

EAT. DRINK. PLAY.

MENU

INSPIRED BY CLASSIC NYC TAVERNS

THE CLASSICS

HOT PRETZELS

Truffle Béchamel & House Dijon

MAC & CHEESE BITES

Classic Cheese, Marinara

TAQUITOS

Top Sirloin, Chorizo, Avocado, Cheddar

BEEF SLIDERS

Certified Angus Beef, Arugula,
Honey Bacon, Tomato, Aged White Cheddar,
Crinkle Cut Pickle

BUTTERMILK CHICKEN TENDERS

Sweet Baby Rays BBQ Sauce &
Honey Mustard Side Dips

JUMBO COCONUT SHRIMP

Yuengling Battered, Ginger Plum Sauce

WICKED WINGS

Includes Blue Cheese & Carrot Purée

CHOOSE ONE

CLASSIC BUFFALO

SIZZLING BBQ

GARLIC PARMESAN

ASIAN TERIYAKI

5PC10PC

OUR FAVORITES

CHICKEN SATAY

Sriracha, Asian Glaze

NO BUN GARDEN SLIDERS

Edamame, Ricotta, Sun Dried Tomatoes

SLOW ROASTED CHICKEN SLIDERS

Roasted Vegetables, Pesto, Pecorino Cheese

CHEESE QUESADILLA

Manchego, Brie, Gouda, Corn, Beans,
Pico De Gallo, Guacamole

ADD CHICKEN or STEAK

CHICKEN EMPANADAS

Braised Chicken, Cheddar Cheese,
Chipotle Salsa Primavera

PIGS IN A BLANKET

Croissant wrapped Mini Beef Sausage,
BBQ Dip

DIPS

BEEF NACHOS

Certified Angus Beef, Mozzarella, Snow Peas,
Butternut Squash, Chive Sour Cream

GUACAMOLE

Served with Hand-Cut Tortilla Chips

SPINACH ARTICHOKE

Assorted Crudité, Toasted Naan

HUMMUS & CRUDITÉ

Sundried Tomato Hummus, Toasted Naan,
Fresh Veggies

Join us in the Cue Lounge

HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM

FOR YOUR CONVENIENCE AN 18%
GRATUITY WILL BE ADDED TO YOUR CHECK.

BEER

DOMESTIC DRAFT

Budweiser, Bud Light,
Narragansett Lager

PREMIUM DRAFT

Blue Point Toasted Lager,
Blue Moon, Original Sin Cider,
Stella Artois, Sam Adams Seasonal,
Sixpoint The Crisp

CRAFT ON TAP

Lagunitas IPA, Dale's Pale Ale,
Ommegang Witte, Mermaid Pilsner

BEER FLIGHT

CHOICE OF THREE 7oz DRAFTS

BOTTLED BEER

Amstel Light, Guinness,
Heineken, Corona,
Mckenzie's Seasonal Cider

16 OZ TALL BOY

Fat Tire Amber Ale
Harpoon IPA

COCKTAILS

SANGRIA

Robust Red or Seasonal, Fresh Fruit

CINNAMON OLD FASHIONED

Makers Mark, Cinnamon Simple,
Bitters

SPICY MARGARITA

Sauza Blue, Cointreau,
Muddled Jalapeño, Splash of Grapefruit

DATE NIGHT

Absolut Mandarin, Triple Sec,
Cranberry, Champagne Float

POMEGRANATE MARGARITA

Sauza Blue, Cointreau,
Pama, Lime Juice

MOSCOW MULE

Skyy Vodka, Ginger Beer,
Fresh Lime Juice

CLASSIC MOJITO

Flor de Caña Rum, Muddled Mint,
Sugar Cane

ICED HOT TODDY

Templeton Rye, Fresh Lemon Juice,
Honey Syrup

SOUTHERN ICED TEA

Ciroc Peach, Amsterdam Gin,
Flor de Caña Rum, Sauza Blue

RUM PUNCH FISH BOWL

Watermelon Pucker, Swedish Fish

WINE

FLYING SOLO RED

Grenache Syrah, France, 2014

VIGILANCE

Cabernet Sauvignon, California, 2013

ETESIAN

Pinot Noir, California, 2012

DOMAINE DE GUILLAMAN

White Blend, France, 2014

LAYER CAKE

Chardonnay, California, 2014

BARONE FINI

Pinot Grigio, Italy, 2015

FLATBREAD PIZZA

Thin Crust Baked in Marble Pizza Oven

CLASSIC MARGHERITA

Mozzarella, Basil, Roma Tomato

TRUFFLE MUSHROOM

Mushroom, Spinach, Mozzarella

PEPPERONI

Pepperoni, Mozzarella

ON THE SIDE

BEER BATTERED ONION RINGS

HAND CUT FRIES

SWEET POTATO TATER TOTS

FRIED PICKLES

TRIO OF SIDES CHOOSE ANY 3

FRAMES

SIGNATURE BURGERS

THE CLASSIC

8oz. Short Rib Blend, Bacon,
Bibb Lettuce, American Cheese,
Beefsteak Tomato, Handcut Fries

JUST A BUCK

ADD DOMESTIC BEER TO ANY
SANDWICH OR BURGER FOR \$1

JUMBO SANDWICHES

All Sandwiches Include Salad or Fries

GRILLED STEAK

Top Sirloin, Shaved Baby Vegetables,
Smoked Gouda

SOUTHERN FRIED CHICKEN

Crispy Chicken Breast, Sage Aioli, Provolone,
Arugula

FRIED EGG BLT

Avocado, Bacon, Lettuce, Tomato,
Chipotle Aioli

ARTISANAL GRILLED CHEESE

Brie, Smoked Gouda, Manchego,
Aged Cheddar, Parmesan, Fig Compote

SALADS

TRADITIONAL CHICKEN CAESAR

Romaine Hearts, Parmesan Crisp, Croutons

MARKET SALAD

7 Leaf Blend, Spring Peas, Baby Carrots,
Edamame, Truffle Balsamic Vinaigrette

ADD GRILLED SHRIMP or GRILLED CHICKEN

ICE CREAM SHAKES

COOKIES & CREAM

MARSHMALLOW S'MORES

CLASSIC STRAWBERRY

ADD: JAMESON, JACK DANIELS, MAKER'S MARK

STICKY 'N SWEET

CHIPWICH

Chocolate Chip Cookies, Vanilla Ice Cream,
Rich Fudge & Strawberry Dip

BROWNIE SUNDAE

Chocolate Brownie,
Vanilla Ice Cream, Caramelized Banana

CHOCOLATE LAVA CAKE

Strawberry Mint Compote, Cherry Ice Cream

FRAMES

Bowling Lounge NYC

PLEASE REPORT ALLERGIES TO SERVER

FRAMES IS NOT A NUT-FREE FACILITY

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.