

N/A BEVERAGES

MOCKTAILS:

THYME & REASON

Orange, Lemon, Thyme, & Soda \$9

ESPRESSO PHONY NEGRONI

NA Sparkling Espresso Negroni \$9

PHONY NEGRONI

NA Sparkling Negroni \$9

GINGER PASSION FRUIT MULE

Fever Tree Ginger Beer, Lime, Passion Fruit Purée \$9

NO-JITO

Fresh Mint, Lime, Blue Agave Syrup, Topped with Soda \$9

NA APPLE APEROL SPRITZ

NA Aperol, Apple Cider, Soda, Lemon, Cinnamon \$9

KOMBUCHA:

KATALYST GINGER DEVOTION \$9

KATALYST BLISS BERRY \$9

SODAS & JUICES

Coke*, Diet Coke*, Ginger Ale*, Sprite*,

Orange, Root Beer*, Birch Beer*, Cream*

Iced Tea*, Lemonade*

Cranberry*, Orange*, Grapefruit*, Pineapple*

*available in pitchers

The **BrüM.**

254 Crown Street
New Haven, Connecticut
06511

For Reservations Call - (203) 495-8924 or visit our website barnightclub.com
For Pizza Take-Out Call - (203) 495-1111

BEER BOTTLES & CANS

\$7.00

Bud Light

Budweiser

Michelob Ultra

Miller Lite

\$8.00

Athletic Brewing Lite Ale N/A

Athletic Brewing Upside Dawn Golden N/A

Athletic Brewing Free Wave Double Hop IPA N/A

Best Day Brewing Electro Lime Cerveza N/A

Blue Moon

Corona

Downeast Cider

Downeast Blackberry Cider

Downeast Seasonal

Heineken

Modelo Especial

Narragansett Lager

New England Sea Hag

Sam Adams Boston Lager

\$9.00

Allagash White

Counterweight Headway IPA

High Noon (Peach or Pineapple)

New England Fuzzy Baby Ducks

Lucky One Blueberry Lemonade + Vodka

Surfside Iced Tea + Vodka

Stella Artois

\$10.00

Lawson's Sip of Sunshine IPA

House Brewed Beer Crowlers TO GO:

\$10 Single



\$35 4-Pack

*ask your server for current draft list



BRICK OVEN PIZZA, HOUSE BREWED BEER, DANCING

www.barnightclub.com

  @bar_newhaven

You must be 21+ or with a legal guardian to dine with us.

You must be 21+ after 9pm.

18% gratuity will be added to any tabs left open over night.

One payment per party, no split checks.

BAR SALAD

Seasonal greens, sliced pear, caramelized pecans, crumbled blue cheese with a light vinaigrette dressing.

Plate \$14.50 **Bowl** \$26.00

*All vegetables are fresh and prepared daily.

PIZZA

Base Pies	Sm	Md	Lg
Red Pie	\$13.50	\$17.00	\$20.00
Red Pie w/ Mozzarella	\$16.00	\$21.00	\$25.00
White Pie (parmesan & garlic)	\$13.50	\$17.00	\$20.00
White Pie w/ Mozzarella (parmesan & garlic)	\$16.00	\$21.00	\$25.00

Toppings

Ricotta	\$2.50	\$4.50	\$5.50
Mozzarella	\$2.50	\$4.00	\$5.00
Fresh Mozzarella	\$3.00	\$4.50	\$5.50
Cheddar	\$2.50	\$4.50	\$5.50
Cilantro	\$0.50	\$1.00	\$1.50
Onion	\$1.50	\$1.75	\$3.00
Red Onion	\$1.50	\$1.75	\$3.00
Mushrooms	\$1.00	\$2.00	\$3.25
Jalapeno	\$1.00	\$2.00	\$3.00
Green Pepper	\$1.50	\$2.00	\$3.25
Black Olive	\$2.00	\$3.00	\$4.50
Sun-Dried Tomatoes	\$2.00	\$3.00	\$4.00
Hot Cherry Peppers	\$2.50	\$3.00	\$5.00
House Roasted Red Peppers	\$3.00	\$5.00	\$6.00
Fresh Tomatoes	\$1.00	\$2.50	\$3.00
Eggplant	\$2.00	\$3.00	\$4.00
Artichoke Hearts	\$2.00	\$3.00	\$4.00
Anchovies	\$3.50	\$5.00	\$6.00
Garlic	\$0.50	\$1.00	\$1.50
Mashed Potato	\$2.50	\$3.50	\$4.50
Fresh Basil	\$0.50	\$1.00	\$1.50
Sausage	\$3.00	\$4.50	\$5.50
Pepperoni	\$3.00	\$4.50	\$5.50
Meatballs	\$3.00	\$4.50	\$5.50
Bacon	\$3.00	\$4.50	\$5.50
Brisket	\$8.00	\$10.00	\$15.00
Oven Roasted Chicken	\$3.50	\$5.00	\$7.00
Buffalo Chicken	\$3.50	\$5.00	\$7.00
Blue Cheese*	\$1.00	\$2.00	\$3.00
Broccoli*	\$2.00	\$3.00	\$4.00
Spinach*	\$2.00	\$3.00	\$4.00
Fresh Little Neck Clams*shucked daily	\$7.00	\$10.00	\$13.50
Shrimp*	\$7.00	\$10.00	\$13.50
BBQ Sauce	\$0.75	\$1.00	\$1.50

*Recommended for white pies

BAR ITALIAN LEMONADE

ADD PEACH, BLACKBERRY,
PASSION FRUIT, STRAWBERRY
TITO'S VODKA, BERGAMONT LIQUEUR,
NEW HAVEN MADE SOUR, SELTZER
\$14* served tall / \$42 Pitcher

BAR MULES

w/ BADGER GINGER BEER,
ABSOLUT, JAMESON, MADRE MEZCAL

APPLE CIDER MOSCOW MULE

VODKA, APPLE CIDER, GINGER BEER \$12

Bar

MARGARITA

Espolon Blanco Tequila,
New Haven Made Sour,
Fresh Squeezed Lime Juice \$12/\$42 Pitcher

APPLE CIDER SANGRIA

RED BLEND, COGNAC, ORANGE, APPLE CIDER,
CINNAMON \$12/\$42 Pitcher

Bar

OLD FASHIONED

BUFFALO TRACE BOURBON
VELVET FALERNUM &
PEYCHAUD'S BITTERS \$14
(classic, distinct, and all alcohol)

WINE

White	
Pinot Grigio, Alberigo 2023, Italy	10/32
Fresh bouquet of sour peach, light pear, and wild strawberry. Medium light body with enough finesse to impress. [organic]	
Chardonnay, Folk Tree 2023, California	10/32
From the central coast of California, this dry, medium toasted Chardonnay sees a balance of steel and oak in its aging. Bold, medium dry, medium acidity. [organic]	
Sauvignon Blanc, Awaken 2023, New Zealand	10/32
Underlying tones of grapefruit and lime, sustained on a fresh and well balanced crisp palate with a long lingering finish. Medium bold, dry, acidic.	
Red	
Pinot Noir, Westmount 2022, Oregon	10/32
A Willamette Valley 100% Pinot Noir truly reflecting its surroundings. Aromas of black cherry, mineral spice, and vanilla finishing with a generous serving of strawberry, red plum, and black tea on the palate.	
Cabernet Sauvignon, No Name Road, 2020, California	10/32
Aromas of mulberries and dark cherry, blood orange, licorice and coca. Medium -to full-bodied with a sleek, chocolately texture; fine tannins and an juicy finish.	
Italian Red Blend, Strade Di Toscana 2022, Italy	10/32
Pretty red fruit and sweet red berries weave together with baking spices, floral notes, and a hint of oak for a medium bodied wine with polished texture and lots of freshness and energy. [organic]	
Chianti, Valvirginio, 2024, Italy	10/32
Intense ruby red color. Dominated by hints of red fruits like blackberry and raspberry with hints of violet and iris.	
Rosé, Vallee Des Pins Coteaux 2023, France	7/28
This nice dry pale rosé by design has a nose of red fruit and some guava in the background. The palate is fresh and clean with perfectly balanced acidity.	
Bubbles by the Glass	
Prosecco, Tenuta di Collalbrigo	10/32
This cheerful sparkler is a yellow straw color with fine bubbles, luscious fruit and floral aromas, and is beautifully balanced with peach, pear and honeysuckle flavors.	
Rosato Spumante Brut, Sommariva Il Rosa	10/32
Made from the local Raboso grape with a splash of Pinot Nero, offering notes of red berries and a dry, piquant finish	
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<i>Bubbles by the Bottle</i>	
Louis Roederer, France	125
A great multi-vintage champagne opening with notes of white fruit, citrus zest and acacia blossom followed by a light touch of roasted hazelnuts.	
Veuve Clicquot Brut, France	75
Half Bottle 375 ML A classic Champagne with an aromatic profile dominated by notes of white fruits like pear, apple and peach.	

HOUSE PIE SUGGESTIONS

SEASONAL PIE: **THANKSGIVING PIE** 23.00 / 30.50 / 37.00

White pizza, *Mozzarella, Hand Mashed Potatoes, Brick Oven Cooked Turkey, Stuffing, Gravy, Cranberry.*

HOUSE CLASSICS:
MASHED POTATO & BACON 21.50 / 29.00 / 35.00
Traditionally on a White pizza, *Mozzarella, Hand Mashed Potatoes, Brick Oven Cooked Bacon.*

BBQ BRISKET 30.25 / 41.25 / 53.00
White pizza, *Mozzarella, Smoked Brisket, Red Onions, Cilantro, BBQ Sauce, Jalapenos and Cheddar.*

CLAM CASINO 29.50 / 38.25 / 52.25
White pizza, with or without *Mozzarella and Full Bellied Freshly Hand Shucked in house Clams, Bacon, Green Peppers and Hot Cherry Peppers.*

PORTRAIT OF NEW HAVEN 26.25 / 37.00 / 45.00
Red sauce made by hand in house, choose any size, with *Mozzarella and Ricotta, House Roasted Red Peppers* roasted in our own brick oven, *Lamberti Sausage* made here in New Haven, *Basil and Garlic* on our homemade dough.

TRADITIONAL:
MARGHERITA 18.50 / 26.00 / 31.50
Red pizza with *Fresh Mozzarella, Tomatoes, Basil and Garlic.*

CLAM 20.50 / 27.00 / 33.50
White pizza with or without *Mozzarella and Full Bellied Freshly Hand Shucked in house Clams.*

STAFF Favorites:
THE CARNIVORE 30.50 / 41.00 / 52.50
Red pizza with *Mozzarella, Smoked Brisket, Meatball, Pepperoni, Garlic.*

THE HERBIVORE 28.75 / 38.25 / 48.50
White pizza with *Mozzarella, Ricotta, Spinach, Basil, Cilantro, Red Onion, Black Olive and Artichoke Heart.*

THE BUFF CHICK 25.00 / 34.75 / 47.50
White pizza with *Mozzarella, Buffalo Chicken, Blue Cheese, Red Onion, Black Olives and Jalapenos.*

MEXICAN STREET CORN 19.00 / 24.00 / 28.00
Served on a White pizza, w/ *Mozzarella, Queso Fresco, Chipotle Mayo, Crushed Takis, Paprika, and Brick Oven Roasted Corn*

EGGPLANT PARM 26.75 / 35.00 / 43.00
Red pizza with *Extra Sauce, Extra Parm, Mozzarella, Fresh Mozzarella, Ricotta, Basil, Garlic, Eggplant.* (psst...meatball parm is also awesome)

BAR Cocktails

MARGARITA TIME
CODIGO ROSA, BLOOD ORANGE, LIME, & THYME \$14

DAILY DOSE
WHEATLEY VODKA, CARROT, GINGER, TURMERIC, ORANGE & AGAVE \$12
*TRY WITH MALFY BLOOD ORANGE GIN

BLACKBERRY BOURBON SMASH
FOUR ROSES BOURBON, LEMON, MINT CANE SYRUP,
BLACKBERRY PUREE \$12

BAR LYCHEE MARTINI
ASPEN VODKA, ELDERFLOWER LIQUEUR, LYCHEE PUREE \$14

PECANS & AGAVE
PATRON REPOSADO, PRALINE PECAN LIQUEUR, CINNAMON,
GINGER CLOVE BITTERS \$14

DISCO BALL
COCONUT RUM, PINEAPPLE, LIME, PASSION FRUIT PUREE \$12

CINN CITY
SMOKE WAGON BOURBON, CARPANO ANTICA, GRAPEFRUIT,
LEMON, CINNAMON \$14

ESPRESSO PUMPKIN PIE-TINI
ABSOLUT VANILIA, FULTONS PUMPKIN LIQUEUR, ATOMIC
COLD BREW, ATOMIC BLACK COFFEE LIQUEUR \$14