

## APPETIZERS

### French Onion Soup

Garlic Crostini, Toasted 3-Cheese Blend, Crispy Onion Ring on Top, Served in Our Crock Pot **\$8**

### House-Made Frickles

Dill Pickle Chips, Corn Meal-Crusted, Served with Ancho Chili Dipping Sauce **\$10**

### Chicken & Waffle Sliders

Buttermilk and Herb-Marinaded Chicken, Fried Crispy, Served Between Two Warm Wild Rice & Scallion Waffles and Drizzled with a Soy-Ginger Glaze **\$10**

### Pub Pretzels & Beer Cheese Sauce

White Cheddar Beer Sauce, Spicy Brown Mustard, Warm Soft Pretzel Bites **\$12**

### Trash Can Nachos

Queso Dip, Shredded Lettuce, Pickled Jalapeños, Pico de Gallo, Black Beans **\$14**  
Add Smoked Pulled Pork **+\$2**  
Add Smoked Brisket **+\$4**

### 22 West Wings

1 lb of Crispy Chicken Wings, Tossed in Our Signature Cherry Pepper Honey Wing Sauce (Buffalo and BBQ Sauce also available) **\$16**

### Fried Calamari

Rings and Tentacles, Deep-Fried, Served with Marinara Sauce **\$16**

### Fresh Fried Mozzarella

Breaded House-Made Mozzarella, Basil, and Marinara Sauce **\$12**

### Stuffed Cornbread

Large Piece of Cornbread Stuffed with Pulled Pork Topped with Hot Honey **\$14**

### Spinach n' Artichoke Dip

Classic Spinach and Artichoke Dip, Served with Pita Chips **\$10**

### Grilled Corn Salsa

Grilled Corn, Diced Jersey Tomatoes, Onions, Cilantro & Lime Juice - Served with Tortilla Chips **\$10**

### Crab Cake

House-made, Pan-Seared, Mixed Greens, Garlic Aioli **\$14**

### Shrimp Skewers

Grilled Marinated Shrimp, Hot Honey Pineapple Chutney, Spiced Corn Salad **\$14**

## LOADED SKILLETs

### 22 West Cheesy Mac

Freshly Made To Order **\$13**

### BBQ Cheesy Mac

Choice of Pulled Pork or Pulled Brisket Tossed in our Cheesy Mac and Topped with BBQ Sauce and Frizzled Onions

**Pork \$15 | Brisket \$17**

### Buffalo Chicken Cheesy Mac

Crispy Buffalo Chicken Tops Our Cheesy Mac, Served with a Side of Bleu Cheese or Ranch Dressing **\$15**

### Pork Roll Fried Rice

Crispy Pork Roll, Tossed in Vegetable Fried Rice, Sunny Side Egg, Sesame Seeds Sriracha Drizzle **\$13**

## SALADS

Add Grilled Chicken **\$5**, Grilled Steak **\$6**, Sliced Ahi Tuna **\$8**, Grilled Shrimp **\$8**

### Traditional Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan Cheese, House-Made Focaccia Croutons, Creamy Caesar Dressing

**Entree \$12 | Side \$7**

### 22 West House Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Shaved Carrots, Balsamic Dressing

**Entree \$11 | Side \$6**

### Roasted Chickpea Salad

Chopped Kale, Pumpkin Seeds, Dried Cranberries, Roasted Chickpeas, Walnuts, Apple Cider Vinaigrette **\$16**

### Wedge Salad

Iceberg Wedge, Bleu Cheese Crumbles, Bleu Cheese Dressing, Crispy Bacon, Roasted Cherry Tomatoes **\$14**

### Spinach & Roasted Butternut Squash Salad

Baby Spinach, Roasted Butternut Squash, Pumpkin Seeds, Gorgonzola, Cranberries, Apple Cider Vinaigrette **\$15**

### Arugula Salad

Crisp Arugula, Sliced Apples, Pickled Onions, Goat Cheese, Red Grapes, Candied Walnuts, Lemon Poppy Dressing **\$15**

## ENTREES

### Grilled Ribeye Steak 16oz \$36 / 24oz \$52

Hand-cut Boneless Ribeye  
Sautéed Spinach & Crispy Herbed Fingerlings

### Steak Frites 10oz \$22 / 18oz \$36

Grilled NY Strip Steak with Jersey Shore Fries

### Grilled Salmon

10oz Grilled Salmon Fillet, Over a bed of Rainbow Quinoa, & Steamed Broccoli **\$26**

### Pan Seared Crab Cakes

Roasted Corn, Potato and Butternut Squash Hash, Drizzled with Citrus Herb Oil **\$28**

### Fish n' Chips

Deep Water Cod, Beer Battered and Fried, Served with French Fries and Tartar Sauce **\$20**

### Grilled Center Cut Pork Chop

12oz Hand-cut, Frenched and seasoned Herbed Fingerling Potatoes, Steamed Broccoli **\$23**

## OINK AND MOO BBQ

### Smoked Brisket Cheese Steak

Sliced Smoked Brisket, Shredded Cheddar Cheese, Oink and Moo BBQ Sauce, Frizzled Onions **\$16**

### Smoked Pulled Pork Sandwich

Smoked Pulled Pork, Signature Slaw, Oink and Moo BBQ Sauce, on Our Brioche Bun **\$12**

### Smoked BBQ Platters

Comes with French Fries, Signature Slaw, & Cornbread

**Pulled Pork \$18 | Pulled Brisket \$22**

**Half Rack of Ribs \$24 | Full Rack of Ribs \$32**



12 beer taps  
dedicated to  
LOCAL NJ craft  
breweries

Gluten Free Vegan Staff Favorite

## FLATBREADS

### White Pizza

Roasted Garlic Spread, Mozzarella Cheese, Ricotta Cheese, Fresh Parsley **\$12**

### Nana's Stone-Fired

Fresh Tomatoes, Mozzarella, & Basil **\$12**  
ADD PEPPERONI **\$2**

### Italian Sausage

Spicy Italian Sausage, Sautéed Mushrooms, Shredded Mozzarella, Tomato Sauce **\$15**

### Cali-Chicken Flatbread

Chopped Chicken, Mozzarella Cheese, Bacon, Avocado, Cilantro, Chipotle Ranch Drizzle **\$16**

## BURGERS & SANDWICHES

Served with Choice of French Fries or Potato Chips. Sweet Potato Tots **\$2**, Onion Rings **\$2**, Parmesan Truffle Fries **\$5**

Gluten Free Bread Available **\$2**

### BYOB Build Your Own Burger BYOB

Start with Our Special Blend Beef Burger, Turkey, Chicken, Vegan Beyond Meat Burger, Bison, or Ahi Tuna

### HOUSE FAVORITE Bridge Crew Burger

Bacon, Avocado Spread, Cheddar Cheese, Caramelized Onions, Lettuce, Pickles, Bridge Crew Special Sauce **\$17**

### VEGAN BURGER Beyond Craft Burger

Craft Burger Beyond Burger Patty, Sliced Cucumbers, hummus spread, mixed greens, roasted red peppers, GF Bun **\$17**

### BISON BURGER Bison BBQ Burger

Fresh 8oz Bison Burger, Smoked Gouda Cheese, Lettuce, Bacon, Frizzled Onions, on Our Brioche Bun **\$18**

### THE CHALLENGE 22 West Burger

Eat in 30 Minutes & Win a Free T-Shirt!

Two Burger Patties, Two Crispy Pieces of Fried Chicken, Our Cheesy Mac, Crispy Pork Belly, Lettuce, Tomato, Onion Topped with an Onion Ring on a Brioche Bun, Served with French Fries **\$27**

### Philly Cheese Steak

Thinly Sliced Ribeye, Sautéed Peppers and Onions, Choice of Provolone or American, Served on a Hoagie Roll **\$17**

### Turkey Club

Fresh Roasted Turkey Breast, Bacon, Watercress, Tomato, Rosemary Aioli  
Toasted Sour Dough Bread **\$14**

### Toasted Veggie Melt

Toasted Sourdough, Caramelized Onions, Squash and Pears, Cheddar Cheese **\$13**

### Crab Cake Sandwich

House-made Crab Cake, Lettuce, Tomato, Everything Bagel Aioli, Served on A Brioche Bun **\$17**

## SIDES

French Fries **\$4** | Potato Chips **\$4**  
Sweet Potato Tots **\$6** | Onion Rings **\$6**  
Parmesan Truffle Fries **\$9**  
 Signature Slaw **\$3**  
 Steamed Broccoli **\$8**  
 Sautéed Spinach **\$8**  
 Rainbow Quinoa **\$8**  
 Herbed Fingerling Potatoes **\$7**

# LUNCH MENU

(TUESDAY-FRIDAY 11:30am-3pm \*\*ONLY\*\*)

## SALADS & WRAPS

### Traditional Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan Cheese, Croutons, Creamy Caesar Dressing

**Lunch \$9 | Wrap w/ Fries \$10**  
Add Chicken \$3

### 22 West House Salad

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Shaved Carrots, Balsamic Dressing

**Lunch \$8 | Wrap w/ Fries \$9**  
Add Chicken \$3

### Buffalo Chicken Wrap

Crispy Fried Chicken Tossed In Buffalo Sauce, Iceberg Lettuce, Chopped Tomatoes and Red Onions, Bleu Cheese Dressing

**Wrap w/ Fries \$12**

### Arugula Steak Wrap

Marinated Steak, Crisp Arugula, Sliced Apples, Pickled Onions, Goat Cheese, Red Grapes, Candied Walnuts, Lemon Poppy Dressing

**Wrap w/ Fries \$12**

## LUNCH APPETIZERS

### Fresh Jersey Grilled Corn Salsa

Grilled Jersey Corn, Diced Jersey Tomatoes, Onions, Cilantro & Lime Juice - Served with Tortilla Chips **\$9**

### 1/2 Order Frickles

Dill Pickle Chips, Corn Meal-Crusted, Served with Ancho Chili Dipping Sauce **\$7**

### Small Trash Can Nachos

Queso Dip, Shredded Lettuce, Pickled Jalapeños, Pico de Gallo, Black Beans **\$9**  
Add Smoked Pulled Pork **+\$2**  
Add Smoked Brisket **+\$4**

### Pub Pretzels & Beer Cheese Sauce

White Cheddar Beer Sauce, Spicy Brown Mustard, Warm Soft Pretzel Bites **\$12**

### Single Fresh Fried Mozzarella

Breaded House-Made Mozzarella, Basil, and Marinara Sauce **\$6**

### 22 West Wings

1/2 lb of Crispy Chicken Wings, Tossed in Our Signature Cherry Pepper Honey Wing Sauce (Buffalo and BBQ Sauce also available) **\$9 Add Fries for \$2**

## LUNCH FLATBREADS

CAULIFLOWER CRUST AVAILABLE FOR \$4

### Nana's Stone-Fired

Fresh Tomatoes, Mozzarella, & Basil **\$11**  
ADD PEPPERONI \$2

### Italian Sausage

Spicy Italian Sausage, Sautéed Mushrooms, Shredded Mozzarella, Tomato Sauce **\$14**

### Cali Chicken Flatbread

Chopped Chicken, Mozzarella Cheese, Bacon, Avocado, Cilantro, Chipotle Ranch Drizzle **\$15**

### White Pizza

Roasted Garlic Spread, Mozzarella Cheese, Ricotta Cheese, Fresh Parsley **\$10**

## LUNCH SPECIALS

### Crab Cake Sandwich

Pan-seared Crab Cake, Lettuce, Tomato, Onion, Everything Bagel Aioli, Potato Chips **\$16**

### Turkey Club

Fresh Roasted Turkey Breast, Bacon, Watercress, Tomato, Rosemary Aioli  
Toasted Sour Dough Bread, Potato Chips **\$11**

### Grilled Shrimp Skewers

Grilled Marinated Shrimp, Hot Honey Pineapple Chutney, Spiced Corn Salad **\$13**

### Grilled Chicken Caprese Sandwich

Grilled Marinated Chicken, Fresh Mozzarella Cheese, Lettuce, Tomatoes, Balsamic Glaze, Toasted Sour Dough Bread with Potato Chips **\$12**

### Avocado Chicken Bowl

Grilled Marinated Chicken, Fresh Avocado, Cherry Tomatoes, Red Onions, Corn, Rainbow Quinoa **\$11**

## BIGGER APPETITE

### Steak Frites

10oz Seasoned & Grilled NY Strip Steak with Fries **\$18**

### Smoked BBQ Platters

Comes with French Fries, Signature Slaw, & Cornbread

**Pulled Pork \$16 | Pulled Brisket \$20**  
Third Rack of Ribs **\$18**

### Pan-Seared Crab Cake

House-made Crab Cake, French Fries, Served with Lemon Wedge & Tartar Sauce **\$23**

### Grilled Salmon

6oz Grilled Salmon Fillet, Over a bed of Rainbow Quinoa, Steamed Broccoli **\$16**

**\$1 OFF FOUNTAIN DRINKS**

\*No Free Refills

## CRAFT COCKTAILS

### Aperol Peach Spritz

Aperol, Grey Goose Essence Peach, Peach Schnapps, Prosecco, Splash Club Soda **\$13**

### Cranberry Apple Mule

Tito's Vodka, Apple Cider, Ginger Beer, Cranberry Simple Syrup **\$12**

### Smoky Harvest Apple Cider Margarita

Mayalen Mezcal, Peach Schnapps, Apple Cider, Lime Juice **\$13**

### Mr. West

Ron Zacapa Rum, Campari, Lime, Pineapple Juice, Egg Whites **\$10**

### Perfect Pear Martini

Pear Grey Goose Vodka with Splashes of Pear Puree, Elderflower & Lemon Juice **\$13**

### Fall All Over

Brockman's Gin, Lemon Juice, Apple Cider, Ginger Beer **\$12**

### Espresso Yourself S'more

Vanilla Vodka, Godiva Liqueur, Mr Black, Espresso Coffee **\$13**

### Caramel Apple Martini

Vanilla Vodka, Apple Liqueur, Butterscotch Liqueur, Grenadine **\$13**

### The Mana

Teremana Blanco with Muddled Cucumbers, Watermelon Syrup & Splash of Lime **\$12**

### Blackberry Bourbon Smash

Bulleit Bourbon, Muddled Blackberries, Lemon Juice, Agave **\$10**

### Pumpkin Patch

Ron Zacapa Rum, Apple Cider, Lemon Juice, Cinnamon Simple Syrup Pumpkin Butter **\$12**

### Gin Fall Punch

Aviation Gin, Orange Juice, Spiced Syrup, Bitters, Tonic **\$10**

### Cacao Butter Cocktail

Espolon Tequila, Creme de Cacao, Butterscotch Schnapps, Whipped Cream **\$12**

### Tito's Lemonade on Tap

Tito's Handmade Vodka Mixed with our House Lemonade **\$8.50**

### Smoked Old Fashioned

Wild Turkey Long Branch, Simple Syrup, Bitters, Smoked **\$18**

**ALL NJCB MEMBERS RECEIVE 10% OFF THEIR TOTAL BILL**