

HAMILTON'S

BEER ~ WINE ~ FOOD

APPETIZERS

WARM HOMEMADE BUTTERMILK BISCUIT	5
Honey-almond butter or chive butter	
SIGMUND'S HOT PRETZEL, HOT MUSTARD (V)	7
Add chive butter or honey-almond butter	1
TOMATO FENNEL SOUP (GF, V)	8
SPICY CREAMY CHICKEN SOUP (GF)	9
SATUR FARMS ORGANIC SIMPLE SALAD (GF, V)	7
BRUSSELS SPROUTS (GF)	12
Butter, lemon, honey, & goat cheese	
CHEESE QUESADILLA	13
Pico de gallo, chipotle crema, pickled jalapeños + avocado 2, guacamole 2, chicken 5, shrimp 8	
CREAMY MACARONI AND CHEESE	12
Elbows in white cheddar cream, bread crumbs + bacon 2	
KALE SALAD (GF, V)	14
Pumpkin seeds, dried cranberries, maple vinaigrette + goat cheese 1, grilled chicken 6, shrimp 8, salmon 12	
CRISPY ARTICHOKE & ARUGULA SALAD (GF)	15
White beans, roasted tomatoes, parmesan +grilled chicken 6, shrimp 8, salmon 12	
PAN SEARED SALMON & COD CAKE (GF)	15
Chipotle aioli, arugula salad	
STEAMED MUSSELS (GF), GARLIC TOAST	half 12
Spicy tomato broth OR	full 19
White wine, garlic, butter & fresh tomato Add extra garlic toasts 2	

Sides

Garlic mashed potatoes	8
Creamy polenta	8
Roasted potato wedges	7
Sautéed Spinach	8
Sautéed Green Beans	8
Side chipotle aioli or herb aioli	1

MAINS

VEGETARIAN ORZO	18
Spinach, artichokes, roasted tomatoes, basil, pine nuts, olives, goat cheese +grilled chicken 6, shrimp 8, grilled salmon 12	
GRASS FED BEEF BURGER	18
Brioche bun, sautéed onions, with roasted potato wedges and salad + white cheddar 1, bacon 2, avocado 2, guac 2, fried egg 2, Chipotle aioli 1, sub GF bun 2.5	
HOUSE MADE VEGGIE BURGER (GF,V)	17
Brioche Bun (vegan bread available) Sautéed onions, wedges and salad +white cheddar 1, avocado 2, guac 2, fried egg 2, Chipotle aioli 1, sub GF bun 2.5	
DOUBLE BURGER DELUXE	29
Two grass fed patties, white cheddar, bacon, sautéed onions, chipotle aioli, with roasted potato wedges and salad (sub GF bun +2.5)	
REUBEN SANDWICH	22
House made corned beef, sauerkraut, Swiss, sauteed onions, thousand island, marble rye, with potato wedges and salad	
SALMON AND COD BURGER	17
House made salmon and cod cake, brioche bun, chipotle aioli, with potato wedges and salad	
SPICY GARLIC SHRIMP & GRITS (GF)	22
Sautéed kale, creamy polenta	
FREE RANGE CHICKEN (GF)	23
Parmesan polenta, baby spinach, au jus	
PAN SEARED SALMON	26
Garlic mashed potatoes, sautéed spinach, soy-mustard glaze	
GRASS FED SIRLOIN STEAK (GF)	33
Garlic mashed potatoes, sautéed green beans, chimichurri	

GF Gluten Free, V Vegan

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness

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Kid's Menu

Plain Macaroni with butter	small 7/large 11
Grilled Cheese with potato wedges white cheddar on sourdough	8
Grilled Chicken Sandwich with Cheese and potato wedges	9
Mini Grass Fed Burger on an english muffin, with potato wedges +cheddar cheese 1, bacon 2	10
Macaroni & Cheese add bacon 2	12

**FOR SAFETY'S SAKE,
CHILDREN MUST BE
SEATED AND SUPERVISED
AT ALL TIMES**

Please visit our sister restaurants:

Alchemy
56 Fifth Avenue
Brooklyn, NY 11217
718-636-4385

Hilltop Tavern
256 Prospect Park West
Brooklyn, NY 11218
718-788-7800

Weeknight Specials

MUSSELS MONDAYS

Fresh Steamed PEI Mussels

Spicy tomato broth OR
White wine, garlic, butter & fresh
tomato

with organic salad OR
roasted potato wedges,

AND a glass of pinot grigio
OR cabernet sauvignon

half 18/ full 26

TACO TUESDAYS

Homemade chips & guacamole 10

Tacos 7/taco
with cabbage slaw, chipotle crema
& guacamole
~ Black Bean & Queso Fresco
~ Pulled Chicken
~ Grilled Cod
~ Sautéed Shrimp

Drink Specials

Jalapeño Guava Margarita 12
El Diablo Cocktail 12
Bottle of Corona 6

HOURS

Brunch & Lunch:
Monday-Friday 11:30AM-5PM
Saturday & Sunday 10AM-5PM

Dinner:
Sunday-Thursday 5PM-10PM
Friday & Saturday 5PM-10PM

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