

# BAM CAFE

place your order at the bar

## Crispy Brussels 10.

chili, lime, ginger, cilantro (V, GF, no dressing V+)

## Korean Sloppy Joes 13.

kimchee, kewpie mayo, martins roll

## Asparagus and Goat Cheese Flatbread 12.

grilled red onion rings & thyme (V)

## Sweet Plantain Gordita 14.

seasonal greens & pepita salsa (V, GF)

## Lamb Kofta 14.

grilled pita, lemon hummus, & pickles

## Chicken Tinga Tostada 12.

romaine, pico de gallo, crema (GF)

## Southern Indian Chopped Salad 10.

cucumbers, radish, cherry tomatoes, farmers cheese, chili & lime (V, GF, no cheese V+)

## Soba Noodle Salad 15.

grilled shrimp, carrot, red pepper, edamame, & ponzu vinaigrette (No shrimp V+)

## Ronny Brook Pana Cotta 9.

macerated strawberries (GF)

## SPECIALTY COCKTAILS (S/D)

### BAM Collins 13. / 17.

Bombay Gin, Lemon, Maple Syrup, Club Soda

### ¡Qué Linda! 13. / 17.

Hibiscus, Lime, Simple, Tequila Arette

## SPIRITS 13. / 17.

Tito's Vodka (GF), Bacardi Rum

Bombay Sapphire Gin, Tequila Arette,  
Seagram's 7 Whiskey, Dewar's White Label

## PREMIUM SPIRITS 15. / 21.

Grey Goose Vodka, Hendrick's Gin,  
Bulleit Rye Whiskey

## BREWS 8.

Founder's All Day IPA, Brooklyn Lager

## WINE (G/B)

Reds

Montepulciano, Cora (Italy) 11. / 35.

Cabernet Sauvignon, Bacchus (CA) 12. / 40.

Whites

Pinot Grigio, Cora (Italy) 11. / 35.

Chardonnay, Trefethen Double T (CA) 12. / 40.

Brut Prosecco, Zardetto (Italy) 11. / 35.

Rose, Château Mourgues du Grès (FR) 12. / 40.

We support locally sourced and sustainable ingredients

Executive Chef, Saul Bolton

Managed by Great Performances Hospitality Group