SIPS & BITES
BROOKLYN

Spring 2015

SANDWICHES
gluten free bread or over greens $1

HEMLOCK HILL 12
Moroccan spiced lamb meatballs with pomegranate molasses, feta, tzatziki and cucumbers on baguette

TEATOWN 12
oven roasted chicken, artichoke hearts, baby spinach, Parmesan crunch and garlic-artichoke aioli on herbed focaccia round

TELEGRAPH 12
seared blackened salmon with green goddess, cucumbers, red onions and mixed greens on herb focaccia

EXCELSIOR 12
grilled marinated flank steak, caramelized onions, pickled carrots, cucumbers, cilantro, mint, and garlic chili-lime aioli on baguette

CLEARWATER 9
lemony tuna salad, pickled onions, potato chips and melted cheddar cheese, served open on baguette

PHILLIPSBURG MANOR 10
homemade boursin cheese with radish, peppers, cucumbers, beets and alfalfa sprouts on baguette

FAIRYLAND 9
sautéed sesame carrots, zucchini, mushrooms and spinach with Korean chili paste and a fried egg on m'semen

BREAKFAST SAMMIE 8
2 organic eggs, Pino's Prime Meats thick cut bacon, white cheddar with dressed arugula on Hot Bread Kitchen Bialy

TOAST #1 6
Ezekiel bread with Tofutti, sliced avocado, black sesame and homemade harissa

TOAST #2 6
spinach, pea and mint purée, fried egg, crispy shallots, sambal aioli

SALADS
add fried egg $2, chicken $3, organic local tempeh $4, salmon $5

BBQ CHICKEN SALAD 12
pulled chicken in our house BBQ sauce, served over romaine with corn, black beans, pepper jack cheese, cornbread croutons, scallions and green goddess dressing

FRENCH LENTIL SALAD 10
over mixed greens with shaved radishes, chickpeas, flax seeds, and Meyer lemon vinaigrette

CAESAR SALAD 8
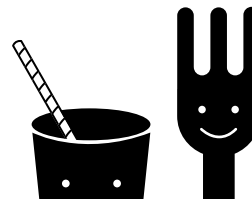grilled and baby kale with parmesan quinoa and homemade creamy lemon Caesar dressing

BOWLS
add fried egg $2, chicken $3, organic local tempeh $4, salmon $5

BUCKWHEAT 8
with beet hummus, grilled kale, roasted spiced carrots, roasted red onions, cucumbers, black sesame, herbed yogurt, cilantro mint pistachio pesto, harissa

MILLET 10
steamed collards, broccoli, sautéed corn and mushrooms, raw cucumber, radish, pickled onions with carrot ginger turmeric dressing and tahini

COMBINATIONS

HALF SANDWICH* & SALAD 11

HALF SANDWICH* & SOUP 11

SOUP & SALAD 11

*not available for all sandwiches

SIPS

Coffee	2	3
Espresso	2²⁵	2⁷⁵
Macchiato	2⁵⁰	3²⁵
Café Americano	2⁷⁵	3⁷⁵
Café Au Lait	3	4
Red Eye	3	4
Latté	3⁵⁰	4²⁵
Homemade Hot Chocolate		4
Grady's Cold Brew		3
Iced Black Tea		3
Fresh Squeezed Lemonade		4
Arnold Palmer		4
Mexican Coca-Cola,		
Big Red,		
Blenheim Ginger Ale		2⁵⁰
Diet Coke, Bottled Water		2

Add flavored syrup, soy milk, or extra shot +.75

BITES

Soup du Jour	6
Chili *served with proper toppings*	7
Scones	3
Homemade Pop Tarts *made with local, seasonal jams*	5
Big Cookie	4
Dirty Potato Chips	2

*Our baked goods and market specials change daily.
Call us for today's specials.*

Sips & Bites offers full-service and drop-off catering for any occasion.

For more information about our catering menus, pricing, as well as private chef dinners, visit our website at *sipsandbitesnyc.com* or email us at *info@sipsandbitesnyc.com*.

At **Sips & Bites**, we pride ourselves on the quality of our ingredients. All of our meats are hormone-free and are locally sourced and organic whenever possible. Our sauces and spreads are homemade, and we use fresh, seasonal vegetables in all of our sandwiches and salads.

The NYC Department of Health requires we tell you that eating undercooked eggs may increase your chance of food-borne illness.

All of our eggs are certified organic and are locally sourced.

Please alert us of any food allergies you may have.