

MINI BURGERS

served in portions of 6

STANDARD

beef, colby, caramelized onions, dill pickles, special sauce \$32

SOCAL

turkey, aged cheddar, guacamole, pickled red onions, alfalfa \$32

PRAIRIE v

farmer's quinoa patty, vegan american, balsamic roasted mushrooms & garlic, caramelized onions, baby spinach, alfalfa \$32

FARMSTEAD v

sweet potato & wild rice patty, green hummus, tomatoes, baby kale, avocado basil dressing \$32

AMERICAN

beef, american, sweet pickles, tomatoes, red onions, green leaf, ketchup, stone ground mustard \$32

FIRE QUACKER

duck, pepper jack, pickled jalapeños, red onions, baby spinach, tomatoes, habanero mayo \$38

EL MATADOR

beef, queso fresco, guacamole, pickled jalapeños, green leaf, spicy pico de gallo \$38

BLUE ELK

elk, amish blue, black forest bacon, caramelized onions, tomato fig jam \$40

ON THE LAM

lamb, feta, piquante relish, baby spinach, mint yogurt sauce \$40

OLD FAITHFUL

21 DAY DRY-AGED BEEF american, sweet pickles, caramelized onions, special sauce \$44

MAMMER JAMMER

smoked brisket, pepper jack, pickled jalapeños, paprika mayo \$44

MINI SANDWICHES

served in portions of 6

BUTTERMILK BUFFALO

buttermilk fried chicken tossed in house buffalo sauce, amish blue, green leaf, buttermilk ranch \$32

SRIRACHA CHICKEN

grilled lemon chicken, aged cheddar, green leaf, pickled red onions, sweet pickles, sriracha mayo \$36



GREENS

serves 12 people

GUAPO CHOP gf

little gems romaine, queso fresco, spicy pico de gallo, guacamole, pickled jalapeños, pickled red onions, tortilla chips, avocado basil dressing \$58

BERRY BLUE n gf

baby spinach, amish blue, dried blueberries, candied pecans, apple cider vinaigrette \$48

SUNNY DAYZ gf

little gems romaine, feta, green hummus, grape tomatoes, cucumbers, pickled red onions, avocado basil dressing \$58

KAIL CAESAR gf

baby kale, little gems romaine, asiago, buckwheat groats, grape tomatoes, radish, caesar dressing \$48



SIDES

serves 12 people

FRENCH FRIES gf

special sauce, curry ginger ketchup \$22

ONION RINGS

paprika mayo, smoke sauce \$28

SWEET FRIES gf

special sauce, buttermilk ranch \$28

BUTTERMILK CHICKEN BITES

amish blue & buttermilk ranch, buttermilk fried chicken tossed in your choice of:
- buffalo sauce
- smoke sauce
- wham-bam sauce \$36

CRISPY BRUSSELS SPROUTS gf

asiago, lemon, sea salt \$28

FRIED PICKLE CHIPS

buttermilk ranch \$28

SWEET POTATO CROQS

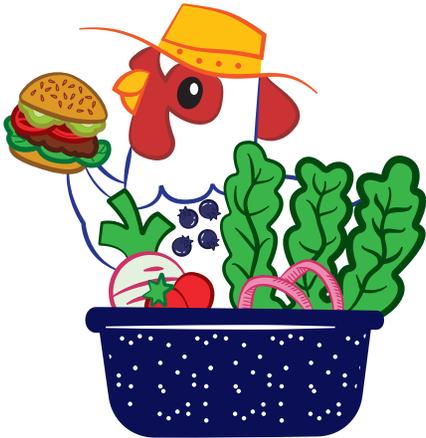
habanero mayo \$28

v = vegan gf = gluten-free n = nuts

ORGANIC
Bareburger

**CRAVING
SOMETHING
MORE?**

individually designed menu
options are available upon request



Sotiria Zouroudis
347.753.3679

events@bareburger.com

31-01 vernon boulevard
long island city, ny 11106

read this

- * All fried items cooked in 100% non-gmo canola oil.
- * All meats cooked medium unless specified. Consuming raw or undercooked meat, poultry & eggs may increase your risk of foodborne illness.
- * Please inform our staff if you have any food allergies.
- * Warning: **Δ** indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.
- * Bareburger foods that are labeled GLUTEN-FREE are prepared in a common kitchen with the risk of gluten exposure. Therefore, Bareburger DOES NOT recommend these items for guests with celiac disease. Guests with gluten sensitivities should exercise judgment in consuming those foods.
- v = vegan gf = gluten-free n = nuts sf = shellfish

CATERING

GROUP CATERING

