

FOOD MENU



#TheFlyingCockNYC

The FLYING COCK

HANDCRAFTED FLYING COCK BURGERS*

Pat LaFrieda Flying Cock Blend, 8oz grass fed beef burger.

Served on our artisan brioche bun with a side of our hand cut fries & pickle. Create your own or try one of our faves.

<p>Beef Burger 13 upgrade your beef burger bacon, mozzarella, swiss, american, cheddar, blue cheese -\$1 mushrooms, jalapenos, sautéed onions -\$1 • avocado -\$1.5 onion rings -\$2. (lettuce, tomato, slice raw onion on request)</p>	<p>The California 14 american, avocado, romaine, tomato, mayo</p> <hr/> <p>Ultimate Burger 15 irish cheddar, double smoked bacon, onion rings, tomato, bbq sauce</p>	<p>Truffle Burger 15 swiss, mushrooms, caramelized onions, truffle oil drizzle, truffle aioli</p> <hr/> <p>Fried Pickle Burger 15 shredded american cheese, grilled onion, cayenne mayo</p>	<p>Spicy Cauliflower Veggie Burger 15 cilantro-lime slaw, chipotle mayo, on our artisan brioche bun, side sweet potato fries</p>
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SALAD BOWLS*

<p>Baby Gem Salad 16 herb roasted shrimp, gem lettuce, watermelon radish, cucumber, cherry tomato, manchego, citrus vinaigrette</p> <hr/> <p>Chopped Baja Chicken 15 seasoned grilled chicken, romaine, avocado, roasted corn, radish, cilantro, queso fresco, tomato, tortilla chips, jalapeno vinaigrette</p>	<p>Orchard Salad 11 gala apples, crimson grapes, walnuts, cranberries, creamy goat cheese, gem lettuce, balsamic vinaigrette</p> <hr/> <p>Tuscan Kale Chicken Caesar 15 flame broiled chicken, lacinato kale, sourdough croutons, parmesan</p> <hr/> <p>Skirt Steak House Salad 17 arugula, tomato, red onion, parmesan, champagne vinaigrette</p>
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SANDWICHES*

served with our hand-cut fries, pickle

<p>The Crispy Flying Cock 15 fried chicken, jalapeno slaw, spicy mayo, on a ciabatta hero</p> <hr/> <p>Gotham Steak Sandwich 17 seasoned skirt steak, herbed mayo, arugula, mozzarella, TFC steak sauce, on a toasted baguette</p> <hr/> <p>Santa Fe Chicken Wrap 14 double smoked bacon, onion, avocado, Irish cheddar, tomato, peppers, mixed greens, buttermilk ranch dressing in a warm flour tortilla</p>	<p>Murray Hill Melt 13 butter toasted sourdough, sharp cheddar, smashed avocado, double smoked bacon, tomato</p> <hr/> <p>St. Louis BBQ Pork Sandwich 14 pulled pork, hickory smoked bbq sauce, mozzarella, on tomato focaccia</p> <hr/> <p>Shroom Stack 13 grilled portobello, red onion, smashed avocado, basil pesto, sprouts, on country whole wheat</p>
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ENTREES*

<p>Authentic Fish & Chips 16 brooklyn lager beer batter, fresh cod, hand cut fries, house made tartar sauce</p> <hr/> <p>Classic Shepherd's Pie 15 ground chuck, carrots, peas, broiled mashed potato</p>	<p>Cast Iron Mac & Cheese 14 aged cheddar, gruyere, bacon, panko crust</p> <hr/> <p>Steak Frites 20 10oz marinated skirt steak, hand cut fries, chimichurri</p> <hr/> <p>Bacon Wrapped Jalapeno Popper Stuffed Chicken 18 sweet potato fries</p>
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COCKY BAR SHARES*

<p>Fried Fish Tacos (2 tacos) 11 salsa ranchera, radish, red onion</p> <hr/> <p>SoCal Steak Tacos (2 tacos) 11 salsa verde, grilled onions, cilantro</p> <hr/> <p>Crunchy Chicken Bites 12 zesty honey mustard</p> <hr/> <p>Bar Nachos 10 queso fresco, mozzarella, cheddar, guacamole, jalapeno, sour cream add buffalo chicken \$3</p> <hr/> <p>Smokey Artichoke & Kale Dip 13 gouda, mozzarella, parmesan, toasted sourdough</p>	<p>Wings classic buffalo 12 blue cheese dip crispy garlic parmesan buttermilk ranch dip</p> <hr/> <p>Grilled Avocado & Herb Roasted Shrimp 12 3 shrimp over half an avocado</p> <hr/> <p>Mission Street Quesadilla 12 three cheese or cajun chicken</p> <hr/> <p>33rd & 3rd Sliders 14 premium blend beef, cocky flying sauce, american cheese, fried pickles</p> <hr/> <p>Crispy Mozzarella Snacks 12 spicy tomato sauce</p>
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OYSTERS*

<p>Blue Point Long Island 2.50 ea</p>	<p>Wellfleet Cape Cod 2.75 ea</p>
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classic cocktail sauce & shallot mignonette

SIDES

<p>Hand Cut Fries spicy 6 • parmesan truffle 7 • classic 6</p> <hr/> <p>Sweet Potato Fries 8 spicy sour cream</p> <hr/> <p>Toasted Brussels 8 charred brussels sprouts, honey, almonds</p>	<p>Fried Brooklyn Pickles 8 cayenne mayo</p> <hr/> <p>Buffalo Cauliflower 8 blue cheese gratin</p> <hr/> <p>Dips + Tortilla Chips salsa roja 5 jalapeno guacamole 7</p>
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DESSERTS

<p>Ice Cream Sammy 6 chocolate chip cookie & vanilla ice cream sandwich</p> <hr/> <p>Deep Fried Candy Bar 6 deep fried 'mars' bar (british candy bar)</p>	<p>Caramel Apple Crumble 8 baked apple crumble, topped with caramel & vanilla ice cream</p>
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

gratuity of 20% may be added to groups of 5 or more • when splitting checks we can only run a max of 4 credit cards

BAR OPEN
UNTIL 4AM
EVERY NIGHT



DRINKS MENU

The FLYING COCK

COCK(TAILS)

- Spiked Razz Lemonade** 11
muddled lemons, lemon vodka, raspberries

- Spicy Habanero Margarita** 11
infused tequila, fresh lime, agave

- Strawberry Mojito** 11
bacardi dragonberry rum, fresh mint, strawberries

- The Cocky Mule** 12
russian standard vodka, lime juice, ginger beer

- Lady Fizz** 10
sparkling wine, elderflower liqueur, black raspberry liqueur

- Whiskey Rebellion** 12
american rye, pimm's, simple syrup, lemon juice

HAPPY HOUR OYSTERS* \$1

Every Day 4-7pm

BOTTLES

- Heineken 7
- Corona 7
- Magners Irish Cider 8
- Budweiser 6
- Bud Light 6
- Coors Light 6
- Amstel Light 7

CANS

- Founders All Day IPA 6
- Tecate Cerveza 6
- Narragansett Lager 6
- Rekorderlig Cider 7
(Strawberry-Lime Cider)

DRAFT

- Goose Island IPA 8
- Other Half IPA 8.5
- Breckenridge Vanilla Porter 8
- Guinness Stout 8
- Captain Lawrence Kolsch 8
- Crispin Cider 8
- Bronx Seasonal 8
- Shock Top 8
- Local Seasonal AS
- Brooklyn Lager 8
- Blue Point Toasted Lager 8
- Stella Artois 8
- Six Point Sweet Action 8
- Bud Light 6.5

HAPPY HOUR DRINKS - Every Day 4-7pm

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|-----------------|---|-------------------|---|--------------------|---|
| Shock Top Draft | 6 | Tecate Can | 5 | Pinot Grigio Glass | 7 |
| Bud Light Draft | 5 | Narragansett Can | 5 | Pinot Noir Glass | 7 |
| | | All House Liqueur | 6 | | |

WHITE WINE

- Chardonnay** 10/38
Cosentino-The Chard, Lodi, CA

- Pinot Grigio** 9/34
Casaleo, Umbria, Italy

- Sauvignon Blanc** 9/34
Barton & Guestier, Bordeaux, France

- Viognier-Chardonnay** 7/26
La Playa, Valle Central, Chile

- Sparkline Wine** 15
Domaine Chandon Brut Classic, California

RED WINE

- Cabernet Sauvignon** 10/38
Cartlidge & Browne, North Coast, CA

- Malbec** 10/38
Girl & Dragon, Mendoza, Argentina

- Nero d'Avola-Merlot** 10/38
Duca Di Salaparuta, Sicily, Italy

- Pinot Noir** 9/34
Bistro, Languedoc Roussillon, France

- Syrah** 9/34
Eyzaguirre, Colchagua Valley, Chile

FLYING COCK T-SHIRT - \$20

