



MAD EATS

Spiced Bloody Mary Shrimp Cocktail	16
Artichoke and Jumbo Lump Crab Dip	18
<i>Mascarpone Cheese and Tri-colored chips</i>	
Charcuterie & Cheese	19 small/26 large
<i>Zoe's natural sustainable dried chorizo, ghost pepper salami, Parma ham, aged Gouda, Hudson Valley Camembert and tumbleweed, house made preserves and crusty baguette</i>	
Flat Bread Pizza	19
<i>San Marzano Tomatoes, Fresh Mozzarella</i>	
Yucca Fries	15
<i>Fresh cut fried yucca cheddar cheese chili</i>	
Crudité	15 small/20 large
<i>Market vegetables & red pepper hummus</i>	
House Made Guacamole	15
<i>Fresh Corn, Chipotle Peppers and Tomatoes with Tri-Colored Corn Chips</i>	
Short Rib Taco	19
<i>Mole braised short ribs, black bean salsa</i>	
Jalapeño and Cheddar Pretzels	17 small/24 large
<i>House made spicy beer mustard</i>	
* Please notify your server of any food allergies before ordering	



MAD 46



DRAFT BEERS

\$9.00 16 oz. DRAFT | \$40.00 PITCHER

POPULAR

Goose Island IPA

Hops, beginning to end. Well rounded with plenty of supporting malt flavor

Stella Artois

Classic Belgian lager, golden in color with exceptional clarity and a spicy hop character

Samuel Adams Seasonal

Crisp and tangy with lemon peel and a hint of pepper from rare Grains of Paradise. Golden, hazy.

LOCALS

Flagship American Wit

A refreshing, light bodied wheat beer

Coney Island Mermaid Pilsner

Light bodied, crisp drinking, nicely hopped lager

Braven White IPA

Hoppy bite of an American IPA that's balanced by the soft wheat character and hints of spice of a Belgian White

BOTTLES & ALUMINUM PINT BOTTLES

\$8.00 EACH | \$40.00 BUCKET OF SIX

Bud Light • Budweiser • Corona • Heineken

Montauk Seasonal

Light caramel malt blended with just the right amount of wheat gives this brew a bold, yet refreshing, finish.

Sierra Nevada Otra Vez

Prickly pear cactus flourishes in the state's arid deserts, and grapefruit fills the Central Valley's flats. Together their fruity-tangy blend makes Otra Vez, whose tartness is true to the Gose style, pop with character.

SIGNATURE COCKTAILS \$16

Mad Mojito

Our Twist on a Mojito with Malibu Coconut Rum & coconut water

Wild Berry Lemonade

Belvedere Wild Berry Vodka spiked lemonade

Mule

Refreshing summer cocktail with Absolut Vodka & Gosling's Ginger Beer

Summer Cooler

Stoli Vodka and fresh watermelon. Perfect balance of flavors for a hot summer day

Pineapple and Vanilla Margarita

Herradura Tequila Blanco and Cointreau in this light and refreshing cocktail. The sweet tart of the pineapple pairs so well with the vanilla

Nolita

Riazul Blanco and Riazul Añejo Tequilas, layered with the heat of chilli pepper infused Domaine de Canton Ginger Liqueur

Caipirinha

Classic Brazilian cocktail prepared with Avuá Cachaça

Raspberry Retreat

Refreshing rooftop cocktail prepared with New Amsterdam Gin, fresh raspberries and lemon

Eastside

New York Summer favorite with Hendrick's Gin, fresh cucumber and mint.

Bourbon Highballs

Official sponsor of the Kentucky Derby, Woodford Reserve Bourbon with a fan favorite sipper on a hot day at Churchill Downs

Pitchers Available \$80

CLASSIC COCKTAILS \$16

Rye Manhattan

Classic Manhattan with Knob Creek Kentucky Straight Rye Whiskey

Old Fashioned

Our twist on a classic old fashioned with Patrón Rocas Añejo

Margarita on the Rocks

Traditional Margarita with Casa Noble Tequila & Cointreau

Grapefruit Sour

Finlandia Vodka complimented with grapefruit & pineapple

CHAMPAGNE & SPARKLING

SPARKLING

	glass/ bottle
La Marca Prosecco, Italy, NV	15/54
<i>Fresh citrus aromas with hints of honey and white floral notes, flavors of ripe citrus, green apple, and touches of grapefruit</i>	
Chateau Ste. Michelle Brut	15/54
<i>Delicate flavors of apples and citrus and lively acidity. Michelle Brut is the perfect accompaniment for a wide array of foods</i>	
Gatlien & Meyer Crémant de Loire Rosé	12/48
<i>Refreshing, creamy and well balanced with a hint of red fruits and fine bubbles.</i>	
G.H. Mumm Cuvee Privilege	20/90
<i>Ripe fresh peaches and apricots with tropical notes that open to fragrances of vanilla and milky caramel. Subtle, rich bubbles that blossom into a wonderfully round finish</i>	
Veve Clicquot Brut Yellow Label	145
Piper-Heidsieck Brut Cuvee	130
Moët & Chandon "Impérial" Brut	140

WHITE & ROSE WINES

Tom Gore Vineyard Chardonnay	14/52
<i>Aromas of ripe apple and pear, complemented by notes of brown spice and toasted oak accents. Ripe fruit flavors with a smooth, creamy texture and a long, full finish.</i>	
Santa Cristina Pinot Grigio	14/52
<i>Savory & refreshing. Notes of orange flowers, bananas, & tropical fruit</i>	
Groth Sauvignon Blanc	15/54
<i>Lush, full melon/citrus character in the aroma and in the flavor with balanced rich creaminess from "sur lie" aging</i>	
Evolution White	13/46
<i>Complex and approachable, with an intensely aromatic and flavorful blend of white varieties that create a wine with depth of interest and versatility in pairing. Spicy and floral on the nose, Evolution is lush and tropical on the palate, with a soft and round sweetness that is tempered by a burst of citrus, leaving the finish clean and crisp.</i>	
VieVité Rosé	15/54
<i>Captures the excitement of rose lovers for its opulent fruit flavors and exuberant panache</i>	

RED WINE

Louis Martini Cabernet Sauvignon	15/54
<i>Flavors of black plums, black currant, with hints of oak and baking spice support the fruit</i>	
Davis Bynum Pinot Noir	16/56
Broquel Malbec	15/54
<i>Aromas of fresh red and black fruits, floral notes, earthy minerals, with an elegant touch of smoke. Rich and spicy on the palate providing a long and pleasant finish.</i>	
H3 Red Blend	15/54
<i>Lively red blend presents rose petal aromas and dark fruit cherry flavors, followed by smooth tannins that lead in to a vibrant finish</i>	

WINES BY THE BOTTLE

Silver Oak Alexander Valley Cabernet	120
David Bruce Pinot Noir Sonoma 2013	95
Far Niente Chardonnay 2014	120
Louis Jadot Meursault 2013	110