

# FOOD



## SNACKS

**POPCORN**  
Butter, Salt

**\$ 4**

**CRISPY CHICHARRONES**  
Cheddar, Pimento, Paprika

**\$ 5**

## SHARED PLATES

**TRUFFLE FRIES**  
Parmesan Cheese, Herbs, Garlic Aioli

**\$12**

**TRUFFLE SLIDERS (2)**  
Brisket & Short Rib Blend, Mushrooms, Truffle  
Caramelized Onion, Fontina Cheese

**\$12**

**CHEESE CURDS**  
Wisconsin Cheddar, Chipotle Aioli

**\$10**

**CHICKEN BITES**  
Southern Fried Chicken, Aleppo Honey

**\$12**

**FRIED BRUSSELS SPROUTS**  
Nueske's Bacon, Parmesan, Lemon

**\$12**

**CHICKEN WINGS (6)**  
Classic Buffalo or BBQ, Bleu Cheese, Carrots, & Celery

**\$12**

**BUFFALO CAULIFLOWER**  
Tempura Battered Cauliflower Bites,  
Buffalo Sauce, Bleu Cheese, Celery, Carrots

**\$12**

**SHORT RIB TACOS (2)**  
Braised Short Rib, Red Cabbage, Avocado,  
Sesame, Salsa, Crema, and Cilantro

**\$14**

**PIGS IN A HOT BLANKET (6)**  
Beef Sausage, Cheddar, Jalapeno, Puff Pastry,  
& Everything Spices Served with Spicy Mustard

**\$11**

**FISH TACOS (2)**  
Guinness Battered White Fish, Pico de Gallo,  
Red Cabbage, Avocado, Crema, and Cilantro

**\$13**

**MINI AHI TUNA TACOS (3)**  
Hard Shell Corn Tortilla, Ahi Tuna,  
Avocado, Cilantro, Sriracha Aioli

**\$10**

## LARGE PLATES

**\*\*Served with Fries, Tots, or Greens**

377 PARK AVE S  
NEW YORK, NY

**GOLD BURGER \*\***  
½ Pound of Brisket & Short Rib, American Cheese,  
Lettuce, Tomato, Onion, Pickles, & Secret Sauce

**\$18**

**GREEK CHICKEN PAILLARD SALAD**  
Cherry Tomato, English Cucumber, Kalamata Olives,  
Red Onion, Feta, Parley, Oregano Vinaigrette

**\$19**

**C.A.B.L.T. \*\***  
Grilled Marinated Chicken, Avocado,  
Nueske's Bacon, Dressed Greens, & Tomato  
with a Chipotle Aioli on Toasted Sourdough

**\$18**

**CAESAR SALAD**  
Romaine, House Caesar Dressing, Shaved  
Parmesan, Brioche Croutons

**\$12**

**SOUTHWESTERN WRAP \*\***  
Grilled Chicken, Black Beans, Pico de Gallo,  
Corn Chips, Lettuce, & Crema

**\$16**

**Add Chicken, Chorizo or Short Rib \$5**

**QUESADILLA**  
Caramelized Onion, Cheddar, Pepper Jack,  
Pico de Gallo, Pickled Jalapeno, & Crema

**\$12**

**GRILLED CHEESE & TOMATO SOUP**  
Pepper Jack, Irish Cheddar, & Grain Mustard  
on Texas Toast, Served with our Old-Fashioned Tomato Soup

**\$12**

**Add Tomato \$ 2**

**Add Nueske's Bacon \$ 3**

**Add Chicken, Chorizo or Braised Short Rib \$5**

## HOUSE-MADE FRIES OR TOTS

**SIDE**

**\$ 7**

**CHIPOTLE-STOUT QUESO**

**\$ 2**

**BASKET**

**\$10**

**PICO DE GALLO**

**\$ 2**

**PLEASE ALERT YOUR SERVER TO ANY ALLERGIES**

20% Gratuity Will be Added to Parties of Six or More.

# BRUNCH



## BOTTOMLESS BRUNCH \$ 35

INCLUDES ONE ENTRÉE AND TWO HOURS OF BRUNCH COCKTAILS OR BEER

### BRUNCH COCKTAILS \$ 10

<b>BLOODY MARY</b> The Classic with a Few Twists	<b>MIMOSA</b> Classic, Strawberry, or Blood Orange	<b>FRENCH 75</b> Ford's Gin, Lemon Juice, Prosecco
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### BREAKFAST

<b>AVOCADO TOAST</b> Sourdough Bread, Smashed Avocado, Sunny-Side Up Eggs	<b>\$ 14</b>	<b>BISCUITS &amp; GRAVY</b> Buttermilk Biscuits Smothered in House-Made Chorizo Gravy, with Two Fried Eggs	<b>\$16</b>
<b>COUNTRY BREAKFAST</b> Eggs Any Style, Hash Browns, Chicken Apple Sausage or Nueske's Bacon	<b>\$ 15</b>	<b>CHICKEN &amp; WAFFLE</b> Southern Fried Chicken Breast, Belgian Waffle, Aleppo Honey & Maple Syrup	<b>\$18</b>
<b>MEDITERANEAN FRITATA</b> Spinach, Tomato, Green Bell Pepper, Onion, Feta, Served with Mixed Greens	<b>\$ 15</b>	<b>BELGIAN WAFFLE</b> Crispy Belgian Waffle, Maple Syrup	<b>\$12</b>
<b>HUEVOS RANCHEROS</b> Sunnyside-Up Eggs with Refried Black Beans, Salsa, Pico de Gallo, Cotija Cheese, Tortilla Chips	<b>\$ 16</b>	<b>Add Nueske's Bacon</b>	<b>\$ 3</b>
		<b>Add a Fried Egg</b>	<b>\$ 3</b>
		<b>BUTTERMILK PANCAKES</b> Lemon & Blueberry Compote	<b>\$16</b>

### SIDES

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NEW YORK, NY

AVOCADO	<b>\$3</b>	BACON	<b>\$6</b>
HASH BROWNS	<b>\$6</b>	CHICKEN APPLE SAUSAGE	<b>\$6</b>
TOAST	<b>\$3</b>	CROISSANT Served with Nutella	<b>\$3</b>

### LUNCH

\*\* Served with Frier, Totz, or Greens

HAPPY HOUR  
UNTIL 7pm / EVERY DAY

BRUNCH  
11am - 3pm WEEKENDS

<b>FRIED BRUSSELS SPROUTS</b> Nueske's Bacon, Parmesan, Lemon	<b>\$12</b>	<b>GOLD BURGER</b> ½ Pound of Brisket & Short Rib, American Cheese, Lettuce, Tomato, Onion, Pickles, & Secret Sauce	<b>\$18</b>
<b>CHICKEN WINGS</b> Classic Buffalo or BBQ, Bleu Cheese, Carrots, & Celery	<b>\$12</b>	<b>Add Nueske's Bacon</b>	<b>\$ 3</b>
<b>QUESADILLA</b> Caramelized Onion, Cheddar, Pepper Jack, Pico de Gallo, Pickled Jalapeno, & Crema	<b>\$12</b>	<b>C.A.B.L.T. **</b> Grilled Marinated Chicken, Avocado, Nueske's Bacon, Dressed Greens, & Tomato with a Chipotle Aioli on Toasted Sourdough	<b>\$18</b>
<b>Add Chicken, Chorizo or Short Rib</b>	<b>\$ 5</b>	<b>GRILLED CHEESE &amp; TOMATO SOUP</b> Pepper Jack, Irish Cheddar, & Grain Mustard on Texas Toast, Served with Tomato Soup	<b>\$12</b>
<b>CAESAR SALAD</b> Romaine, House Caesar Dressing, Shaved Parmesan, Brioche Croutons	<b>\$12</b>	<b>Add Tomato</b>	<b>\$ 2</b>
<b>Add Grilled Chicken or Chorizo</b>	<b>\$ 5</b>	<b>Add Nueske's Bacon</b>	<b>\$ 3</b>

### HOUSE-MADE FRIES OR TOTZ

<b>SIDE</b>	<b>\$ 7</b>	<b>CHIPOTLE-STOUT QUESO</b>	<b>\$ 2</b>
<b>BASKET</b>	<b>\$10</b>	<b>PICO DE GALLO</b>	<b>\$ 2</b>
		<b>HOUSE-PICKLED JALAPENOS</b>	<b>\$ 1</b>

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# HAPPY HOUR

## HAPPY HOUR

### BEER

**FOUNDERS ALL DAY IPA, 4.2%** \$ 5      **GOLD BEAR LAGER, 4.7%** \$ 5  
**OMMEGANG WITTE, 5.2%** \$ 5      **MONTAUK PILSNER, 5.4%** \$ 5  
**WHITECLAW HARD SELTZER** \$ 7

### WINE \$ 7

**PINOT NOIR, PARDUCCI, IT**      **PINOT GRIGIO, CANTINA LAVIS, IT**  
**ROSÉ, CHATEAU de BERNE, FR**      **PROSECCO, ARCHER ROOSE, IT** ↴

### COCKTAILS \$10

#### OLD FASHIONED

Wild Turkey 101 Rye, Sugar, Bitters, Orange, Lemon

#### CLASSIC MANHATTAN

Wild Turkey 101 Rye, Sweet Vermouth, Bitters

#### NEGRONI

Fords Gin, Sweet Vermouth, Campari, Orange

#### SBAGLIATO

Campari, Sweet Vermouth, Prosecco

#### PENICILLIN

Famous Grouse Scotch, Lemon, Honey, Ginger

#### MARGARITA

Milagro Tequila, Lime, Dry Curacao, Agave

#### SAZARAC

Wild Turkey 101 Rye, Absinthe, Bitters

#### PALOMA

Milagro Tequila, Lime, Grapefruit

#### APEROL SPRITZ

Aperol, Prosecco

#### MARTINEZ

Gin Lane Old Tom Gin, Dolin Sweet Vermouth, Luxardo Maraschino, Orange Bitters, Lemon

gold  
bear

377 PARK AVE S  
NEW YORK, NY

HAPPY HOUR  
UNTIL 7pm / EVERY DAY

BRUNCH  
11am - 3pm WEEKENDS

### SIDES \$ 5

#### HOUSE-MADE FRIES

#### TATER TOTS

### SMALL PLATES \$ 8

#### BUFFALO CHICKEN WINGS

Bleu Cheese, Celery, Carrots

#### BUFFALO CAULIFLOWER BITES

Korean Batter, Buffalo Sauce,  
Bleu Cheese, Celery, Carrot

#### PIGS IN A HOT BLANKET

Beef Hot Dog, Cheddar, Jalapeno, Puff Pastry,  
Served with Spicy Mustard

#### SHORT RIB TACOS

Bulgogi Short Rib, Gochujang-Lime Crema,  
Red Cabbage, Avocado, Sesame, Cilantro

#### FISH TACOS

Guinness Battered White Fish, Pico de Gallo,  
Red Cabbage, Avocado, Spicy Crema, and Cilantro

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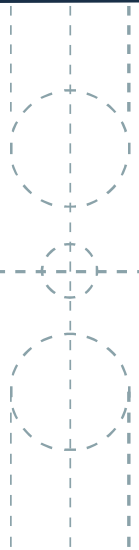
DRINK

gold bear

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NEW YORK, NY

HAPPY HOUR  
UNTIL 7pm / EVERY DAY

BRUNCH  
11am - 3pm WEEKENDS



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**SPIRIT-FORWARD \$15**

**GOLD BEAR** ⚡

Westland American Single Malt Whiskey, Mount Gay Barrel Aged Rum, Absinthe, Remy Martin Cognac, Banana Liqueur

**WHISTLEPIG OLD FASHIONED** ⚡

WhistlePig Rye, Raw Sugar, Bitters, Orange, Lemon

**ADMIRAL'S CLUB**

Avua Prata Cachaca, Mistral Aged Pisco, Cocchi Torino Vermouth, Cinar 70, Walnut Bitters

**ANALOGUE**

Havana Club Rum, Old Forester 100\* Bourbon, St. Elizabeth's Allspice, Velvet Falernum, Ginger, Bitters

**AGAVE MY ALL**

Vida Mezcal, Milagro Reposado Tequila, Lemongrass, Agave, Chamomile Bitters

**HENDRICKS NEGRONI** ⚡

Hendricks Gin, Sweet Vermouth, Campari, Orange

**LIGHT & REFRESHING \$14**

**BUGATTI**

Old Forester 100\* Bourbon, Grapefruit, Lemon, Honey, Cherry Heering Liqueur

**MEXICAN BLACKBIRD**

Chipotle Infused Milagro Blanco Tequila, Cucumber, Mint, Lime, Agave

**HAWAIIAN BEAR** 🍷

Haku Vodka, Jalapeno, Mint, Pineapple, Agave

**BROWN BEAR** 🍷

Old Forester 100\* Bourbon, Lemon, Ginger, Honey, Tea

**PICK YOUR POISON**

Your Choice of:  
Haku Vodka, Fords Gin, or Milagro Tequila, with Grapefruit, Basil, Lime, and Cane Syrup

**DRAG IT THROUGH THE GARDEN**

Rosemary-Infused Haku Vodka, Strawberry, Lemon, Prosecco

**TEA TIME**

Charbay Green Tea Vodka, Milagro Silver Tequila, Italicus Rosolio di Bergamotto, Lillet Blanc

**CUCUMBER SPRITZ**

Haku Vodka, St. Elder Elderflower Liqueur, Cucumber, Mint, Lemon, Prosecco

**GRANDMA'S APPLE PIE**

Old Forester 100\* Bourbon, Dry Curacao, Apple Cider, Cinnamon, Lemon

**WEST 8TH**

Haku Vodka, Lemon, Mint, Cucumber, Simple Syrup

**RED / ROSE \$12**

**CABERNET, BROADSIDE 2017, CA**  
**MALBEC, CAMILA 2018, AR**  
**PINOT NOIR, PARDUCCI 2017, IT**  
**ROSÉ, CHATEAU de BERNE, FR**

**WHITE / SPARKLING \$10**

**SAUV. BLANC, BALANCE 2018, ZA**  
**PINOT GRIGIO, CANTINA LAVIS, IT**  
**PROSECCO, ARCHER ROOSE, IT** ⚡  
**VEUVE CLICQUOT, FR \$125 BTL**

**BEER, CIDER, & SELTZER**

<b>GOLD BEAR LAGER, 4.7%</b>	<b>\$ 7</b>	<b>RADEBERGER PILSNER, 4.8%</b>	<b>\$ 8</b>
<b>MONTAUK PILSNER, 5.4%</b>	<b>\$ 8</b>	<b>TWO ROADS SAISON, 4.8%</b>	<b>\$ 8</b>
<b>FOUNDERS ALL DAY IPA, 4.2%</b>	<b>\$ 8</b>	<b>OMMEGANG WITTE, 5.2%</b>	<b>\$ 8</b>
<b>BEAR REP. RACER 5 IPA, 7.5%</b>	<b>\$ 9</b>	<b>FIRESTONE NITRO STOUT, 5.5%</b>	<b>\$ 8</b>
<b>CLAUSTHALER, 0%</b>	<b>\$ 7</b>		
<b>WHITECLAW HARD SELTZER</b>	<b>\$ 9</b>	<b>WOLFFER ROSÉ CIDER, 6.9% NY</b>	<b>\$11</b>

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