



APPETIZERS

- V Vegetarian Spring Rolls \$11
- Golden Fried Calamari \$12
- Catfish w/Cajun Tartar Sauce \$14
- Golden Fried Shrimp \$12
(Choice of Plain Fried, Buffalo, or Sautéed in Garlic sauce)
- Chicken Wings \$12
(Choice of Deep Fried, Buffalo, BBQ, Jerk, Mango Habanero)
- V Vegetarian Chilli \$10
topped w Scallion & Corn Chips

SALADS

- House Salad \$12
Organic Green mix, Red onions, Grape Tomatoes, Cucumber, Shredded Carrots
- Classic Caesar Salad \$12
- Spinach Salad \$12
Baby Spinach, Bacon, Red onions, Grape Tomato, Boiled Eggs & Blue Cheese (Add Chicken \$6, Steak/ Shrimp/Salmon \$8)
- Santa Fe Salad \$20
Chopped Romaine Lettuce, Shrimp, Pico de Gallo, Avocado, Black Beans, Tortilla Chips, Lime Cilantro Dressing
- Seafood Salad \$20
Salmon, Shrimp, Calamari over House Salad
- Cobb Salad \$18
Bacon, Red Onions, Tomatoes, Blue Cheese, Red Peppers, Hard Boiled Eggs, Grilled Chicken

*Dressings include: Balsamic, Ranch, Blue cheese, Italian dressing

V=Vegan Options

ENTRÉES

- Crispy Fried Chicken or Pollo Asado (Grilled) \$19
- French Cut Pork Chop \$23
(Fried or Grilled with Jerk Sauce)
- Salmon Fillet \$23
(Blackened or Teriyaki Sauce)
- Catfish Fillet \$23
(Choice of Meuniere or Blackened)
- Grilled Sirloin Steak \$35
Served with Onion Rings
- New Zealand Lamb Chops \$30
(Choice of Red Wine Demi Glaze or Jerk Sauce)
- *Each entree comes with choice of 2 sides from the following:
Collard Greens, Rice and Beans, Garlic Mashed Potatoes, Macaroni and Cheese or Sautéed Spinach
- V Tofu Scramble w/ Roasted Pepper Puree & Mixed Herbs \$19
- V Lentil Bowl w/ Charred Broccoli & Sautéed Garlic Spinach (Add Grilled Tofu \$5) \$19

PASTAS

- V Penne a La Vodka \$16
(Add Chicken \$6, Steak/Shrimp/ Salmon \$8)
- V Pasta Primavera \$16
(Add Chicken \$6, Steak/Shrimp/ Salmon \$8)
- Seafood Linguini \$24
Shrimp, Clams, Salmon in Garlic Sauce

BURGERS (All \$18)

- Black Angus Beef OR Turkey Burger in the following styles:
California
Jack Cheese, Avocado, Tomato Salsa,
Grand Slam
Caramelized Onions, Mushrooms, Cheddar Cheese
Blue Ring
Blue Cheese and Caramelized Onions
- V Veggie OR Impossible Burger also available

OPEN
Tues - Wed 3pm-10pm
Thurs - Sat 3pm-11pm
Sun 12pm-8pm

(18% Gratuity added to all tables)
—2.5 hour Table Limit—

WRAPS and TACOS (All \$18)

- Buffalo Chicken Wrap
Lettuce, Tomato, Red Onions, Blue Cheese Dressing
- Jerk Chicken Wrap
Lettuce, Tomato, Red Onions, Ranch Dressing
- Caesar Chicken Wrap
Lettuce, Croutons, Caesar Dressing & Parmesan Cheese
- V Grilled Vegetable Wrap
Zucchini, Yellow Squash, Onions, Tomatoes, Spinach, Pesto Sauce
- Tacos with the choice of Chicken, Steak, Shrimp, or Fish (3) or Impossible Tacos (Vegan)
Corn Tortilla, Pico de Gallo, and Guacamole
*served with Side Salad or Fries

DESSERTS (All \$8)

- Key Lime Pie
- Bread Pudding
- Chocolate Cake



COCKTAILS

SUGARTINI \$12

Vodka blended with Peach Nectar, Dekuyper Peach Pucker & Du Bouchett Peach Schnapps

GANGSTER LOVE \$12

Stoli Blueberry Vodka & Fresh Squeezed Lemon Juice,
with Blue Curacao & Splash of Soda

LIME MULE \$12

Vodka, Fresh Lime Juice & Ginger Beer

UNDER THE CANOPY \$12

Rose Wine, Dash of Vodka w/ Fresh Lime Juice, Mixed w/ Watermelon Juice

NEW YORK BLOSSOM \$14

Ketel One Botanicals-Peach & Orange, Lemon Juice & Strawberries Topped with Club Soda

STREET CORNER \$16

Don Julio Blanco Tequila w/ Organic Blue Agave & Small Splash of Fresh Squeezed Lime Juice Topped w/ a Sophisticated Caress of Merlot or Chardonnay

UWS MANHATTAN \$12

Bullet Rye Whiskey, Cinzano Sweet Vermouth, Mixed w/ a Splash of Muddle Maraschino Cherry Juice, and Angostura Bitters

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Sun 12pm-8pm

HAPPY HOUR
3PM - 7PM
***except Sunday**

Ashford & Simpson's
SUGAR
BAR

254 West 72 Street • 212-579-0222

BANANA RUM PUNCH \$12

Barbados' Blue Chair Bay Banana Rum mixed w/ a Delicious Blend of Juices, topped w/ Myers's Jamaican Rum

CAIPIRINHA \$13

Cachaça Brazilian Rum, Lightly Sweetened w / Organic Cane Sugar Adding a refreshing citrus flavor from Fresh Muddle Limes

CHOCOLATE GIRL \$15

Zacapa Rum from Guatemala with a smooth touch of Godiva Chocolate Liquor on the rocks or neat

SANGRIA *Pitcher \$37

By the Glass \$8 (Red or White)

WHITE WINES

By The Glass \$9 Bottle \$31

*Pinot Grigio *Chardonnay
*Rose *Sauvignon Blanc *Moscato

Bottle Selections

Pinot Grigio. Castellani \$33
Sauvignon Blanc. Roth \$46
Chardonnay. Chateau St Jean \$36
Rose. Montaud. Provence \$36

CHAMPAGNE

Veuve Clicquot Brut
(375ml) \$55 (750ml) \$105
Moët & Chandon Nectar Imperial \$100

PROSECCO

Villa Jolanda Btl \$45

RED WINES

By The Glass \$9 Bottle \$31

*Pinot Noir *Merlot *Shiraz
*Malbec *Cabernet Sauvignon

Bottle Selections

Pinot Noir. Lyric \$45
Merlot. Chateau Cheval Noir. St Emilien \$44
Gran Malbec. Flechas de Los Andes \$43
Cabernet Sauvignon. Mcnab \$49
Syrah. Carisma \$35

SPARKLING WINE

B&G Glass \$10 Btl \$42

PORT

Taylor Fladgate 10Y Gl \$13

SUNDAY

BRUNCH

ALL-DAY

\$20 SPECIAL includes Complimentary Mimosa, Bellini or Bloody Mary

CHICKEN & WAFFLES

SHRIMP & GRITS

FISH & GRITS

PEACH & BLUEBERRY
PANCAKES

OMELETTE OF THE DAY
served w/ French Fries or Salad

SUGAR BAR BREAKFAST
2 Pancakes, 2 Eggs any style,
Choice of Bacon or Turkey Bacon
w/ Home Fries

Steak & Eggs
\$25

(18% Gratuity added to all tables)
—2.5 hour Table Limit—