

# GOLD BEAR FALL 2020

FOOD

## SNACKS

- HAND-CUT FRIES** \$ 7
- TATER TOTS** \$ 7
- LOADED FRIES or TOTS** \$12  
Chorizo, Chipotle Queso, Pico de Gallo, Scallions

## DESSERTS

- PLATE OF WARM COOKIES** \$9  
Stormy's Cookies: A Rotating Selection of the Best Cookies You've Ever Had

## SHARED PLATES

- TRUFFLE FRIES** \$9  
Truffle Oil, Parmesan Cheese, Italian Herbs
- PIGS IN A HOT BLANKET (6)** \$10  
Beef Sausage, Cheddar, Jalapeno, Puff Pastry, & "Everything" Spices Served with Spicy Mustard
- CHICKEN WINGS** \$12  
Classic Buffalo or House-Blend Dry Rub
- MEDITERRANEAN HUMMUS** \$10  
Pureed Chickpea, Roasted Garlic, EVOO, Sumac Served with Toasted Pita
- CRISPY ARTICHOKE HEARTS** \$12  
Cajun Spiced Artichoke, Spicy Aioli
- BUFFALO CAULIFLOWER** \$11  
Tempura Battered Cauliflower Bites, Buffalo Sauce,

gold bear

377 PARK AVE S  
NEW YORK, NY

## LARGE PLATES

- CAESAR SALAD** \$11  
Romaine, Shaved Parmesan, Brioche Croutons, Creamy Caesar Dressing  
**Add Marinated Chicken \$5**
- SOUTHWESTERN WRAP** \$14  
Grilled Chicken, Black Beans, Pico de Gallo, Corn Chips, Lettuce, & Crema  
**\*\*Served with Fries or Tots**
- GOLD BURGER** \$16  
Half Pound Blend of Sirloin Steak, White Cheddar Cheese, Romaine Lettuce, Tomato, Onion, Pickle & Secret Sauce  
**\*\*Served with Fries or Tots**
- QUESADILLA** \$11  
Caramelized Onion, Cheddar, Pepper Jack, Pico de Gallo, & Crema  
**Add Chipotle Chicken or Chorizo \$5**
- C.A.B.L.T.** \$15  
Grilled Marinated Chicken, Avocado, Nueske's Bacon, Dressed Greens, & Tomato with a Chipotle Aioli on Toasted Sourdough  
**\*\*Served with Fries or Tots**
- GRILLED CHEESE & TOMATO SOUP** \$11  
Aged Cheddar, Pepper Jack, Irish Cheddar, & Grain Mustard on Toasted Brioche  
**Add Tomato \$ 2**  
**Add Nueski's Bacon \$ 3**

PLEASE JOIN US:

TUES-THURS  
4PM-11PM

FRIDAY  
2PM-11PM

SAT-SUN  
1PM-11PM

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES

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

**HAPPY HOUR**  
TUES—FRIDAY (4PM—7PM)

**HAPPY HOUR**

**BEER \$5**

**FOUNDERS ALL DAY IPA, 4.2%**

**GOLD BEAR LAGER, 4.7%**

**FIRESTONE NITRO STOUT, 5.5%**

**SHACKSBURY DRY CIDER, 4.7%**

**WINE \$7**

**PINOT NOIR, RICKSHAW '19, CA**

**PINOT GRIGIO, CANTINA LAVIS, IT**

**ROSÉ, VIE VITE '18, FR**

**PROSECCO, LE CONTESSE, IT**

**COCKTAILS \$10**

**OLD FASHIONED**

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

**SAZARAC**

Wild Turkey 101 Rye, Absinthe, Bitters

**CLASSIC MANHATTAN**

Bulleit Rye, Sweet Vermouth, Bitters

**PALOMA**

Milagro Blanco Tequila, Grapefruit, Lime, Soda

**NEGRONI**

Fords Gin, Sweet Vermouth, Campari, Orange

**APEROL SPRITZ**

Aperol, Prosecco

**PENICILLIN**

Famous Grouse Scotch, Lemon, Honey, Ginger

**MARTINEZ**

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

**gold bear**

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**SNACKS \$5**

**HOUSE-MADE FRIES**

**TATER TOTS**

**SHARED PLATES \$8**

**CHICKEN WINGS (6)**

Classic Buffalo, or House-Blend Dry Rub

**MEDITERRANEAN HUMMUS**

Pureed Chickpea, Roasted Garlic, EVOO, Sumac  
Served with Toasted Pita

**BUFFALO CAULIFLOWER**

Tempura Battered Cauliflower Bites,  
Buffalo Sauce, Bleu Cheese, Celery, Carrots

**CRISPY ARTICHOKE HEARTS**

Cajun Spiced Artichoke, Spicy Aioli

**PIGS IN A HOT BLANKET**

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

**MOZZARELLA STICKS**

Served with Marinara

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DRINK

**SPECIALTY COCKTAILS**

**MADISON SQUARE**

Old Forester 100\* Bourbon, Dry Rose, Apricot Liqueur, Crème de Peach, Campari, Lemon, Cinnamon

**\$14**

**ANALOGUE**

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

**\$15**

**GOLD BEAR** ⚡

Mount Gay Black Barrel Rum, Westland American Single Malt, Absinthe, Remy Martin 1738, Crème de Banane

**\$15**

**GARDEN GNOME**

Haku Vodka, Rosemary, Strawberry, Lemon, Prosecco

**\$14**

**BROWN BEAR** 🐻

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

**\$14**

**ADMIRAL'S CLUB**

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

**\$14**

**MEXICAN BLACKBIRD**

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

**\$14**

**AGAVE MY ALL**

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

**\$15**

**WEST 8<sup>th</sup>**

Haku Vodka, Lemon, Cucumber, Mint

**\$14**

**CLASSIC COCKTAILS**

**PENICILLIN**

Famous Grouse, Lemon, Honey, Ginger

**\$14**

**NY SOUR**

Old Forester 100\* Bourbon, Lemon, \*Egg White, Cabernet

**\$14**

**PALOMA**

Milagro Blanco Tequila, Grapefruit, Lime, Soda

**\$13**

**MANHATTAN**

Bulleit Rye, Cocchi Torino, Angostura Bitters

**\$13**

**COSMOPOLITAN**

Haku Vodka, Cointreau, Cranberry, Lime  
*\*\*Cointreau is donating a portion of all sales to the "Cosmos for a Cause program"*

**\$13**

**OLD FASHIONED** ⚡

WhistlePig 10yr Rye, Sugar, Bitters, Lemon, Orange

**\$14**

**VIEUX CARRE**

Wild Turkey Rye 101\*, Pierre Ferrand cognac, Punt e Mas. Benedictine, Bitters

**\$14**

**NEGRONI**

Fords Gin, Sweet Vermouth, Campari, Orange

**\$13**

**RED / ROSE \$12**

**WHITE / SPARKLING \$10**

**CABERNET, BROADSIDE '17, CA**

**SAUV. BLANC, BALANCE 2018, ZA**

**COTES du RHONE, MONT-REDON '18, FR**

**PINOT GRIGIO, CANTINA LAVIS, IT**

**PINOT NOIR, RICKSHAW '19, CA**

**PROSECCO, LE CONTESSE, IT**

**ROSÉ, VIE VITE '18, FR**

**VEUVE CLICQUOT, FR (375ml)**

**\$65**

**SEASONAL OFFERINGS**



**DOWNEAST CIDER "DONUT" \$9**  
**12oz (can) 5.5%**

Fresh-Pressed Apple Cider with Vanilla, Cinnamon, and Brown Sugar.

*\*Served with Warm, House-Made Cinnamon Doughnuts*

**EGGNOSTIC**

**\$14**

Old Forester 100\* Bourbon, Plantation Pineapple Rum, Remy Martin 1738 Cognac, Nitro Stout, Heavy Cream, \*Egg\*

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DRINK

GOLD BEAR FALL 2020

BEER



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**DOPPELBOCK** \$14  
**SCHLOSS EGGENBERG  
 SAMICHLAUS "CLASSIC"**  
 12oz (bottle) 14%  
 Beeradvocate 91

Brewed only once a year on December 6. Samichlaus is aged for 10 months before bottling. This beer is perhaps the rarest in the world. Samichlaus may be aged for many years to come. Older vintages become more complex with a creamy warming finish



**IMPERIAL STOUT** \$12  
**FOUNDERS KBS  
 "MAPLE MACKINAC FUDGE"**  
 12oz (bottle) 11%  
 Beeradvocate 98



**OLD ALE** \$12  
**FOUNDERS "BETTER HALF"**  
 10oz (draft) 12.7%  
 Beeradvocate 99



**IMPERIAL STOUT** \$12  
**OSKAR BLUES "TEN FIDY"**  
 12oz (can) 10.5%  
 Beeradvocate 97

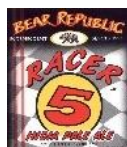
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**PALE ALE** \$8  
**THREE FLOYDS "ZOMBIE DUST"**  
 14oz 6.2% Beeradvocate 100



**LAGER** \$6  
**GOLD BEAR**  
 14oz 4.7%



**IPA** \$9  
**BEAR REPUBLIC "RACER 5"**  
 14oz 7.5% Beeradvocate 93



**SCOTTISH ALE** \$8  
**BELL'S "CHRISTMAS ALE"**  
 14oz 5.5% Beeradvocate 82



**IPA** \$8  
**FOUNDERS "ALL DAY IPA"**  
 14oz 4.2% Beeradvocate 87



**WINTER WARMER** \$9  
**21st AMENDMENT "FIRESIDE CHAT"**  
 14oz 7.9% Beeradvocate 81



**CIDER** \$8  
**SHACKSBURY "DRY"**  
 14oz 5.5%



**NITRO MILK STOUT** \$8  
**FIRESTONE "MERLIN"**  
 14oz 5.5% Beeradvocate 91

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