b>	<b>victory hopdevil (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>ballast point sculpin (ipa)</b>		9
<b>bell's (amber)</b>		9
<b>paulaner (hefeweizen)</b>		9
<b>barrier money (ipa, 16 oz. can)</b>		10
<b>boulevard tank 7 (farmhouse ale)</b>		10
<b>ithaca apricot (wheat)</b>		10
<b>lord hobo life (session ipa, 16 oz can)</b>		10
<b>sam smith nut (brown ale)</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 pêche (lambic)</b>		12