

# BAM CAFÉ

Honey Spiced Nuts ( <i>V &amp; GF</i> )	5
Soup of the Day	10
Roasted Butternut Squash and Kale Salad ( <i>V &amp; GF</i> ) Cranberries, Candied Pecans, Maple Vinaigrette	12
Red Wine Braised Beef Short Rib Pan Seared Polenta Cake, Truffle Oil	16
Crispy Brussels Sprouts Lardons, Yuzu Soy Vinaigrette, Toasted Quinoa	14
<i>Fried Calamari</i> Chipotle Aioli	16
Preservation Plate Chef's Selection of Cured Meats, Cheeses & Pickles	18

## SANDWICHES

Served with Pickled Farm Vegetables & Herb Fries

<b>BAM Burger</b> Pat LaFrieda Beef Brisket Blend, Tumbleweed Cheddar, Katchkie Farm Tomato Jam Bacon & Onion Relish, Brioche Roll	18
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Thyme and Onion Roasted Chicken Panini <i>Braised Kale, Gruyere Cheese, Ciabatta</i>	16
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*V=Vegetarian, GF= Gluten Free*

## DESSERTS

Deep Chocolate Sabra Chocolate Fromage Blanc Mousse, Orange Candied Cherries, Chocolate Stick	10
Red Velvet Crunch Raspberry Coulis	

### WE PROUDLY SERVE:

Katchkie Farm, Kinderhook, New York  
Brooklyn Roasting Company Coffee, Brooklyn, New York

### ABOUT THE CHEF:

Tsering Nyima joined Great Performances as BAMcafé's executive chef in 2010. He mastered his cooking skills and knowledge under the guidance of Laurent Tourondel, Gary Robins, Kurt Gutenbrunn, er, and Tadeo Mikami and his culinary experience is grounded in French, Indian, New American, German, Austrian, Chinese, and Japanese cuisines.

# DRINKS

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## COCKTAILS

12

### Late Nights

Earl Grey-infused Vodka, Homemade Blackberry Syrup, Fresh Lemon Juice, Club Soda, Angostura Bitters

### Kentucky Mule

Bourbon, Ginger Puree, Fresh Lime Juice, Angostura Bitters

### The Pink Jalapeno

Tequila, Orange Liqueur, Pink Grapefruit, Jalapeno, Fresh Lime Juice

### Rock & Rye Old Fashioned

Rock & Rye, Amarena Cherry, Citrus Peel, Club Soda, Bitters

### Barrel- Aged Manhattan *limited availability*

Whiskey, Sweet Vermouth, Angostura Bitters, aged in-house in a wooden oak barrel

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## REFRESHERS non-alcoholic

6

Pineapple Peppermint Agua Fresca Pineapple Puree, Peppermint Tea, served on the rocks

### The Brooklyn Blackberry

Homemade Blackberry Syrup, Fresh Lemon Juice, Club Soda

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## DRAUGHT BEER

8

### Founders Dirty Bastard

Scotch Ale, Michigan, 8.5% ABV

### Schofferhöfer Grapefruit

Hefeweizen/Fruit Mix, Germany, 2.5% ABV

### Racer 5 India Pale Ale

IPA, California, 7.5% ABV

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## BOTTLED BEER

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Weihenstephaner Hefeweissbier  
Hefeweizen, Germany, 5.4% ABV

### Augustiner Bräu Maximator

Dopplebock, Germany, 7.5% ABV

### Brooklyn Lager

American Lager, Brooklyn, 5.2% ABV

### Stella Artois

European Lager, Belgium, 5.0% ABV

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## WHITE WINE

### Chardonnay | Crosby, California 2014

Full-bodied, ripe, and flavorful with a complex texture

Bottle: 38

### Pinot Grigio | Principato, Veneto 2014

Crisp, light and elegant, with delicate floral notes and a lush, tropical finish

Glass: 10 | Bottle: 39

### Sauvignon Blanc | Frenzy, Marlborough 2014

Zesty citrus aromas, with crisp, exotic dry notes of lychee and orange peel

Glass: 10 | Bottle: 38

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## SPARKLING WINE

New York Sparkling Wine Brotherhood  
Hudson Valley, NY

Robust aromas of crisp apple and pear

Glass: 10 | Bottle: 35

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## RED WINE

Malbec | Portillo, Mendoza 2015

Medium-bodied, with flavors and aromas of red currant, black cherries, cinnamon & clove

Glass: 10 | Bottle: 38

Cabernet Sauvignon | Mas la Chevalière,  
Vin de Pays d'Oc 2014

Moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedarwood

Glass: 10 | Bottle: 38

Pinot Noir | Old Parcel, Oregon 2014

Light-bodied, with subtle, bright hints of cherry and spice

Bottle: 45

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## COFFEE AND TEA

4

Brooklyn Roast

Harney and Sons Herbal Infusions