

HUDSON KITCHEN

SNACKS

SPICED ALMONDS with cayenne pepper and smoked paprika **\$5.00**

BEER CHEESE QUESO made with Smile My Guy IPA topped with chopped scallions with choice of chip (Also available as vegan) **\$12.00**

HOUSE MADE SALSA with choice of chip **\$10.00**

HOUSE MADE GUACAMOLE with choice of chip **\$14.00**

CHIP OPTIONS

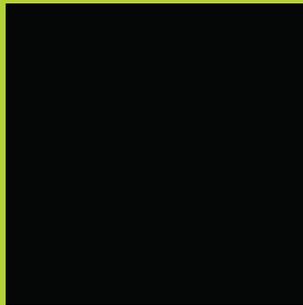
Plantain
House-Made Kettle Potato
Yellow Corn Tortilla

NACHOS

Signature Nachos Skillets, served on cast-iron skillet with choice of chips

WHAT'S BEEF!?!.....\$18.00

Beef Short Rib marinated carne asada style, served with melted Monterey Jack cheese, beer cheese queso, cotija cheese, fresh radish, pico de gallo, and scallions



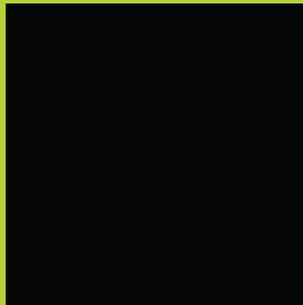
MAS MAIZ.....\$17.00

Shredded Chicken Tinga served with with melted Monterey Jack cheese, beer cheese queso, roasted elotes, charred onions and micro cilantro



HAY LECHON.....\$17.00

Puerto Rican Style Pulled Pork served with melted Monterey Jack cheese, beer cheese queso, queso fresco, pickled chilis and pickled red onions



SOUTH BOOGIE.....\$17.00

Slow-Cooked Black Beans served with melted Monterey Jack cheese, beer cheese queso, pico de gallo, chipotle sour cream, jalapenos (also available as vegan)



ADDITIONS

PROTIEN OPTIONS: Carne Asada Beef Short Rib, Puerto Rican Style Pulled Pork, Shredded Chicken Tinga or Slow-Cooked Black Beans **\$\$**

Beer Cheese Queso **\$7**

Side of House made Salsa **\$6**

Side of House made Guacamole **\$9**

HOT SAUCE

MAKE IT #CalienteAsFuck WITH A 1oz. ADD-ON SHOT OF SEÑOR LECHUGA HOT SAUCE FOR \$1

.001: Habanero Onion Reapers

.002: Chipotle Salt Reapers

.003: Pineapple Garlic Reapers

.718: Adobo Black Lime Ghost Peppers

.5326: Heirloom Tomatoes Winter Truffle Reapers

.507: Habanero Coffee Cascara

.098: Habanero Geisha Coffee Passion Fruit

FLIP THE MENU FOR DETAILS

**BRONX
BREWERY**

Please let us know if you have any food allergies or special dietary needs. Thank you.

HOT SAUCE LIST

Señor Lechuga Hot Sauce

SMALL BATCH HOT SAUCE BORN IN BROOKLYN, NEW YORK. EVERY BOTTLE OF SEÑOR LECHUGA HOT SAUCE IS ALL-NATURAL, WITH A #CALIENTEASFUCK FIRE AND FLAVOR BALANCE.

.001 // Habanero Onion Reapers

Flavor Ranking: 5/5

Looking to dance with the devil? This one's for you. Our hot sauce for those seeking the most fire is made from a specialty blend of peppers that also bring unparalleled flavor.

Ingredients: Vinegar, Habanero Peppers, Red Onion, Carolina Reaper Peppers, Garlic, Himalayan Sea Salt

.002 // Chipotle Salt Reapers

Flavor Ranking: 4/5

Serving up the smoky flavor of chipotle... with a massive side of heat. Whether you are looking for a sauce to blow minds at your next bbq, or just looking to add some complexity to any dish, this is your bottle.

Ingredients: Vinegar, Habanero Peppers, Chipotle Peppers, Red Onion, Carolina Reaper Peppers, Garlic, Himalayan Sea Salt

.003 // Pineapple Garlic Reapers

Flavor Ranking: 4/5

The sweetness of pineapple is the perfect unexpected complement to the reaper's fire. This is the cult favorite.

Ingredients: Apple Cider Vinegar, Pineapple, Habanero Peppers, Red Onion, Carolina Reaper Peppers, Garlic, Himalayan Sea Salt, Cumin

.718 // Adobo Black Lime Ghost Peppers (custom created for Hot Ones)

Flavor Ranking: 3/5

Custom created for season 16 of Hot Ones, our .718 sauce is a mouth-watering and addictive adobo with black lime and ghost peppers.

Ingredients: Vinegar, Ghost Peppers, Red Bell Peppers, Guajillo Peppers, Pasilla Peppers, Red Onion, Himalayan Sea Salt, Garlic, Black Lime, Sweet Paprika, Royal Cinnamon, Buffalo Ginger

.5326 // Heirloom Tomatoes Winter Truffle Reapers (in collaboration with Half Face Blades)

Flavor Ranking: 3.5/5

Made in collaboration with Half Face Blades, black winter Périgord truffles and white truffle olive oil provide the unique, intoxicating truffle flavor, balanced by seasonal heirloom tomatoes, cremini mushrooms, white wine vinegar and sherry vinegar. Carolina Reapers bring the heat.

Ingredients: Heirloom Tomatoes, Habanero Peppers, White Wine Vinegar, White Truffle Olive Oil (Organic California Extra Virgin Olive Oil, Organic White Truffle Infusion [Tuber Magnatum]), Red Onion, Cremini Mushrooms, Sherry Vinegar, Garlic, Salt, Winter Black Périgord Truffles (Tuber Melanosporum), Dried Carolina Reaper Peppers

.507 // Habanero Coffee Cascara (in collaboration with CAFÉ UNIDO)

Flavor Ranking: 2/5

Hot Sauce, meet Coffee. Made with world-renowned chef Mario Castrellon and Panama's Café Unido, our .507 sauce is a clean, premium hot sauce incorporating habaneros plus some of the world's best coffee and cascara. Flavor-packed and highly addictive.

Ingredients: Bell Peppers, Vinegar, Habanero Peppers, Red Onion, Garlic, Himalayan Sea Salt, Café Unido Coffee, Café Unido Cáscara, Paprika

.098 // Habanero Geisha Coffee Passion Fruit (in collaboration with CAFÉ UNIDO) // Flavor Ranking: 2/5

Created with the most expensive and premium coffee in the world, the recipe for .098 centers on Panama Geisha coffee (a single lb of which can sell for \$1,300). Made in collaboration with world renown chef Mario Castrellon and Panama's Café Unido, the ultra-luxe geisha coffee is balanced with passion fruit and blueberries, and for heat, habaneros.

Ingredients: White Wine Vinegar, Blueberries, Habanero, Passion Fruit, Red Onion, Garlic, Salt, Café Unido Geisha Coffee