

# BAR + DECK MENU

## Small Plates

<b>Shrimp Mozambique</b> 17 Argentinian Red Shrimp in spicy Mozambique sauce with Portuguese sweet bread.	<b>Chorizo Queso</b> 13 Served with fresh corn tortilla chips.
<b>Fried Green Tomatoes</b> 13 Hand breaded crispy fried green tomatoes with chipotle ranch sauce.	<b>Crab Cakes</b> 18 Pan fried crab cakes with Razzor sauce.
<b>House Guacamole</b> 11 Served with fresh corn tortilla chips.	<b>Crispy Prosciutto Wrapped Sea Scallops</b> 18 Honey horseradish glazed crispy prosciutto wrapped sea scallops.
<b>Charred Spanish Octopus</b> 19 With grilled artichoke, tomato, capers, spanish olives, chimichurri and smoke paprika aioli.	<b>Tuna Tartare</b> 17 Sesame seasoned tuna tartare, cucumber, avocado, crispy wonton, wasabi and tamari honey reduction.
<b>Escargot</b> 17 Helix escargots, garlic, parsley, hazelnuts, sun dried tomato, shallot, chardonnay, American grana.	<b>Honey Garlic Chili Pork Belly Bites</b> 13 Crispy honey garlic chili glazed sous vide pork belly bites.
<b>Ovation Lamb Lollipops</b> 19 Two twin XL lamb chops grilled to perfection, lemon mint chimichurri. <i>*Ovation free range 100% grass fed New Zealand lamb</i>	<b>Local Wild Mushroom Dip</b> 16 Local oyster, crimini, shiitake, and lions maine in asiago gorgonzola sauce with crostinis. <i>*Vegan Style +1</i>

Sweet Potato Fries \$7

Asiago Truffle French Fries \$12

Tater Tots + Beer Cheese \$9

## Large Plates

<b>Black Label Burger</b> 22 10 ounce fresh ground Black Angus brisket burger, local NY sharp cheddar cheese, crispy pork belly, bacon jam and arugula, on grilled brioche with fresh cut fries and house made pickles. <i>*GF Bun available</i>
<b>Lobstered Burger</b> 27 10 ounce fresh ground Black Angus brisket burger, butter poached lobster, cheese fondue, and arugula, on grilled brioche with fresh cut fries and house made pickles. <i>*GF Bun available</i>
<b>Black Bean Burger</b> 23 Black bean plant based burger, guacamole, arugula, tomato, and vegan chipotle ranch on grilled bun with choice of side or house salad. <i>*GF Bun available</i>
<b>Chicken + Chorizo Street Tacos</b> 23 Three soft flour tacos with pulled chicken, chorizo, house made salsa, jack cheese, red onion and cilantro served with corn jalapeño fried rice.
<b>Birria Tacos</b> 25 Three corn tortillas stuffed with our slow braised chili beef, jack cheese, green onions and cilantro served with Birria dipping sauce, queso and corn jalapeño fried rice.

## Bowls

<b>Crispy Sweet Chili Tofu Buddha Bowl</b> 25 Crispy sweet chili tofu, quinoa, garbanzo beans, kale, edamame, sitr fry vegetables. <i>(GF)(V)</i>
<b>Patocka's Macaroni + Cheese Flight</b> 27 Choose three of our original beer cheese macaroni and cheese for the price of one. <b>Blackened Chicken, Lobster, Pork Belly, Steak, Truffle Mushroom, Bacon, Red Shrimp, Chorizo</b>

## Soups + Salads

<b>Patocka's French Onion Au Gratin</b> 9
<b>Soup Du Jour</b> 7
<b>Lobster Bisque</b> 13
<b>House Salad</b> 9 <i>Mixed greens, roasted sunflower seeds, fresh seasonal fruit</i>
<b>Caesar Salad</b> 11 <i>Romaine lettuce, house made caesar dressing, grated parmesan + croutons</i>

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