



# THE STEEL MILL

BRUNCH  
MENU



## BRUNCH MENU

**MORNING CUTS.....\$30.00**

Indulge in a hearty breakfast  
featuring:

NY Strip Steak (12 oz), Two eggs, Home  
fries or french fries, Green salad (romaine  
lettuce, tomato, onion, cucumber)

**CLASSIC EGG DISH.....\$15.00**

A simple yet satisfying choice:

Two eggs (any style), Home Fries or French  
Fries, Green salad, Toast

**B-B-B .....\$23.00**

**(BEATS-BRUNCH-BURGER)**

A burger that hits all the right notes:

8 oz beef patty, Applewood Smoked  
Bacon, Wine reduction onion, tomato,  
romaine lettuce, Cheddar cheese, Pretzel  
bun, Home fries or french fries, Fried egg

**DECATUR SENSATION .....\$22.00**

(Chicken and Waffle)\* A delightful  
combination of:

Boneless chicken thigh, 7" Belgian Waffle,  
caramelize apple, maple syrup, vanilla ice  
cream

**MAPLE SYRUP DREAM ..... \$17.00**

**(Classic French Toast)**

A sweet treat featuring:

mix berries, maple syrup, vanilla ice cream

**HUEVOS RANCHEROS..... \$17.00**

A Mexican classic:

Two eggs, White Corn Tortillas, Refried  
Beans, Mixed Peppers, White Onion, Queso  
Fresco, Pickled Jalapeño, Salsa Roja (mild)

**CHILAQUILES ROJOS ..... \$15.00**

A flavorful dish fwith:

Yellow Corn Tortillas, salsa roja, Queso  
Fresco, White Onion, Cilantro, Pickled  
Jalapeño Rings

Add Protein: Home Fries \$7Grilled Chicken  
Breast \$10, Steak \$12, Shrimp \$10, Bacon  
\$4, Avocado \$5

## **BRUNCH MEX-STYLE**

**CAESAR SALAD .....** \$15.00

A twist on a classic:

Two eggs, romaine lettuce, Yellow corn

tortillas

Add Protein

## **SIDES**

**HOME FRIES.....** \$7.00

**BACON .....** \$4.00

**STEAK.....** \$12.00

**GRILLED CHICKEN BREAST ....** \$10.00

**SHRIMP .....** \$10.00

**AVOCADO.....** \$5.00

## **DRINKS (BRUNCH) \$11 (GLASS)**

**BOTTOMLESS OPTIONS P P\$35**

**90 MINUTES**

**BLOODY MARY**

**MIMOSA**

**BELLINI**

**SANGRÍA**



# **THE STEEL MILL**

## **SPECIALTY COCKTAILS**

**MEDITERRANEAN MULE** ..... \$16

Fig Vodka, lime Juice, ginger beer.

**TROPICAL TEMPTATION** ..... \$15

Spiced Rum, vanilla cinnamon syrup, lime juice, pineapple juice, Black walnuts bitters, nutmeg.

**MINT TO BE** ..... \$17

Vodka, St. Germain, Prosecco, mint, cucumber, lemon juice, simple syrup.

**ESPRESSO MARTINI** ..... \$16

Rumchata, espresso, coffee liquor, Vodka, Amaretto.

**GREEN TEA ON BUSHWICK AVENUE** ..... \$15

Irish Whiskey, Peach Blossom, sour mix, sprite.

**COGNAC SOUR** ..... \$15

Cognac, lemon, simple syrup, fee foam, angostura bitters.

**PISCO SOUR** ..... \$15

Pisco, lime juice, simple syrup, fee foam, angostura bitters.

**HIBISCUS MARGARITA** ..... \$16

House Tequila, hibiscus syrup, lime Juice, triple sec

**JALAPENO MARGARITA** ..... \$16

Jalapeno Tequila infused, strawberry shrub ,triple sec, lime juice

**BUSHWICK SOUR** ..... \$15

Mezcal, lime juice, simple syrup, red wine floater.

**THE CURE** ..... \$14

Barcelo rum anejo, rosemary Syrup ,lime Juice.

## **OLD FASHION**

**ANGEL'S ENVY** ..... \$16

Angel's envy bourbon, demerara syrup, cherry bitters, maraschino cherry.

**BULLEIT** ..... \$17

Bulleit bourbon, demerara syrup, angostura bitters orange bitters, orange twist.

**TEQUILA REPOSADO** ..... \$16

Tequila Reposado, agave syrup, orange bitters, cinnamon stick, lemon twist.

**MEZCAL** ..... \$15

Mezcal, agave syrup, orange bitters, angostura bitters, lemon twist.

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**DRAFT COCKTAILS.....\$13.00**

## HAPPY HOUR

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DRAFT COCKTAILS .....	\$8.00
SELECTED DRAFT BEERS .....	\$5.00
SANGRIA [RED OR WHITE].....	\$8.00
SELECTED BEER [SPECIAL].....	\$3.00
SELECTED SELECT BEER & SHOT .....	\$8.00

**MONDAY- FRIDAY 4:00PM-8:00PM  
[REFER TO OUR BOARD]**

## SHOT - NEAT

### TEQUILA

SHOT 1OZ.      NEAT 2OZ

CASAMIGOS BLANCO: .....	\$14.00 .....	\$17.00
CASAMIGOS REPOSADO: .....	\$18.00 .....	\$21.00
DON JULIO BLANCO: .....	\$14.00 .....	\$17.00
DON JULIO REPOSADO: .....	\$18.00 .....	\$21.00
PATRÓN SILVER: .....	\$14.00 .....	\$17.00
ESPOLÓN: .....	\$12.00 .....	\$15.00
MEXXO BLANCO: .....	\$10.00 .....	\$13.00
PUERTA NEGRA REPOSADO: .....	\$10.00 .....	\$13.00
PUERTA NEGRA BLANCO: .....	\$9.00.....	\$12.00

### MEZCAL

SHOT 1OZ.      NEAT 2OZ

MEXXO : .....	\$10.00 .....	\$13.00
MONTE ALBAN: .....	\$10.00 .....	\$13.00

### COGNAC

SHOT 1OZ.      NEAT 2OZ

HENNESSY VSOP: .....	\$15.00 .....	\$18.00
D'USSÉ: .....	\$15.00 .....	\$18.00
MARTELL BLUE SWIFT: .....	\$14.00 .....	\$17.00
PIERRE PATOU: .....	\$10.00 .....	\$13.00

### VODKA

SHOT 1OZ.      NEAT 2OZ

KETTLE ONE: .....	\$12.00 .....	\$15.00
TITO'S: .....	\$12.00 .....	\$15.00
FIGUENZA: .....	\$12.00 .....	\$15.00
LVOV: .....	\$9.00.....	\$12.00

### GIN

SHOT 1OZ.      NEAT 2OZ

BOMBAY SAPPHIRE: .....	\$14.00 .....	\$17.00
HENDRICK'S: .....	\$14.00 .....	\$17.00

# **WHISKEY**

**SHOT 1OZ. NEAT 2OZ**

<b>JACK DANIEL'S:</b>	.....\$12.00	.....\$15.00
<b>GENTLEMAN JACK:</b>	.....\$15.00	.....\$18.00

# **BOURBON**

**SHOT 1OZ. NEAT 2OZ**

<b>BULLET:</b>	.....\$13.00	.....\$16.00
<b>ANGEL'S ENVY:</b>	.....\$14.00	.....\$17.00
<b>FOURROSSES:</b>	.....\$13.00	.....\$16.00
<b>WOODFORD:</b>	.....\$14.00	.....\$17.00
<b>WAR EAGLE:</b>	.....\$9.00	.....\$12.00

# **SCOTCH**

**SHOT 1OZ. NEAT 2OZ**

<b>THE GLENLIVET 12:</b>	.....\$14.00	.....\$17.00
<b>THE GLENLIVET 15:</b>	.....\$17.00	.....\$20.00
<b>JOHNNIE WALKER DOUBLE</b>	.....\$16.00	.....\$19.00
<b>BLACK LABEL</b>		
<b>JOHNNIE WALKER:</b>	.....\$20.00	.....\$23.00
<b>GOLD LABEL</b>		
<b>CHIVAS 12:</b>	.....\$12.00	.....\$15.00
<b>CHIVAS 18:</b>	.....\$17.00	.....\$20.00
<b>DEWAR'S 12:</b>	.....\$12.00	.....\$15.00

# **IRISH WHISKEY**

**SHOT 1OZ. NEAT 2OZ**

<b>JAMESON:</b>	.....\$12.00	.....\$15.00
<b>DUNSMORE:</b>	.....\$11.00	.....\$14.00

# **RUM**

**SHOT 1OZ. NEAT 2OZ**

<b>BACARDI WHITE:</b>	.....\$12.00	.....\$15.00
<b>BARCELÓ AÑEJO:</b>	.....\$12.00	.....\$15.00
<b>PLANTATION:</b>	.....\$12.00	.....\$15.00

# **LIQUORS**

**SHOT 1OZ. NEAT 2OZ**

<b>DISARONNO:</b>	.....\$12.00	.....\$15.00
<b>CAMPARI:</b>	.....\$12.00	.....\$15.00
<b>APEROL:</b>	.....\$12.00	.....\$15.00

## **NOTICES:**

To offset the cost of credit card processing fees, we offer a cash discount program. Pay cash to avoid a credit card convenience fee.

Showing your ID is required when paying with credit or debit card. We will not process your payment without proper Identification.

We do not accept credit/debit card payments under \$15.00.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server of any food allergies.

We cannot prevent accidental cross-contact from transferring food allergens.

Gratuity (18%) automatically added to bill for parties of four (4) or more or for special events.

For reservations for parties of six (6) and over, please call (917) 500-0944 for details.

The staff will not seat your party until all members are present.

Ask waiters for food and drink specials and promotions.

Additional sauce requests charged an additional \$1.00 per sauce.