



KICKEN STARTERS

WOOD SMOKED WINGS \$ 12.00

pastrami rub, served with side of bleu cheese dip

SMOKED CHICKEN FLAUTAS (3 PCS.) \$ 10.00

topped with pico de gallo, guacamole

GRAZE COLD SIDES

S \$ 4 M \$ 8 L \$ 15

SOUTHERN SLAW

PICKLE CHIPS

GRAZE HOT SIDES

S \$ 5 M \$ 10 L \$ 18

TRUFFLE MAC N CHEEZE

beef bacon, truffle salt

MASHED POTATOES

bacon bits, bacon bits, sour cream, scallion

PIT SMOKED BEANS

smoked beans, anaheim chiles, beef bacon, sausage chunks

TRUFFLE FRIES

black truffle salt

SIGNATURE SANDWICHES

served with southern slaw, pickle chips and one hot side
(add guacamole + \$3.00)

PULLED BEEF \$ 19.00

PULLED CHICKEN \$ 17.00

NYC'S BEST PASTRAMI \$ 19.00

RODEO \$ 22.00

house cured pastrami, honey glazed corned beef,
slaw, country mustard, special dressing

BIG HORN CHEEZESTEAK \$ 22.00

16 hour brisket, frizzled onions, creamy queso, house bbq

SAUSAGE (BUN \$1.50)

SPICY CHIPOTLE \$ 6.00

SWEET ITALIAN \$ 6.00

GRAZE SMOKIN BURGERS

served with fries, pickle, slaw

BUENOS DIAZ \$ 19.00

sunny-side-up egg, beef bacon, frizzled onion

GRAZER \$ 18.00

pulled beef, slaw, pickle, house bbq

2ND AVENUE DELI \$ 21.00

house cured pastrami, spicy mustard, sauerkraut,
special dressing

GRAZE PLATTERS

bread, pickle, pickled red onion, 1 hot + 1 cold side

DINO SHORT RIB \$ 40.00

beef dino rib, cracked pepper rub, honey hickory glaze
(subject to availability)

1/2 SMOKED CHICKEN \$ 17.00

BBQ DUO \$ 24.00

(choose 2 items from beef, bird or sausage)

TRIFECTA \$ 32.00

(choose 3 items from beef, bird or sausage)

BEEF 1/4 LB.

16 HOUR BRISKET \$ 9.50

cooked low and slow. (choose: lean/ fatty)

PULLED BEEF \$ 9.00

hickory smoked, house bbq

BRISKET BURNT ENDS \$ 10.00

rubbed, glazed, double smoked

BEEF BELLY BACON \$ 9.00

cured beef belly, cherry wood smoked

HOUSE CURED PASTRAMI \$ 9.50

house cured, pastrami rub, oak wood smoked

HONEY GLAZED CORNED BEEF \$ 9.50

house pickled, brown sugar, cracked pepper

BIRD

HOUSE SMOKED TURKEY 1/4 LB \$ 7.50

apple brine, smokehouse bird rub, cherry wood smoked

SMOKEHOUSE CHICKEN 1/2 \$ 13.00

apple brine, smokehouse bird rub, maple wood smoked

PULLED CHICKEN 1/4 LB \$ 7.50

smokehouse bird rub, honey bbq

PARTY PLATTERS

CLASSIC JERKY PLATTER \$ 90.00

choice of 6 meats approx 1.5 lbs

BOLD JERKY PLATTER \$ 140.00

choice of 8 meats approx 2.5 lbs

SMOKED MEAT PLATTER \$ 135.00

16 hour brisket, house cured pastrami, smoked short rib,
beef belly bacon, smoked turkey 3.5 lbs of bbq bliss

WHOLE MUSCLE JERKY

Grade A prime, dry aged, hand trimmed briskets, sliced, marinated
and slow dried into tender strips of bold, beefy awesomeness

\$ 16.00 PER 1/4 LB

TERIYAKI

mirin, ginger, pineapple, garlic

CHICAGO STEAKHOUSE

worcestershire, garlic, hickory bbq sauce

THREE PEPPER CRUSTED

butcher ground black pepper, cayenne, balsamic, brown sugar

CHIPOTLE AND HONEY

smoked jalapeno, apple cider vinegar, brown sugar

CHERRY COLA

marinated in cherry cola, bing cherry, molasses

SRIRACHA CILLI LIME

ancho and pasilla chilies, lime zest, garlic

BURBON BBQ

jack daniels whiskey, honey, molasses

SHOCK TOP BELGIUM ALE

shock top ale, orange zest, ginger

SAUSAGE STICKS N STRIPS

select cuts of hand ground prime beef, seasoned, cured and
gently dried into magical bites of intense beefy flavor's

\$ 16.00 PER 1/4 LB

JALAPENO

fresh jalapeno, chipotle pepper, pineapple

VEAL PEPPERONI

anise, corriander, garlic, cayenne

LAMB MERGUEZ

fennel, cilantro, fresh garlic

SMOKED PASTRAMI STRIP

cracked black pepper, brown sugar, juniper berry

CRAFT BEER AND BACON

craft stout beer, hickory smoked salt

CHARCUTERIE

select cuts of hand trimmed beef, salt cured, dried aged and
crafted into distinctly unique delicacies

\$ 18.00 PER 1/4 LB

CHILI MAPLE BEEF BACON

smoked and cured beef navel, brown sugar, s chili spice rub

HONEY DIJON PASTRAMI

house smoked navel pastrami, juniper berry rub, honey, dijon

SPICY DRIED SALAMI

beef and veal salami, red pepper flake, brown sugar, dijon glaze



100 WEST 83 RD STREET
NEW YORK, NEW YORK 10024

212.580.6200



STARTERS

BUFFALO FINGERS & FRIES

white meat chicken, batter dipped, avocado ranch

CHUNKY GUACAMOLE

served with tortilla chips

5 ALARM CHILI

seasoned ground beef, grilled onions, black beans, fire-roasted corn, roasted chilis, tortilla chips

WILD WINGS

choice of dipping sauce

VEGAN CAULIFLOWER POPPERS

crispy cauliflower, sweet chili, scallion, sesame seeds, ranch dip, lime wedge

CHILI & CREAMY QUESO FRIES

five alarm chili, creamy queso, diced onion

PHILLY STEAK EGGROLL

grilled steak, caramelized onion, peppers, creamy queso

PASTRAMI KING EGGROLL (2 pcs per order)

grilled pastrami, fried egg, caramelized onion, honey dijon



CHOICE OF DIPPING SAUCE:

- Honey BBQ • Sweet Chili • Bacon Chipotle
- House BBQ • Spicy Zinger • Chipotle BBQ

ENSALADA

CRISPY SWEET POTATO

crisp romaine, roast pepper, cherry tomato, red onion, fire roasted corn, fresh avocado, balsamic

BUFFALO CHICKEN

(choose grilled, blackened vegan or crispy chicken)

crisp romaine, cherry tomato, red onion, tortilla strips, creamy ranch dressing, buffalo zinger drizzle

BBQ CHICKEN

(choose grilled, blackened vegan or crispy chicken)

crisp romaine, pico de gallo, caramelized onion, avocado ranch dressing, tortilla strips, bbq drizzle

CAESAR

crisp romaine, red onion, garlic croutons, caesar dressing

BAJA CHICKEN/STEAK

crisp romaine, pico de gallo, red onion, fire-roasted corn, jalapeños, black olives, crispy tortilla strips, fresh avocado, chili lime ranch

Blackened Vegan Chicken	\$14.95
Grilled Chicken	\$15.95
Asada Steak	\$18.95

UPGRADE YOUR SALAD

Grilled Chicken	\$5.00	Crispy Chicken	\$6.00
Asada Steak	\$7.00	Grilled Veggies	\$4.00
Guacamole	\$3.00	Tortilla Strips	\$2.00
Caramelized Onions	\$2.00	Crispy Sweet Potato	\$3.50
Blackened Vegan Chicken	\$4.00	Baby Chicken	\$6.00

HOUSE-MADE DRESSINGS

- Avocado Ranch • Bacon Chipotle • Low-Fat Balsamic • Caesar • Honey Dijon
- Chili Lime Ranch • Creamy Ranch • Sweet Chili • Thousand Island

SIDES

AMERICAN FRIES	\$4.95
SPICY FRIES	\$5.95
HOUSE-MADE ONION RINGS	\$6.95
MEXICAN RICE	\$3.95
BLACK BEANS	\$3.49

HOMEMADE SOUPS

CHUNKY CHICKEN NOODLE	\$6.95
SPLIT PEA	\$6.95
KANSAS CITY STEAK	\$6.95

FLAME-GRILLED BURGERS

All Burgers come with Fries and Cole Slaw

CLASSIC SINGLE	\$12.95
6 oz. steak burger, soft bun, crisp romaine, ripe tomato, red onion, pickle chips, special dressing	
TEXAS WRANGLER	\$15.95
6 oz. steak burger, soft bun, beef bacon, homemade onion rings, crisp romaine, ripe tomato, house bbq, creamy queso	
BRONX BOMBER	\$15.95
two 4 oz. steak burgers, soft roll, grilled salami, caramelized onion, crisp romaine, ripe tomato, honey dijon dressing	
MAGIC MUSHROOM	\$13.95
6 oz. steak burger, soft roll, sautéed mushrooms, caramelized onion, creamy queso	
BLACKENED CHICKEN BURGER	\$13.95
low-fat chicken burger, soft roll, crisp romaine, ripe tomato, red onion, pickle chips, special dressing	

UPGRADE YOUR BURGER

On a Wrap	\$1.50	On a Club	\$1.50
Jalapeno	\$1.00	Caramelized Onion	\$2.00
Creamy Queso	\$1.50	Double Burger	\$4.50
Beef Bacon	\$3.50	Guacamole	\$3.00
5 Alarm Chili	\$3.00	Onion Rings	\$3.00
House BBQ Sauce	\$1.00	Sautéed Mushroom	\$2.50
Fried Egg	\$3.00	Avocado Ranch	\$1.00



THE DOG HOUSE

HOT DOG	\$4.50
100% beef hot dog grilled to perfection w/ creamy queso 50¢ w/ grilled onions 75¢	
CHILI DOG	\$5.95
100% beef hot dog, 5 alarm chili	
TEXAS HOUND	\$7.50
100% beef hot dog, pulled beef, slaw, pickles, bbq sauce	
CONEY 'N' J	\$7.50
100% beef hot dog, grilled pastrami, caramelized onions, sauerkraut, thousand island dressing	
SAUSAGE, PEPPERS & ONIONS	\$8.50
sweet Italian sausage, caramelized onion, sautéed peppers, honey dijon	

CHICKEN PLATTERS

Includes Your Choice of 2 Sides - fries, rice, side salad, beans, grilled veggies, cole slaw, red quinoa

GRILLED CHICKEN	\$16.95
char-grilled white meat filets	
BABY CHICKEN	\$17.95
char-grilled baby chicken filets	
POPCORN CHICKEN	\$16.95
crispy bite-sized chicken nuggets	

KIDS MENU

Served with Fries	
JR. BURGER	\$9.95
2 HOT DOGS	\$8.95
POPPERS	\$9.95

SUBS & WRAPS

Whole Wheat Wrap or Original

STEAK

PHILLY STEAK	\$16.95
asada steak, caramelized onion, sautéed peppers, philly sauce, toasted hoagie	
GABBY'S FAVORITE	\$16.95
asada steak, caramelized onion, sautéed mushrooms, crisp romaine, ripe tomato, steak sauce, toasted hoagie	
CHOPPED BBQ BEEF	\$17.95
slow roasted brisket, caramelized onion, tangy bbq sauce, toasted hoagie	

CHICKEN

THE CEDARHURST	\$14.95
batter dipped chicken, beef bacon, caramelized onion, crisp romaine, ripe tomato, honey dijon dressing, toasted hoagie	
CAPTAIN CRUNCH	\$13.95
grilled chicken, house bbq, onion rings, tortilla strips, crisp romaine, ripe tomato, creamy ranch, toasted hoagie	
BUFFALO CRISP	\$11.95
crispy chicken cutlet, crisp romaine, ripe tomato, red onion, pickle chips, dressing, soft roll	
MAIN & MELBOURNE	\$14.95
batter dipped chicken, grilled salami, caramelized onion, crisp romaine, ripe tomato, creamy ranch, honey bbq, toasted hoagie	
TASTY CHICKEN WRAP	\$12.95
(grilled, blackened vegan or crispy chicken)	
crisp romaine, red onion, garlic croutons, caesar dressing, wrapped in a warm tortilla	

UPGRADE YOUR SANDWICH GAME

Avocado Ranch	75¢	Bacon Chipotle	75¢
BBQ Sauce	75¢	Zinger Sauce	75¢
Sweet Chili	75¢	Jalapeno	\$1.00
Ripe Tomato	\$1.50	Caramelized Onion	\$2.00
Onion Rings	\$2.00	Tortilla Strips	\$2.00
Guacamole	\$3.00	Beef Bacon	\$3.50
Crispy Sweet Potato	\$3.50	Grilled Veggies	\$4.00

LUNCH SPECIAL

Lunch special available from 11am - 3pm

Includes fries, rice or cole slaw and can of soda/water	
(2) HOT DOGS	\$9.95
CLASSIC BURGER	\$11.95
BLACKENED CHICKEN BURGER	\$11.95
BURRITO'S	\$11.95
choice of seasoned ground beef or grilled chicken	
BUFFALO FINGERS	\$11.95
WILD WINGS	\$8.95
NACHO GRANDE	\$10.95
CAESAR SALAD	\$10.95
BUFFALO CRISP	\$11.95
GRILLED CHICKEN WRAP	\$12.95

BEVERAGES

SODA CAN (ASSORTED FLAVORS)	\$2.50
BOTTLED WATER	\$2.00
SNAPPLE	\$2.50



CREATE YOUR



1 BUILD YOUR:

BURRITOS
Flour tortilla w/ black beans, yellow rice & pico de gallo

TACO
Soft corn tortilla w/ choice of protein, pickled red onions & pico de gallo

NACHOS
Choice of protein w/ toppings over tortilla chips

RICE OR QUINOA BOWL
Choice of protein, toppings, and sauce

2 CHOICE OF PROTEIN:

5 ALARM CHILI	\$12.99
seasoned ground beef, black beans, roasted chili peppers	
CARNE ASADA	\$14.99
grilled steak, marinated in fresh herbs and garlic	
CARNITAS	\$16.99
beef and duck confit, slow roasted for 18 hours	
CHOPPED BBQ BEEF	\$15.99
short rib slow roasted in house-made chipotle bbq marinade	
FAJITA GRILLED VEGETABLES	\$11.99
red onion, peppers, garlic, oregano	
GRILLED CHICKEN BREAST	\$13.99
marinated in mayan spices and citrus	
TACO SEASONED BEEF	\$12.99
ground beef, chipotles, cumino, garlic	
BLACKENED VEGAN CHICKEN	\$12.99
smoked paprika, garlic, thyme, sea salt	

3 TOP IT OFF:

BLACK OLIVES	
CARAMELIZED ONION	
CILANTRO	
FIRE ROASTED CORN	
FRESH JALAPENO	
GRILLED VEGGIES (+\$1.50)	
GUACAMOLE (+\$1.50)	
PICKLED RED ONION	
PICKLED CUCUMBER	
PICO DE GALLO	
ROAST RED PEPPER	
TORTILLA STRIPS	

4 FEELIN' SAUCY:

AVOCADO RANCH
BACON CHIPOTLE
CHIPOTLE BBQ
CREAMY QUESO
HONEY BBQ
HOUSE BBQ
SALSA FRESCA
SOUR CREAM
SWEET CHILI
TOMATILLO SALSA